

# Centriflux<sup>®</sup>

The Coffee's Centrifuge and Conveyor Machine



**CONTINUOUS FLOW CENTRIFUGAL DRYER AND  
MULTIDIRECTIONAL CONVEYOR MACHINES**

**ORIGEM**  
DO BRASIL *máquinas agrícolas*

# Centriflux

Centriflux<sup>®</sup>  
**Cafés**



It is a 2-in-1 machine that centrifuges and conveys in continuous flow **ALL TYPES OF COFFEE** that undergo wet processing, making them dryer and thus streamlining the next drying processes.

**Versatile, easy to install and to integrate to the existing structure, dispensing adaptive constructions. With the Centriflux CAFÉS there is an optimization in use of the existing drying facilities, energetic resources and labor.**

**Centriflux speeds up the entire drying process, improving the final quality and commercial value of your coffees.**

# ADVANTAGES

- 1 | A 2-IN-1 MACHINE**  
Centrifuges and conveys in continuous flow ALL TYPES OF COFFEE.
- 2 | HIGH PERFORMANCE**  
4.000/6.000/8.000/11.000 kg/h of wet coffee beans entering the machine.
- 3 | CENTRIFUGATION**  
Extracts instantly the outer liquids of all types of coffee.
- 4 | PERFECT BEANS**  
No physical harm occur to the coffee beans.
- 5 | CONVEYANCE**  
After centrifuged, coffee beans are launched through PVC pipes, with adjustable directions and distances, achieving up to 8 meters vertical or 20 meters horizontal, directly to a hopper, a silo, a cart, a wagon or a truck, with no need of bucket elevator.
- 6 | DRYER**  
In most conditions, coffee may go directly to a dryer just after Centriflux.
- 7 | AGILITY**  
Drying time is reduced, saving valuable resources of energy and labor.
- 8 | DRYING YARD**  
Optimizes the efficiency of drying yard, avoiding the need of area expansion. Centrifuged coffee does not wet the ground, the time of stay on yard is shortened, decreasing its exposure to adverse weather conditions and physical harm.
- 9 | PROTECTION**  
Fungi and bacteria have less time do act negatively.
- 10 | MAINTENANCE**  
Durable machine with long intervals within maintenances and easy daily cleaning.
- 11 | RESULTS**  
The practical results are a confluence of positive aspects, since improvements of logistics and processes, up to a better end quality of coffee.

**SPEED UP THE DRYING PROCESS  
AND THE HARVESTING PACE**



# ALL TYPES OF COFFEE ARE BENEFITED WITH CENTRIFUGATION

## PARCHMENT COFFEE



### PULPED NATURAL (HONEY COFFEE)

Extracts excess liquid mucilage. Makes handling easier, **does not wet the ground** and reduces the risk of unwanted fermentation. **Results in excellent quality coffees.**



### SEMI OR FULLY WASHED

Coffee beans get very well drained and easy to be taken **directly to a dryer. Does not wet the drying yard, easy to handle and speeds up the drying process and improves final aspect.**

## NATURALS



### RIPE COFFEE FRUIT

Completely removes superficial water, fruit getting in same condition as it was harvested.



### RIPE COFFEE FRUIT BY CONTROLLED FERMENTATION

Fermentation process is sharply interrupted, fermented mash is well drained, **keeping intact the coffee skin**, making drying easy and without risk of continued fermentation.



### OVERRIPE, RAISIN AND DRY COFFEE FRUIT

Gets very well drained, rehydration is avoided, **risk of undesired mold and fermentation is lowered.** It does not wet the ground, **saving drying time**, hence coffee can be taken directly to a dryer.



WATCH THE CENTRIFLUX  
CAFÉS VIDEO



# FROM SMALL TO LARGE PRODUCERS, WE HAVE THE RIGHT CENTRIFLUX FOR YOUR WET MILL

**C3**



## CAPACITIES:

**4.000 kg/h\***

**3 HP Single or 3-phase**

**C4**



**6.000 kg/h\***

**4 HP Single or 3-phase**

**Option with GIRO FÁCIL**

**C5**



**8.000 kg/h\***

**5 HP Single or 3-phase**

**11.000 kg/h\***

**7,5 HP 3-phase**

\*kg of processed coffee that enters the machine

# CENTRIFLUX CAFÉS WITH GIRO FÁCIL

The 4 HP Centriflux CAFÉS with capacity of 6.000 kg/h is available in two versions: with STANDARD GIRO or with GIRO FÁCIL, one may change the launching angle of centrifuged coffee very quickly and with less effort, without need of tools or fasteners. Just unlock the safety lock (1), move the crank handle (2) until the launcher finds the new direction, lock it and it's done!



The range of applications in a wet and dry mill of coffee are increased with the optional GIRO FÁCIL. It is quite easy to move your Centriflux from one place to another, adjust a new launching direction, and feed a new target, like a wagon, a truck, a silo, a hopper, launch it over a yard, load a dryer or even move dry beans in bulk.

The Centriflux Cafés equipped with Standard Giro requires tools to deal with fasteners and change the launching angle. Nevertheless, this is still a good option in case you intend to maintain the machine in one permanent position and doing a specific task. But, in case you started with Standard Giro, further you may upgrade your machine to the GIRO FÁCIL (just for 4 HP Centriflux, 6.000 kg/h capacity).



**WATCH THE CENTRIFLUX CAFÉS  
WITH GIRO FÁCIL VIDEO**



# MULTIDIRECTIONAL CONVEYANCE

BEYOND CENTRIFUGATION, **CENTRIFLUX CAFÉS** PERFORMS THE CONVEYANCE OF CENTRIFUGED COFFEE THROUGH PVC PIPES, WITH NO NEED OF BUCKED ELEVATORS.



**CART**



**WAGON**



**TRUCK**



**HOPPER AND  
ELEVATED SILO**

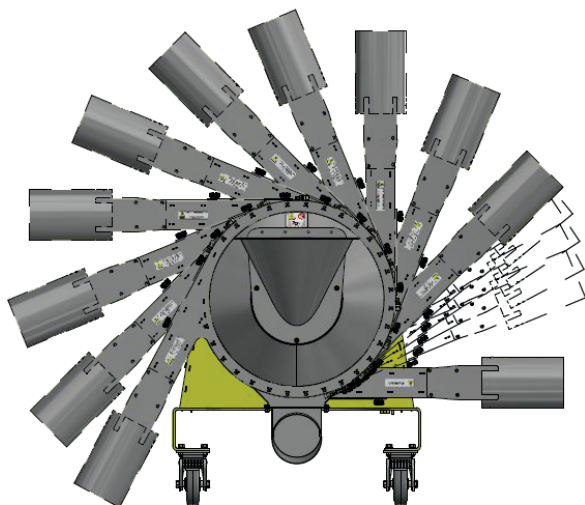


**CLASSIFICATION  
SCREEN**



**FREE FLIGHT  
(SEPARATION BY DENSITY)\***

\*Launching the beans in free flight over a drying yard will separate coffee and impurities by density: dense fall further, light fall nearer.



With the **Standard Giro** the direction of conveyance is adjustable in 44 positions in steps of 5,6 degrees, to **achieve distances up to 8 meters vertical or 20 meters horizontal**, depending on capacity. The 4 HP Centriflux, with 6.000 kg/h of capacity, equipped with **GIRO FÁCIL** offers 130 positions, adjustable in 1,9 degree steps.

**2-IN-1 MACHINE - CENTRIFUGE AND CONVEYS**

# Centriflux Filter



Based on the robust platform of CENTRIFLUX, the Centriflux FILTER was developed to help coffee producer to solve one major bottleneck of a wet mill: How to deal with high volume of fresh coffee skin and liquids? The Centriflux FILTER is suited to receive all the mix of fresh coffee skin, mucilage, and recirculating water of the wet mill.

# ADVANTAGES

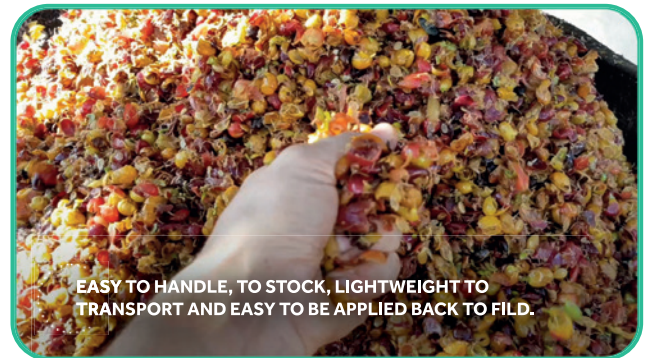


## IT PERFORMS THESE TASKS IN CONTINUOUS FLOW:

Coffee skins get out very well drained, becoming easy to handle and to stock;

Liquids get out filtered, delivered in a better condition for recirculation or treatment, free of solids bigger than 1 mm;

Coffee skin is launched in high speed from the machine, directly to nearby stock, without forming mud and wetland around storage area.



## ORGANIZED AND EFFICIENT WET MILL

# ADVANTAGES *Filter*

## COFFEE SKINS GET VERY WELL DRAINED

- 1 | Easy to handle, to stock, lightweight to transport and easy to be applied back to field.
- 2 | Avoid formation of mud and wetland around the coffee skin storage area.
- 3 | Avoid fly proliferation around the coffee skin storage area.
- 4 | Avoid the formation of toxic leachate from the bulk of coffee skin.
- 5 | Faster and easier composting process.
- 6 | Easier to dry coffee skin for food industry purpose.
- 7 | The coffee skins become lightweight for transportation, reducing equipment breakdowns.

## LIQUIDS GET FILTERED IN HIGH VOLUME

- 8 | Free of solids in suspension bigger than 1 mm.
- 9 | Extends the time of water recirculation.
- 10 | Speed up the wastewater treatment by reducing its organic load.
- 11 | Save the freshwater consumption.



WATCH THE CENTRIFLUX  
FILTER VIDEO



ROBUST

EASY USE

VERSATILE

ECO-EFFICIENT

COMPACT DESIGN

HIGH PERFORMANCE



# FEATURES & SPECS

## Cafés

## Filter

### PURPOSE

**CENTRIFUGE AND CONVEY  
ALL TYPES OF COFFEE**

**TO DRAIN COFFEE SKIN AND  
TO FILTER WASTEWATER**

### CAPACITY

|  |   |                         |                          |
|--|---|-------------------------|--------------------------|
| <b>C3</b><br>4.000 kg/h<br><i>(kg of processed coffee that enters the machine)</i> | <b>C4</b><br>OPTION WITH GIRO FÁCIL<br>6.000 kg/h | <b>C5</b><br>8.000 kg/h | <b>C5</b><br>11.000 kg/h |
|--|---|-------------------------|--------------------------|

|   |                         |                         |                         |
|---|-------------------------|-------------------------|-------------------------|
| <b>C3</b><br>10.000 L/h<br><i>(liters of coffee skin and water that enters the machine)</i> | <b>C4</b><br>16.000 L/h | <b>C5</b><br>25.000 L/h | <b>C5</b><br>40.000 L/h |
|---|-------------------------|-------------------------|-------------------------|

### ELECTRIC MOTOR

|                                |                                |                                |                         |
|--------------------------------|--------------------------------|--------------------------------|-------------------------|
| <b>3HP</b><br>Single   3-phase | <b>4HP</b><br>Single   3-phase | <b>5HP</b><br>Single   3-phase | <b>7,5HP</b><br>3-phase |
|--------------------------------|--------------------------------|--------------------------------|-------------------------|

|                                |                                |                                |                         |
|--------------------------------|--------------------------------|--------------------------------|-------------------------|
| <b>3HP</b><br>Single   3-phase | <b>4HP</b><br>Single   3-phase | <b>5HP</b><br>Single   3-phase | <b>7,5HP</b><br>3-phase |
|--------------------------------|--------------------------------|--------------------------------|-------------------------|

### DIMENSIONS (L x W x H)

|                        |                        |                        |                        |
|------------------------|------------------------|------------------------|------------------------|
| 135x67x80 cm<br>240 kg | 149x67x80 cm<br>330 kg | 163x75x81 cm<br>370 kg | 163x75x81 cm<br>380 kg |
|------------------------|------------------------|------------------------|------------------------|

|                        |                        |                        |                        |
|------------------------|------------------------|------------------------|------------------------|
| 135x67x80 cm<br>240 kg | 149x67x80 cm<br>330 kg | 163x75x81 cm<br>370 kg | 163x75x81 cm<br>380 kg |
|------------------------|------------------------|------------------------|------------------------|

### MANUFACTURING MATERIAL

Mechanism in touch with centrifuging material are made of stainless steel ASI 304, and chassis made of carbon steel with electrostatic painting

### SOLIDS OUTLET

Very well drained coffee

Very well drained coffee skins and fibers

### LIQUIDS OUTLET

Extracted liquids of coffee

Filtered liquids free of particles > 1 mm

### CONVEYANCE DIRECTION

242 degrees, adjustable in steps of 5,6 degrees, a total 44 positions. With the optional accessory GIRO FÁCIL (for Centriflux 4 HP) there are 130 positions adjustable in steps of 1,9 degree

### LAUNCHING DISTANCE

Coffees are launched through PVC pipes up to 8 meters vertical or 20 meters horizontal

Launching in free flight build a hill of 12 x 6 x 4 (m Length x Width x Height)

**ESSENTIAL FOR AN EFFICIENT POST-HARVEST COFFEE PROCESSING**

\*Patentes concedidas y pendientes : INPI & PATENT COOPERATION TREATY



THE BEST COFFEES IN THE WORLD ARE CENTRIFUGED  
AND CONVEYED BY *Centriflux*

The company Origem do Brasil Ltda was founded in 2011 with the aim to offer innovations to the agricultural market, **developing and manufacturing the CENTRIFLUX machine, with worldwide exclusivity.**

Our family also produces coffee since over 50 years, thus makes us easier to understand the needs of this sector. As result, we created **products and services, from farmer to farmer, paying attention to functionalities details with high quality.**

**SMART INVESTMENT**

**GUARANTEED RETURN**

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