

Centriflux[®]

The Coffee's Centrifuge and Conveyor Machine



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

ORIGEM
DO BRASIL *máquinas agrícolas*

Centriflux

Centriflux[®]
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 to 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

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

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**

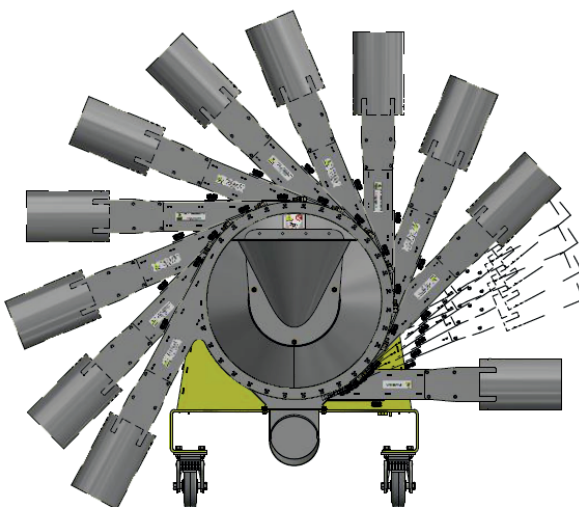


**CLASSIFICATION
SCREEN**



**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.

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.

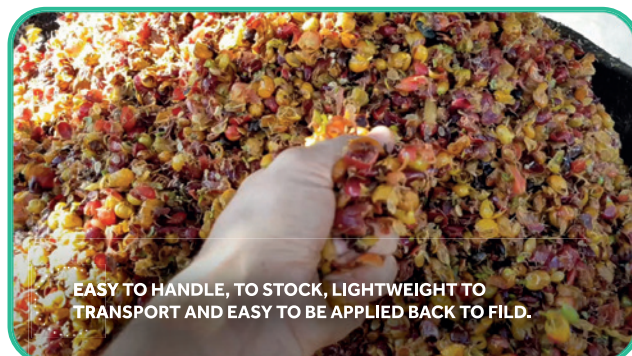
ADVANTAGES

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

C3	C4	C5	C5
4.000 kg/h	6.000 kg/h	8.000 kg/h	11.000 kg/h
(kg of processed coffee that enters the machine)			

C3	C4	C5	C5
10.000 L/h	16.000 L/h	25.000 L/h	40.000 L/h
(liters of coffee skin and water that enters the machine)			

ELECTRIC MOTOR

3HP	4HP	5HP	7,5HP
Single 3-phase	Single 3-phase	Single 3-phase	3-phase

3HP	4HP	5HP	7,5HP
Single 3-phase	Single 3-phase	Single 3-phase	3-phase

DIMENSIONS (L x W x H)

135x67x80 cm
240 kg

149x67x80 cm
330 kg

163x75x81 cm
370 kg

163x75x81 cm
380 kg

135x67x80 cm
240 kg

149x67x80 cm
330 kg

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370 kg

163x75x81 cm
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



Learn more and contact us:

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