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THE IMA COFFEE HUB

IMA COFFEE HUB IS THE BROADEST TECHNICAL AND COMMERCIAL ORGANISATION SERVING THE COFFEE PROCESSING AND PACKAGING INDUSTRY TODAY

World-leading designer and manufacturer of automatic processing and packaging equipment for numerous industries, IMA Group has recently established the Coffee Hub, a cluster of specialist brands, each providing a key slice of the experience and expertise needed to serve the coffee industry from A to Z.

Able to ensure market-leading competences, industry experience and application-specific know-how encompassing all stages of coffee handling, processing and packaging, IMA has created the hub in an aim to leverage expertise at every step of coffee processing or packaging and be the one-stop answer to large and small coffee producers worldwide.

AT EVERY STEP, A SPECIALIST

IMA Coffee Hub reaches every corner of the coffee handling, processing and packaging universe. Comprising a handful of expert companies and supported through consolidated, strategic partnerships, IMA can now address any issue facing coffee producers, starting from when green coffee is delivered to when bulk-packaged capsules, pods and ground coffee or beans are shipped to retail outlets.



Green Coffee
intake



Roasting



Grinding



Vertical filling

THE IMA COFFEE HUB IS A GLOBAL AFFAIR, WITH MANY FACES BUT JUST ONE VOICE. ALREADY PRESENT **WORLDWIDE** WITH COUNTLESS TECHNICAL ADVISORS AND PRODUCTION SITES, A HUGE INSTALLED BASE AND QUALIFIED **AFTER-SALES NETWORK**. **IMA COFFEE R&D CONSTANTLY DRIVES INNOVATION**, EXPLOITING EXPERIENCE IN MANY INDUSTRIES, OFFERING MORE AND **MORE APPLICATION-SPECIFIC KNOW-HOW** AND MORE AND **MORE SMART SOLUTIONS**, ALSO IN LINE WITH INDUSTRY 4.0.

THE IMA COFFEE HUB IS THE **BROADEST TECHNICAL AND COMMERCIAL ORGANIZATION** SERVING TODAY THE COFFEE PROCESSING AND PACKAGING INDUSTRY, **ALL OVER THE WORLD**.



Pods packaging



Capsules packaging and preparation

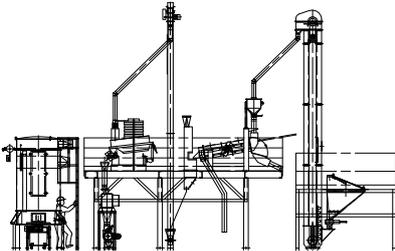


Cartoning

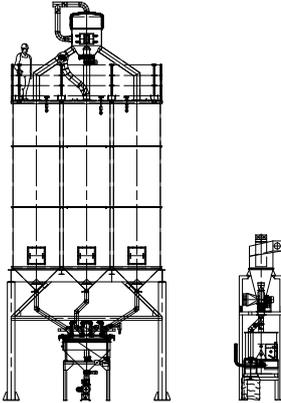


End-of-line solutions

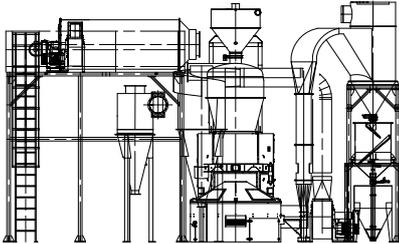
COFFEE PROCESSING



Green coffee receiving and cleaning



Green coffee storing



Roasting process

EVERY COFFEE BREWING STYLE IS THE RESULT OF SUITABLE ROASTING, PROCESSING AND PACKAGING, IN ORDER TO REACH THE DESIRED AROMA AND THE BEST RESULT FROM YOUR COFFEE.

As a world leader in the field of automated packaging, IMA is present today with a Business Hub entirely dedicated to Coffee Processing and Packaging.

Petroncini provides expert consultancy and a complete range of equipment for green coffee handling and processing, roasters for all capacity requirements and high-quality grinders. A number of automated solutions are available for green coffee intake, handling anything from the single bag up to bulk containers and ensuring more efficiency and better security, and supported by intelligent software solutions.

Further green coffee systems for handling, sorting, cleaning and storage are available from the Coffee Hub thanks to special partnerships with the industry's leading names.

Petroncini enables customers to envisage roasters featuring different systems to manage unlimited roasting profiles. The range includes traditional roasters handling batches from 5 to 400 kg as well as modular solutions with external heat generation units roasting up to 720 kg per cycle. Specially developed convection roasting technology ensures uniformity, repeatability and allows the coffee to achieve the preferred aroma. Moreover an excellent yield of the roasting process is achieved thanks to the advanced heat generation technology. Once the coffee is roasted, regardless of production volumes, Petroncini has the ideal answer for preserving the quality and protecting the value of the roasted coffee.

Next comes grinding and along with a host of flexible solutions for large or small production volumes, ensuring consistently reproducible quality of ground coffee, Petroncini is ready to serve customers with degassing systems and storage equipment.



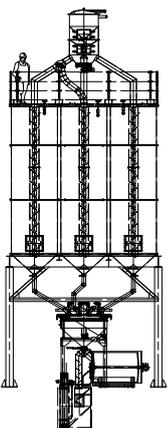
Green coffee systems



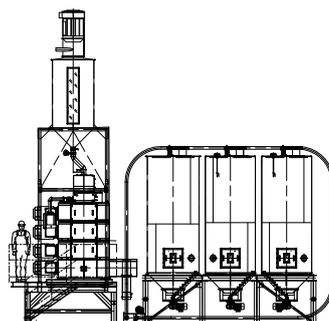
Roasted coffee systems



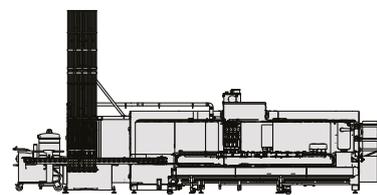
Ground coffee systems



Roasted beans storing



Grinding and ground coffee degassing



Coffee packaging

GREEN COFFEE SYSTEMS

A FULL RANGE OF EQUIPMENT FOR GREEN COFFEE HANDLING AND PROCESSING.

Starting with automated intake solutions for each reception procedure, Petroncini also supplies sorting and cleaning systems and comprehensive systems for storage, dosage and handling. Aiming at increasing efficiency and security at intake, the automated solutions offered reduce manual labour requirements.

GREEN COFFEE INTAKE

For all purposes, Petroncini provides the best solutions to optimize every different way of coffee receiving, from single juta bag of 60/70 kg up to combined systems able to receive bags and bulk coffee from container. These solutions can include telescopic conveyor systems combined with palletizer/depalletizer robots as well as tilting system for pallet combined with bags opening unit. The indoor and outdoor green coffee hopper can receive standard big bags and bulk from trucks. The integrated dust extraction system under the walkable grid optimizes the efficiency of the aspiration by exploiting all the available surface. The flow of the air can be addressed through suitable piping to the main dust filtering system.



GREEN COFFEE CLEANING

An efficient cleaning system guarantees a constant quality level and gives an added value to the product by eliminating the defects and impurities that could compromise the taste and the aroma of coffee. As a matter of fact common green coffee, bought on the market, may show several defects and contain impurities, like ferrous bodies, residues of soil, dust, stones, sticks, scraps, immature and defective beans and other foreign bodies.

Petroncini's sorting and cleaning equipments are designed to ensure an efficient separation of the impurities. Green coffee cleaning systems are magnets/deironizer, vibrating sieves combined with suction, destoners, densimetric tables/gravity table machines, opto-electronic colour sorting machines, centralized filters for dust collecting. The above systems are able to remove any type of foreign bodies from 2 ton/h up to 20 ton/h.



GREEN COFFEE STORAGING & HANDLING

For each reception procedure, we design different types of automated handling that increase the efficiency of the plant, thanks to intelligent software solutions enabling a convenient control of the entire green coffee processing systems. Efficient storage, dosage and handling systems guarantee production increase. These systems are important tools to guarantee the maximum processing efficiency and they allow the perfect integrity of the raw material without dispersions and contamination.

For a complete automation of the production line, Petroncini provides and installs also rotary distributors and weighing systems equipped with special valves for product dosage, especially developed to ensure the maximum efficiency of the operations.

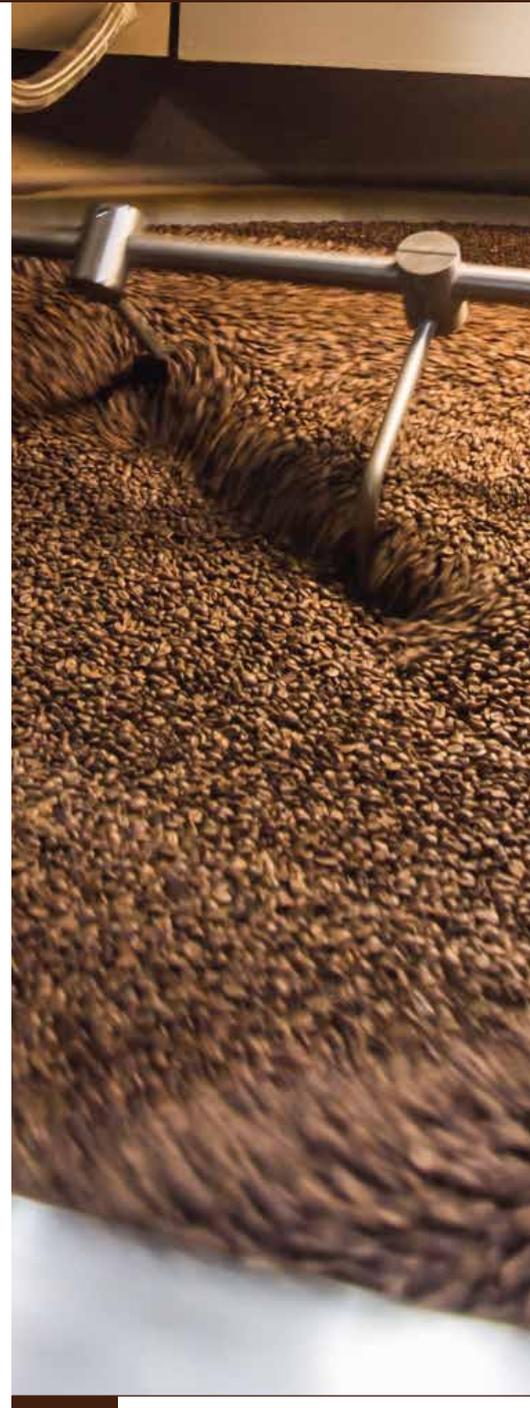


ROASTERS & ROASTED COFFEE SYSTEMS

ROASTERS & ROASTED COFFEE SYSTEMS

Petroncini convection roasting technology ensures uniformity, repeatability and allows the coffee to achieve the favorite aroma. Our models range from equipment with a 3,5 kg/h capacity, ideal for in-shop roasting up to medium and high-capacity solutions, roasting quantities up to 720 kg/cycle. The heat generation technology enables perfect roasting control and optimizes thermal efficiency and air quality. Built with materials which minimize heat dispersion, the thermodynamic cycle is optimized and the yield of the roasting process is excellent.

FURTHERMORE, EFFICIENT AND SAFE HANDLING STORAGE SYSTEMS ARE VERY IMPORTANT TO PROTECT AND PRESERVE THE HIGHEST INTEGRITY OF ROASTED COFFEE. PETRONCINI PROVIDES CUSTOMIZED SOLUTIONS SPECIFICALLY DESIGNED FOR SMALL AND LARGE PRODUCTIONS.



TRADITIONAL ROASTERS

From 5 up to 400 kg per batch, TT Roasters have a compact and reliable design. The air convection technology allows a perfect coffee roasting control, optimizing the thermal efficiency and the flavor development.



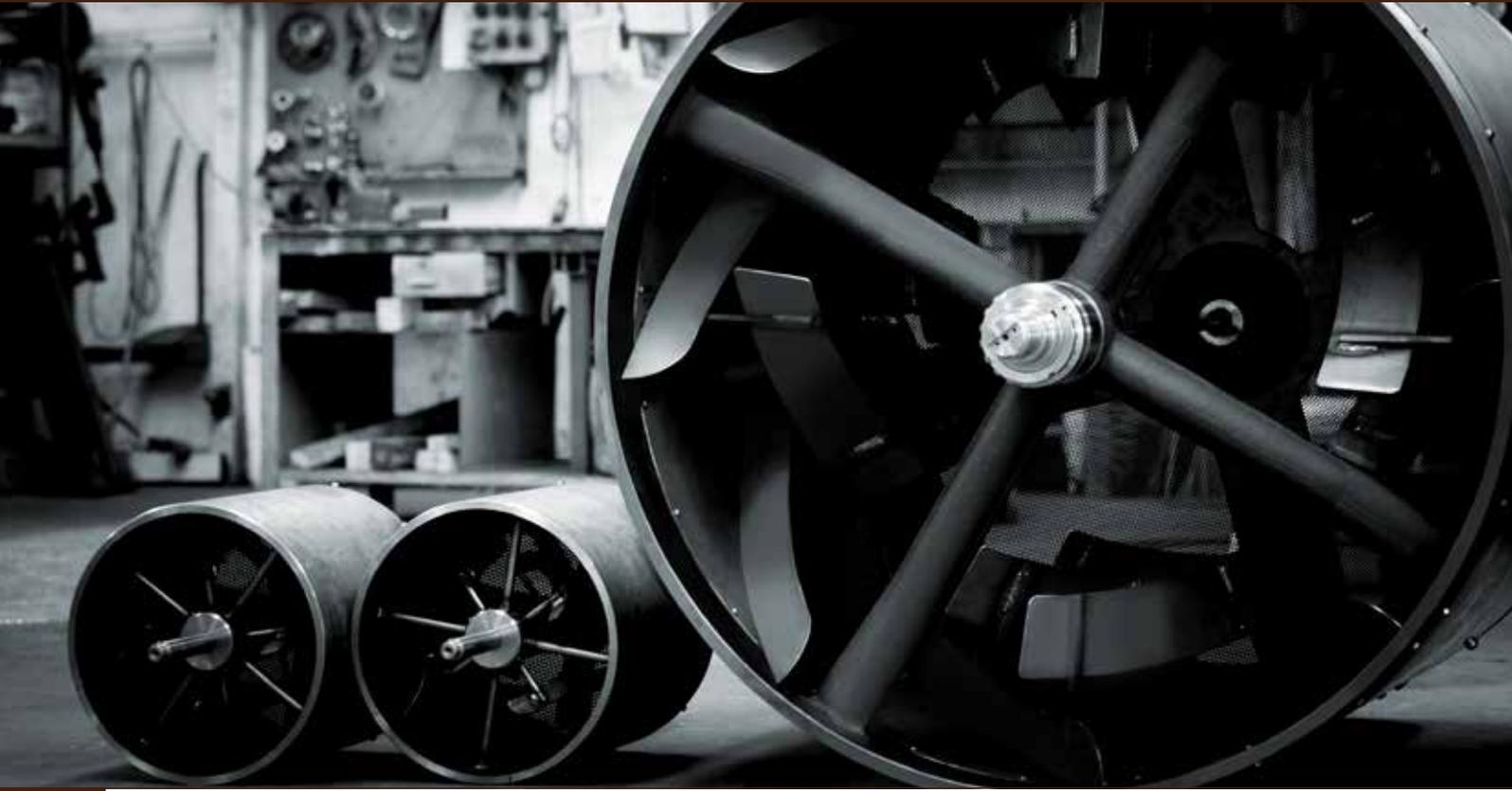
MODULAR ROASTERS

Modular roasters feature an external heat generation unit which allows superior productivity and layout flexibility. This model can roast up to 720 kg per cycle and includes an innovative energy-saving system.

ROASTED COFFEE SYSTEMS

Handling systems, rotary distributors and weighing devices are engineered and manufactured specifically for roasted coffee systems, in order to preserve the integrity of the bean and its aroma up to the grinder or packaging machines. The drum mixers ensure a gentle and uniform blending.

TRADITIONAL ROASTERS



PETRONCINI TT ROASTERS - ROASTING CONVENTION TECHNOLOGY

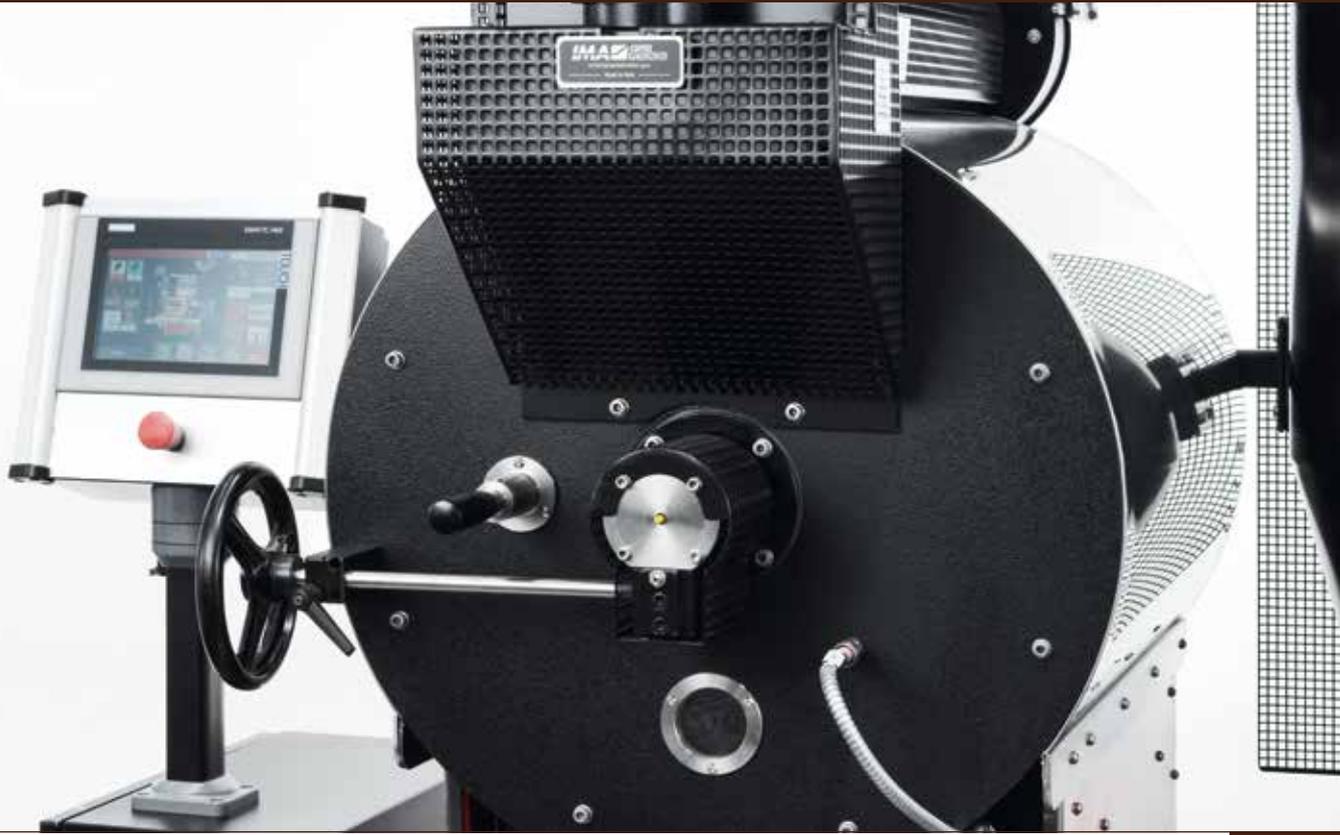
The forced convection of indirect hot air allows to reach coffee with a dense and rich aroma. Particularly suitable for small and medium productions, TT Roasters can be equipped with different systems for the control and management of the roasting profiles. This model requires a limited layout space and an easy and fast installation on site. Green coffee loader and destoner are available in combination with the roaster. On demand, TT Roasters can be fitted with an independent afterburner and a catalytic system combined to pre-heater afterburner.

- TT 60 - up to 240 kg/h
- TT 120 - up to 480 kg/h
- TT 240 - up to 960 kg/h
- TT 400 - up to 1600 kg/h

HIGHLIGHTS

- THE ROASTING PROCESS IS FULLY AUTOMATIC WITH PROFILE CONTROL, TEMPERATURE SETTING AND ROASTING CYCLE IN AUTOMATIC MODE
- AVAILABLE ALSO IN TTR VERSION WITH HEAT RECOVERY AND AIR RECIRCULATION SYSTEMS
- THE ROASTING TECHNOLOGIES GUARANTEE THE REPEATABILITY OF THE AROMA AND ROASTING RECIPES
- THE MATERIALS AND THE DUTY MANUFACTURING MINIMIZE THE HEAT DISPERSION, OPTIMIZING THE THERMODYNAMIC CYCLE AND THE ROASTING YIELD
- AVAILABLE ALSO IN TTG VERSION WITH THE ARTISAN MANAGEMENT OF THE WORKING PHASES.

SPECIALTY ROASTERS



PETRONCINI HIGH TECHNOLOGY FOR MICRO ROASTERIES

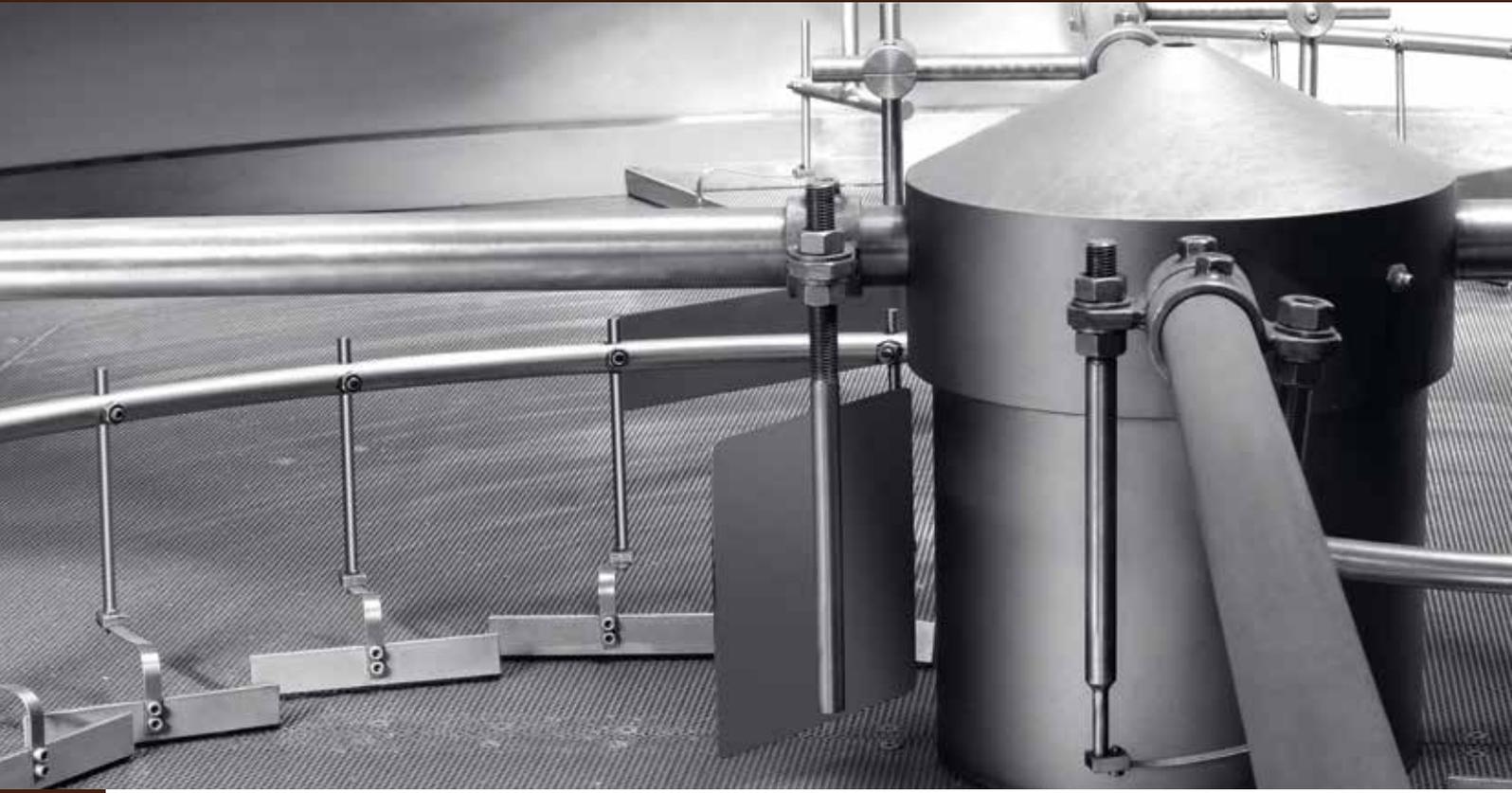
For all purposes, Specialty Roasters can be considered gems in terms of technology, strength of materials, design and creativity in determining the aroma. These models optimize all the process parameters for each kind of blend or single origin, in order to obtain excellent final results in terms of repeatability, consistency and uniformity. This is the reason why these models are particularly suitable also for high technology labs and R&D centres. Specialty Roasters are available in gas or electric heating.

- TT 5/10 - up to 30 kg/h
- TT 15/20 - up to 60 kg/h

HIGHLIGHTS

- SPECIALTY ROASTERS ARE THE PERFECT SOLUTION FOR HANDCRAFTED ROASTERIES THAT REQUIRE HIGH QUALITY ROASTED COFFEE
- AVAILABLE IN MANUAL VERSION WITH MODULATING BURNER OR WITH PROFILE ROASTING CONTROL
- THE MACHINES ARE FITTED WITH DOUBLE OUTPUT SIGNAL TO CONNECT EXTERNAL DATA LOGGERS
- THE PROFILE CONTROL ALLOWS TO SET THE VOLUME VARIATION OF THE ROASTING AIR AND THE DRUM SPEED ROTATION
- DESTONERS AND AFTERBURNERS ARE AVAILABLE IN COMBINATION WITH THE ROASTERS.

MODULAR ROASTERS



PETRONCINI TMR ROASTERS FLEXIBILITY - RELIABILITY - CONSISTENCY

The TMR model has been especially designed for industrial productions that require high profitability and repeatability of the roasting processes during the various working stages. The roasting curves are previously drawn by setting the time and bean temperature as independent variables. This is possible thanks to a dedicated software that allows to keep a consistent quality of the product right from the first batch, when the machine is cold, up to the last roasting cycle. The TMR allows to achieve the desired roasting profile in terms of time, color and flavor.

- TMR 250 - up to 1250 kg/h
- TMR 400 - up to 2000 kg/h
- TMR 720 - up to 3600 kg/h

HIGHLIGHTS

- THE ROASTING PROCESS ENSURES A CONSISTENT DEGREE OF ROAST AND ROASTING TIME
- THE TMR IS SUITABLE FOR FREQUENT RECIPE CHANGES WITH THE GUARANTEE OF REPEATABILITY
- THE ROASTING CURVES ARE PREVIOUSLY DRAWN AND THE FINAL PRODUCT HAS THE EXACT COLOR, MOISTURE AND TASTE DESIRED
- THE CONTROL SYSTEM GUARANTEES A ROASTING TIME VARIATION OF MAX. 2/3 SEC BETWEEN ONE BATCH AND THE OTHER ONE
- THE TMR SINGLE BURNER SYSTEM AND THE EFFICIENT HEAT RECOVERY GUARANTEE THE LOWEST ENERGY CONSUMPTION.

R&D LAB ROASTERS



PETRONCINI LAB ROASTER WITH UNLIMITED PERFORMANCES

The TMR 25 model has been especially designed to achieve the desired roasting profile in terms of time, color and flavor thanks to an innovative system that allows to previously draw the roasting curves. Counting on the same technical features of the industrial Modular Roasters, it can roast up to 25 kg/cycle, thus minimizing the waste of energy and good quality coffees. The roasting profiles achieved can be transferred on industrial roaster without any parameters modifications, having the same results in terms of product properties. It is an essential tool, which allows customers to analyze and improve the quality of their product and its performance and carry out specific test before starting industrial production. One unit of TMR 25 is also at disposal for test and trial at the Petroncini Coffee Competence Centre, where can be performed product analysis and cup tasting.

- TMR 25 (Batch size: 10-25 kg)

HIGHLIGHTS

- THE TMR IS A HIGH FLEXIBLE MACHINE THAT ALLOWS TO REACH THE FAVORITE AROMA AND PRODUCT CHARACTERISTICS
- THE CREATED ROASTING PROFILE CAN BE EASILY TRANSFERRED ON INDUSTRIAL SIZE WITHOUT ANY MODIFICATION
- THE PREVIOUSLY DRAWN OF THE ROASTING CURVES ALLOW THE FINAL PRODUCT TO HAVE THE EXACT COLOR, MOISTURE AND TASTE DESIRED
- THE TMR 25 ALLOWS TO MINIMIZE THE WASTE OF GREEN COFFEE, CHARGING MAX. 25 KG PER BATCH.

GRINDERS & GROUND COFFEE SYSTEMS

The maintenance of the aroma and the quality level of the raw material are decisive factors to obtain a good final product. Coffee grinding is a crucial step in coffee processing and, when done properly, it can dramatically improve coffee extraction and aroma retention, thereby optimizing the brewed coffee quality. Petroncini provides grinders for small and large productions, ensuring reproducible production standards, in terms of constancy of particle size and flexibility, according to the requirements. In particular, Petroncini develops specific technologies for the storage, handling and blending of the finest and spiced ground coffee, typical of Turkish coffee.



GRINDERS

During the entire process, grinding plays a role of primary importance to ensure reproducible production standards, in terms of constancy of particle size and production flexibility. We provide industrial coffee grinders able to obtain the perfect coffee particle size, suitable to any brewing style, including Soluble, Espresso and Ultrafine coffee types, with capacities ranging from 90 - 9,000 kg/hour.

DEGASSING

Degassing is a natural chemical reaction that happens inside the beans once ground. Preventing package inflation and avoiding coffee oxidation are the main factors that have led to the spread of degassing technologies over recent years, especially in the single-serve market. In addition to the common degassing systems in nitrogen protected atmosphere, IMA Coffee Petroncini has developed CO-Tube, a system capable of accelerating the degassing time with a nitrogen injection, in a deep vacuum environment at -800 mbar. A closed-handling system almost allows zero-oxygen process conditions making it unique on the market. The oxygen does not enter in contact with the product, so as to guarantee the maximum aroma preservation with a significant impact on the product shelf-life.

TURKISH COFFEE

Petroncini develops technologies suitable for the finest and spiced ground coffee. Efficient solutions for Turkish coffee can include powder continuous homogenizer mixers for coffee and spices, silos with a mechanical extraction system, ground coffee crusher and homogenizing equipment.

ROASTING & PLANT CONTROL SYSTEMS



High product customization and quality repeatability over time, are essential characteristics both for SMBs and for large companies. This is the reason why Petroncini has developed versatile roasting softwares, suitable for different productive that are combined with the Roasting Manager, an application that allow to organize, compare and analyze the completed roasting cycles. Furthermore, Petroncini provides also a Control Board, the software that allows the operator to have a complete vision and control for each production section of the roasting plant, from the green coffee intake up to the feeding of packaging machines.

MAESTRO AND OPERA 30

Thanks to the continuous modulation of the burner, these kind of softwares allow to create a great number of roasting recipes, as well as to pre-set the inlet air temperature, the roasting temperature, the volume variation of the roasting air and the drum speed rotation, for each programmable stage. The roasting curves are viewable and exportable to PC. These softwares are available for Traditional Roasters and also for Specialty Roasters models.

ORCHESTRA

Orchestra is available for the Petroncini serie TMR up to 720kg/batch because it guarantees a consistent quality of the product right from the first batch, when the machine is cold, up to the last roasting cycle. Moreover, the the difference in duration between one batch and the next one of the same product, is 2/3 sec max. Through the various settings, Orchestra allows managing each variation in quantity of the mono-origines or coffee blends to roast, thus becoming a reliable and accurate partner for the repeatability of the quality during the various working phases.

PRODUCTION MANAGER

Production Manager offers the operator the complete vision and control on each production area of the plant. It allows to manage the green coffee intake process, setting the quantity of each origins of coffee to be delivered to the storage silos and, then, to the roasting plant. Furthermore, thanks to this system, the operator is able to deliver the desired quantity of roasted coffee to the different grinding stations, or to the specific packaging machines, supervising and managing each step of production.

COFFEE PACKAGING



Pillow bags and sticks



Heatsealed outer envelopes



Block bottom bags



Dispensing boxes



Flowpacks

Covering all aspects of the packaging process, from consultancy and design to production planning and turnkey solutions, IMA provides equipment for dosing, filling, sealing, cartoning and end-of-line packaging.

Catering for all requirements in the coffee sector, and with decades of specific experience, IMA plays a role as primary technological partner and business advisor in all areas of coffee packaging. Alongside the world's most comprehensive range of coffee

packaging equipment, especially conceived tailored solutions are developed to respond to the market's fast evolving needs.

The broad knowledge gained globally enables IMA specialists to optimise customers' investments and ensure ongoing assistance and technological developments to maintain their competitive advantage.



Coffee



Hard and soft pods



Injected capsules



Thermoformed capsules for espresso



Thermoformed capsules for filter coffee



Pre-glued Boxes



Flat-blank boxes



Flip top boxes



Shipping cases and pallets

SOFT AND HARD PODS PACKAGING



CA1 - HIGH SPEED FOR SOFT PODS

IMA CA1 represents the latest and most challenging innovation in the single dose coffee packaging sector, guaranteeing the highest efficiency together with the most compact machine layout, and perfectly in line with IMA's traditional concepts. The CA1 is a unique high speed machine able to produce up to 800 soft pods per minute in a single lane, counted, stacked and packed into a heat-sealed stand up bag.



CA3 - HIGH SPEED FOR HARD OR SOFT PODS

The CA3 is a monobloc machine capable of packing, in a modified and conditioned atmosphere, SOFT or HARD pods containing coffee, heatsealing them in a protective outer envelope and finally packing them into cartons at a production speed of 250 pods per minute. IMA has designed and manufactured the CA3 according to the highest efficiency criteria, and in particular, to an extreme flexibility while guaranteeing the best product quality on the market.



Both soft and hard coffee pods are processed at different speeds in equipment designed to ensure precision, but also significant flexibility enabling customers to respond rapidly to diverse market requirements. In order to provide the utmost in terms of longer shelf-life, packaging can be conducted in a modified and conditioned atmosphere, and pods can be stacked individually protected in heat-sealed envelopes and packed into heat-sealed vertical pouches or cartons.



CA6 - MEDIUM SPEED FOR HARD PODS

The CA6 is the most simple and compact monobloc available on the market able to produce, in modified and conditioned atmosphere, 130 hard pods per minute containing coffee on a single line. The line provides for pod protection by inserting it into a heatsealed outer envelope; while final packaging is achieved by programmable counting and fully automatic cartoning, as well as, by an exit belt complete with flip-flop unit for the bulk filling of pods into cartons or bags.

SINGLE SERVE CAPSULES FILLING

IMA machines can package every kind of capsule present on the market both in protected atmosphere and non. Primary packaging of the capsule ensures maximum hygiene and prevents the aggression of external agents, such as moisture, heat and air.



595 - CAPSULES FILLING AND SEALING

IMA filling and sealing machine strikes a perfect balance between performance and practicality. The unique ergonomic cantilever design assures great accessibility for maintenance, service and easy cleaning, significantly reducing line downtimes.

The modular construction concept allows high flexibility in achieving custom-made solutions for almost any kind of product and packaging material. According to the machine configuration speed can vary from 300 to 1200 capsules per minute.

- 595 - up to 450 capsules/min
- 595-596 - up to 600 capsules/min



UNIKA - MODULAR CAPSULE FILLING AND SEALING

The brand new modular capsule filling and sealing machine UNIKA, with an extremely ergonomic cantilever design, assures great accessibility for maintenance, service and cleaning both from the front and from the back side of the machine; further more the pull-out operating system significantly reduces line downtimes resulting in a great efficiency increase. UNIKA can handle any type of capsule in plastic, aluminum and compostable material.

- UNIKA 8 - up to 480 capsules/min
- UNIKA 10 - up to 600 capsules/min



SR SERIES - CAPSULES FILLING AND SEALING

Last generation machine, 4 or 6-lanes linear model system for the filling of rigid capsules. Capsules can be closed at the top with aluminum film, micro perforated, filter paper, triplex coupled, PP lid. Possibility of inserting filters and diaphragm into the capsule and on its bottom. According to the machine configuration, speed can vary from 240 to 360 capsules per minute. This machine can treat coffee, tea leaves and any soluble product.

- SR4 - up to 240 capsules/min
- SR6 - up to 360 capsules/min



SR SMART SERIES - CAPSULES FILLING AND SEALING

The SR SMART Series is a range of versatile and flexible last generation machines, equipped for the filling and sealing of capsules on 1 and 2 lanes. Thanks to a very fast size changeover and to an integrated double feeding system, for bulk and stacked capsules, the SR SMART Series can handle any type of capsule in plastic, aluminum and compostable material.

- SR1 SMART - up to 60 capsules/min
- SR2 SMART - up to 120 capsules/min

SINGLE SERVE CAPSULES FILLING



MCA SERIES - CAPSULES FILLING AND SEALING

The MCA Series ensures cost-effective packaging and tried & tested reliability. Machines with handling chain, up to 4 lanes, input pick & place with heads and cutting and welding device for filter (bottom lid and/or top lid) in a unique station.

In addition to coffee, they can dose different products thanks to a specific kit for herbal and instant products.

- MCA1 - up to 70 capsules/min
- MCA2 - up to 120 capsules/min
- MCA4 - up to 220 capsules/min



CAMALEONTE - CAPSULES FILLING AND SEALING

The Camaleonte machine is equipped with three production lanes and is capable to run one of them at a time. All three lanes are pre-arranged and dedicated to different capsule styles.

The dosing unit slides onto the capsule lane according to format. Changeover is performed manually by an operator without any mechanical intervention necessary, taking no more than 15 minutes.

SINGLE SERVE CAPSULES PREPARATION

IMA IS HIGHLY SPECIALISED IN DESIGNING MACHINES FOR THE PACKAGING OF COFFEE CAPSULES AND SOLUBLE PRODUCTS.

TOGETHER WITH CAPSULE-FILLING EQUIPMENT, IMA IS RENOWNED FOR BUILDING SPECIAL MACHINERY TO CUSTOMISE STANDARD CAPSULES ACCORDING TO SPECIFIC REQUIREMENTS AND IS THE UNDISPUTED LEADER IN THIS FIELD THANKS TO CONSOLIDATED MECHANICAL EXPERTISE AND UNMATCHED TECHNICAL COMPETENCES.



SC SERIES - CAPSULES PREPARATION

Working close to capsule producers, IMA has implemented a wide range of technology to assemble/prepare all capsules according to customer/market needs. The capsule preparation machines can be fitted to work with all kinds of capsules, self-sealing or non self-sealing, with different thermoplastic, compostable or biodegradable materials. The company's flexibility allows it to manufacture units for the insertion of plastic filters or for the cutting and sealing of paper/aluminum filters, alternatively on the bottom or on the outside of the capsule.

Up to 50 strokes per minute.

SINGLE SERVE CAPSULES CARTONING



C-900

HIGH SPEED CARTONING FOR ORIENTED CAPSULES UP TO 90 CARTONS/MINUTE

The brand new capsule cartoner C-900 represents an excellent choice as a turnkey solution with IMA high speed capsule filling machines. The cartoner can handle any type of capsule available on the market, in plastic, aluminum, recyclable and compostable material. The C-900 can package capsules in a wide range of sizes and carton configurations, with the option of inserting, to ensure capsule stability and integrity, interlayers, inlays or both, according to the set up required.



FTB HIGH SPEED SERIES

CARTONING FOR ORIENTED CAPSULES UP TO 80 CARTONS/MINUTE

Self-protected capsules are directly packaged into flat blank cartons which are formed during the packaging process. A specific feeding system is able to “nest” the capsules before placing them into the carton. Final capsule collation is therefore tight and the size of the container is kept to a minimum, thus enabling considerable cost savings on cardboard and shipping.

- FTB577-C
- FTB575-HS



Secondary packaging ensures product protection and product integrity when it leaves the production site to reach the final consumers. Different secondary packaging methods are usually utilized according to the original capsule nature.

IMA offers a wide range of cartoning solutions from oriented to bulk configurations, designed to ensure the maximum flexibility and higher productivity.



FTB608

**CARTONING FOR ORIENTED CAPSULES
UP TO 40 CARTONS/MINUTE**

The FTB608 is a scaled version of the FTB577-C machine. It is equipped with a single forming head with positive display management. Starting from flat blank cartons, you can pack single boxes with multi-product flavours with a dedicated feeding system. A machine-integrated single flat blank magazine is available.



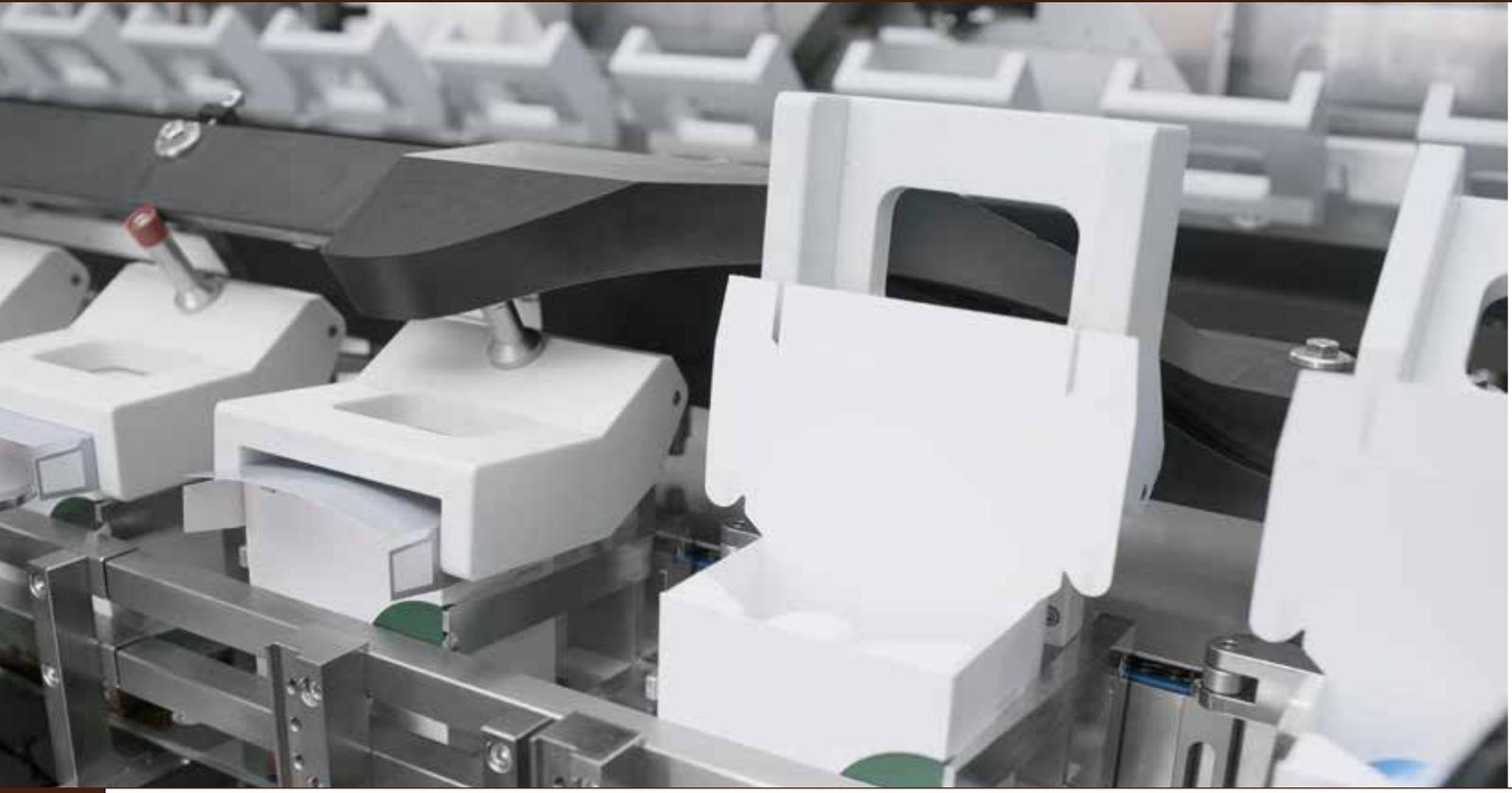
FTB584-C

**CARTONING FOR ORIENTED CAPSULES
UP TO 25 CARTONS/MINUTE**

Built to run in line with filling and sealing equipment, the FTB584-C is a space-efficient, flexible cartoning machine for American and espresso coffee capsules. Proves to be an excellent turnkey solution placed in line with the 590.

The FTB584-C is a flexible solution for coffee capsules, tea and soluble beverages. With fully servo-driven movement, the machine ensures excellent production efficiency and extreme flexibility regarding the product layer configuration. Thanks to a compact footprint and minimal use of void spaces, it represents one of the best options to save space on the production floor and cut costs accordingly.

SINGLE SERVE CAPSULES CARTONING



FTC570 CARTONING MACHINE FOR CAPSULES IN BULK UP TO 200 PRODUCTS/MINUTE

The continuous vertical cartoner FTC570 can handle and directly package self-protected capsules into pre-glued folded cartons which are erected during the packaging process. Versatile and flexible, the machines can handle different packaging systems such as carton packs, plastic bottles, metal containers, etc. Thanks to multiple feed capability, the system can place different capsule types into cartons, thus creating variety packs.

CARTONING FOR FLEXIBLE POUCHES



AVA INTERMITTENT MOTION CARTONING FOR FLEXIBLE PACKAGING

Configurable intermittent motion equipment that collates and stacks flexible pouches introducing them into cartons or display-boxes.

- AVA-100 - up to 70 cartons/min
- AVA-200 - up to 70 cartons/min



EK CONTINUOUS MOTION CARTONING FOR FLEXIBLE PACKAGING

Configurable continuous motion equipment that collates and stacks flexible pouches introducing them into cartons or display-boxes.

- EK-100 - up to 150 cartons/min
- EK-160 - up to 140 cartons/min

FLEXIBLE PACKAGING

Coffee is extremely sensitive to exposure to air, light and environmental odours. The fragrance and flavour of coffee is its core value and IMA's packaging solutions protect the quality and extend the shelf life of this product.

Developed over many years of experience in this industry, IMA's packaging machinery provides excellent hermetic sealing systems, special valve systems for freshness and reclosable systems for consumer convenience.



VERTICAL FORM FILL & SEAL

IMA is capable today of applying state of the art technologies to offer vertical packaging machines dedicated exclusively to pack beans and ground coffee.

Offering intermittent and continuous baggers capable of producing and filling 3 side seal bags from 50 cc to 5000 cc.

- 3C-130/OF - up to 80 bags/min
- 3C-200/OF - up to 60 bags/min
- 3C-130C/OF - up to 150 bags/min



STICK / FIN SEAL

Vertical multiline packaging machines to produce tube style pouches to maximize its capacity and optimize packaging material usage. Suitable for liquids, powders and granulated products.

- Stick-200 - up to 70 sticks/min
- Stick-400 - up to 70 stick/min

END OF LINE SOLUTIONS

A host of solutions are available from BFB Division specialized in end-of-line packaging. Generally speaking, the variety of equipment has been developed to provide considerable versatility for ever-changing customer needs and ergonomic design to enable good access for all types of cleaning operations or simple maintenance. Furthermore, machines are conceived with reduced footprints to save as much space as possible in the production area. Where particular requirements exist, sector-specific expertise allows for customised solutions based on the division's in-depth experience.



BFB - OVERWRAPPING

BFB machines have specific film winding, conveyor, cutting and sealing systems to ensure that the film is always cut with a geometrically precise fold and sealed without wrinkles, air bubbles or other blemishes. The flexibility of these machines enables transverse sealing underneath the bundle or lateral sealing. BFB wide range of wrapping machines can process any type of pack, film or paper, even on products with irregular shapes.

- A50 - up to 50 cycles/min
- AF60 - up to 60 cycles/min
- A100 - up to 90 cycles/min
- HYWRAP20 - up to 120 cycles/min
- 3701/11/21 - up to 150 cycles/min



BFB - STRETCH BANDING & SHRINK WRAPPING

BFB offers a range of machines that can cover different speeds, with dedicated solutions for products whose shape tends to vary widely. The machines can always be combined with a heat-shrink tunnel with lower power consumption.

- MS560 - up to 40 cycles/min.
- MS260 - up to 60 cycles/min

END OF LINE SOLUTIONS

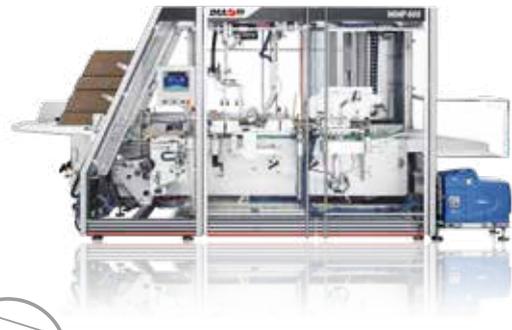


BFB - SIDE AND TOP LOADING CASE PACKING

A very wide range of side and top loading case-packing machines is available to handle loose or bundled coffee bags, vacuum packs or cartons with capsules inside.

For each specific market application and speed we provide the best solution to get the product into the final corrugated cardboard case in the most efficient way.

- CP18/28/48 - up to 8 cases/min.
- CP38 - up to 30 cases/min.
- CPV15/20 (V.) - up to 15/20 cases/min.



BFB - WRAP AROUND CASE PACKING

The new wraparound case packer MMP400 is suitable to pack individual or bundled products into cases, display boxes or trays starting from flat-blanks. This machine has been developed in response to new market requirements such as the cantilever design of its structure, which ensures complete accessibility and easy cleaning. In addition, great importance has been given to the ergonomic position of all its components, like the flat-blanks magazine positioned to allow easy case loading.

- MMP400/600 - up to 30 cases/min.



BFB - PALLETIZING

The palletizers have been developed to respond to market requirements for high speed, flexibility and compactness of the palletizing section of modern production lines. The heart of the machines is the robot which picks up the incoming cases and places them on the pallet, according to a pre-set pattern already stored in the machine memory.

- RP2 - up to 8 cycles/min.
- RP7 - up to 10 cycles/min.



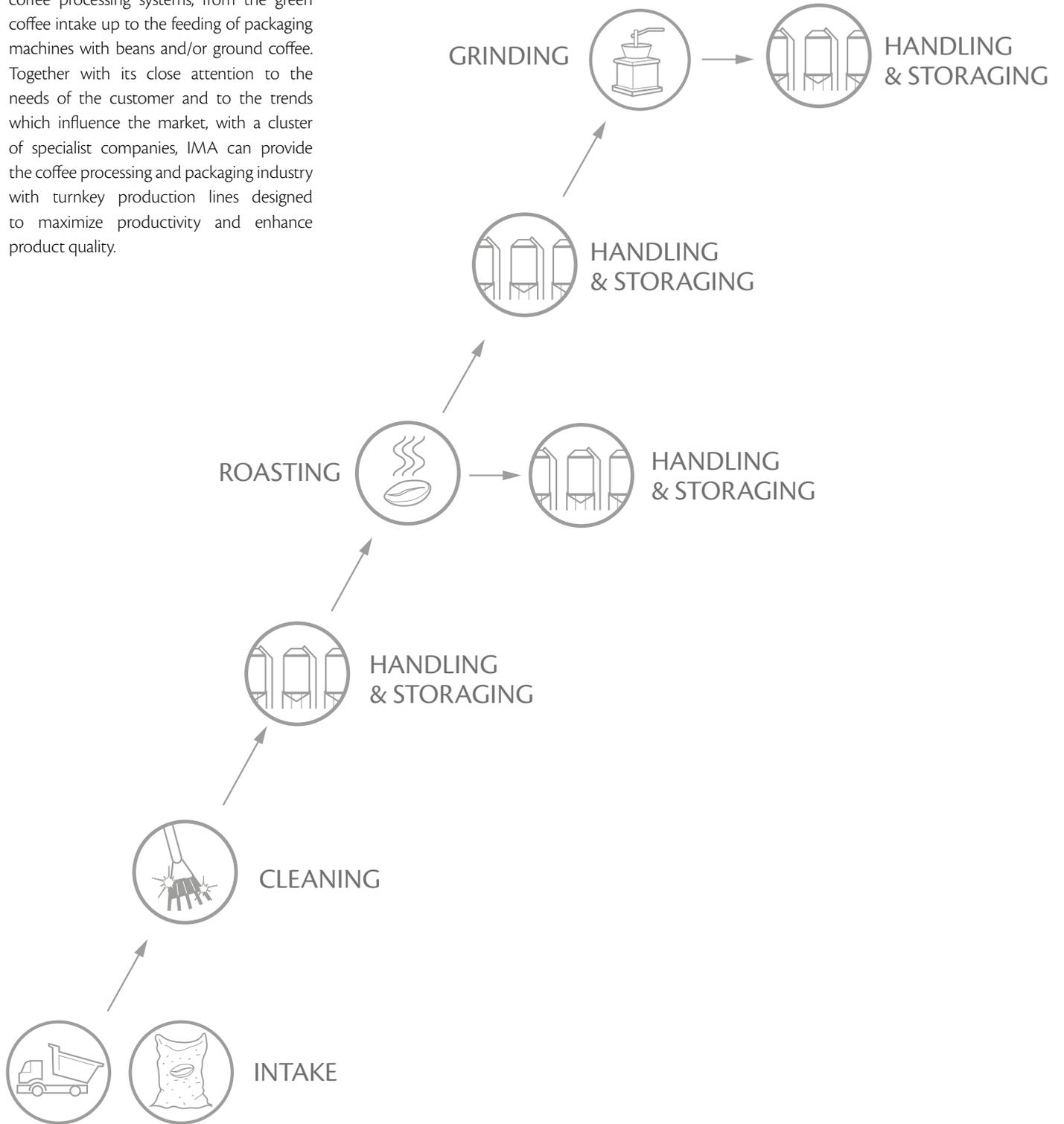
BFB - INTEGRATED CASE PACKING AND PALLETIZING

Integrated solutions offering a compact structure and an extremely simple pallet management thanks to the latest improvements in robotic technology. The system allows the smooth handling of difficult and unusually shaped products.

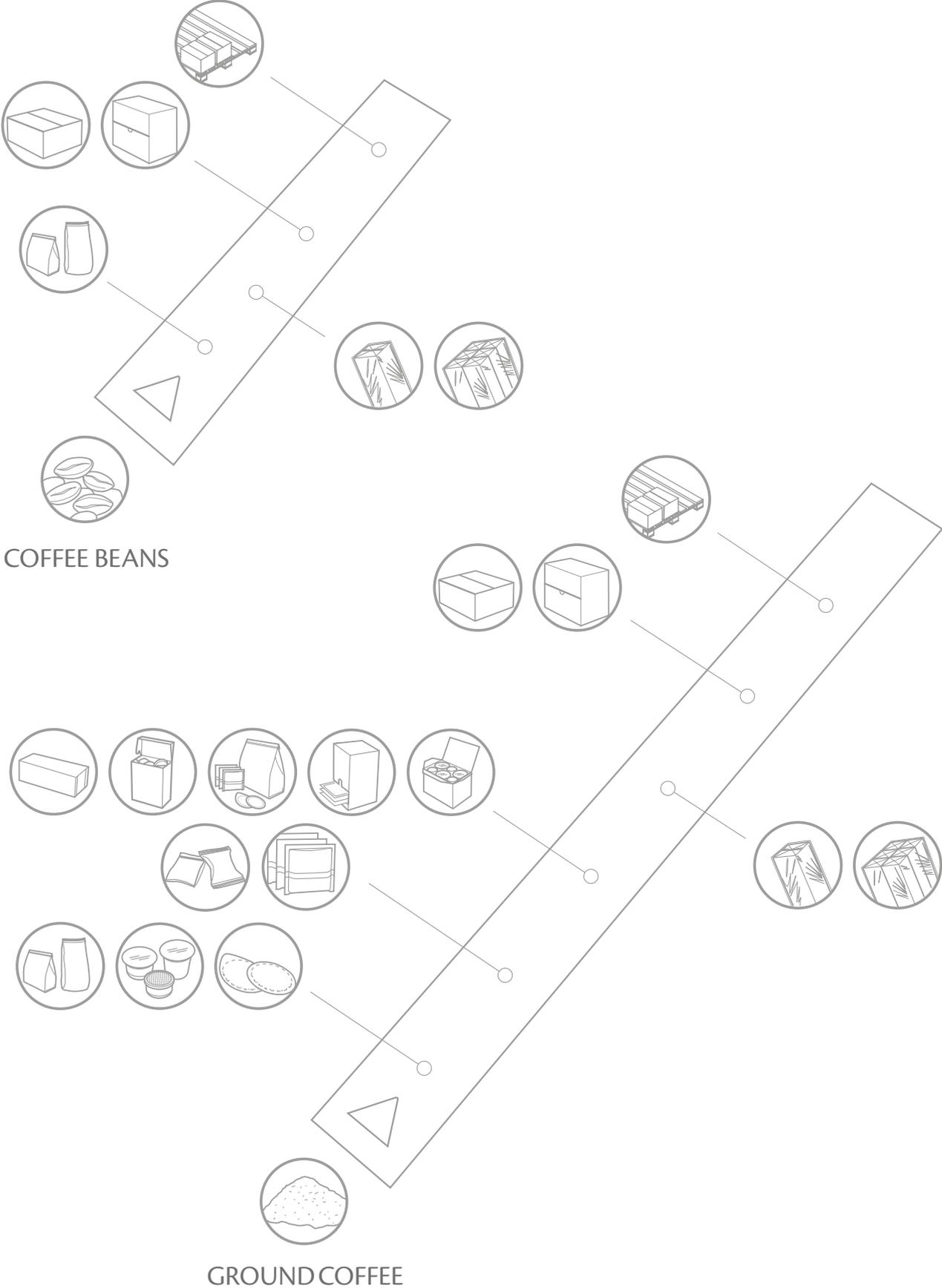
- CP18-RP2 - up to 8 cycles/min
- CP18-RP7 - up to 10 cycles/min
- VERTICAL CARTOPALLET - up to 8 cycles/min

PROCESSING TURNKEY SOLUTIONS

IMA boasts widespread technical expertise gathered from a broad range of industries that require turnkey processing and packaging solutions. IMA provides complete coffee processing systems, from the green coffee intake up to the feeding of packaging machines with beans and/or ground coffee. Together with its close attention to the needs of the customer and to the trends which influence the market, with a cluster of specialist companies, IMA can provide the coffee processing and packaging industry with turnkey production lines designed to maximize productivity and enhance product quality.



PACKAGING TURNKEY SOLUTIONS



ORGANIZATION



Coffee Processing & Packaging Solutions



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