

COFFEE HULLER, PEELER AND POLISHER SM-14/SM-10

GENERAL

Brand	Cimbria
Designation	Coffee Huller, Peeler and Polisher
Model	SM-14 / SM-10
Use	The husker is designed for husking and polishing parchment coffee very gentle at a low temperatures.

The HANSA SM is the ideal combination of a Huller and a Polisher for treating both dry parchment and cherry coffee of any kind. Its special feature is the gentle yet complete "blunt hulling" ability, effected by the fluted broad hulling cheeks, and completed by friction under pressure of the coffee inside the cylinder. In this manner the much appreciated polishing effect is achieved.

The longitudinally divided hulling cylinder is made of cast iron. The rotating roller inside the cylinder is equipped with exchangeable conveying and hulling ribs made of tool steel, and arranged in an oblique pattern.

The upper part of the hulling cylinder is grooved on the inside. The hulling cheeks of wear-resistant special cast iron are embedded in the casing of the cylinder. The distance between hulling cheeks and roller is adjustable by hand wheels according to the characteristics and size of the coffee beans. The bottom part of the cylinder is fixed with hinges and can easily be opened for screen exchange or cleaning purposes. For hulling parchment coffee, steel sheets with slot holes are used; strong wire mesh is used for cherry coffee.

The air-flow of a powerful ventilator allows for the perfect separation of peels, husks, skins, and dust inside the amply-dimensioned aspiration casing. This ventilator also blows out any particle of peels that drop through the screens and transports the husks - even over long distances. The pressure of the air-flow in the exhaust pipe can be increased by a supplementary air inlet if the pipe is too long or if it has many bends.

The sides of the machine are made of steel and, unlike cast iron, will not fracture. The shafts are pivoted on precision ball bearings. The hulling shaft is operated by an electric motor and a multiple-grooved V-belt drive. The ventilator is run by its own directly coupled motor. Driving elements for operating by internal-combustion engines or by transmission are available.

In addition to the standard model, the machine is also available in a special version for polishing hulled coffee, with cylinder and cheeks made of phosphorous bronze and brass screens. This special method of polishing brings forth the beautiful deep colour of the coffee beans.



Technical data			Hansa SM-14	Hansa SM-10
Capacity				
Hulling	Dry cherry coffee	t/h	1.5-2.0	0.4-0.6
	Dry parchment coffee	t/h	1.8-2.2	0.5-0.9
Polishing		t/h	2.0	0.6-0.75
Power requirement		kW	17 - 19	10 - 12
Dimensions				
	Length	mm	1 530	1 220
	Width	mm	1 050	1 610
	Height	mm	1 850	1 610
Weight				
	Gross	kg	890	520
	Net	kg	720	420
Shipping volume				
		m ³	3.2	1.6