For the Beverage and Seasoning Industries

Multi-Purpose Extractor

R&D | FS/Demo | **Product/ Service**

Izumi Food Machinery Co., Ltd.

- Traditionally, tea, coffee, and similar products were produced on dedicated lines. However, there is now a shift towards producing them on multi-purpose lines.
- Our Multi-Purpose extractor offers various extraction methods, including conventional dip extraction, drip, semi-dip, pressurized extraction, deoxygenation, aroma recovery, circulation, and more. This versatility allows for multi-product production with just a single unit, tailored to customer needs.
- Furthermore, adopting a closed-type tank reduces **thermal dissipation (and consequently steam consumption) more effectively than a conventional open-type tank, thereby achieving a reduction in CO_2 emissions.**
- Previously, it was necessary to disassemble part of the product for manual washing. However, **with CIP (Cleaning-In-Place) now possible, washing water usage and the workload on operators can be reduced**.

Carbon Neutral Contribution points

- ✓ **Reducing thermal dissipation and lowers CO_2 emissions by up to approximately 30% compared to conventional products**
- ✓ Multi-item extraction is possible with just a single unit, reducing the number of **CO_2-emitting products**

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