ENGSKO
UNITED MILLING SYSTEMS

Combi Table Top

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Household Mill EUROPEMILL EM-25/250

Photos: Motor protection on the back of the mill

- **With 250 mm diameter millstones is a table top type and may be characterized as a mini-size large grinding mill.**

Grinding mill type EM -25/250 is universal for the grinding of grain, coffee, spices etc. Since it has been designed for permanent operation, it is widely used for production of whole meal flour. Coffee is also finely ground using this type. The mill is suitable for the grinding of dry products only, not oil-containing.

The performances specified under technical data are average values at fine and coarse grinding, respectively. In the other diagram we have specified performances when grinding wheat in various degrees of grinding.

The stationary millstone has been securely bolted on the upper part of the grinding chamber. The filling hopper, holding appr. 4 kg, has been mounted right on top of the grinding mill. From here the material is using a shaking arrangement, conveyed down into the grinding chamber. The degree of grinding is easily set using a hand wheel. The degree of grinding and the supply of grain are to be adjusted according to the power of the motor. The full load of the motor can be read off the built-in ammeter.

The rotating stone has two fan blades and brushes providing through the inlet up to the outlet an active air flow both for conveyance and cooling of the grinding material. The brushes contribute towards keeping the grinding chamber clean.

The stones are hard and have good wearing qualities, which means less wear and thus a long life. The smaller particles released during the grinding from the grinding surfaces of the millstones are of a comparatively small quantity, and they are harmless to the human organism.
The grinding mill has been coated inside and outside using an anticorrosive primer and is available with light ivory-white enameling.

Weights (Shipping Specifications)

Type	*Gross weight*	*Dimensions*	*Stones*
EM 25/250	*70 kg*	*73 x 45 x 59 cm*	*Net: 10.5 kg, Grs.: 20 kg Vol:0.030 m3*

Technical Data

Type	*Motor Power*	*Grinding Mill r.p.m.*	*Performance fine / coarse*
EM-25/250	*1.50*	*700*	*30 / 75 kg/h*

Performances and degree of Grinding (Wheat)

Type	*Motor Power*	*kg/hour*	*% Flour, Grain Size below 260 my (micron)*	*% Flour, Bran, Grain Size more than 260 my (micron)*	*% Bran, Grain Size more than 600 my (micron)*
EM-25/250	*1.50*	*75*	*45*	*37*	*18*
		50	*65*	*25*	*10*
		30	*82*	*8*	*10*

Sifter Model BD 150

Weights (Shipping Specifications)

Model	*Sieve Length*	*Sieve mm*	*Power Kw*	*Nett Weight kg*	*Gross Weight kg*	*Capacity Max kg/h*
BD 150	*2 X 180 mm*	*150*	*0,18*	*60*	*90*	*75*

For sifting whole meal flour, our centrifugal pulsation sifter model BD-150 is an ideal completion to your stone mill as it ensures a high output with a very good quality.

The sifter is driven by a single phase 230 v, 0,88 kW electric motor, which is directly coupled with the shaft.

It works efficiently and simply, and its dimensions fit our stone mill EM 25/250. The easily and quickly exchange sieves allow three different selections: one type of flour, fine bran and bran.

The whole structure is in powder painted, welded steel. A rotor operating by centrifugal pulsations is set up on dust-proof ball bearings. The sifter is coupled with three separate discharge outlets to sack each different type of flour and each discharge spout is supplied with nozzles and leather lacers.