

# **EUROPEMILL**

## Industrial Horizontal Stone Grinding Mill

For decentralized flour production. Grinding all types of dry cereals and spices such as wheat, rye, buckwheat etc.

#### INDUSTRIAL OR DECENTRALIZED STONE **GRINDING MILL**

The ENGSKO - United Milling Systems' mills are especially de- signed for installation in milling industries for continuous production of wholemeal flour or to use in ENGSKO - United Milling Systems flour plants for decentralized flour production. Our millstones are the famous ENGSKO millstones made exclusively from natural materials such as emery, flint and magnesite. The ENGSKO millstones being hard with good wearing qualities are highly suitable for grinding all kinds of grain (dry cereals), spices, coffee etc.





### HEALTHY FLOUR THROUGH OPTIMAL **STONE GRINDING**

A healthy and good whole meal flour can be made by using ENGSKO - United Milling Systems' grinding mills. The unique thing about the ENGSKO - United Milling Systems grinding mills is that the grinding is done by stones providing a fine ground flour and an optimum grinding process. The growing demand for healthy foods containing dietary fibers has led to a renewed interest in traditional stone grinding of cereals. The flour produced on an ENGSKO - United Milling Systems mill contains all the natural vitamins, minerals and ballast substances and can be used for baking without further processing.

#### **CONTACT INFORMATION**

Phone. Mail.

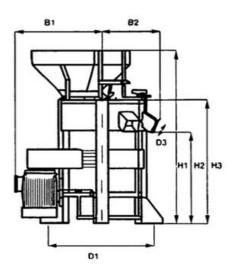
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MODEL	600 W	950 W
Motor power, kW:	7,5	18,5
Grinding Mill RPM:	480	300
Kg/h Fine or coars:	150 / 400	250 / 800
% Of flour, grain size below 260 MY	76 / 35	70 / 28
% Of flour, grain size above 260 MY	16 / 25	20 / 22
% Of flour, grain size above 600 MY	8 / 30	10 / 50

DIMENSIONS		
B1:	840	1060
B2:	590	820
D1:	1000	1340
D3 Ø:	120	150
H1:	1442	1632
H2:	590	720
H3:	970	1160



The optimum grinding process preserving the natural flavor. Grinding flour containing all the cereals' natural vitamins, minerals and ballast substances.

A clutch handle starts and stops production and adjusts the fineness of the flour.

A suction device can be fitted on the outlet for transport of flour to a silo, weighing / packing line or a sifter.



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