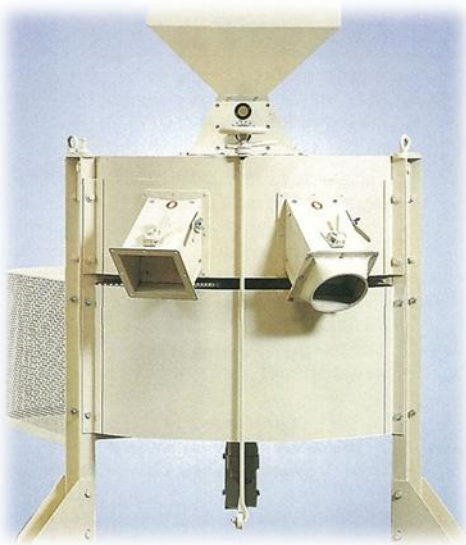


## EUROPEMILL Industrial Horizontal Stone Grinding Mills (W-model)

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



Europemill 600W

### HEALTHY FLOUR THROUGH OPTIMUM 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.

### INDUSTRIAL / DECENTRALIZED STONE GRINDING MILLS

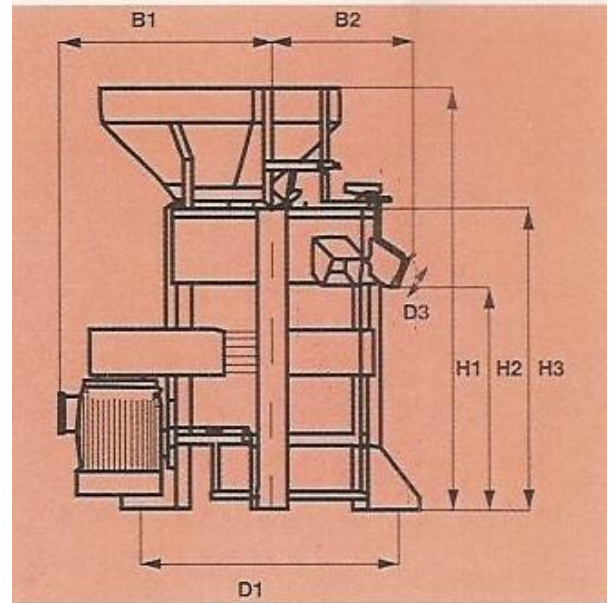
The ENGSKO – United Milling Systems' mills are especially designed for installation in milling industries for continuous production of wholemeal flour or to use in ENGSKO – United Milling Systems flour plants for decentralized flour production. Our millstones are the famous ENGSKO millstones made exclusively 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.



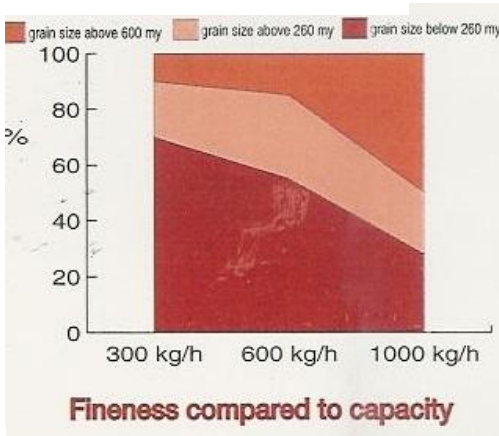
Europemill 950W

## Performance and Degrees of Grinding (wheat) – Dimensions

Model	600 W		950 W	
Motor Power, kW	7.5		18.5	
Grinding Mill RPM	480		300	
Kg/h	150	500	300	1000
% of flour, grain size below 260 my (micron)	76	35	70	28
% of flour, grain size above 260 my (micron)	16	25	20	22
% bran, grain size above 600 my (micron)	8	30	10	50
<i>Above values are average values for fine+coarse.</i>				
<b>DIMENSIONS</b>	B1	840	1060	
	B2	590	820	
	D1	1000	1340	
	D3 Ø	120	150	
	H1	1442	1632	
	H2	590	720	
	H3	970	1160	



### Grinding Mill 950 W – Fineness compared to capacity



The optimum grinding process preserving the natural flavor.

Grinding flour containing all the cereals' natural vitamins, minerals and ballast substances.

### The heart of the mill: The ENGSKO millstones



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



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