

COMBI TABLETOP

HOUSEHOLD MILL EUROPEMILL EM-25/250

With 250 mm diameter millstones, the mill from Engsko is a specially developed table top mill and may be characterized as a mini-size grinding mill.

FOR UNIVERSAL GRINDING

The EM 25/250 stone grinding mill is considered as a household type which is suitable for universal grinding purposes. Especially with regards to grain, spices and coffee etc. Since it has been designed for permanent operation, it is widely used for production of whole meal flour.

This mill can also be used to grind coffee. Like our other mills, we advise to grind dry products only, which means that the moisture content must not exceed 12 % and oil content should not exceed 6%.

The performances specified under technical data are average values at fine and coarse 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.



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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.

SPECIFICATIONS

Model	EM 25/250
Gross weight	72 kg.
Dimensions	73 x 45 x 59 cm.
Motor Power	1,50
RPM	700
Performance fine/coarse	30/75 kg/h



EM-25/250 with 60 Hz. UL/CSA approved motor

SIFTER BD 150

IDEAL COMPLETION TO YOUR STONE MILL

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.

SPECIFICATIONS

Modelo	BD 150
Sieve length	2* 180
Sieve, mm	150.
Power, kW	0,18
Net. weight kg.	60
Gross weight kg.	90
Capacity max kg/h	75

