

# EUROPEMILL I

## 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.

### HEALTHY FLOUR THROUGH OPTIMUM GRINDING

A healthy and good wholemeal flour can be made by using Engsko's stone grinding mills. The unique thing about our stonemills is that the grinding is done by stones providing 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 in an Engsko mill contains all the natural vitamins, minerals, and ballast substances and can be used for baking without further processing.



Europemill 600W



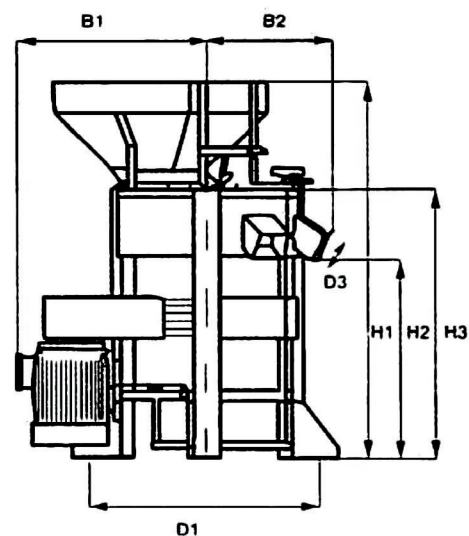
Europemill 950W

### INDUSTRIAL / DECENTRALIZED STONE GRINDING MILLS

Engsko's stone mills are specially designed for installation in milling industries for continuous production of wholemeal flour or to use in Engsko Grinding Mill 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.

## PERFORMANCE AND DEGREES OF GRINDING (WHEAT) – DIMENSIONS

MODEL	600W		950W	
Motor power, kW	7,5		18,5	
Grinding Mill RPM	480		300	
Kg/h fine/coars	150	400	250	800
% 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
Above values are average values for fine + coarse.				
<b>B1</b>	840		1060	
<b>B2</b>	590		820	
<b>D1</b>	1000		1340	
<b>D3 Ø</b>	120		150	
<b>H1</b>	1442		1632	
<b>H2</b>	590		720	
<b>H3</b>	970		1160	



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



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.