

GRINDMASTER® 950

HORIZONTAL STONE GRINDING MILL

Meeting your needs for high quality, healthy wholemeal flour, grits or high class flour

HEALTHY FLOUR THROUGH OPTIMUM GRINDING

The Grindmaster® stone mill professionally and simply does the Job through the optimum milling process using proven and well-known Engsko millstones in a sturdy design. The heavy-duty mill, aimed for industrial purposes, has a strong frame, hard-wearing shaft, and bearings.

The adjustment of the stones has an adjustment gear for fine-tuning. All in all an industrial mill is used for grinding whole grain into grits or healthy and good whole meal flour or for grinding of flour grits into high-class flour as the last break after a roller mill.

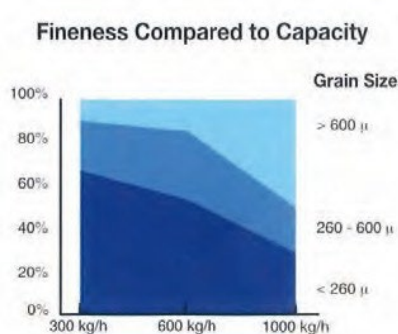


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INDUSTRIAL / DECENTRALIZED STONE GRINDING MILLS

In Engsko's decentralized flour mills, the Grindmaster® stone mill assumes a central role, providing a simple yet efficient method for milling high-quality flour. What distinguishes it is its dependence on a single milling break.

This unique process involves combining stone milling without the need for additional refinement, resulting in a premium, finely ground flour. The straightforwardness of this approach, coupled with the utilization of the stone mill, guarantees a consistently superior flour output with ease



FLOUR READY FOR BAKING

The flour produced on a Grindmaster® stone mill contains all the natural vitamins and minerals in the grain and can be used for baking without further processing. Furthermore, the stone ground flour has a large surface increasing the ability to absorb liquid, giving an airy and elastic dough easy to work with.

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TYPES OF SETTING OF STONES

- Manual (as seen on the photo)
- Automatic presetting
- PLC steering of stones

All models can be fitted with a stainless steel base around the stones and outlet.

ENGSKO MILLSTONES

The heart of the mill is the famous Engsko millstones:
Hard, good quality and made exclusively from natural materials.

SPECIFICATIONS

Power required	18,5 KW 400 V Electric 50 Hz European Standard IE3
RPM	300
Input capacity (fine/coarse), kg/h	250 - 800
Capacity below 200 my (wheat), %	70 - 80
Capacity above 260 my (wheat), %	10 - 15
Capacity above 600 my (wheat), %	10 - 15
Length, mm	1880
Width, mm	1050
Height, mm	1632
Weight, kg	1250

Average values for fine and coarse flour grits. If other sieve analyses are required, please ask us