

# 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.

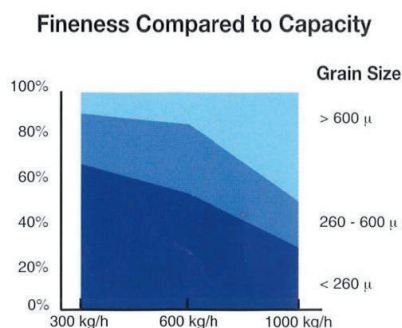


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## INDUSTRIAL / DECENTRALIZED STONE GRINDING MILLS

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

<b>Power required</b>	18,5 KW 400 V Electric   50 Hz   European Standard   IE3
<b>RPM</b>	300
<b>Input capacity (fine/coarse), kg/h</b>	250 - 800
<b>Capacity below 200 my (wheat), %</b>	70 - 28
<b>Capacity above 260 my (wheat), %</b>	20 - 22
<b>Capacity above 600 my (wheat), %</b>	10 - 50
<b>Length, mm</b>	1880
<b>Width, mm</b>	1050
<b>Height, mm</b>	1632
<b>Weight, kg</b>	1250

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