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.

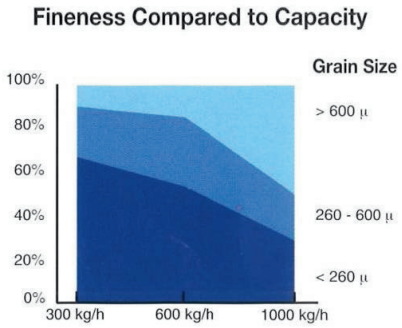
All in all an industrial mill is used for grinding whole grain into grits or healthy and good whole meal flour or for grinding of flour grits into high-class flour as the last break after a roller mill.



Grindmaster 950

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.

ABM Equipment
13911 NW 3rd Ct
Vancouver, WA, 98685

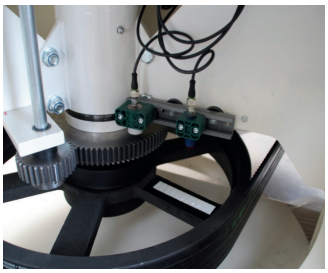
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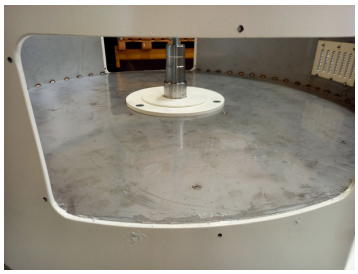
ABM EQUIPMENT

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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 - 28
Capacity above 260 my (wheat), %	20 - 22
Capacity above 600 my (wheat), %	10 - 50
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

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