

ENGSKO STONE MILL

type FM 950 I



Meeting your needs for high quality
●
Wholemeal Flour, Grits or High Class Flour
●
A matter of tradition
●
To your good health

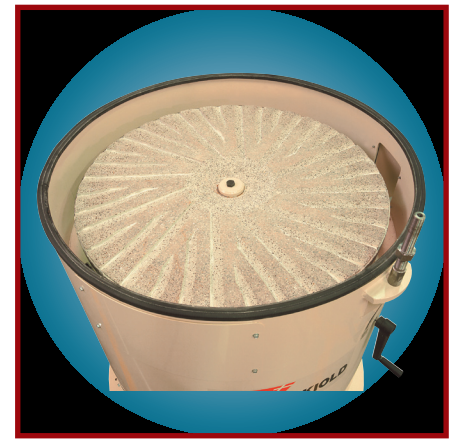
ENGSKO
Your Milling Partner



Handle for adjustment of stones



Air intake and flour outlet



Runner stone

Healthy Flour through Optimum Grinding

The ENGSKO Stone Mill type FM 9501 professionally and simply does the job through the optimum milling process using proven and well-known mill stones in a new sturdy design. The heavy duty mill aimed for industrial purposes has gained in weight due to new and heavier bearings, a heavy shaft and a stronger frame. The adjustment of the stones has also been improved by a new adjustment gear for fine tuning.

All in all an industrial mill still used for grinding whole grain into grits/ healthy and good wholemeal flour, or for grinding of flour grits into high class flour as the last break after the ENGSKO rollermill.

The unique about the ENGSKO Stone Mill is that the grinding is done by stones providing a finely ground flour at an optimum process.

The flour produced on a Stone Mill contains all the natural vitamins, minerals and ballast substances and can be used for baking without further processing. Furthermore, the stone ground flour has a larger surface

increasing the ability to absorb liquid, giving an airy and elastic dough easy to work with.

By using the stone ground flour the natural contents of nutrients and flavour also stand out giving the bread better aroma and flavour.

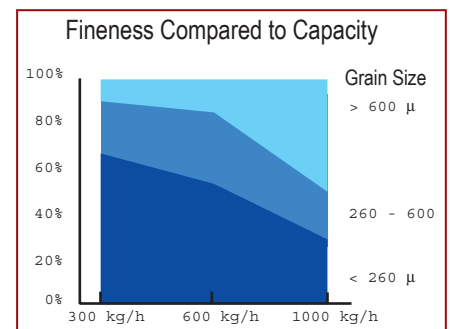
Industrial/Decentralized Stone Mills

The superior about the ENGSKO Stone Mill when used in the ENGSKO decentralized flour mills for milling high class flour at a high yield is that the process only uses 4 milling breaks. In this unique combination of 3 break rollermilling and 1 break stone milling the stone mill produces a high quality, fine flour from the fine, white grits from the roller mill.

Another option is to use the ENGSKO Stone Mills in the ENGSKO grits mills, milling grits of various cereals.

The heart of the mill is the famous Engsko mill stones:

Hard, good quality and made exclusively from natural materials.



Technical Data	Fine	Coarse
Motor power, kW	15.0	18.5
Grinding Mill, rpm	300	300
Performance		
Capacity, kg/h	300	1000
% Flour Grits below 260 my	70	28
% Flour Grits above 260 my	20	22
% Bran above 600 my	10	50

Dimensions	
Length, mm	1880
Width, mm	1050
Height, mm	1632/1260
Weight, kg	1250

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