

USE

The malt mill is a single-purpose machine designed to mash and bruise malt. It is usually used in smaller breweries for main milling or, in large breweries, as a complementary milling of special malts.

BASIC DESCRIPTION

The machine is equipped with two specially grooved rollers each turning in opposite direction with different peripheral speeds. Under the action of pressure, shear and their combination, the grain is forced into an adjustable milling gap which ensures optimal squeezing of malt.

The machine in itself consists of a hopper, casing and stand.

MAIN FEATURES

- Robust and reliable construction
- Self-lubricated bearings, dustproof mounting of rollers, special gear wheels with reduced noise
- Magnetic separator
- Swinging roller preventing breakage by non-magnetic impurities
- Easy adjustment of the milling gap with a positioning screw
- Tubular stand with silent blocks
- Clamp jig for bagging at the lower part of the mill
- Easy installation
- Simple operation and maintenance

ACCESSORIES

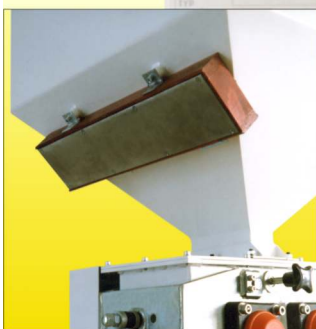
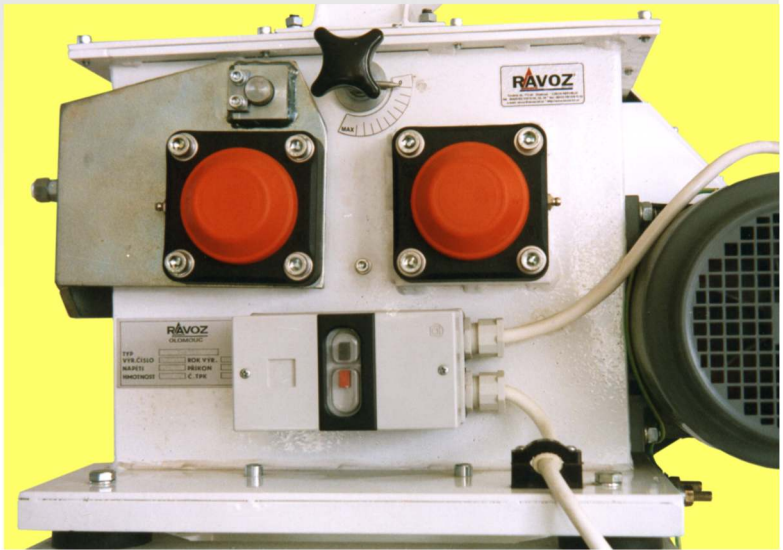
The equipment is normally supplied with a spare parts set for two-year operation. This is possible to adjust shape and size of the hopper on request as well as to add a dustproof top, adjust the shape and size of the outlet, stand etc.

OTHER APPLICATION

Under a minor adjustment the mill can be used for milling wheat and other materials; a customer is however advised to consult this usage with the manufacturer.

PARAMETERS

Capacity	250 to 450 kg malt per hour
Installed input	1.5 kW
Total weight (including hopper and stand) ...	approx. 250 kg



malt mill