

SMF

LABORATORY MILL

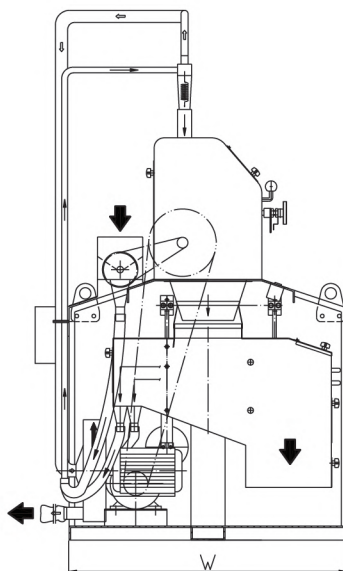
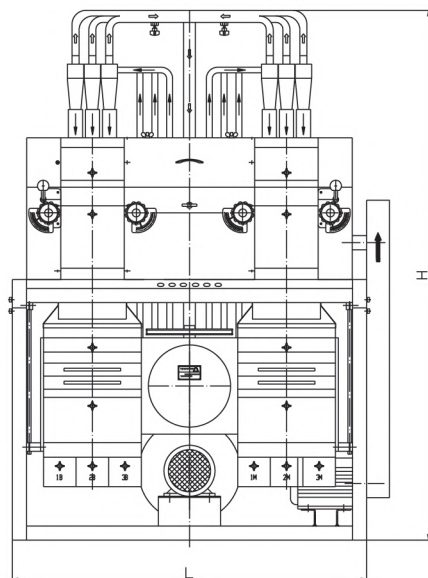
SMF laboratory mill is important equipment utilized to evaluate wheat quality comprehensively. The laboratory mill grinds small quantities of wheat to obtain test samples of flour. The flour samples produced have a linear relationship with flour produced from a commercial mill. The mill can help to fully examine a wheat sample prior to confirming the purchase. The mill may also be used for quality tests for research and development, plant breeding tests since flour extracted can be comprehensively tested both on a analytical and test baking basis and on a consistent basis. The mill is suitable for hard, semi-hard and soft wheat types.

There are three (3) break passage B1, B2, B3, and three (3) reduction passages C1, C2, C3. Classifying and sieving of materials takes place within the sieve box section, which can separate flour to six (6) flour streams, B1, B2, B3, C1, C2, C3. In addition there are two (2) brans, coarse and fine.



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More details please visit www.g-grain.com and download



Model	Value	Item	Value
Max output	10kg/h	Sifter rotary speed	298r/min
Roll	$\phi 155 \times 200 \text{mm}$	Sifter swing diameter	$\phi 23 \text{mm}$
Fast roll rotary speed	500r/min	Air volume	669m ³ /h
Rolls speed ratio	2.5:1	Air pressure	2710Pa
Smooth roll speed ratio	1.5:1	Outline size L×W×H(mm)	1330×1100×1870mm
Power	1.5+1.5+0.55kw	Weight	650kg