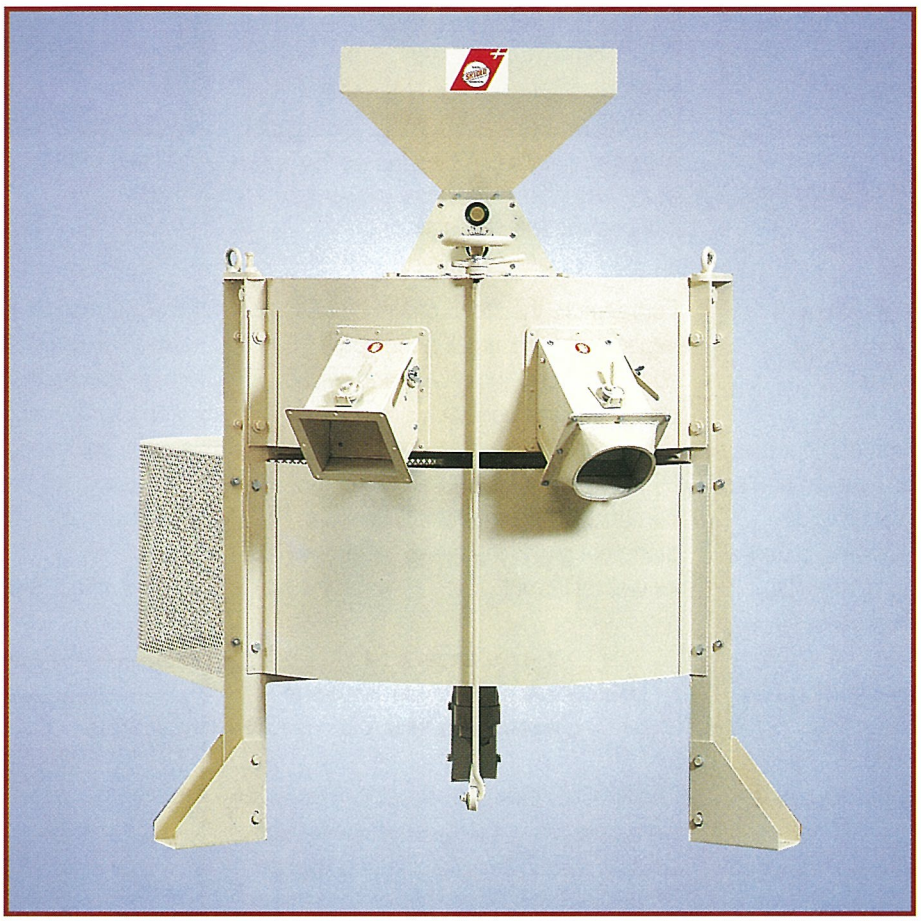
SKIOLD
INDUSTRIAL HORIZONTAL STONE GRINDING MILLS



The optimum grinding process

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Preserving the natural flavour

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A matter of tradition and trend

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For decentralized flour production

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Grinding all types of dry cereals and spices, such as wheat, rye, buckwheat etc.

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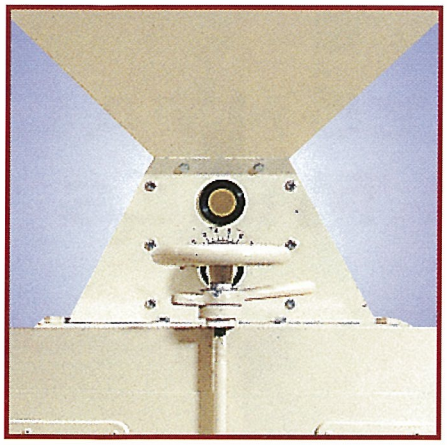
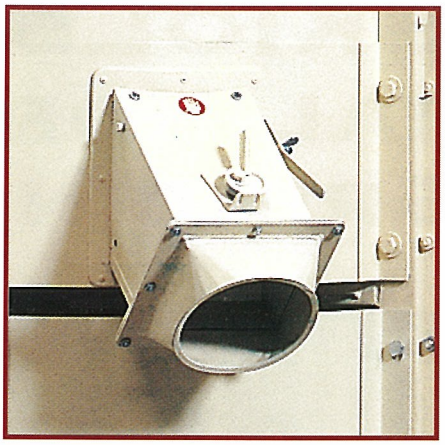
Grinding flour containing all the cereals natural vitamins, minerals and balast substances

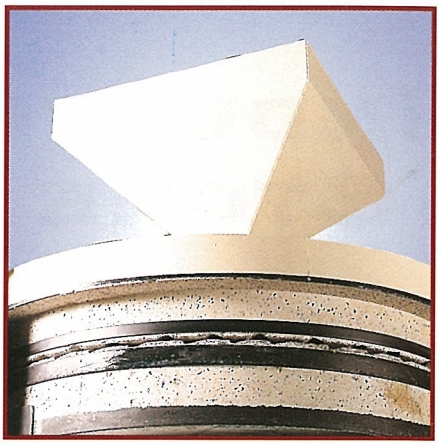
SKIOLD



A clutch handle starts and stops production and adjusts the fineness of the flour.



A suction device can be fitted on the outlet for transport of flour to a silo, weighing/ packing line or a sifter.



The heart of the mill: The Engsko grinding stones

A HEALTHY FLOUR THROUGH OPTIMUM GRINDING

A healthy and good wholemeal flour can be made by using SKIOLD grinding mills. The unique thing about the SKIOLD grinding mills is that the grinding is done by stones providing a fine ground flour and an optimum grinding process.

SKIOLD mills are finding increasing interest with millers of wholemeal flour.

The growing demand for healthy foods containing dietary fibres has led to a renewed interest in traditonal stone grinding of cereals. The flour produced on a SKIOLD 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.

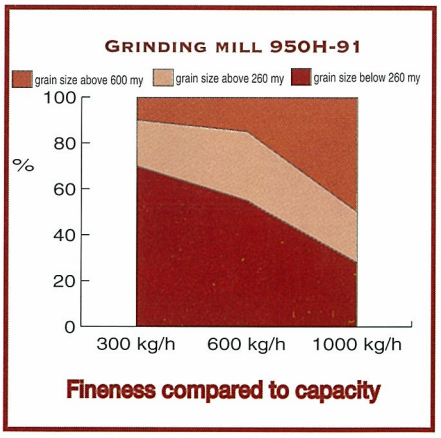
By using daily ground flour the natural contents of nutrients and flavour also stand out giving the bread better aroma as well as flavour.

INDUSTRIAL/ DECENTRALIZED STONE GRINDING MILLS

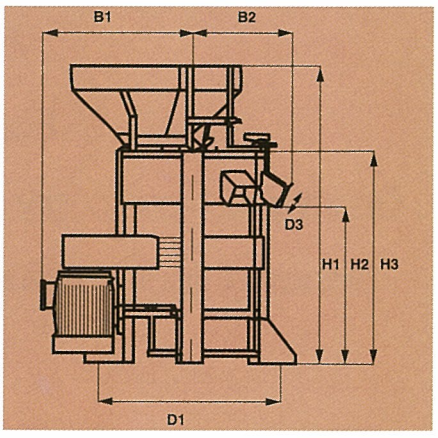
The SKIOLD mills are especially designed for installation in milling industries for continuous production of wholemeal flour or for use in SKIOLD flour plants for decentralized flour production.

Our millstones are the famous Engsko millstones made exclusively from natural materials such as emery, flint and magnesite. The Engsko millstones being hard with good wearing qualities are highly suitable for grinding all kinds of grain (dry cereals), spices, coffee etc. and can even be used to shell buckwheat when using special stones.

Please contact SKIOLD for further information.



		600H-61		950H-91	
Motor Power, kW		7.5		18.5	
Grinding Mill RPM		480		300	
Dimensions	B1	840		1060	
	B2	590		820	
	D1	1000		1340	
	D 3 Ø	120		150	
	H1	1442		1632	
	H2	590		720	
	H3	970		1160	
Performance and Degrees of Grinding (wheat)					
Kg/h		**150**	**500**	**300**	**1000**
% of flour, grain size below 260 my (micron)		76	35	70	28
% of flour, grain size above 260 my (micron)		16	35	20	22
% bran, grain size above 600 my (micron)		8	30	10	50
Average values for fine + coarse. If other sieve analyses are required, please ask us.					



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