



TREFFLER Milling machinery

Millomat | Multicrusher | Multicutter | Flakomat
Shrotomat | Flakomat-Shrotomat double act

THE TREFFLER CONCEPT

QUALITY STARTS WITH MILLING!

Only the best flour goes into high-quality products. TREFFLER milling technology uses fully automated, precision machines for gentle, dust-free milling.

Products from TREFFLER Mühlentechnik can be used for not only whole-grain flours that comply with DIN 10355 and coarse whole-grain meal, but also spices, herbs, oil meals, and many other high-quality flours and powders.

Check us out and see for yourself! Our customers are our best advertising. We look forward to sharing our years of experience with specialty milling of grains and more.

YOUR BENEFITS



- ✓ Gentle milling
- ✓ 100% flour yield
- ✓ No residue
- ✓ Completely dust-free
- ✓ Quick changeover
- ✓ Universal use

FOR EVERY USER GROUP



Bakers

The best flour:
The oxygenation effect of the air incorporated in the flour gives the best volume yield for baked goods.



Millers

A perfect addition:
The Millomat's modular design provides many options for integrating in existing systems.



Farmers' markets

From 5 kg to 500 kg:
The Millomat grinds small batches with no losses for 100% flour yield.



Herbs/spices/(oil) press cake

With the Multicutter or Multicrusher, even bridging products such as herbs & spices are pre-cut and then ground. Press cakes resulting from oilseed pressing, which usually contain high levels of dietary fibre, vitamins and proteins, are equally effortlessly pre-crushed.

THE MILLOMAT SERIES



MILLOMAT 80 ECOLINE

- 1 year warranty (wear parts excluded)
- Electric brake motor 5.5 kW, 3000 rpm
- High performance milling discs, Ø 100 mm
- Transport lines made of 50 mm stainless steel pipe
- 70 liter plastic barrel
- Aluminum chute, 30 kg capacity
- Pneumatic side channel compactor
- JET filter with electric cleaning
- Full and empty sensors
- Display
- 7 perforated sieves

Technical data

Performance	10,55 kW
Weight	about 600 kg
Milling capacity	about 80 kg/h



MILLOMAT 100 TORNADO JET

- 1 year warranty (wear parts excluded)
- Electric brake motor 5.5 kW, 3000 rpm
- High performance milling discs, Ø 100 mm
- Transport lines made of 50 mm stainless steel pipe
- 70 liter plastic barrel
- Aluminum chute, 30 kg capacity
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

Technical data

Performance	10,8 kW
Weight	about 800 kg
Milling capacity	about 100 kg/h optionally up to 150 kg/h



MILLOMAT 300

TORNADO JET

- 1 year warranty (wear parts excluded)
- Variable-speed 11 kW motor, 2800 - 3000 rpm
- High performance milling discs, Ø 300 mm
- Transport lines made of 60 mm stainless steel pipe
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

Technical data

Performance	24,5 kW
Weight	about 1200 kg
Milling capacity	about 300 kg/h



MILLOMAT 500

TORNADO JET

- 1 year warranty (wear parts excluded)
- Variable-speed 30 kW motor, 2800 - 3000 rpm
- High performance milling discs, Ø 500 mm
- Transport lines made of 80 mm stainless steel pipe
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

Technical data

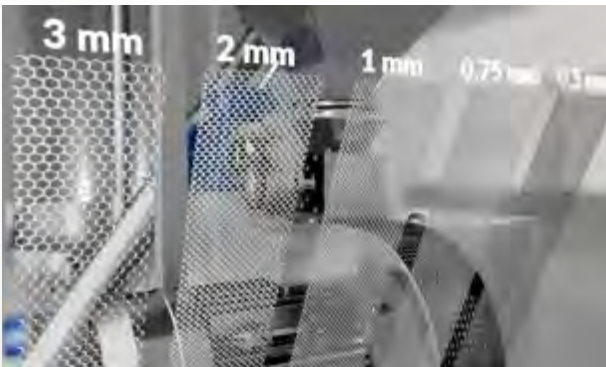
Performance	42,5 kW
Weight	about 1800 kg
Milling capacity	about 500 - 650 kg/h

MILLOMAT ENGINEERING



The mill

The patented impact-cutting mill is unique to the TREFFLER Millomat. The mill charge is broken up in the clearance between the rotating milling discs and the impact plate in fractions of a second.



Fineness

The sieve inserts are used to determine the fineness of the flour. Sieves with holes of 0.50 mm, 0.75 mm, 1.00 mm, 2.00 mm, 3.00 mm, 4.00 mm, and 5.00 mm make it possible to mill the finest flour as well as coarse meal.



The feed mechanism

The mill charge is fed in by means of a frequency-controlled volumetric metering system, producing the necessary buffer of flour in the mill. This guarantees consistent flour quality with a high proportion of fine flour at all times.



Pneumatic transport

The flour is gently drawn off out of the mill chamber by a vacuum, directly through the sieve, and transported onward. This also reduces friction. The result is that heat input to the mill charge is very slight.



Low heat input

The vacuum system ensures that the mill charge is subjected to only the least amount of friction necessary to turn it into flour. The mill charge is heated only minimally, so that important nutrients in the grain are retained in the flour.



Absolute cleanliness

The transport air is cleaned automatically every second and the fine flour dust is removed.



Energy-efficient performance

The jet filter allows the mill to be run 24 hours a day. This means that even the smallest Millomat can produce up to 2 t of flour per day.



Simple operation

With its intuitive control system, the Millomat can be operated right from the start, with no specialized bakery knowledge required.

OPTIONS



Basic color touch display

The basic color touch display makes it easy and intuitive to operate the mill. The included manual holds the answers to any questions.



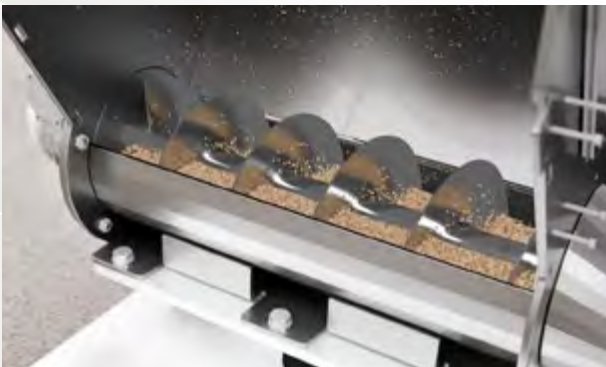
Recipe color touch display

The recipe color touch display has a recipe memory, speed presets for the mill and multi-cutter motors, a digital operation manual, digital electrical schematics, a 3D rendering of the mill, error memory, clear text messages, real-time display (e.g., temperature readings), and multiple languages.



Magnetic separator

Safety for all food products due to the magnetic separator. It reliably captures metal parts and dust after grinding.



Pneumatic screw feed discharge

The screw feed discharge supports the extraction system in transporting the milled product. Even products with low sugar or salt content can be milled.



LED signal lamp

The LED signal lamp is normally mounted on the Millomat, but can also be installed in other locations (such as a bakery) using an extension cord. The signal colors indicate the operating state of the Millomat.



Blow-through gate

Flour dust filtered out of the transport air is fed back into the system and discharged by means of the blow-through gate. The Millomat thus achieves 100% flour yield.



Removable cleanout gate

The trend toward smaller batches continues. The cleanout gate can be used to easily remove the final remnants of products with residual oil content, for example. This reduces setup times, even with frequent product changeovers.

Air cleaner for cleanout chute

An air nozzle mounted in the discharge chute allows cleaning of the discharge chute after production. Briefly opening a shutoff valve causes air to blow into the chute and remove any deposits.

Remote maintenance

Secure access to your systems - but only when you want it. With a remote maintenance module, faults can be cleared in no time. This minimizes resource consumption and staffing costs.

ADD-ONS



Multicrusher

The multicrusher is ideal for pre-crushing materials that do not flow, such as chips, stamp plates, pasta remnants, press cakes of oil fruits in the form of pellets, etc. Crushing and comminuting hard, brittle materials is no trouble at all. Available as an add-on for the Millomat for gently processing oil press cakes, herbs, spices, and more into powder. 100% dust-free.

The Multicrusher is installed as a combination device between the metering unit and the mill housing. The housing of the Multicrusher is made of stainless steel. Precision high-performance grinding disks perform the preliminary crushing, driven by a variable frequency drive 4kW angular gear motor.



Multicutter

The multicutter is perfect for delicate, non-free-flowing materials. Comminuting fine leaves, dried mushrooms, herbs, pasta remnants, and even algae are favorite choices for the multicutter. Crushing and comminuting hard, brittle materials is no trouble at all.

Available as an add-on for the Millomat for gently processing oil press cakes, herbs, spices, and more into powder.

100% dust-free.

Available as an add-on for the Millomat to produce fine powders or coarse milled goods.



SZ version

The mill operates without a rotary valve. A malfunction due to sticking of the rotary valve is therefore not possible. A 75-litre barrel is docked to the output station with a lift truck to pick up the material. The entire system operates under negative pressure. Suitable for products with a high salt and sugar content.



BIG BAG station

Set up the downstream processing of your flour to meet your specific requirements: One of the most popular discharge options in the Big Bag unit. A sack bench can be added as an option. This lets you switch flexibly between Big Bag loading and the sack bench.



Sack bench for sacks

Direct milling with a sack bench can be set up to suit whatever conditions you have. Mill your flour directly into one, two, three, or four flour sacks.



Station for flour bins

Portable flour bins can be filled directly at this station. The number of bins is variable. The discharge station can be adapted to your conditions, giving you an individual solution for downstream flour processing.

Other discharge stations

Feel free to contact us if you don't happen to see the right discharge station for you. We build individual systems for all of our customers.

EXAMPLE CONFIGURATION FOR A MEDIUM-SIZED BAKERY

- 500 kg to 800 kg of flour per day
- Direct milling of wheat, rye, spelt, einkorn, and emmer
- Whole-grain flours for bread, rolls, and pastries
- Milling into a flour barrel



Item no.	Standard equipment
MTJ100	Millomat 100 Tornado Jet
	Sieve set 0.5 mm - 5.0 mm
Item no.	Options
MTSL	LED signal lamp
MTF	Remote maintenance
MTNMA100	Magnetic separator for MTJ 100
8105995	Speed increase for Millomat 100 to 4000rpm
MTTD_REZEPT	Color touchscreen display for recipes
Item no.	Accessories
8075328	Container, 75l, round, no cover
8095429	Cover for 75l container, round, no hole
8075778	Chute assy, 100l, stainless steel

EXAMPLE CONFIGURATION FOR A LARGER BAKERY

- 2.0t to 2.5 t of flour per day
- Direct milling of wheat, rye, spelt, quinoa, chickpeas, and millet
- Whole-grain flours for bread, rolls, and pastries
- Milling directly into flour carts



Chickpeas



Quinoa



Wheat



Spelt



Millet



Rye



Item no.	Standard equipment
MTJ300	Millomat 300 Tornado Jet
	Sieve set 0.5 mm - 5.0 mm
Item no.	Options
MTSL	LED signal lamp
MTNMA300	Post-magnetic separator for MTJ 300
MT100AIR_CLEAN	Magnetic separator for MTJ 500
8106574	Speed increase for Millomat 500 to 3800 rpm
MTTD_REZEPT	Color touchscreen display for recipes
MTS300	TREFFLER clean-out gate assy, pull-out option
Item no.	Add-ons
	Dispensing station for 4 plastic crates
Item no.	Accessories
8075778	Chute assy, 100l, stainless steel

EXAMPLE CONFIGURATION FOR MILLING OIL MEAL

- Direct milling of oil meal into pellets and chips
- Oil meal made from linseed, almonds, hemp, and other oil seeds
- Milling into Big Bags and 25 kg sacks



Item no.	Standard equipment
MTJ500	Millomat 500 Tornado Jet
	Sieve set 0.5 mm - 5.0 mm
Item no.	Options
MTSL	LED signal lamp
MTF	Remote maintenance
MTNMA500	Magnetic separator for MTJ 500
8106923	Speed increase for Millomat 500 to 3800 rpm
MTTD_REZEPT	Color touchscreen display for recipes
8112722	TREFFLER clean-out gate assy, pull-out option
MTS500	Pneumatic screw feeder discharge for MTJ 500
Item no.	Add-ons
8106992	Big Bag dispensing station with 3 bagging stations
MCR3002	Multicrusher for MTJ 300 / 2nd generation

EXAMPLE CONFIGURATION FOR PROCESSING SPICES

- Direct milling of dried capers, onions, oregano, mushrooms, ginger, etc.
- Milling directly into flour carts



Item no.	Standard equipment
MTJ100	Millomat 100 Tornado Jet
	Sieve set 0.5 mm - 5.0mm
Item no.	Options
MTSL	LED signal lamp
MTF	Remote maintenance
8105995	Speed increase for Millomat 100 to 4000rpm
MTTD_REZEPT	Color touchscreen display for recipes
MTS100	Pneumatic screw feeder discharge for MTJ 100
Item no.	Add-ons
MC100	Multicutter for MTJ100
	Output station

EXAMPLES OF MILL CHARGES

In addition to common types of grain, the mill can process pseudograins, legumes, and even herbs.



Buckwheat



Spelt



Dried vegetables



Dried roots



Hemp pellets



Chickpeas



Turmeric



Moringa leaves



Oregano



Rye

SIEVE ANALYSES

Milling wheat in the Millomat

Sieve sizes	2.00 mm	1.00 mm	0.75 mm	0.50 mm
Pan	19%	29%	32%	40%
90 μ	3%	4%	4%	8%
112 μ	6%	9%	8%	10%
125 μ	9%	12%	14%	13%
200 μ	6%	9%	9%	8%
250 μ	13%	7%	15%	12%
355 μ	43%	28%	20%	9%

Milling spelt in the Millomat

Sieve sizes	2.00 mm	1.00 mm	0.70 mm	0.50 mm	0.40 mm
160 μ	28%	38%	42%	58%	67%
250 μ	11%	13%	16%	20%	25%
315 μ	6%	8%	9%	11%	3%
710 μ	38%	39%	30%	11%	5%
1400 μ	17%	1%	-	-	-



THE SEED MILL SERIES



SEED MILL 100

OILSEED CRUSHING AND GRINDING. WITH ONE MACHINE.

Description

The gap width of two independently driven rollers (roller shape freely selectable) can be infinitely adjusted from 0.01 mm - 5 mm.

Depending on the roller selection and transmission ratio, which can be optionally set on the display, you can crush or grind seeds.

Seed crushing function

Here, the transmission ratio of the rollers (profiled) is set to 1:1. can be used to produce blue poppy flakes, for example.

Seed grist function

Here the transmission ratio of the rollers (corrugated) is set from 1:2 to 1:5 depending on the product, e.g. linseed meal can be produced here.

Technical data

Power :	3,6kW
Weight:	ca. 400 kg
Roller width:	100-200 mm

Required	
input voltage:	400V 16 A
Dimensions (LxWxH):	1,18x0,85x1,83 m

MILL CHARGE EXAMPLES FOR SEED MILL

The following oilseeds can be crushed and ground with the Seed Mill.



Linseed



Hemp seeds



Pumpkin seeds



Blue poppy



Chia seeds

THE FLAKOMAT SERIES

Flakomat
Absolutely dust-free.



FLAKOMAT 100

FRESH FLAKES, ABSOLUTELY DUST-FREE.

Description

The Flakomat will crush your product, freshly and uniformly.

The two profiled rollers of the fully automated flaking machine are driven at a ratio of 1:1, ensuring that the grain flakes are uniform. The extraction system ensures 100% dust-free flakes.

You can adjust the gap width of the rollers continuously from 0 mm - 5 mm for individual flakes. And there is no need to clean the machine, as the Flakomat uses wipers to clean itself.

Equipment

- Warranty: 1 year (excluding wear parts)
- Continuous quick adjustment of rollers
- 2x 1.5 kW motor with overload protection
- Volume metering with a 0.25 kW motor
- Dust extraction with self-cleaning filter
- Monitor display
- Capacitive sensor
- Tank closure with sliding sleeve
- Plastic barrel with cover

Technical data

Power:	5.0kW
Weight:	approx. 350kg
Roller width:	100mm

Required input voltage:	400V 16A
Dimensions (LxWxH):	1.2x0.8x1.67m

THE SHROTOMAT SERIES

Shrotomat
Absolutely dust-free.



SHROTOMAT 100

THE BEST MEAL FROM THE BEST GRAIN.

Description

The Shrotomat processes grain, oilseeds, and pseudograins into the best meal.

The two grooved rollers of the Shrotomat are driven at a ratio of 1:2, thus producing the best quality meal. The gap width of the rollers can be adjusted continuously from 0 mm - 5 mm.

The Shrotomat is also self-cleaning with adjustable wipers. This means that it is not necessary to clean the machine.

Equipment

- Warranty: 1 year (excluding wear parts)
- Continuous quick adjustment of rollers
- 2x 1.5 kW motor with overload protection
- Volume metering with a 0.25 kW motor
- Dust extraction with self-cleaning filter
- Monitor display
- Capacitive sensor
- Tank closure with sliding sleeve
- Plastic barrel with cover

Technical data

Power:	5.0kW
Weight:	approx. 350kg
Roller width:	100mm

Required input voltage:	400V 16A
Dimensions (LxWxH):	1.2x0.8x1.67m

DIE DOUBLE ACT-SERIE

Flakomat
Absolutely dust-free.

Shrotomat
Absolutely dust-free.



FLAKOMAT-SHROTOMAT DOUBLE ACT 100

PERFECT TEAMWORK. FLAKES AND MEAL AT THE SAME TIME.

Description

The TREFFLER double act combines the Flakomat and the Shrotomat in one machine. It can produce up to 100 kg of high-quality flake or meal in one hour. Double the power. Double the quality.

The double act combines the individual benefits of the Flakomat and Shrotomat. Running the machines individually is easy with the integrated touchscreen.

Equipment

- Warranty: 1 year (excluding wear parts)
- Flakomat and Shrotomat installed together and mounted on a steel pallet
- Touchscreen display controls both machines
- Dust extraction for both machines with a self-cleaning filter, absolutely dust-free with aspiration

Technical data

Power:	7,06 kW
Weight:	approx. 650 kg
Roller width:	100 mm

Required input voltage:	400 V 32 A
Dimensions (LxWxH):	1,9x0,9x1,78 m

MILL CHARGE EXAMPLES FOR FLAKOMAT, SHROTOMAT, AND DOUBLE ACT

In addition to common types of grain, the mill can process pseudograins and legumes.



Buckwheat



Spelt



Oats



Millet



Lupins



Rye



Quinoa



Wheat

RELIABLE SERVICE FOR YOU AND YOUR PRODUCTS

Quality results only from a joint effort. In a team. For mills or agricultural engineering, sales or customer service, we at TREFFLER have many faces. But one thing connects all of us. Your customer satisfaction is our highest priority. So take advantage of our services.

- Exclusive consultation, even after the sale
- Expert service support and hotline
- Milling samples at the factory
- Free registration for informational mailings







OUR PHILOSOPHY

A BETTER FUTURE WITH QUALITY AND PRECISION

Tradition compels us. That is why today we are already thinking about tomorrow. Setting a high standard for ourselves, and for the quality of our products, innovative solutions are found, even

for complex topics. Sustainability, pioneering spirit, a good foundation, and precision make up the culture and mindset of our company.





Need a milling sample?
Just contact us!



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