

TREFFLER milling machinery

Millomat 25 Tornado Multicutter

QUALITY STARTS WITH MILLING!

millomat
SERIES



✓ Small batch milling

✓ 100 % dust-free milling

✓ Low temperature

✓ Minimal set-up time



Treffler Millomat 25 Tornado. Different size, same flour quality.

The Millomat 25 Tornado is our smallest mill, with a capacity of around 25 kg per hour. It operates to the same high standards of flour fineness as its larger counterparts and produces a consistent flour quality – whether fine or coarse – whilst using minimal energy.



1 The multi-cutter

The horizontally arranged pre-crushing grinding discs feed the material to the mill's patented grinding mechanism.

2 The grinder

In the patented impact-cutting grinding mechanism, the mill charge is cut between the rotating grinding discs and the impact plate. Screens ranging from 0.5–5.00 mm determine the particle size.

3 Closed-loop grinding system

The ground material is gently extracted directly from the grinding chamber using a vacuum and conveyed straight into the container.



4 Screw conveyor

The screw conveyor ensures a smooth production process, even with products containing higher levels of oil (max. 12% residual oil content).

5 Cyclone separator

The mixture of flour and air is separated by a spiral motion. As a result, the flour falls downwards and the clean air is vented.

TECHNICAL DATA OF THE MILLOMAT 25 TORNADO MULTICUTTER

Technical Data

MILLOMAT 25 TORNADO MULTICUTTER

power: 4,1 kW
weight: ca. 355 kg

electricity connection: 400 V, 16 A, 50 Hz
measurements (l x w x h): 1,2 x 0,75 x 1,95 m

The Millomat 25 Tornado Multicutter is particularly good at processing oilseed cake, herbs, spices, dried vegetables, roots and much more.



Dried tea leaves



Oilseed press cake



Ginger dried



Chilli peppers