

TREFFLER Milling Machinery

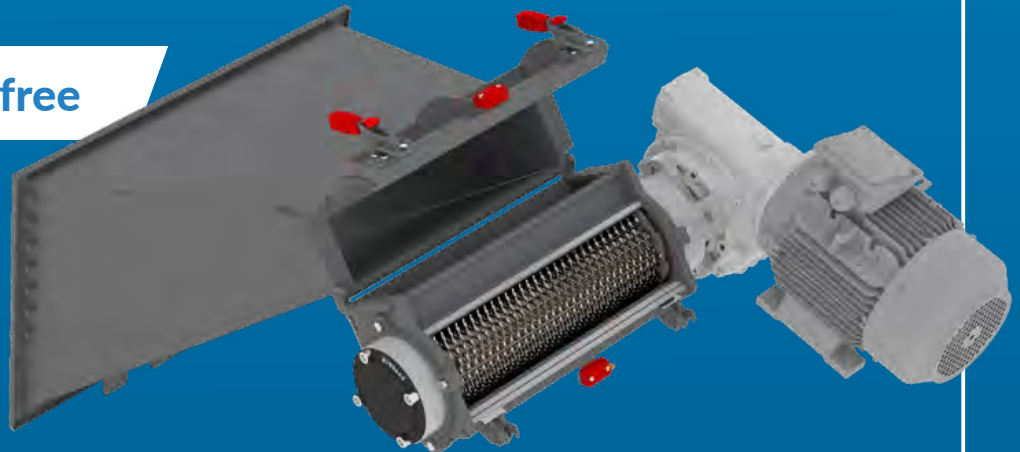
QUALITY STARTS WITH MILLING!

Multicrusher

ATTACHMENT FOR THE MILLOMAT

 Gentle crushing

 Absolutely dust-free



TREFFLER Multicrusher. Ideal for breaking press cakes. In large quantities.

Press cakes of oleaginous fruit in the form of pellets, chips or stamp plates are efficiently pre-crushed with the Multicrusher. Breaking and crushing brittle and hard materials is effortless. Available as an attachment for the Millomat, it enables oil press cakes, herbs, spices and more to be gently processed to powder or flour. 100% dust-free.

DESIGN OF THE MULTICRUSHER

What makes the Multicrusher so special?



1 Mode of operation

The Multicrusher is a pre-crusher and is installed as a combination device between the standard dosing system and the grinding housing on the Millomat. Pre-crushing is carried out by 50 high-performance precision grinding discs. These are driven by a variable frequency motor. The crusher blade is designed for efficient and gentle processing of dried and particularly hard food products. The pre-crushed particles can then be fed to the mill using vacuum pressure and finally processed to fine flour.

MULTICRUSHER TECHNICAL DATA

Technical data	MILLOMAT 100 WITH MULTICRUSHER	MILLOMAT 300 WITH MULTICRUSHER	MILLOMAT 500 WITH MULTICRUSHER
Output	13.2 kW	19.2 kW	47.5 kW
Connection voltage	400 V 32 A	400 V 32 A	400 V 80 A
Wide grinding housings	100 mm	300 mm	500 mm

FEED MATERIAL

Non-free-flow products such as spices, roots or press cakes are effortlessly pre-crushed.



Hemp press cakes



Dried roots



Rejects



Turmeric