

TREFFLER Milling Machinery
QUALITY STARTS WITH MILLING!

Multicutter

ATTACHMENT FOR THE MILLOMAT







TREFFLER Multicutter. Cuts up herbs and spices. Gentle and reliable.

When it comes to delicate products, such as fine moringa leaves, dried mushrooms or even seaweed, the Multicutter is the perfect choice. Breaking and crushing brittle or hard materials is effortless. Available as an attachment for the Millomat, it enables herbs, spices and more to be gently processed to powder or flour. 100% dust-free.

DESIGN OF THE MULTICUTTER

What makes the Multicutter so special?



Mode of operation

The Multicutter is installed as a combination device for the standard dosing system on the Millomat. Pre-crushing is carried out in two stages by two high-performance precision grinding discs. These are driven by a variable frequency motor. The Multicutter processes the feed material gently and, thanks to the mill's vacuum pressure, the crushed food is transported onward, with no dust.

² Feed-in

The Multicutter has three stainless steel square sieves with different hole sizes. These determine the size of the particles fed to the mill. Using an adapter, the material feed is regulated by the volume-dosing system and the Multicutter.

3 Attachment options

The food-safe container is made of stainless steel and mounted on rubber pads. The opening lid has a Plexiglas display window and can be expanded for automatic material feeding (e.g. via BIG BAGS).

MULTICUTTER TECHNICAL DATA

Technical data
Output

Weight Wide grinding housings

MILLOMAT 100 WITH MULTICUTTER

13 kW approx. 800 kg 100 mm MILLOMAT 300

WITH MULTICUTTER

19 kW approx. 1100 kg 300 mm MILLOMAT 500

WITH MULTICUTTER

46 kW approx. 1700 kg 500 mm

FEED MATERIAL

Non-free-flow products such as herbs and press cakes are pre-crushed.





Dried vegetables



Moringa leaves



Dried roots



