

MAKSWELL
innovation

Rolermaks

Roller Laboratory Mill



ISO
9001:2008
REGISTERED



Made in
Türkiye



Roller Mill Method

Wheat samples are milled to evaluate wheat milling properties, including flour extraction and the amount of non-flour components produced, such as bran and shorts. Laboratory roller mill results are generally expressed as the weight of flour, bran, and shorts. Commercial flour mills can use this information to adjust mill settings and optimize flour extraction. Also small samples of wheat can be milled on a laboratory roller mills to produce flour. This flour is used to evaluate properties, such as ash and gluten, enzyme activity and sedimentation values. The normal sample size is 100 grams to produce enough flour for further analysis. Rolermaks use a series of four rolls to grind the wheat. After having passed the last pair of rolls, the material drops into the round sifter. Automatic control of the circumferential speed of the sifter provides for a good self cleaning effect even in continuous operation. The sifted flour falls into a flour drawer, the bran is collected in a separate bran drawer below the sifter outlet.

Rolermaks

- Laboratory type roller mill
- For grinding bare and dry wheat
- Aluminum cast main body
- Hardened steel rollers
- cylindrical screen system for removing and dandruff
- 4 roller system for better grinding
- High engine power
- screen options in the pore size (180 microns and 250 microns)
- The milling process glass lid for easy tracking
- Adjustable speed feed of wheat
- Trigger V-belt system
- Forward-back operation mode

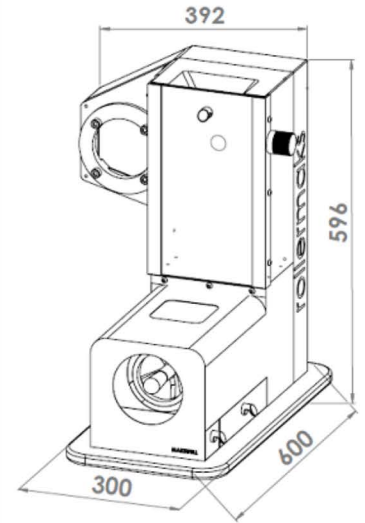


Standard Accessories



Technical Specifications

Voltage: 380 V, 50 Hz
Power: 2000 W
Weight: 52 kg
Net Dimensions (mm): 600x392x596



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