

numitec Milling Technology QUALITY STARTS WITH MILLING



ANATOMY OF THE MILLOMAT

What makes the Millomat so special?



MILLOMAT VARIANTS

1 The mill

The core of the Millomat is its patented mill, which consists of a strike plate and milling discs.

2 The feed mechanism

Grain is fed in by volume, building up a cushion of flour in the mill that protects the grain during milling.

3 Pneumatic transport

The flour is gently drawn off out of the mill chamber by a vacuum, directly through the sieve, and transported onward.

4 Filter technology

The jet filter enables the Millomat to run 24 hours a day. The flour dust that is filtered out is returned to produce a flour yield of 100%.

5 Controller

Intuitive displays make the Millomat easy to operate.

6 The output station

The Millomat maintains a vacuum all the way to the output station. This keeps the surrounding area absolutely free of flour dust.

Technical details

Power Weight Capacity

80

MILLOMAT 10.55 kW ca. 600 kg ca. 80 kg/h

100

MILLOMAT 10.8 kW ca. 800 kg ca. 100 kg/h, opt. up to 150 kg/h

300

MILLOMAT 24.5 kW ca. 1200 kg ca. 300 kg/h

500

MILLOMAT 42.5 kW ca. 1800kg ca. 500-650kg/h

Options

LED signal lamp Remote maintenance Magnetic separator Air cleaner for cleanout chute Color touchscreen

Add-ons

Multicutter
Multicrusher
BIG BAG outputstation with sackrack

YOUR FLOUR IS UNDER CONTROL WITH numited

We can help you plan and organize your flour packaging, with big bags, crates, sacks, and much more.







PRODUCTS FOR MILLING

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



SIEVE ANALYSIS

Grinding spelt grains in the Millomat

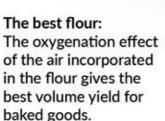


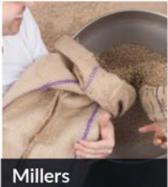
	Sieve size	2,00 mm	1,00 mm	0,70 mm	0,50 mm	0,40 mm
NAME OF TAXABLE PARTY.	< 160 μ	28%	38%	42%	58 %	67%
	< 250 μ	11%	13%	16%	20%	25%
١	< 315 μ	6%	8%	9%	11%	3%
	< 710 µ	38%	39%	30%	11%	5%
	< 1400 μ	17%	1%	-	-	-
	> 1400 µ	-	-		- 1	-

FOR EVERY USER GROUP

Specific, customized solutions for every stage in the value chain







A perfect addition: Modular design provides many options for integrating in existing systems.



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



With the Treffler Multicutter or Multicrusher, products that would clog up the hopper such as herbs and spices can be pre-cut and then ground.

Our satisfied customers







Tested by experts

The German Federal Research Institute for Nutrition, or Max Rubner Institute (MRI), and the Institut for Grain Processing (IGV) have selected Millomat over many other providers. Ease of use, top grinding results, and clean, hygienic processing are the key features that convinced the institutes to buy the Millomat. There can be no greater recognition of the Millomat than this. Bakers who use the Millomat know what makes their baked goods so excellent—quality starts with milling!

