

SAFMILL75 PULVERIZER MACHINE

Ø PRODUCT WASTE:

The The SAFMILL75 has a specially designed suction system capable of recovering 100% of processing waste. Furthermore it is a closed circuit machine, this prevents the dispersion during the transport and the grinding of the product.

NO HUMIDITY AND OVERHEATING:

The Pulvintech suction system has a dual function. In fact, in addition to recovering every gram of product, it keeps it dry and fresh, thus ensuring correct grinding. The result will be a perfectly uniform and dry powder.

100% SAFETY:

The system is equipped with HEPA filters that guarantee 99.995% of air filtering, thus preserving the saffron from external contamination and leaving intact the organoleptic properties such as color, taste and coloring power.



100% stainless steel frame

HAMMER MILL

- 100% stainless steel hammer mill with a special grid sieve easily interchangeable to grind in the desired size
- Speed 2800 rpm

ELECTRICAL CABINET

- Framework in metal box with CEPI key lock 400x600x250
- 230/24 VAC transformer
- OMRON inverter for speed control and regulation
- Cooling system for the inverter with 2 fans
- 6 meter cable with Mennekes plug
- Socket for quick disconnection of the mill from the machine for maintenance and cleaning

VENTILATION SYSTEM

- Forced ventilation system to keep the temperature low and remove moisture from the container
- Product filtration system through HEPA H14 certified filter with 99.995% filtration efficiency
- Pre-safety filter for quick product recovery
- Dust extraction motor with side channel blower

A JEWEL OF INNOVATION

The SAFMILL75 can grind the spices into grains of the desired size, ready to be packaged and without creating processing waste. The machine is fully automated and is able to grind 3-6 kg per hour, depending on their initial humidity. The entire grinding plant is a closed circuit that does not allow the dispersion of dust into the environment, avoiding contamination of the product. During grinding, the ventilation and dust recovery system extracts the heat generated by the hammers and eliminates any condensation from the cylinder. This guarantees the highest quality of powdered spices.

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| Power | Kw | 2,30 |
| Voltage | Volts | 400 |
| Noise | dB(A) | 75 |
| Filter | HEPA Safety Filter | |
| Container | lt | 60 |
| Hopper | lt | 30 |
| Dimensions | cm | 75 x 105 x 210 |
| Production | kg/h | 3 - 6 |

- Fully automated system.
- Pre-cutting of pistils during transport from the hopper to the mill
- Hammer mill (0.3 to 1 mm or more sizes)
- Removable 60lt container with wheels to facilitate product transport
- Electric panel with inverter that regulates the speed of the system
- Ventilation and suction system with HEPA filter that keeps the product dry and fresh and eliminates the waste of processing
- The filter retains impurities such as hair and wool