YM1 WET WHEAT GRINDING MACHINE



- ROBUST DESIGN
- EASY TO USE
- CONSIST OF BREAKING AND REDUCTION PARTS
- WIND PALLET SIEVE SYSTEM

YUCEBAS MACHINE ANALYTICAL EQUIPMENT INDUSTRY



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WET WHEAT GRINDING MACHINE is consists of two sections. The first section is the right side (breaking side) of the machine and composed of two collecting reservoir. The second side, the left side has single collecting reservoir. The WET WHEAT MILLS is designed from the ease of operation and follow-up, occupation of minimum space at the laboratories. The cleaning, maintenance and the assembly and disassembly of the rollers, and the control could be easily by hand. The rollers are hardened up to 50-55 HRC. The smooth and the gear rollers are manufactured by using special tools to the 0% error from the special steel material. The assembly, and operation of the flour, semolina and the bran trunks are considerably easy. The leakage of the flour outside, during the grinding is not possible. One of the other properties of the machine is the usage of the inert material during the production. The grinding capability of the wheat could be determined directly with the special Laboratory flour mills. The flour (B1-B2-B3, C1-C2 C3) rough and fine bran could be received from 6 channels by using the 3 breaking rollers-2 flour rollers, $160 \,\mu$ - $160 \,\mu$ sieves.

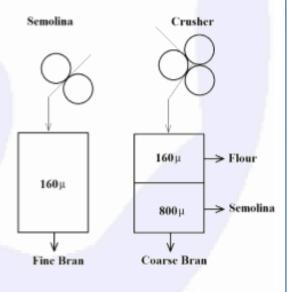
Technical Specifications:

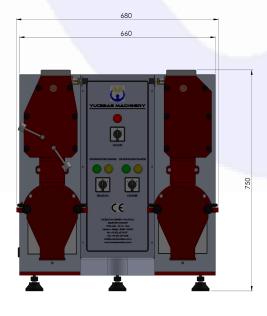
Extraction Rate: 60 to 65 % Capacity: Min. 100 g.

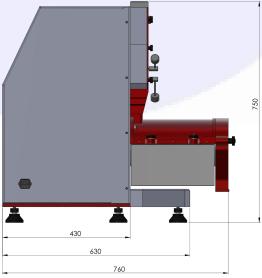
Dimensions : $(H \times D \times W)$ 750 mm x 630 mm x 660 mm

Energy : 220 V 50 - 60 Hz - 1.5 Kw

Net Weight : 146 Kg









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Recommended Instruments for YM1 Wet Wheat Grinding Machine



WHEAT HUMIDIFICATION MIXER



BRUN BRUSHER



SEMOLINA PURIFIER



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