

**NEW**

# **GRINDMASTER**

**FM 950 I**



**MEETING YOUR NEEDS FOR HIGH QUALITY:  
HEALTHY WHOLEMEAL FLOUR, GRITS OR  
HIGH CLASS FLOUR**

- **A MATTER OF TRADITION**
- **TO YOUR GOOD HEALTH**

# GRINDMASTER STONE MILL

## FM 950 I



Handle for adjustment of stones



Air intake and flour outlet



Runner stone

### HEALTHY FLOUR THROUGH OPTIMUM GRINDING

The new SKIOLD Stone Mill professionally and simply does the job through the optimum milling process using proven and well-known mill stones in a new sturdy design. The heavy duty mill aimed for industrial purposes has gained in weight: due to new and heavier bearings, a heavy shaft and a stronger frame. The adjustment of the stones has also been improved by a new adjustment gear for fine tuning.

All in all an industrial mill still used for grinding whole grain into grits/healthy and good wholemeal flour, or for grinding of flour grits into high class flour as the last break after the SKIOLD roller mill.

The unique thing about the SKIOLD stone mills is that the grinding is done by stones providing a finely ground flour at an optimum process.

The flour produced on a SKIOLD stone mill contains all the natural vitamins, minerals and ballast substances and can be used for baking without further processing. Furthermore, the stone ground flour has a larger surface increasing the ability to absorb liquid, giving an airy and elastic dough easy to work with.

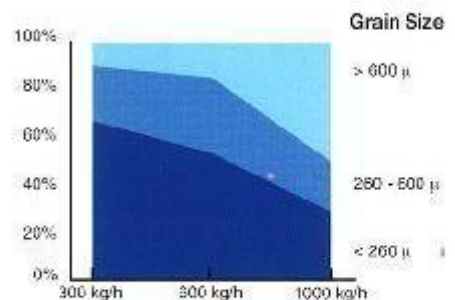
By using the stone ground flour the natural contents of nutrients and flavour also stand out giving the bread better aroma and flavour.

### INDUSTRIAL/DECENTRALIZED STONE MILLS

The superior thing about the SKIOLD stone mill when used in the SKIOLD decentralized flour mills for milling high class flour at a high yield is that the process only uses 4 milling breaks. In this unique combination of 3 break roller milling and 1 break stone milling the stone mill produces a high quality, fine flour from the fine, white grits from the roller mill.

The heart of the mill is still the famous Engsko mill stones: Hard, good quality and made exclusively from natural materials.

### Fineness Compared to Capacity



### Technical Data

	FM 950	
Motor Power, kW	15.0 / 18.5	
Grinding Mill RPM	300	
<b>Dimensions</b>		
Length, mm	1880	
Width, mm	1050	
Height, mm	1632 / 1260	
Weight, kg	1250	
<b>Performance</b>		
Capacity, kg/l	300	1000
% Flour: Grits below 260 my	70	28
% Flour: Grits above 260 my	20	22
% Bran above 600 my	10	50

Average values for fine and coarse flour grits. If other sieve analyses are required, kindly ask us.

For further information please contact  
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