

Do you know the ZENTROFAN flour secret...

... the typical full-bodied taste of ZENTROFAN wholefood-flour, manufactured from germinable grain in the ZENTROFAN wholefood-mill. Or that of the ZENTROFAN grinding technique, responsible for the special fineness and improved baking effect of the ZENTROFAN wholefood-flour.

For light, fine wholemeal pasta, wholemeal breads and wholemeal pastries that are healthy and taste great...



You can find out more information about the ZENTROFAN wholefood-mill here. In a wide range of different constructions – exactly as you need it for your company.

We would be happy to visit you and provide you with more informations on-site. All it takes is a phone call.

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ZENTROFAN

Voll-Wert-Mühle



Special grinding technique for special wholefood-flour



- 100% wholefood flour
- for all cereals
- Grinding capacity 24 hours a day/360 days

The original ZENTROFAN wholefood-mill by Ing. Wilhelm Schulte



ZENTROFAN

Voll-Wert-Mühle Voll-Wert-Mehl



CE
zertifiziert

Bayerischer
Staatspreis



58. Internationale
Handwerksmesse
München 2006

ZENTROFAN Mühlenbau
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Hohle Straße 5
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Daily between 9am and 5pm or by
appointment on telephone
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You can also find further information
on the ZENTROFAN wholefood-mill and
ZENTROFAN wholefood-flour at
www.zentrofan-muehle.de

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For people with healthy principles!

A very special flour mill. Valued for over 50 years for light, fine wholemeal pasta, wholemeal breads and wholemeal pastries: the original ZENTROFAN wholefood-mill. Developed as a classic modular flour mill by engineer Wilhelm Schulte, the original ZENTROFAN wholefood-mills are today built in Überlingen at Lake Constance by R. J. Braunwarth and sold industrially.

As a result of its special grinding technique, the original ZENTROFAN wholefood-mill contains all nutrients and valuable vitamins including germ buds and also provides for the completely natural preservation of the flour.

The ZENTROFAN wholefood-mills stand out due to their high motor power, the high-performance electronically-controlled batcher and a notable grinding performance. All types of grains that do not contain oil or fat can be ground with it.

Technical data for the original ZENTROFAN wholefood-mill in the standard construction

Connected load	380 Volt
Motor power	1,5 KW
Hopper contents approx.	5,0 kg
Collection container	25,0 kg
Grinding performance/ hour approx.	10-20 kg

The ZENTROFAN wholefood-mill should be positioned in a dry place with at least 80 cm length, 50 cm depth and 240 cm height.



A classic.

Long-lasting not only because of its technology and material, but also because it is above all fashions and trends. The robust and simple construction of the original ZENTROFAN wholefood-mill is designed for a long working life and gentle processing of the grain. The original ZENTROFAN wholefood-mills work in a different way to conventional mills:



The special thing about the ZENTROFAN grinding technique: The full kernel is ground on a fixed natural **grinding stone made from basaltic lava** using a constantly circulating air current.



The result: **ZENTROFAN wholefood-flour** Light-coloured, light flour with all vitamins, enzymes and dietary fibre.

Expansion devices for the original ZENTROFAN wholefood-mill

Electronic batcher. It operates the constant feeding of the material to be ground. An adjustable outlet ring also enables amaranth and brown wild millet to be ground.

Dimensions L 1250cm / T 80 cm / H 240-260 cm
 Motor/electronics ... 380 V, 1,5 KW,
 Heat control motor protection switch, control electronics

Construction stationary, mobile
 Materials stainless steel

Attachment Diameter 385mm, h 380 mm

Grain container 25 kg / 75 kg
 Grinding material intake

Construction Stationary, mobile
 Materials Stainless steel with carry handle

Carriage L 86cm / B 46cm / H 265 cm, 4 castors,

Suspension attachment. Telescopic filter suspension
 Materials stainless steel

Every ZENTROFAN wholefood-mill – consisting of a basaltic lava grinding stone (not rotating), housing, electric motor, grain hopper, expulsion connection, flour container and dust sack - is a quality product that is made in Germany. It is produced in a labour-intensive way, and is therefore solid, functional, quiet, low-dust, low-maintenance, easy to use and obstruction-proof.

