

# VERTICAL STONE FLOUR MILL



EXPORTING TO **7** COUNTRIES

30 Yeras of Trust

Since 1983



Mfg. SHUBH SAGAR INDUSTIRES



MFG BY :  *Shubh Sagar* INDUSTRIES AHMEDABAD

The Most Powerful Grain and Masala Grinding Machine

# STRUCTURAL & GRINDING INFORMATION



GRINDING MATERIAL	2 HP I PH MOTOR	3 HP I PH MOTOR	5 HP I Ph / 7.5 HP III Ph MOTOR	10 HP III Ph MOTOR
Wheat	20-25 kg	35-40 kg	80-100 kg	100-120 kg
Maize	20-25 kg	35-40 kg	80-100 kg	100-120 kg
Juwar	20-25 kg	35-40 kg	80-100 kg	100-120 kg
Rise	20-25 kg	35-40 kg	80-100 kg	100-120 kg
Dal	25-30 kg	30-45 kg	90-110 kg	130-150 kg
Masala	20-25 kg	35-40 kg	80-100 kg	100-120 kg

We can grind any kind of dried Herbs, Dried pulp of fruits or any Masala.

# USE & FEATURES

## USE:

All types of of Grains, Masala & any Dried material etc.

## FEATURES

1. Easy to operate
2. High speed grinding technology
3. Low friction cutting grinding technology
4. No required any filters so you can adjust the flour fineness.
5. Heavy duty machine
6. High quality electric motor
7. Heavy duty grinding chamber
8. Fine grinding
9. No wastage after grinding



# OPERATING INSTRUCTIONS

## PROCEDURE TO USE

- ⇒ First of all plug in the wire.
- ⇒ Before you turn on the switch please make sure the roller isn't closed completely. (Rotate the Roller in clockwise means the stones inside the flour mill will be closer and if you rotate in opposite direction means it will be go away to each other.)
- ⇒ Adjust the grain feeder on upward side.
- ⇒ Then fill the hopper with grain.
- ⇒ Turn on the Flour Mill switch.
- ⇒ Slowly rotate the roller in clockwise direction so the stones close & it will be little bit noise of the stones collision. Means your grain is ready to grind.
- ⇒ Then slowly down the grain feeder so grain will go down into the grinding chamber and you will get flour from the exhauster.
- ⇒ When your hopper is empty fill more grain and if you want to change the grain or stop flourmill please follow below instructions.

# OPERATING INSTRUCTIONS

- ⇒ When grain will finish in the hopper but still in the grinding chamber so wait until the grinding chamber empty.
- ⇒ After couple of minutes, when there's no more flour will come out thru exhauster means there's no grain in the grinding chamber.
- ⇒ Slowly rotate the roller in anti-clock wise direction then slowly rotate to clockwise direction. (Do it 3-5 times)
- ⇒ The rest grain and/or flour will come out after some time. (Grinding Chamber will be empty). Means its ready to another type of grain grinding.
- ⇒ If you don't want to grind anything then please clean the flour exhauster using brush.

# BE AWARE OF DUPLICATE LAXMI BRAND



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