

Flour production from “Soft” and “Hard” wheat

Laboratory Mill CD1

- Simulate the behavior of wheat in industrial grinding
- Measure the milling value
- Predict the baking value of wheat
- Allows inter-laboratory comparisons
- Set up the mill to approach industrial grinding
- Adapt the quantity of samples (from 50 g to 4 kg)



CD1 Mill

CHOPIN

[A language to share]

For use in quality control and test baking laboratories, as well as at the Process line

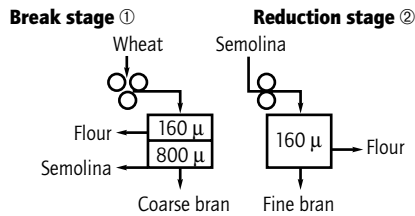
simplicity speed repeatability representative

PRINCIPLE

As in industrial grinding, the CHOPIN CD1 mill provides:

- 1 "break" stage ①: composed of 3 fixed grooved rolls for 2 successive streams. Sifting of the milling by centrifugal bolter with fixed sieve and double opening.
- 1 "reduction" stage ②: composed of 2 smooth rolls with adjustable pressure for 1 stream. Sifting of the milling by centrifugal bolter with fixed sieve with single opening.

FUNCTIONING DIAGRAM



Extraction rate:
between 65% and 72%.

In standard milling: from 50 g to 600 g of samples. Optional: 4 kg.

Average milling rate:
500 g in 9 min.

Amount of ash content:
between 0.45 and 0.60% (DB)
depending on the extraction.

Repeatability of the milling: rate of extraction: $\pm 0.5\%$ of the extraction rate (with wheat prepared in the same operating conditions).

A Breaking side and a Reduction side to simulate industrial Grinding.

Reproducible and Repeatability.

ADVANTAGES

• *Industrial Milling Simulator*

The weighing of the semolina's separated with crushing allows a measurement of the Milling value.

Biochemical composition of the flours obtained with the CD1 very close to that of the flours from the industrial mill (from the purity point of view, granulation, histological composition, damage of the starch, quality and quantity of proteins).

Possibility of increasing the pressure between the cylinders to vary the rate of damage of the starch by the addition of weights provided with the machine (reduction side).

• *Speed, Simplicity*

Does not require specialised personnel.

• *Elimination of metal elements*, possibly present in the grains, by front magnetic contact.

• *Minimum maintenance*

thanks to the very good resistance of the tempered steel cylinders (high temperature). The renewal of the cylinders is **not necessary** during the life time of the mill (for normal use).

POSSIBLE OPTIONS

- Table;
- Option: 4 kg;
- Possible type of mill CD2 for durum wheat Milling (semolina production).

COMPLEMENTARY ADDITION TO CD1 CHOPIN BRAN FINISHER

The Brushing of experimental milling by-products can be done with the bran finisher in order to reach an additional 2% to 5% gain in extraction, for baking tests.



CHARACTERISTICS

- 220 VAC single-phase 50 or 60 Hz and 220/380 VAC three-phase current 50 or 60 Hz (to be specified with the command).
- Net Weight: 109 kg
- Dimensions: 1.10 x 0.45 x 0.90 m
- Gross weight: 143 kg
- Volume: 0.65 m³

Distributed by:

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[*Quality control for grain and flour*]