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.

ZENTROFAN Mühlenbau
R. J. Braunwarth
Hohle Straße 5
88662 Überlingen (Germany)

Daily between 9am and 5pm or by appointment on telephone
+49 (0) 75 51/97 02 43

You can also find further information on the ZENTROFAN wholefood-mill and ZENTROFAN wholefood-flour at www.zentrofan-muehle.de

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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 1250 cm / 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

- **Grain container** ............ Diameter 385 mm, h 380 mm
  - **25 kg / 75 kg**
  - **Grinding material intake**
  - **Construction** ............... Stationary, mobile
  - **Materials** .................... Stainless steel with carry handle

- **Carriage** .................. L 86 cm / B 46 cm / 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.