

Pin/Centrifugal Impact Mill



This 24-inch (610 mm) diameter Pin Mill model CIM-24-MS grinds, sizes, de-agglomerates and homogenizes friable or other materials into controlled particle sizes, from coarse to fine (400 mesh). Product is equipped with a stationary outer disc and a rotating inner disc, both of which are precision-machined and studded with impactor pins. As material enters through the center of the outer disc, centrifugal force created by the rotating inner disc propels the material radially through a destructive path of five intermeshing rows of rotating and stationary pins, producing the tight particle size desired by controlling the infinitely-variable rotor speed. Higher speeds to 5400 RPM pulverize friable powders, flakes and granules into fine grinds while killing any insects, eggs and larvae. Slower speeds down to several hundred RPM provide coarse grinding and de-agglomerating. Typical applications include rice flour, starches, sugars, spices, vitamin powders, grains, sodium compounds and other friable products.

Munson Machinery Company, Inc. www.munsonmachinery.com [1]

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