

## Pin Mill

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The Simplicator FID pin mill is the perfect solution for milling dry food ingredients to precise fine particle sizes of 50-200 mesh with no screens to blind and an easy to clean mill area. This mill uses centrifugal force to generate high-energy particle impact for size reduction, deagglomeration, densification, and high-intensity mixing. Designed to use varying degrees of impact and agitation, from high-impact grinding to controlled slower RPM for mixing and blending. The Simplicator FID is a one-of-a-kind FDA/USDA type mill which is easy to operate, highly reliable, safe and simple to adapt for a multitude of food applications and materials such as preservatives, flavor enhancers, sweeteners, emulsifiers, thickeners, binders, and many more.

Sturtevant, Inc. [www.sturtevantinc.com](http://www.sturtevantinc.com) [1]

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