

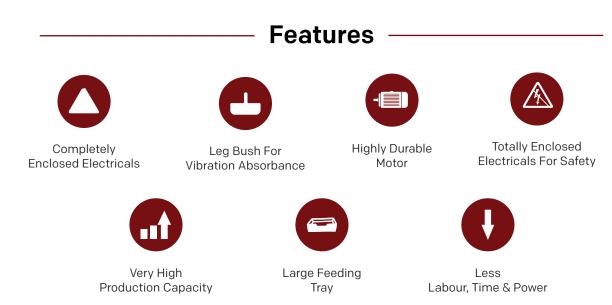
COMMERCIAL PULVARIZER

Maxel's commercial Pulveriser is an ideal equipment for large quantity dry flour grinding and can be used in various commercial establishments such as restaurants, hotels, bakeries, and food processing plants. It is designed to efficiently grind wheat, millet, cereals, seeds, etc into a fine powder.

Its stainless steel (SS) body construction is a notable feature as it ensures durability, high performance, resistance to corrosion, ease of cleaning, and overall sturdiness.



Output Capacity : 50 to 75 kg/ hr Blade Diameter: 275mm





COMMERCIAL **PULVARIZER**



Technical Specifications

| Product Code | LEP209 | LEP208 | LEP2652 | LEP2651 |
|--------------------|---|--------|---------|---------|
| Motor Power | 5 HP | 5 HP | 3 HP | 3 HP |
| Motor Phase | 3 | 1 | 1 | 3 |
| Mesh Sizes | 0.4mm, 1.5mm, 3mm (Addl. Sizes Against Or <mark>der)</mark> | | | |
| Machine Dimensions | 40 cm x 67 cm x 118 cm (LxBxH) | | | |
| Machine Weight | 117 kg | | | |

Machines with above product codes operate on 220V, 50 Hz. For 110V, 60 Hz variants, please visit our website *Above data is subject to change without any prior notice