

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



Features



Completely
Enclosed Electricals



Leg Bush For
Vibration Absorbance



Highly Durable
Motor



Totally Enclosed
Electricals For Safety



Very High
Production Capacity



Large Feeding
Tray



Less
Labour, Time & Power

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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 Order)			
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