









ROTOR MILL R-TE-651/2

Used for grinding feed grains and food in general.





Technical Characteristics

R-TE-651/2

- Rotation: Fixed at 1730 RPM;
- Engine: 1 HP induction low speed;
- Rotor: Stainless steel cyclone type with three contact points;
- Milling: By continuous flow;
- Milling capacity: ±15 kg/hour (depending on the material to be milled);
- Knife: 4 adjustable knives in VND;
- Safety: Allows rotor rotation only when the lid is closed;
- Cover: In clear acrylic;

- Grinding chamber: In chrome-plated steel with 4 adjustable knives in high-hardness special steel and anti-oxidation treatment;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W=360 x D=600 x H=500 mm;
- Weight: 40 kg;
- Power: 750 Watts;
- Voltage: 220 Volts;
- ACCOMPANIES: 02 extra fuses 03 stainless steel sieves with mesh 10, 20, 30 - Instruction Manual with Warranty Term;





Benefits and Advantages

- Compact and easy-to-handle equipment
- Milling with continuous flow providing agility
- Acrylic lid for viewing the grinding
- Chromed steel chamber with 4 adjustable knives made of high hardness special steel and antioxidation treatment
- Large sample output with an area of 12.8 cm2 facilitating the collection of the ground sample
- Comes with 3 mesh sieves 10 20 and 30 easy to change providing agility and practicality
- It has a lid opening sensor ensuring safety
- The knives are in VND special steel produced and processed to achieve a high degree of quality by having high hardness and high wear resistance
- 4-pole Engine with a power of 750 Watts and speed 1730 RPM has greater torque in relation to the Engine 2-pole
- It has fast fuses providing greater protection and security
- It has handles that make it easy to transport and move the equipment
- The presence of rubber cushion feet prevents chattering
- Rigid Quality Control in which checks and tests ensure the perfect functioning of the equipment providing safety and client satisfaction
- Client service to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the clients needs makes the equipment already of line a special equipment.

