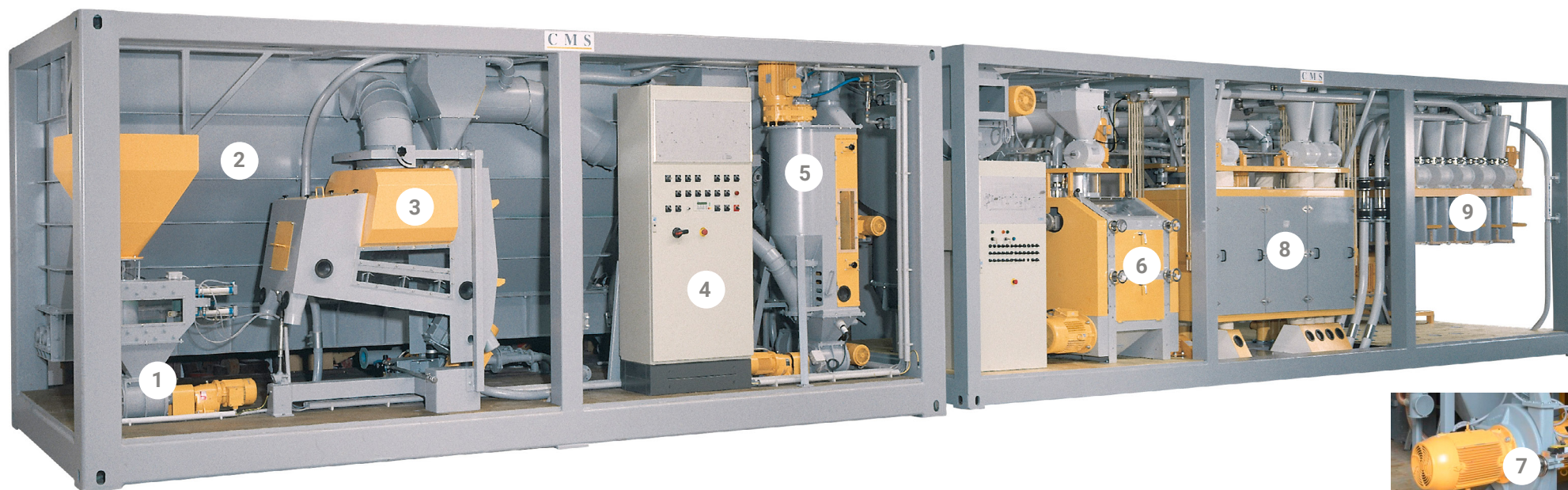


PRODUCT COMPONENTS



1. Rotary seal volume dosing
Regulation of the amount of grain fed to the cleaning section

2. Tempering bin
resting of the tempered grain and preparing for the milling section

3. Combistoner
cleaning and separating the grain from impurities

4. Electrical control cabinet
the user-friendly & reliable control center of a CMS mill

5. Wet peeler separator I of II
tempering & peeling the outside surface of the grain kernel

6. Roller mill
pre-crushing and pre-grinding the grain as preparation for the pinmill/desintegrator

7. Desintegrator
milling the endosperm particles (semolina) in one step to fine flour

8. Plansifter
sifting of semolina, flour and bran

9. Packing sockets & airlock bench
the last step in the milling process—packing the flour in bags; alternatively the flour can be blown into a silo

