



# TREFFLER Milling machinery

Millomat | Multicrusher | Multicutter | Flakomat  
Shrotomat | Flakomat-Shrotomat double act

## THE TREFFLER CONCEPT

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# QUALITY STARTS WITH MILLING!

Only the best flour goes into high-quality products. TREFFLER milling technology uses fully automated, precision machines for gentle, dust-free milling.

Products from TREFFLER Mühlentechnik can be used for not only whole-grain flours that comply with DIN 10355 and coarse whole-grain meal, but also spices, herbs, oil meals, and many other high-quality flours and powders.

Check us out and see for yourself! Our customers are our best advertising. We look forward to sharing our years of experience with specialty milling of grains and more.

## YOUR BENEFITS

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- ✓ Gentle milling
- ✓ 100% flour yield
- ✓ No residue
- ✓ Completely dust-free
- ✓ Quick changeover
- ✓ Universal use



## FOR EVERY USER GROUP

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### Bakers

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The best flour:  
The oxygenation effect of the air incorporated in the flour gives the best volume yield for baked goods.



### Millers

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A perfect addition:  
The Millomat's modular design provides many options for integrating in existing systems.



### Farmers' markets

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From 5 kg to 500 kg:  
The Millomat grinds small batches with no losses for 100% flour yield.



### Herbs & spices

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With the Multicutter or Multicrusher, bridging products such as herbs and spices can be pre-cut and then ground.

## THE MILLOMAT SERIES



### MILLOMAT 80 ECOLINE

- 1 year warranty (wear parts excluded)
- Electric brake motor 5.5 kW, 3000 rpm
- High performance milling discs, Ø 100 mm
- Transport lines made of 50 mm stainless steel pipe
- 70 liter plastic barrel
- Aluminum chute, 30 kg capacity
- Pneumatic side channel compactor
- JET filter with electric cleaning
- Full and empty sensors
- Display
- 7 perforated sieves

#### Technical data

Performance	10,55 kW
Weight	about 600 kg
Milling capacity	about 80 kg/h



### MILLOMAT 100 TORNADO JET

- 1 year warranty (wear parts excluded)
- Electric brake motor 5.5 kW, 3000 rpm
- High performance milling discs, Ø 100 mm
- Transport lines made of 50 mm stainless steel pipe
- 70 liter plastic barrel
- Aluminum chute, 30 kg capacity
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

#### Technical data

Performance	10,8 kW
Weight	about 800 kg
Milling capacity	about 100 kg/h optionally up to 150 kg/h



## MILLOMAT 300

### TORNADO JET

- 1 year warranty (wear parts excluded)
- Variable-speed 11 kW motor, 2800 - 3000 rpm
- High performance milling discs, Ø 300 mm
- Transport lines made of 60 mm stainless steel pipe
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

#### Technical data

Performance	24,5 kW
Weight	about 1200 kg
Milling capacity	about 300 kg/h



## MILLOMAT 500

### TORNADO JET

- 1 year warranty (wear parts excluded)
- Variable-speed 30 kW motor, 2800 - 3000 rpm
- High performance milling discs, Ø 500 mm
- Transport lines made of 80 mm stainless steel pipe
- Pneumatic side channel compactor
- JET filter with electric cleaning and blow-through gate
- Full and empty sensors
- Display
- 7 perforated sieves

#### Technical data

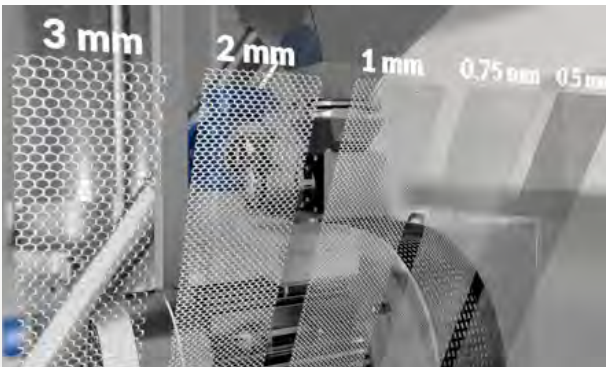
Performance	42,5 kW
Weight	about 1800 kg
Milling capacity	about 500 - 650 kg/h





## The mill

The patented impact-cutting mill is unique to the TREFFLER Millomat. The mill charge is broken up in the clearance between the rotating milling discs and the impact plate in fractions of a second.



## Fineness

The sieve inserts are used to determine the fineness of the flour. Sieves with holes of 0.50 mm, 0.75 mm, 1.00 mm, 2.00 mm, 3.00 mm, 4.00 mm, and 5.00 mm make it possible to mill the finest flour as well as coarse meal.



## Die Einspeisung

The mill charge is fed in by means of a frequency-controlled volumetric metering system, producing the necessary buffer of flour in the mill. This guarantees consistent flour quality with a high proportion of fine flour at all times.



## Pneumatic transport

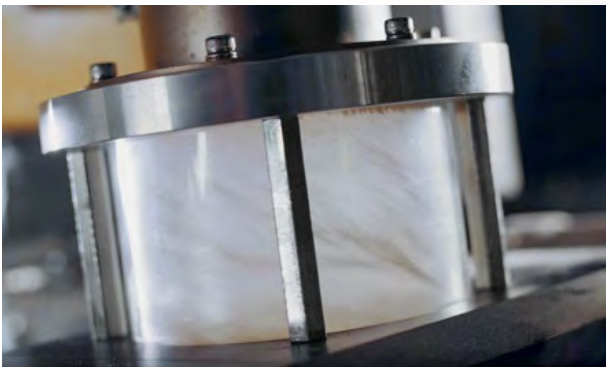
The flour is gently drawn off out of the mill chamber by a vacuum, directly through the sieve, and transported onward. This also reduces friction. The result is that heat input to the mill charge is very slight.



### Low heat input

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The vacuum system ensures that the mill charge is subjected to only the least amount of friction necessary to turn it into flour. The mill charge is heated only minimally, so that important nutrients in the grain are retained in the flour.



### Absolute cleanliness

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The transport air is cleaned automatically every second and the fine flour dust is removed.



### Energy-efficient performance

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The jet filter allows the mill to be run 24 hours a day. This means that even the smallest Millomat can produce up to 2 t of flour per day.



### Simple operation

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With its intuitive control system, the Millomat can be operated right from the start, with no specialized bakery knowledge required.

## OPTIONS



### Basic color touch display

The basic color touch display makes it easy and intuitive to operate the mill. The included manual holds the answers to any questions.



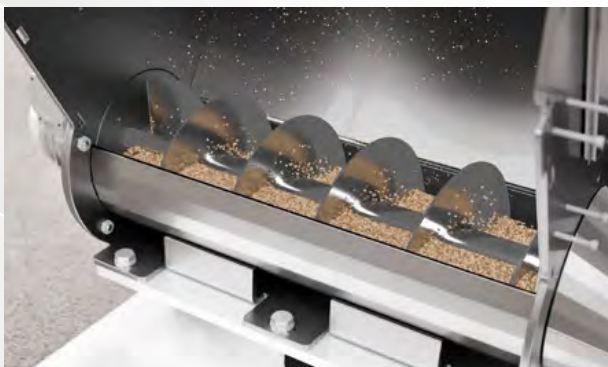
### Recipe color touch display

The recipe color touch display has a recipe memory, speed presets for the mill and multi-cutter motors, a digital operation manual, digital electrical schematics, a 3D rendering of the mill, error memory, clear text messages, real-time display (e.g., temperature readings), and multiple languages.



### Magnetic separator

Safety for all food products due to the magnetic separator. It reliably captures metal parts and dust after grinding.



### Pneumatic screw feed discharge

The screw feed discharge supports the extraction system in transporting the milled product. Even products with low sugar or salt content can be milled.





### LED signal lamp

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The LED signal lamp is normally mounted on the Millomat, but can also be installed in other locations (such as a bakery) using an extension cord. The signal colors indicate the operating state of the Millomat.



### Blow-through gate

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Flour dust filtered out of the transport air is fed back into the system and discharged by means of the blow-through gate. The Millomat thus achieves 100% flour yield.



### Removable cleanout gate

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The trend toward smaller batches continues. The cleanout gate can be used to easily remove the final remnants of products with residual oil content, for example. This reduces setup times, even with frequent product changeovers.

### Air cleaner for cleanout chute

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An air nozzle mounted in the discharge chute allows cleaning of the discharge chute after production. Briefly opening a shutoff valve causes air to blow into the chute and remove any deposits.

### Remote maintenance

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Secure access to your systems - but only when you want it. With a remote maintenance module, faults can be cleared in no time. This minimizes resource consumption and staffing costs.



### Multicrusher

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The multicrusher is ideal for pre-crushing materials that do not flow, such as chips, stamp plates, pasta remnants, press cakes of oil fruits in the form of pellets, etc. Crushing and comminuting hard, brittle materials is no trouble at all. Available as an add-on for the Millomat for gently processing oil press cakes, herbs, spices, and more into powder. 100% dust-free.

The Multicrusher is installed as a combination device between the metering unit and the mill housing. The housing of the Multicrusher is made of stainless steel. Precision high-performance grinding disks perform the preliminary crushing, driven by a variable frequency drive 4kW angular gear motor.



### Multicutter

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The multicutter is perfect for delicate, non-free-flowing materials. Comminuting fine leaves, dried mushrooms, herbs, pasta remnants, and even algae are favorite choices for the multicutter. Crushing and comminuting hard, brittle materials is no trouble at all.

Available as an add-on for the Millomat for gently processing oil press cakes, herbs, spices, and more into powder.

100% dust-free.

Available as an add-on for the Millomat to produce fine powders or coarse milled goods.



## BIG BAG Ausgabe

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Set up the downstream processing of your flour to meet your specific requirements: One of the most popular discharge options in the Big Bag unit. A sack bench can be added as an option. This lets you switch flexibly between Big Bag loading and the sack bench.



## Sack bench for sacks

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Direct milling with a sack bench can be set up to suit whatever conditions you have. Mill your flour directly into one, two, three, or four flour sacks.



## Station for flour bins

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Portable flour bins can be filled directly at this station. The number of bins is variable. The discharge station can be adapted to your conditions, giving you an individual solution for downstream flour processing.

## Other discharge stations

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Feel free to contact us if you don't happen to see the right discharge station for you. We build individual systems for all of our customers.



## EXAMPLES OF MILL CHARGES

In addition to common types of grain, the mill can process pseudograins, legumes, and even herbs.



Buckwheat



Spelt



Dried vegetables



Dried roots



Hemp pellets



Chickpeas



Turmeric



Moringa leaves



Oregano



Rye

## SIEVE ANALYSES

### Milling wheat in the Millomat

Sieve sizes	2.00 mm	1.00 mm	0.75 mm	0.50 mm
> 355 $\mu$	43%	28%	20%	9%
> 250 $\mu$	13%	7%	15%	12%
> 200 $\mu$	6%	9%	9%	8%
> 125 $\mu$	9%	12%	14%	13%
> 112 $\mu$	6%	9%	8%	10%
> 90 $\mu$	3%	4%	4%	8%
> 00 $\mu$	19%	29%	32%	40%

### Milling spelt in the Millomat

Sieve sizes	2.00 mm	1.00 mm	0.70 mm	0.50 mm	0.40 mm
> 1400 $\mu$	17%	1%	–	–	–
> 710 $\mu$	38%	39%	30%	11%	5%
> 315 $\mu$	6%	8%	9%	11%	3%
> 250 $\mu$	11%	13%	16%	20%	25%
> 160 $\mu$	28%	38%	42%	58%	67%



## THE FLAKOMAT SERIES

**Flakomat**  
Absolutely dust-free.



### FLAKOMAT 100

FRESH FLAKES, ABSOLUTELY DUST-FREE.

#### Description

The Flakomat will crush your product, freshly and uniformly.

The two profiled rollers of the fully automated flaking machine are driven at a ratio of 1:1, ensuring that the grain flakes are uniform. The extraction system ensures 100% dust-free flakes.

You can adjust the gap width of the rollers continuously from 0 mm - 5 mm for individual flakes. And there is no need to clean the machine, as the Flakomat uses wipers to clean itself.

#### Equipment

- Warranty: 1 year (excluding wear parts)
- Continuous quick adjustment of rollers
- 2x 1.5 kW motor with overload protection
- Volume metering with a 0.25 kW motor
- Dust extraction with self-cleaning filter
- Monitor display
- Capacitive sensor
- Tank closure with sliding sleeve
- Plastic barrel with cover

#### Technical data

Power:	5.0 kW
Weight:	approx. 350 kg
Roller width:	100 mm

Required input voltage:	400 V 16 A
Dimensions (LxWxH):	1.2x0.8x1.67 m



## THE SHROTOMAT SERIES

**Shrotomat**  
Absolutely dust-free.



### SHROTOMAT 100

THE BEST MEAL FROM THE BEST GRAIN.

#### Description

The Shrotomat processes grain, oilseeds, and pseudograins into the best meal.

The two grooved rollers of the Shrotomat are driven at a ratio of 1:2, thus producing the best quality meal. The gap width of the rollers can be adjusted continuously from 0 mm - 5 mm.

The Shrotomat is also self-cleaning with adjustable wipers. This means that it is not necessary to clean the machine.

#### Equipment

- Warranty: 1 year (excluding wear parts)
- Continuous quick adjustment of rollers
- 2x 1.5 kW motor with overload protection
- Volume metering with a 0.25 kW motor
- Dust extraction with self-cleaning filter
- Monitor display
- Capacitive sensor
- Tank closure with sliding sleeve
- Plastic barrel with cover

#### Technical data

Power:	5.0 kW
Weight:	approx. 350 kg
Roller width:	100 mm

Required input voltage:	400 V 16 A
Dimensions (LxWxH):	1.2x0.8x1.67 m

## DIE DOUBLE ACT-SERIE

**Flakomat**  
Absolutely dust-free.

**Shrotomat**  
Absolutely dust-free.



## FLAKOMAT-SHROTOMAT DOUBLE ACT 100

PERFECT TEAMWORK. FLAKES AND MEAL AT THE SAME TIME.

### Description

The TREFFLER double act combines the Flakomat and the Shrotomat in one machine. It can produce up to 100 kg of high-quality flake or meal in one hour. Double the power. Double the quality.

The double act combines the individual benefits of the Flakomat and Shrotomat. Running the machines individually is easy with the integrated touchscreen.

### Equipment

- Warranty: 1 year (excluding wear parts)
- Flakomat and Shrotomat installed together and mounted on a steel pallet
- Touchscreen display controls both machines
- Dust extraction for both machines with a self-cleaning filter, absolutely dust-free with aspiration

### Technical data

Power:	7,06 kW
Weight:	approx. 650 kg
Roller width:	100 mm

Required input voltage:	400 V 32 A
Dimensions (LxWxH):	1,9 x 0,9 x 1,78 m

## MILL CHARGE EXAMPLES FOR FLAKOMAT, SHROTOMAT, AND DOUBLE ACT

In addition to common types of grain, the mill can process pseudograins and legumes.



Buckwheat



Spelt



Oats



Millet



Lupins



Rye



Quinoa



Wheat



# RELIABLE SERVICE FOR YOU AND YOUR PRODUCTS

Quality results only from a joint effort. In a team. For mills or agricultural engineering, sales or customer service, we at TREFFLER have many faces. But one thing connects all of us. Your customer satisfaction is our highest priority. So take advantage of our services.

- Exclusive consultation, even after the sale
- Expert service support and hotline
- Milling samples at the factory
- Free registration for informational mailings





## OUR PHILOSOPHY

# A BETTER FUTURE WITH QUALITY AND PRECISION

Tradition compels us. That is why today we are already thinking about tomorrow. Setting a high standard for ourselves, and for the quality of our products, innovative solutions are found, even

for complex topics. Sustainability, pioneering spirit, a good foundation, and precision make up the culture and mindset of our company.





**Need a milling sample?**  
**Just contact us!**



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