



High-compression  
PesaMill™  
**MDGA**

# Innovative grinding technology For maximum flexibility

When it comes to flexible application options for flour production, the Bühler high-compression PesaMill™ offers the ideal solution for a variety of flour qualities. As part of a seamlessly integrated grinding system for producing flour, PesaMill™ sets new standards in terms of food safety, flexibility, energy efficiency and operating costs.

## Broad spectrum of applications for flour production

When used with different grinding systems, the high-compression PesaMill™ can produce various flour qualities, including Atta flour, whole wheat flour for flat breads, dark flour and standard bakery flour.

PesaMill™ allows flour characteristics to be flexibly adjusted for individual requirements. Parameters for yield, starch damage and water absorption can be easily, quickly and accurately set for different qualities of flour.

## Innovative technologies for consistent product quality

As a key component of integrated grinding systems, PesaMill™ is particularly flexible in use. For example, a single PesaMill™ can replace up to twenty traditional stone mills used for Atta flour production. The sturdy design ensures consistent product quality and long-lasting, reliable operation.

### Advantages

- High flexibility
- Optimum energy efficiency
- Reduced operating costs
- Maximum food safety
- Intelligent design



PesaMill™ offers maximum quality and flexibility in the production of high-quality flour varieties.

# Smart design

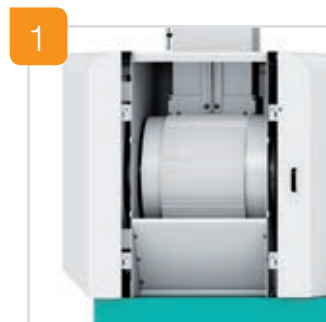
## For optimum sanitation and efficiency

### Reduced operating costs

PesaMill™ features durable, wear-resistant steel rolls. The high-compression mill minimizes plant downtime, increases productivity and allows reliable 24/7 operation. After a power failure, the system can immediately restart the operation – keeping product quality consistent.

### Sturdy design

During the development of the high-compression mill, special attention was paid to designing a sturdy machine. This ensures safe and reliable operation, even under demanding production conditions.



### Maximum food safety

PesaMill™ is made of food-safe materials and meets current sanitation requirements. The smart design makes it easy to clean, ensuring a high level of food safety. In addition, the use of steel rolls, instead of stones, for grinding means that contamination from stone abrasion and chemicals are a thing of the past.



### High flexibility

PesaMill™ has a flexible grinding gap adjustment. Flour characteristics such as starch damage and water absorption can be conveniently and accurately adjusted using the circulation system and grinding gap adjustment.



### Optimum energy efficiency

Two direct drives with motor and gearbox power the PesaMill™, contributing to energy efficient operation and thus lower energy costs.



## Universally applicable For any grinding system

PesaMill™ is the key grinding component for both CombiMill and Atta flour processes. With the help of the PesaMill™, the typical flour characteristics for flat breads, such as starch damage and water absorption, can be flexibly controlled. All grinding systems have the following in common: they offer the highest food safety and consistently high-quality flour.

### Industrial Atta flour production with PesaMill™

The high-compression PesaMill™ offers significant advantages in the Atta process compared to traditional stone mills. In addition to a higher yield and lower energy consumption, the

high-compression mill also allows the flour characteristics to be flexibly adjusted. Additionally, the maintenance costs are significantly reduced. PesaMill™ enables a reliable production of various Atta flour qualities, required for finished products such as Chapati, Roti and Puri.



Chapati



Roti



Puri

### CombiMill process with PesaMill™

In a CombiMill, several different flour qualities can be produced with one single milling system. The application areas range

from standard bakery flour to dark and whole wheat flour for finished products such as Arabic bread, pitta bread and markouk.



Arabic bread



Pitta bread



Markouk

# Local Application Centers For market-oriented solutions



The Bühler Application Center in Bangalore for process developments, trainings and tests

Bühler is at the heart of the local markets with more than ten Application Centers worldwide. In these centers, Bühler specialists develop new and innovative solutions, in collaboration with customers, to better meet local and regional needs and preferences.

## Closer to customers with innovation laboratories

Bühler Application Centers are state-of-the-art development and test facilities for simulating and testing processes, as well as for manufacturing products. In the Application Center in Bangalore (India), the PesaMill™ can be thoroughly tested under realistic production conditions.

The Bangalore Application Center was opened in 2010 and features cutting-edge technologies. Comprehensive product and machine tests, as well as practice-oriented training courses, can be carried out to help mill operators expand their process knowledge and practical experience. The insights and operational parameters are integrated into new, innovative applications for the customer.



Valuable practical knowledge through comprehensive training

# Made-to-order service For safe productio

In order to keep the reliability of the processes and equipment at the highest level, Bühler offers its customers comprehensive services and tailor-made service packages for every need. The competent advice of experienced experts ensures optimal service at all times.

## Plants and production processes in top condition

Bühler offers both individualized services, as well as comprehensive, total service packages, to ensure smooth operation of the PesaMill™. Over 1000 highly trained service technicians, in over 140 countries, offer onsite advice and support, including customized maintenance contracts, fast repairs and support services, as well as innovative retrofits.



Bühler Service: Ready for service around the world and around the clock

## A selection of our services:



### Retrofits

- Current technology and efficiency standards
- Lower operating costs
- Longer operating life
- Fast adjustments



### Repairs

- Short response times
- Reduced downtimes
- 24/7 international helpline



### Spare and wear parts

- Extended lifecycle for machinery
- Top operational safety
- Bühler warranty



### Consulting

- Process optimization
- Increased productivity
- Greater energy efficiency



### Training

- Training and further education in training centers around the world



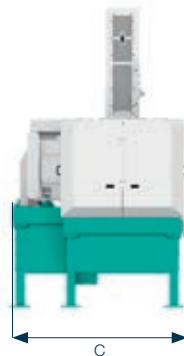
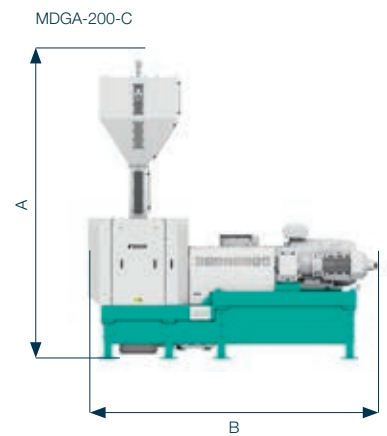
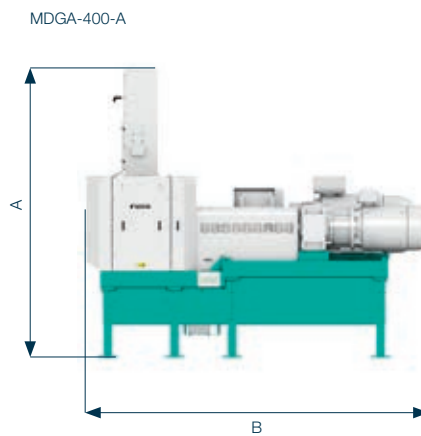
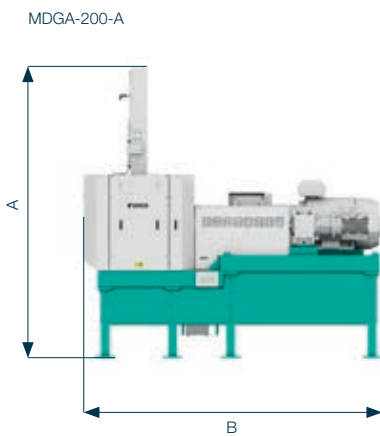
### Maintenance

- Minimized downtimes
- Highest reliability and availability
- Planned machine servicing

# Long-life technology For reliable operation

Overview of the technical data for the PesaMill™ MDGA:

		<b>MDGA-200-A</b>	<b>MDGA-400-A</b>	<b>MDGA-200-C</b>
<b>Grinding system</b>		Atta process	Atta process	CombiMill
<b>Grinding capacity</b>	t/24 h	Atta flour: max. 75	Atta flour: max. 150	Whole wheat flour: max. 130 Dark flour: max. 150 Standard bakery flour: max. 150
<b>Roll length</b>	mm	200	400	200
<b>Drive performance fast rotating roll</b>	kW	200	315	132
<b>Drive performance slow rotating roll</b>	kW	30	75	30
<b>A Height</b>	mm	3537	3540	3789
<b>B Length</b>	mm	3631	4081	3841
<b>C Width</b>	mm	1985	2085	1984
<b>Weight</b>	kg	7500	9500	8300
<b>Volume seapacked</b>	m³	27	29	27



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