



... because  
quality  
begins  
with  
milling!

The award-winning  
whole-grain miller!



A Product of Lechnermühle.



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## The Mill

The drive motor is directly flanged to the mill housing. The mill and the electrical motor are rubber mounted in order to guarantee a low-noise mode of operation. Thanks to the well-balanced technique, very quiet and vibration-less milling is possible. The heart of the **Mühlomat 100 Tornado** is, of course, the patented grinding system. The mill housing and the drive shaft are made of stainless steel.

The milling discs made of steel are available in different hardnesses. The mill is locked electronically and cannot be opened until complete standstill of the motor. One can easily exchange the screens that determine the fineness of the flour. Standard screens are available from 0.5 to 8 mm.



## The dispenser

The pneumatic cyclone in stainless steel of the **Mühlomat 100 Tornado** guarantees clean separation of the material from the conveying air. The ground product is removed from the mill by a precisely working stainless steel – plastic rotary feeder.



## Pneumatic conveyor

The ground product is pneumatically sucked out of the mill. A very precisely working side channel compressor supplies the conveying air. Beneath the compressor is a bag filter with a very high degree of cleaning. The filter is cleaned automatically.



## The Feeder

The newly developed volume metering ensures uniform grain flow into the mill. The aluminium hopper feed supply is controlled by the ampere monitor.

The electronically controlled gear motor on the rotary feeder guarantees a trouble free work sequence which can also be operated manually from a switchboard.

Caution is to be taken by heavy flowing products that they continuously and steadily flow through to avoid getting blocked.

## Effective and clean production

In order to protect your investment in a replaced or newly bought grain mill, you should be sure to place a machine in the production facilities that fulfils the requirements of the EU Regulation on Hygiene for Foodstuffs also on a long term basis.

The **Mühlomat 100 Tornado** guarantees an easy and completely unproblematic way of cleaning. Special cleaning of the machine is not necessary, as no flour residues remain inside the mill. One should avoid noise and dust pollution within the working environment by any means.

The Federal Immission Control Act (BImSchG) prescribes limiting values for these exposures. In case of the **Mühlomat 100 Tornado**, the pneumatic mode of operation eliminates the usual exposure to dust to a great extent. Additionally the protected grinding gear of the **Mühlomat 100 Tornado** develops only little noise during operation.

## Very easy handling

In order to achieve good results with a conventional mill certain basic milling knowledge is required in any case.

Therefore, you must train your staff in order to obtain the desired results. This is child's play with the **Mühlomat 100 Tornado** due to the very simple mode of operation staff can produce a good and useable product within a few minutes.



## Mühlomat 100 Tornado technical data

Dimensions:	Width: 1800 mm
	depth: 880 mm
	height: 2000 mm
weight:	ca. 290 kg
capacity:	6,5 KW
power:	3 x 400 V / 230 V
pneumatic system:	side channel compressor and bag filter



Technical modifications reserved.

## Safety of the equipment:

The display at the service cabinet shows temperature, hour meter, or disturbances. The latest innovation is the thermal monitoring in both the **Mühlomat 100 Tornado** and the **Multi Cutter**. In case the allowed operating temperature is exceeded, the mill stops automatically.



## Tested by Experts

The Department of Safety and Quality of Cereals within the Federal Research Institute of Nutrition and Food, based in Detmold, chose the **Muehlomat 100** from several offers. Easy handling, best results, and clean and hygienic working convinced the executives of the Institute of buying the **Muehlomat 100**.

This is probably the highest honour for the **Mühlomat 100**. Encouraged by the high satisfaction of our clients all over the world who are using the **Mühlomat 100**, the **Mühlomat 300** was developed and launched. Bakers who use the Muehlomat know why their pastries turn out so well – because quality begins with milling!

## Customer satisfaction is the best credential!

In order to prove the real quality of a product, one has to measure customers' satisfaction. We are proud to see our costumers' success with the **Mühlomat 100 and 300 Tornado** in satisfying their clients' needs for high quality pastries. Come and see for yourself the various advantages of the Mühlomat series and contact us to arrange a no-obligation consultation.



The Gotthard Hotel and its Bakery Lech, located in Lech am Arlberg, is a leading company of the hotel and bakery sector.

The owner and his master baker are delighted by our **Mühlomat 100 Tornado**, by the **Flockomat**, and the **Schrotomat**. The Bakery Lech made a name for its top performances.

„We are proud that our machines made by Lechnermühle contribute to this success.“



Wolfgang and Karin Bauer at Mühlbach am Hochkönig, Austria, run an Europe-wide outstanding bakery. From raw materials up to the furnishing of the bakery, only the best is good enough.

The very high name recognition of the Bakery Bauer is certainly based on the great knowledge of Wolfgang Bauer when it comes to bakery. The company Lechnermühle is very pleased that also Mr Bauer owns the Mühlomat. The look on his face reveals how satisfied he is with his new **Mühlomat 100 Tornado**.



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