



CombiMill Process
**Flexible flour
production for
standard and
flat bread.**

Whole wheat flour for traditional flat bread

For flexibility and improved food safety



Arabic Bread



Pitta Bread



Roti

CombiMill process with PesaMill™

Bühler's CombiMill process with PesaMill™ is the first industrial process technology for the production of authentic whole wheat flour for traditional flat bread, dark flour and standard bakery flour in one milling system.

The combination of the latest industrial milling technology with the high-compression PesaMill™ results in a flexible milling system with the ability to produce various flour qualities. Extraction rate, starch damage and water absorption of the flour can be adjusted by the CombiMill. State-of-the-art milling equipment ensures flour production under perfect hygienic conditions.

Maximum food safety

The use of food grade material for the CombiMill ensures the compliance with the latest hygiene standards. Using steel rolls rather than stones for milling guarantees that contaminations by stone abrasion or chemicals become a thing of the past.

Energy efficiency

Thanks to the effective, integrated and energy-efficient process technology, the energy costs are minimized. The PesaMill™ is powered by two direct drives with motor and gearbox.

Reduced operating costs

The PesaMill™ relies on highly durable steel rolls with marginal wear resulting in minimized standstill times. Productivity is raised and the milling system ensures reliable 24/7 operation. Following a power outage, the PesaMill™ resumes operations immediately – without any loss of finished product quality.

Protected investments

Thanks to an innovative technology and a robust design, backed up by the highest standards of manufacturing quality, the Bühler CombiMill process with PesaMill™ guarantees a long service life and is the best reliable protection for your investment.

Greater flexibility

The CombiMill combines Roller Mills and the high-compression PesaMill™ into a flexible milling system. Roller mills with corrugated rolls are used as a break passage to gently open the grain kernel. The high-compression PesaMill™ is used to grind the semolina to the required granulation and water absorption. Bran can be added to the semolina grinding step to produce whole wheat flour and dark flour.

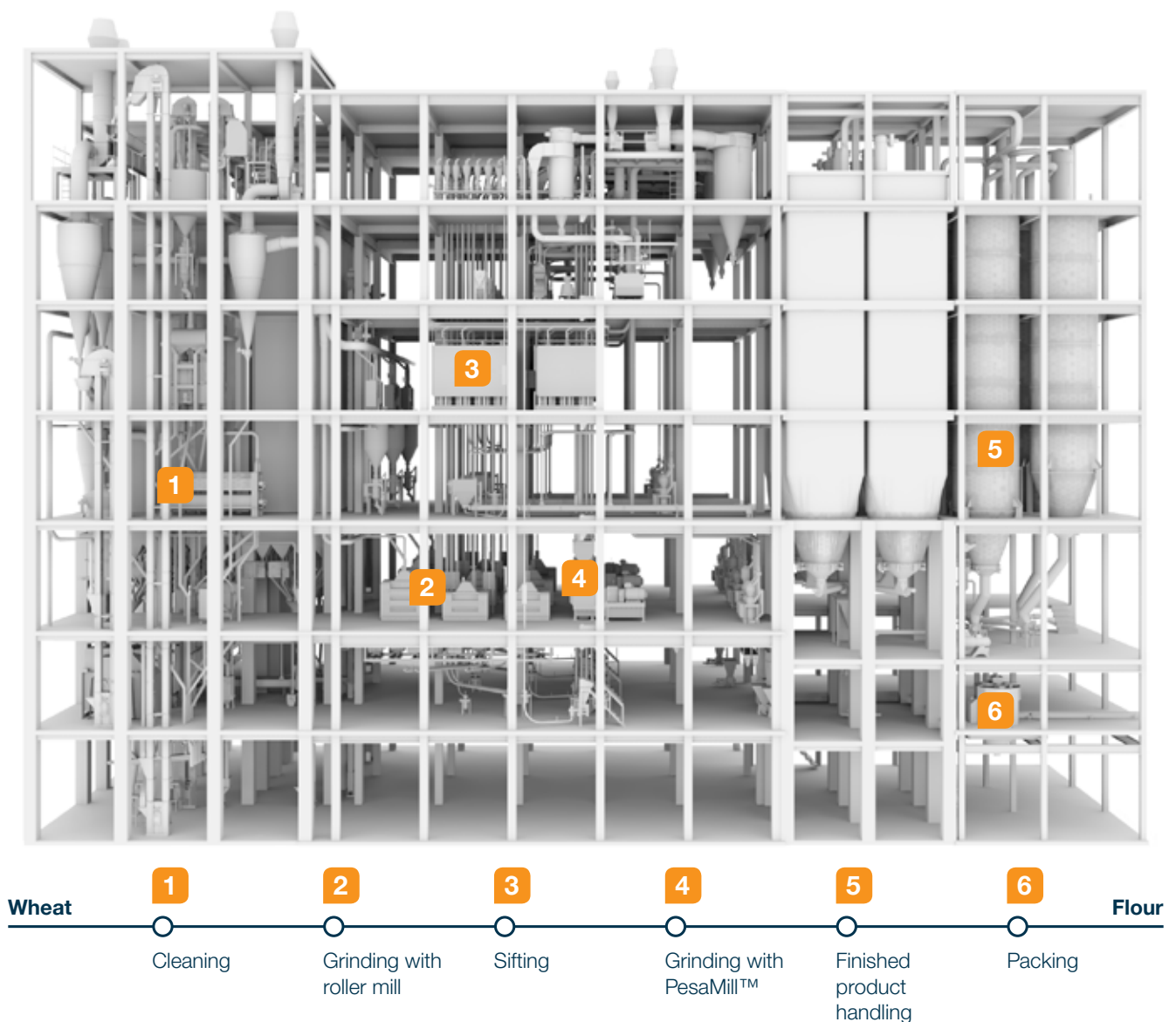
The advantages of the CombiMill process with PesaMill™

- Flexibility to produce various flour qualities in the same milling system
- Ability to produce authentic whole wheat flour for traditional flat bread
- Maximized food safety
- Energy efficiency
- Reduced operating costs

Holistic processing technology

For a perfect result

For the efficient production of whole wheat flour for flat bread, dark flour and standard bakery flour in the same milling system, a seamless processing technique has especially been developed – with the high-compression PesaMill™ as the key component of the system. The process includes every link of the processing chain from cleaning of the wheat to grinding, packaging and quality control of the flour. The seamless integration of all components guarantees reliable functionality, the highest standards of product quality and food safety as well as maximum efficiency.





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Flyer CombiMill en 09/16