

Technology & Equipment Grain Milling



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Flour milling | Feed production
Dehulling | Speciality milling

Preface

Grain and other raw materials are processed into foods and feeds for human and animal consumption. The plant and equipment applied for this purpose has a significant impact on the quality of the products made. The high quality and energy efficiency requirements involved can only be satisfied by the application of sophisticated production technologies. Exact operation and careful maintenance will ensure smooth production processes.

For years now, the Swiss Vocational Training Commission for Grain Millers – “Schweizerische Berufsbildungskommission für Müller/-innen (BBK Müller)” has been making efforts to offer young grain millers high-quality specialist literature. The 3rd revised edition of the book “Machine Manual for grain millers” was published in the year 2000, and the “Machine Manual for feed millers” in 1981. A new revised edition became necessary because machine designs are undergoing continuous development and quantum leaps have been made especially in the field of automation. The two vocations – grain miller for food and for feed production – have come closer at both the regulatory and the training levels. In order to cover the present-day needs of flour, Dehulling, and specialty milling in addition to animal feed production, these four main fields of grain processing are treated in this book.

The book deliberately focuses on grain milling processes from the viewpoint of the machines used. Its 16 chapters are structured on the basis of machine functions. It discusses the relationships between the individual machines, grain varieties, raw materials, and processes. Anyone requiring more in-depth knowledge is referred to the specific specialist literature.

The author has systematically structured this specialist book. He acquired his extensive knowledge in the course of many years of activity as a specialist and instructor. The “Schweizerische Berufsbildungskommission für Müller/-innen” thanks Karl Ulmer for his dedicated efforts.

Schweizerische Berufsbildungskommission
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