

## Hammermills

High safety standard - easy handling

Hammermills are versatile. The mills are suitable for grinding fresh bread, rolls, baguettes, corn, cakes, nuts and much more. The maximum particle size is determined by simply changing the sieve inserts.

Made of stainless steel 1.4301, the mills are robust and have a long service life even under heavy use.

### Design of equipment:

- Housing: Stainless steel 1.4301 (AISI 304)
- Grinding rotor: 1.4034 hardened (to 53 HRC)
- Sieve: stainless steel 1.4301 (AISI 304)
- Standard screen sizes 2-20mm
- Special sizes on request

### Fields of application:

Suitable for grinding e.g.

- Fresh bread
- Bread rolls
- Bread crumbs
- Grain
- Cake
- Nuts



From the front to the back: Junior 4, Junior 5, VHS

## Our hammermills in detail:

### JUNIOR 4

**Motor:**  
400 V, 4 kW,  
2,800 rpm, 16 A Fuse protection

**Electrical connection:**  
CEE plug 16 A

**Width/Depth/Height:**  
705/790/1450 mm

**Weight:**  
approx. 100 kg

**Power:**  
260 - 600 kg/h

### JUNIOR 5

**Motor:**  
400 V, 5,5 kW,  
2,800 rpm, 25 A Fuse protection

**Electrical connection**  
CEE plug 32 A

**Width/Depth/Height:**  
705/630/1450 mm

**Weight:**  
approx. 110 kg

**Power:**  
350 - 800 kg/h

### VHS

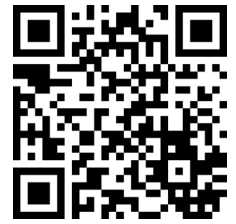
**Motor:**  
400 V, 11 kW,  
2,800 rpm, 32 A Fuse protection

**Electrical connection:**  
CEE plug 32 A

**Width/Depth/Height:**  
885/745/1725 mm

**Weight:**  
approx. 200 kg

**Power:**  
600 - 1500 kg/h



## W&K-Automation GmbH

We are one of the world's leading suppliers of Sourdough, Poolish and Re-work systems and liquid handling. In addition, we offer our customers solutions in process technology and automation. With our systems we can cover all relevant steps of dough production: Starting with silo technology, through pre-dough production and recipe control to kneading technology.

Our capabilities include:



Pre-dough / Sourdough



Re-work processing



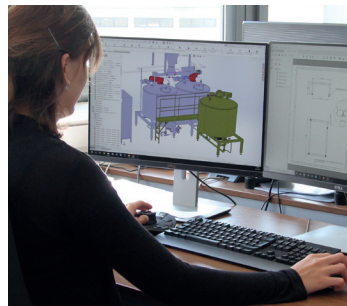
Hammermills



Water Dosing Systems



Controls & Automation



Process & Engineering



Yeast dissolver



Customized planning and development

## Our customers

Our customers are medium-sized and large bakeries. Thanks to our expertise in the fields of liquids and automation technology, we also take on projects in other food sectors, such as chocolate factories or breweries.

What distinguishes us is that we usually enter into long-term partnerships with our customers and can support them in the design and implementation of new projects such as W&K solutions.

## Our network - Your advantage

We cooperate permanently with specialized partners in tank manufacturing, piping, stainless steel welding, etc. This guarantees high quality in planning and execution. These resources make large projects at home and abroad feasible for us. Our customers know this structure and appreciate the advantages.

