

TYCO

SPICES PULVERIZER

(FOR CHILI, CORIANDER, CUMIN AND
MIX MASALA GRINDING)

TYCO Spices Pulverizer consists of 2 Stage grinding operations i.e. first stage mill for coarse grinding and second stage mill for fine grinding.

TYCO Spices pulveriser mainly consists of feed hopper, main rotor shaft carrying swing carbide bar hammers and perforated screen, set of sideliner, air blower, cyclone, set of filter bag and air ducting.

Material For Grinding	Pulverizing Capacity Kg Per Hour
Chili	500
Coriander	650
Cumin	450



OUTSTANDING FEATURES

- Rugged in construction
- Dependability
- High efficiency
- Low power consumption and maintenance
- Automatic operation
- Dust free
- Completely integrated system for grinding and classifying
- Low cost operation with consistent uniform product
- Available in Stainless Steel Contact Parts and Stainless Steel GMP Grade
- Useful for varieties of spices to be pulverized.



Product Details:

Capacity	500-600 Kg/hr
Main shaft	EN-8
Chamber size	
Mill RPM	2400 RPM
Motor	50/60 HP
No. of Hammer	24
Material of main housing	MS
Main shaft bearing	SKF