

# CD1 Mill

STANDARD LABORATORY MILL



## Consistent Test Flour Production Across Laboratories (Hard or Soft Wheat)

The CD1 Mill stands out as the optimal tool for producing flours tailored for analytical testing. It is the industry's only mill that strictly adheres to the NF EN ISO 27971 standard for Alveograph testing on wheat.

Utilizing a fixed and optimized milling diagram, the CD1 Mill ensures the production of consistent and reproducible flour samples, from lab to lab and user to user, essential for reliable analyses such as Alveograph, Farinograph, Extensograph, Mixolab, and more.

These analyses play a crucial role in supporting commercial wheat transactions, emphasizing the importance of results being solely influenced by the tested wheats, and not by the milling tool employed in their transformation.

### EASE OF USE AND HIGH THROUGHPUT

The CD1 Mill features a short milling diagram and fixed milling settings, making it a user-friendly tool that streamlines operations. The CD1 Mill can mill 1 kg of wheat in approximately 20 minutes.

The CD1 Mill's independent breaking and reduction parts enable simultaneous grinding of two wheat samples, significantly increasing machine productivity.

### LOWER COST OF OWNERSHIP

The CD1 Mill is equipped with exceptionally durable and nearly indestructible cylinders, providing two key advantages:

- The distance between the cylinders remains constant throughout the instrument's lifespan, ensuring consistency in results.
- Unlike competitor instruments, there is no requirement to replace cylinders every 4 or 5 years, leading to a significant reduction in maintenance costs and constraints.

Ultimately, the CD1's robust design ensures minimal and straightforward maintenance.



### CD1 MILL FEATURES

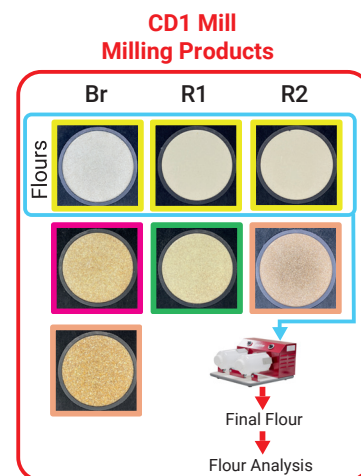
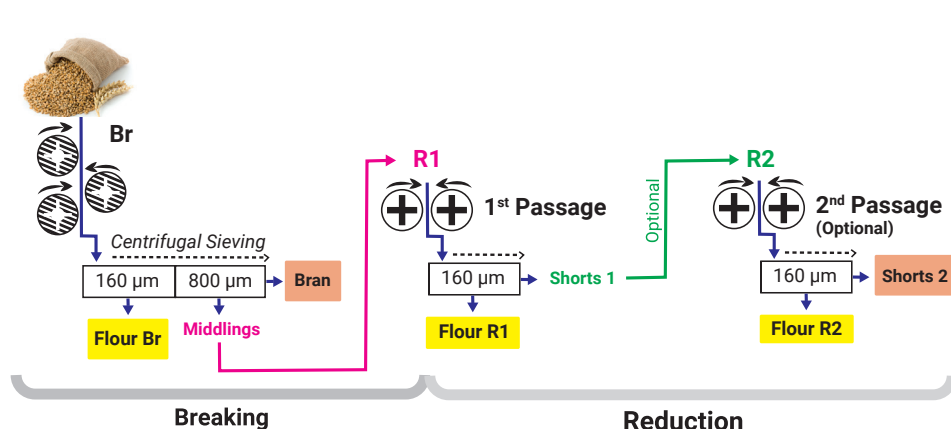
- Fixed milling settings adhere strictly to the NF EN ISO 27971 standard for Alveograph testing on wheat
- Complies with industry standards- AACC 26-70.01 & NF EN. ISO 27971
- High throughput: simultaneous operation of two processes (breaking and reduction)
- Extraction rate 55 to 65 %\*
- Capacity of up to 1 kg (2.2 lbs) of wheat
- Robust design, and low maintenance
- User-friendly and easy to clean

*\* Indicative value (variable according to wheat type, conditioning, and applied milling procedure)*



## MORE REPRESENTATIVE FLOUR SAMPLES

Functioning as a scaled-down simulation of an industrial mill, the CD1 Mill undergoes a series of grain size steps. First, the grain passes between cylinders, followed by sieving to sort particles, and finishing with the option to redirect particles to other cylinder devices. The milling diagram combines grooved rolls (breaking part) and smooth rolls (reduction part), resembling industrial mills and thereby enhancing the representativeness of the produced flours. Users can obtain two distinct flours (breaking and reducing), typically combined and homogenized before undergoing testing.



## Ordering Information

### MODEL AVAILABLE

Part Number	Description
<b>CD1 MILL</b>	CD1 Laboratory Mill - delivered assembled and equipped. It includes a set of Allen keys, a brush, four additional weights, a spout and two plastic boxes to contain milled product

### ACCESSORIES

Part Number	Description
<b>MO-1022</b>	CD1 Mill spare part kit
<b>EM10</b>	Moisture oven for reference measurement
<b>MR2L</b>	Mixer for tempering and homogenizing grains and powders products

## SPECIFICATIONS

Size	1100 mm L x 450 mm W x 900 mm H (43.3" x 18" x 35.4")
Weight	110 kg (243 lbs)
Power	Three-Phase Current 230/400V 50Hz or 60Hz – 1300 W
Milling diagram	1 breaking part (2 superimposed passages between 3 grooved cylinders), 1 reduction part (1 passage between 2 smooth cylinders), each associated with a centrifugal sieve
Milling Capacity	Up to 1 kg (2.2 lbs)
Flour Quality*	Extraction rate: 55 to 65%      Ash content: 0.45 – 0.60%
Milling Time*	Test time: Approx. 20 minutes for 1 kg (2.2 lbs)
Environmental considerations	Indoor use / Operating temperature: 10°C to 45°C (50°F to 113°F) - humidity value
Regulatory compliances	AACC 26-70.01, ISO 27971 (for Alveograph from wheat grain)

\* Indicative values (variable according to the wheat, the conditioning, the applied milling procedure, etc.)

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