

SAVARIYA FLOURMILL

Specializes In The Manufacturing,
High-Quality Domestic Flour Mill,
Commercial Flour Mill & Masala Machinery.



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MODELS:- 16", 18", THIRD PEDASTAL COMMERCIAL

Savariya specializes in the Manufacture of High-Quality Domestic Flour Mill, Commercial Flourmill & Masala Machinery And Pulvariser.

Our company has the inclination to have sound business ties and will very much appreciate to receiving your valued inquiries. We are committed to render you better services with prompt attention at all the times.

We manufacture and supply a Range of flour mill machines, which are used in the grinding of wheat, spices, pulses, salt and all kinds of grains. These are developed to provide superior processing capabilities and deliver fine outputs in form of quality.



Model No.	A-401	A-402	A-403
Grinding Wheel Diameter	16" x 3" (40 cm)	16" x 4.5" (40 cm)	18" x 4.5" (45 cm)
Grinding Wheel Thickness	16" x 3" x 3" x 40 mm	16" x 4.5" x 4.5" x 40 mm	16" x 4.5" x 4.5" x 40 mm
Electric Motor Capacity (Single Phase)	5 HP A Class 1440 RPM	7.5 HP 1440 RPM	10 HP 1440 RPM
Pulley	10" x 5" x 40 mm	10" x 5" x 40 mm	12" x 5" x 40 mm
RPM	800 to 850	800 to 850	700 to 750
Ball Bearing	6208 (2 pcs.) 1208 (1 pcs.)	6208 (2 pcs.) 1208 (1 pcs.)	6208 (2 pcs.) 1208 (1 pcs.)
Shaft	36 x 40 mm	36 x 40 mm	35 x 40 mm
Grinding Cap per Hour	120 to 140 Kgs	120 to 140 Kgs	180 to 200 Kgs

Silent Features:

1. Savariya Flourmill can be used on domestic electric supply single phase
2. Different types of grains, pulses and dry masala
3. Savariya is mechanically well balanced, so it reduces the noise factor and power Consumption
4. Savariya Flour Mill is well guarded by protective cover on V-Belt to avoid accidents
5. Electric motor Is safe by MCB Switch
6. The coarse or fine flour adjustment is very simple
7. Easy to move by having trolley system

Facilities:

Savariya Flour mill does not require cumbersome cleaning after use because the flour or grains does not remain on emery stones Assured prompt after Sales Service

How to Use:

1. Grinding wheels should be made free before switching on flour mill
2. Adjust emery wheels to get the desired fine or coarse flour.
3. While setting grinding wheel, keep the flow of grains controlled.
4. Flour mill should be fed with regulated flow of grains to avoid over loading on electric motor.
5. Keep the V-Belt tight to avoid Slippage
6. After using the Flour mill, reduce the tension of grinding wheels before Switching off the electric motor

Note:

Do not grind wet or moisturized grains
Please use the right back up fuses to protect electric motor



OFFICE ADDRESS

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