

# SAVARIYA FLOURMILL

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



Plot No: 133 Radheshyam Estate,  
Opp, Gujarat vehpari mandal,  
Nr, Bileshwar Est. Odhav  
Ringroad Circle Odhav,  
Ahmadabad -382415  
(+919429639773)



**MODELS:- 10" 12", 14",. REGULAR**

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

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 flour



Model No.	A-101	A-102	A-103
Grinding Wheel Diameter	10 Inch	12 Inch	14 Inch
Grinding Wheel Thickness	44 mm	75 mm	75 mm
Electric Motor Capacity (Single Phase)	1.5 HP 1440 RPM	2 HP 1440 RPM	3 HP 1440 RPM
Power Consumption per Hour	1.25 Unit	1.60 Unit	2.5 Unit
V-Belt Size	B-37	B-46	B-52
Shaft Diameter (EN-8)	25 mm	30 mm	35 mm
Ball Bearing	6205 Z (2 pcs.)	6206 Z (2 pcs.)	6207 Z (2 pcs.)
Grinding Capacity per Hour (On 230 volt)	12 to 20 Kgs	30 to 45 Kgs	35 to 50 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**

**PLOT No: 132/133, RADHEY SHYAM ESTATE,  
OPP. GVMM, NR. BILESHWAR ESTATE,  
ODHAV RING ROAD CIRCLE, ODHAV  
ODHAV, AHMEDABAD – 382415  
MOBILE No: +91 9429639773**

**Email : [Savariya059@gmail.com](mailto:Savariya059@gmail.com)**

**[www.Savariya.in](http://www.Savariya.in)**