

Title (en)
Method and device for manufacturing of flour

Title (de)
Verfahren und Vorrichtung zur Herstellung eines Mehles

Title (fr)
Procédé et dispositif pour la fabrication de farine

Publication
EP 1577014 B1 20060927 (DE)

Application
EP 04405573 A 20040913

Priority
CH 4272004 A 20040315

Abstract (en)
[origin: CH694267A5] Untreated flour and air are introduced into a pulverizing mill (12). The impact velocity is at least 150 m/s. During the treatment, the mean residence time of the particles in the mill, is at least 0.003 s/kg per cm² of rotor surface. An independent claim is included for corresponding equipment. Preferred Features: Variant processing conditions, based on the foregoing, are described. The flour temperature immediately following the mill is preferably 40-60[deg]C, and 70[deg]C at most. Residence time is controlled by the air quantities supplied to the flour before entry into the mill and following its exit from the mill. It is controlled by changing the rotary speed. The impact mill is a pinned disc mill.

IPC 8 full level
B02C 9/04 (2006.01); **B02C 13/288** (2006.01); **B02C 23/20** (2006.01); **B02C 23/24** (2006.01)

CPC (source: EP)
B02C 9/04 (2013.01); **B02C 13/288** (2013.01); **B02C 23/20** (2013.01); **B02C 23/24** (2013.01)

Cited by
CN106635579A

Designated contracting state (EPC)
AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PL PT RO SE SI SK TR

DOCDB simple family (publication)
CH 694267 A5 20041029; AT E340650 T1 20061015; DE 502004001598 D1 20061109; EP 1577014 A1 20050921; EP 1577014 B1 20060927

DOCDB simple family (application)
CH 4272004 A 20040315; AT 04405573 T 20040913; DE 502004001598 T 20040913; EP 04405573 A 20040913