

eta

ACCESSORIES

# GRAIN MILL

ETA002896010

Hopper capacity for 1 kg



Regulation of coarseness



Fast and quality grinding of cereals and legumes



Gluten-free flour from rice, buckwheat, millet or chickpeas



Two large grinding stones

- Provides fast and quality grinding of most types of cereals and legumes (e.g. wheat, rye, oats, rough barley, true millet, buckwheat, various lentils, peas, chickpeas, beans, corn, millet, spelt, soya)
- Helps prepare alternative, gluten-free flour from rice, buckwheat, millet or chickpeas for people with Celiac disease
- Also suitable for grinding fodder crops, e.g. for pets
- The technology of low-speed grinding prevents overheating of the ground flour, is maximally gentle to cereals, legumes and rice, preserves the optimal quality and freshness of flour..
- Grinds coarse granules as well as very fine flour
- Two large grinding stones from coarse alumina material with a diameter of 85 mm
- Completely detachable mechanism for easy maintenance and cleaning
- Cleaning brush; Releasing spanner
- The great advantage compared with shattering stones is low noise and easy operation

SUITABLE FOR THESE MODELS:



GRATUS ETA0028



GUSTUS ETA0128



GRATUSSINO  
ETA0023



MENO ETA0030  
/ MEZO ETA0033

COLOUR

white

EAN: 8590393243952

LOGISTIC DATA

Size of the package:

Height (cm): 17,00

Width (cm): 27,00

Depth (cm): 17,00

Weight (kg): 1,30

Size of the product:

Height (cm): 15,00

Width (cm): 22,50

Depth (cm): 16,50

Weight (kg): 1,25

