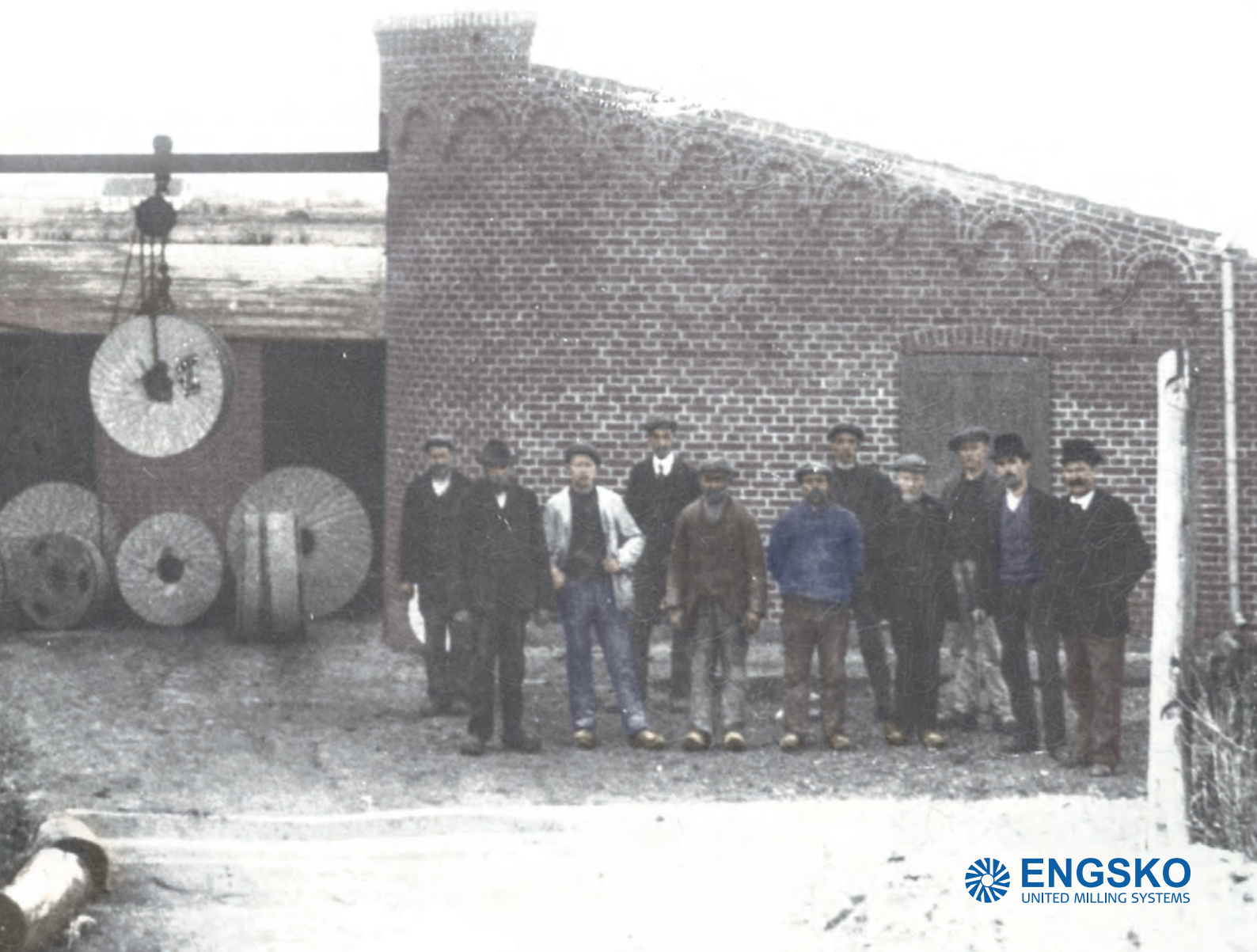


TIMELESS TECHNOLOGY

A MILLING CHAMPION FOR MORE THAN A CENTURY



YOUR MILLING PARTNER

We deliver tailor-made solutions and offer a vast range of products for production within cleaning, grinding and sifting for a variety of dry products.

THE HEART OF OUR MILL

The millstone is the essential part of a mill as the quality is decisive both for the grinding capacity of the mill and the quality of the ground product. Our special design of the ENGSKO composite millstones is a result of practical experience gained during more than 100 years of production. The millstones come in a set, a stationary millstone on top and a runner millstone at the bottom. They are produced in sizes from 250 mm to 1500 mm and composed of particularly high-quality natural materials such as flint and emery.

The rest is our secret...



YOUR VISION IS OUR MISSION

Our DNA is Danish and our presence is global. Engsko's goal is to assist different groups of clients from different types of industries from the first phase of planning to production of wholemeal flour. We have more than a century's experience within grain handling and flour milling, from supply of single stone grinding mills to complete flour milling plants.

HOW WE MAKE A DIFFERENCE

Our strong and durable stone mills and discmills supply healthy food all over the world. We are helping farmers to increase their profitability by taking control of the supply chain. We are enabling artisan bakeries to provide organic and gluten-free food. We are helping industrial millers to offer a wide range of options within the world of grain and flour. We do this and much more by working hard to deliver high-quality solutions in close cooperation with our clients.

HISTORY

Stone milling has been carried out for thousands of years when grinding grain to flour and thus has a long history. Our company has also a long history.

1900 Millstone factory established by the Mikkelsen family
1975 75 years anniversary and 1 million set of stones produced
1977 The Mikkelsen Family sells the company to Sæby Jernstøberi A/S and ABC HANSEN COMP.
1986 ENGSKO acquired For Mills A/S
1990 ENGSKO acquired EUROPEMILL from Frimodt Pedersen
2004 Production of stones in Ethiopia
2005 ENGSKO acquired UNITED MILLING SYSTEMS
2016 Production of 2 million set of stones reached

THE ENGSKO NAME

The story goes that the Mikkelsen family wanted to find a location for the millstone factory on a meadow in Randers. When inspecting the meadow, they found an old, wooden shoe, which gave them the idea to the name "Eng" (meadow)+"sko" (shoe) = ENGSKO.

STANDALONE SOLUTIONS

No matter which of our mills you choose, you can rest assured that our solution will meet your requirement for healthy wholemeal flour, grits or high-class white flour.

DISCMILL MHA 600 D

- Compact and self-contained design
- Large grinding surface and uniform output
- Two rows of elements in each steel disc
- Capacity up to 2000 kg/h depending on type of grain



GRINDMASTER 950

- Horizontal type 950 mm stone mill
- Our professional model for industrial purposes
- Adjustment gear for fine tuning
- Capacity fine flour (wheat) 250 kg/h
- Capacity wholemeal flour up to 800 kg/h



EUROPEMILL INDUSTRIAL W

- Horizontal type 600 mm and 950 mm stone mill
- For industrial purposes
- Capacity fine flour (wheat) from 100-250 kg/h depending on size of mill
- Capacity wholemeal flour from 400-800 kg/h depending on size of mill



EUROPEMILL STANDARD S

- Horizontal type 600, 800 and 950 mm stone mill
- Simple and easy to operate
- Capacity fine flour (wheat) from 150- 250 kg/h depending on size of mill
- Capacity wholemeal flour from 400- 800 kg/h depending on size of mill



HANDMILL D.525

- Easy to operate by means of hand power
- Perfect for the hobby miller
- Output per minute by hand power 180 g fine flour
- Distance adjustment of steel discs



DIAMANT VERTICAL MILL

- Manufactured since 1910
- Vertical type 300, 400 and 500 mm stone mill
- Excellent for spices, peas and grain
- Capacity approx. 100-300 kg/h wholemeal flour depending on size of mill



EM 25/250 TABLETOP

- Horizontal type 250 mm stone mill
- Ideal for bakeries, spice manufacturers etc.
- Capacity fine flour (wheat) approx. 30 kg/h
- Capacity wholemeal flour (wheat) approx. 75 kg/h
- Available with standard 50 Hz motor or 60 Hz UL/CSA US motor



COMBI TABLETOP

- Complete solution with EM 25/250 tabletop mill and BD 150 sifter
- Ideal for bakeries and farm shops
- Capacity wholemeal flour approx. 75 kg/h
- Supplied with three separate discharge outlets





SIFTERS

SIFTER BD 150

- Supplied with three separate discharge outlets
- Ideal combination with the EM 25/250 tabletop mill or other small mills
- Capacity approx. 80 kg/h



ROTARY FLOUR SIFTER FS 1000

- For decentralized flour production
- Stainless steel construction
- Changeable sifting screens
- Capacity approx. 700 kg/h



PLAN SIFTER FS 2000

- Reliable and simple drive system
- Available in single and double stack
- Simple creation of new configurations by turning or transposing the frames
- Excellent sifting results due to the use of adequate self-cleaning elements
- Capacity approx. 1500 kg/h



SOME OF OUR CLIENTS



*Kevin Morse and Governor Jay Inslee.
Photo: Andrew Entrikin of the Port of Skagit*

“Building a new grain mill requires talented, passionate people committed to producing the highest-quality product” Kevin Morse.

Located in Burlington, USA

CAIRNSPRING MILLS

Meet CEO and Co-Founder Kevin Morse who has proven how dreams can come true. Cairnspring Mills is reinventing the local flour mill and reestablishing a vibrant, local food economy. By milling identity-preserved wheat grown in the Pacific Northwest, they produce fresh, stone-ground flour with superior flavor, nutrition and baking properties for artisan bakers, chefs and food professionals in the community. The state-of-the-art engineering of the Engsko-made flour milling plants at Cairnspring Mills delivers precision, consistency and quality. As part of a multi-step process, the milling stones grind the grain at a specific extraction of bran and wheat germ to retain more nutrition in the flour.

Cairnspring Mills has acquired a Combi Premium plant from ENGSKO, which includes both a large 4 phased roller mill and 2 of our top modern Grindmaster mills. This gives the company the flexibility to produce both white flour and wholemeal flour through the same plant.

FRU MØLLERS MØLLERI

Meet Bodil and Kim Møller who have taken action and turned ideas into reality. Together they started a farm from scratch which has heavily expanded over the years. The couple is now running a full-scale farm with over 500 pigs and 200 acres of land with various types of grains, a restaurant, a butcher and finally their stone grinding mill for production of high-quality wholemeal flour.

Their success was quickly spread in the region and clients are now coming from entire Jutland to the farm in order to enjoy a healthy meal and freshly baked bread as well as the option of buying wholemeal flour.

Fru Møller has acquired a Miller's Choice 250 milling line from ENGSKO which consists of a 950 mm industrial stone grinding mill, one rotary sifter, and pneumatic air transport.



Kim and Bodil Møller. Photo: Marianne Krist

“We cultivate the good taste, as our goal is to process our grain as gentle as possible so that you can actually taste the grain in the bread”.
Kim Møller.

Located in Odder, Denmark.

WE ARE YOUR FIRST STEP FOR PRODUCTION OF WHOLEMEAL FLOUR

Every miller knows what he wants to get out of his grain. However, often he does not know how to get the results he is looking for - and that is where ENGSKO comes into the picture.

We know how to deliver solutions at an affordable price due to more than a century's experience in the milling business. Actually, we consider ourselves to be milling pioneers. We have a proven track record and our experienced sales staff is ready to assist clients all over the world.

We know that every milling requirement is unique as each market has different demands. We recognize the need for accurate and individual planning and design for each client. Therefore, we take time to investigate your milling needs before we advise on the correct solution for you.

If you have the idea – we can supply the solution! If you are looking for an experienced milling partner, who will take your business to the next level, please do not hesitate to get in touch with us.



Our brand is famous due to our history, our high-quality products, and our customer service. We have developed and maintained long-lasting relationships with millers, farmers, bakers, NGOs and entrepreneurs all over the world and will do the same for you. The global demand for wholemeal flour is growing year by year and we are proud to help our clients in making a difference by increasing food supply.

■ *Markets in which Engsko is active*

FLOUR MILLING PLANTS

Our flour milling plants can handle an hourly intake capacity from 80 kg to 1200 kg fine flour. We are also able to offer larger plants upon specific request.

Model	Mill	Diameter of mill(s)	Sifter	Capacity*
Baker's Choice	Europemill	600 mm	BD- 150	80 kg/h
Miller's Choice 250	Grindmaster/Europemill	950 mm	FS-1000	250-400 kg/h
Miller's Choice 500	Grindmaster/Europemill	950 mm	FS-2000	500-800 kg/h
Miller's Choice 1000	Grindmaster/Europemill	950 mm	FS-2000	1000-1600 kg/h
Combi Premium	Rollermill and Grindmaster/Europemill	950 mm	FS-2000	1200 kg/h

**Capacities are based on input and depends on the fineness of flour*

BAKER'S CHOICE

- Ideal for bakers and farmers
- Simple to set-up and manage
- Low cost investment
- One 600 mm mill, sifter BD 150 and pneumatic transport



MILLER'S CHOICE

Our flour mill plant allows you to compete effectively with larger mills while operating with fewer workers and reasonable hours. The Miller's Choice series below are modular and able to adapt to a wide range of needs from different type clients. As a result, we are able to add a cleaner, polisher, buffer silos etc. depending on the preference of the client.

The largest mills have a grinding area of 950 mm diameter and enables our clients to produce a high-quality flour with a high extraction rate. The main difference between the series lies in the capacity. For these plants, we also offer supervision of installation on site and basic training of staff.



MILLER'S CHOICE 250

- Entry model
- Inlet bin, one 950 mm mill, pneumatic transport and a rotary sifter
- 1 worker required

MILLER'S CHOICE 500

- Medium model
- Inlet bin, two 950 mm mills, pneumatic transport and a plan sifter
- 1-2 workers required

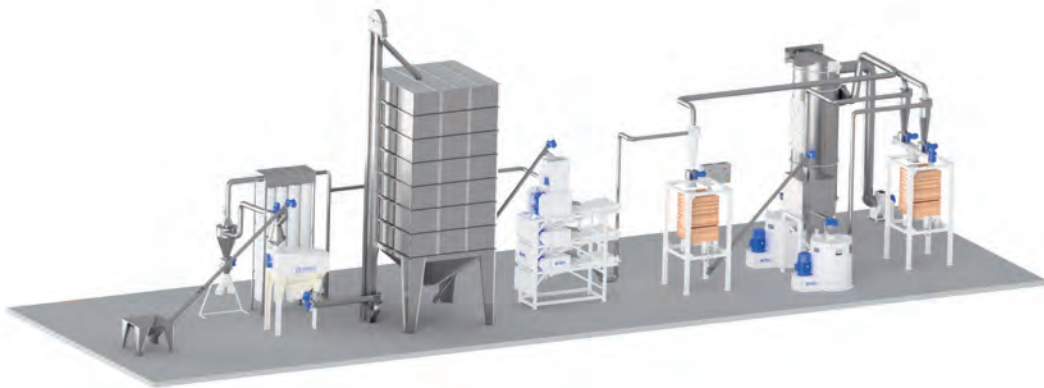


MILLER'S CHOICE 1000

- Large model
- Inlet bin, four 950 mm mills, buffer silos, pneumatic transport and a plan sifter
- 1-2 workers required

COMBI PREMIUM

Our Combi Premium plant includes a roller mill for the production of conventional white flour. Due to its flexibility it can also mill using stone mills only and thereby produce wholemeal flour. The plant is complete which means it takes care of cleaning, tempering, milling, and sifting. It is the perfect setup for our clients who prefer a wide range of options.



- Advanced milling plant
- Option to produce two or more types of flour
- Inlet bin, cleaner, humidifier, conditioning tank, roller mill, two 950 mm mills and a double plan sifter
- Low ash content
- High yield due to efficient bran separation
- 2 workers required

CONTACT

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TIMELESS

Something timeless is a classic of some sort that is unchanged by time. It is just as good or true now as when it was created. Since the third century the process of milling grain into flour consisted of passing whole grain through two millstones, a stationary base stone and a runner stone. This process has not changed till today and will not change in the future.

QUALITY GUARANTEE

There are many imitations of our millstones, however, none of them match the quality of the original ENGSKO millstone. Therefore, look for the ENGSKO seal of quality cast in the back side of the stone. That is your guarantee for ENGSKO quality.