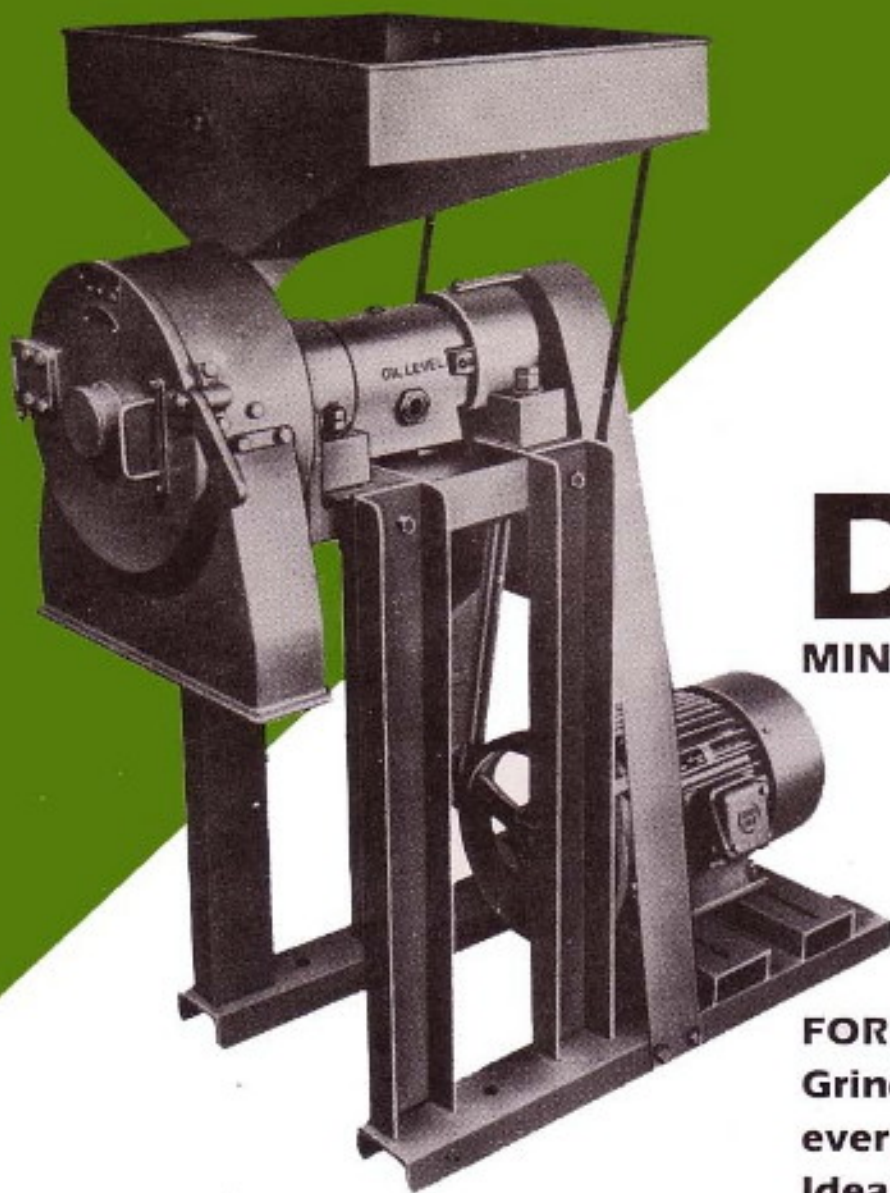




D.P.

MINI PULVERISERS

FOR
Grinding of anything and
everything wet or dry.
Ideal for Spices, food and
allied products

- **ECONOMICAL**
- **DEPENDABLE**
- **RUGGED**

FILTER SCREENS

A set of 6 perforated round hole screens are supplied with the machine.

Screen Size	Application
1/64"	fine dry powders like turmeric, sugar, besan, etc.
1/32"	medium coarse powders like dhaniya.
1/32" special	medium fine powders.
1/16"	powders like chillies
1/8"	granular or wet/pulpy materials
3/8"	crushing hard materials like turmeric into granules (prior to fine grinding)

ELECTRICAL ACCESSORIES

Models DP 6 and DP 7 can also be supplied along with an electric motor (single phase 220 Volts) in 2 HP and 3 HP. These Machines require 20 to 30 Amp. Electric Meter, suitable Starters, Main Switch, Volt. Meter, etc., for efficient and trouble free operation. All the electrical accessories are supplied at the option of the customer.

SELECTION DATA

Model No.	Capacity kg/hr	Motor HP	RPM
DP 6	8 - 12	2	6000
DP 7	15 - 20	3	6000
DP 8	20 - 25	5	6000
DP 12	55 - 60	10	4500
DP 18	100 - 120	20	4500

Note : The specifications given are approximate and not meant for construction. Due to our continuous efforts in updating technology, we reserve the right to change specifications without prior notice.

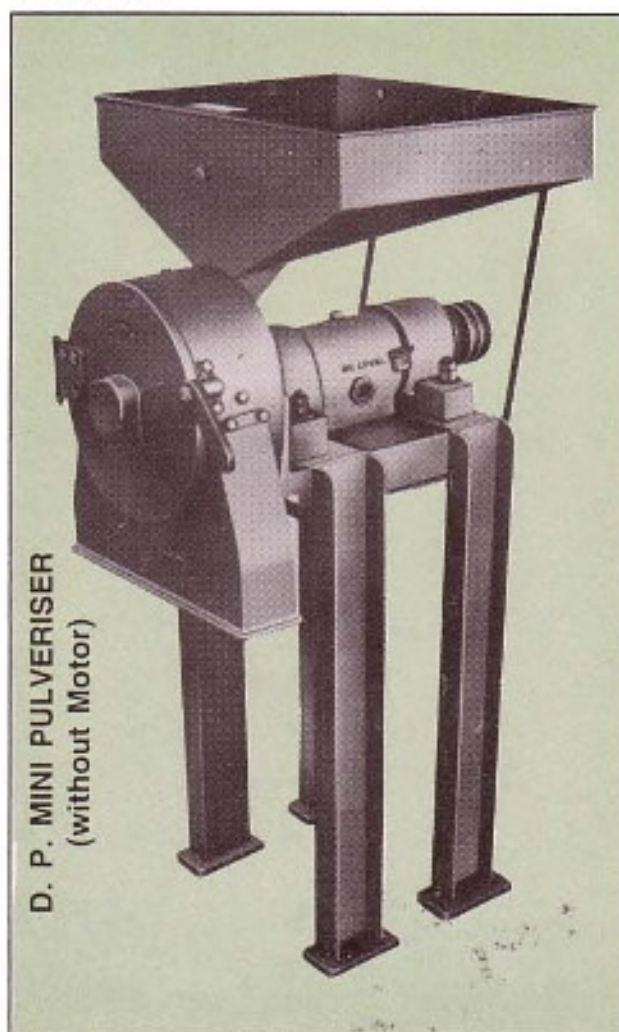
PRODUCT APPLICATIONS

DP MINI Pulveriser grinds almost all spices, green chilies, fresh ginger, garlic, masalas, salt, sugar, coffee, fresh fruits, fruit pulp, vegetables, tobacco sopari, herbs, roots, leaves, bark of trees, ayurvedic/homeopathic medicines, oil cake, dry fish, cattle and poultry feeds, icing sugar, custard powder, instant food, food colours and so on and so forth.

SERVICING GUIDELINES

Lifting up of the handle opens the cover of the grinding chamber. The grinding parts can be cleaned with a brush in a couple of minutes, and the machine is ready for next grinding. If desired, the grinding chamber can be washed and cleaned by removing the cotton bag, and also the screen inside the grinding chamber. Close the cover tight, run the machine, and pour a bucket or two of water into the hopper on top. The grinding parts are thereby flushed and cleaned thoroughly. Continue running the machine for few minutes, and the draft of fresh air sucked will dry it up in removing the centre bolt holding it in position, and then wash clean.

The beaters when worn out, can be removed and reversed by unscrewing the two allen-screws holding the outside rotor plate. When both the edges are worn out, they can be sharpened on an emery stone to be used as new. And when completely worn out, the tips can be re-welded in Manganese Steel, ground to size for equal weight and refitted.



DP MINI ADVANTAGES

DP MINI Pulveriser is a patented design developed after years of experiments and in-plant trials with a wide range of products. Modern benefits offered by DP MINI Pulveriser are the following.

- Suitable for both wet-pulpy and dry grinding of products.
- Grinding is carried out in a cool atmospheric temperature, which guarantee against any thermal degradation of product quality and flavours.
- The pulverised product can easily qualify for AGMARK seal in case of spices and food products.
- Continuous grinding, leading to increased production per shift and faster return on investment.
- Compact design. Occupies very little space.
- Dust free operation. No wastage of product and no pollution hazards.
- Very easy to operate. Requires no skilled labour.
- Very low maintenance. Saves on recurring costs.
- Available in Mild Steel and Stainless Steel contact parts.
- Approved by KVIC, and all leading State Financial Corporations and Nationalised Banks.
- Exported to Australia, New Zealand, Africa, Singapore, Far East, Middle East Countries, Nepal, Sri Lanka, Bangladesh, Mauritius, etc.

PRINCIPLE OF OPERATION

The flow of material from the Feeding Hopper (1) is regulated by means of a vertical adjustable Slide (2) to suit the load indicated by the Ampere Meter (3). The Rotor with 4 beaters (4) run anti-clockwise. The swinging beaters on the rotor passes just beneath the Ratchet Teeth Liner (5) fitted inside the top half of the grinding chamber, leaving a gap of 1/16" between the liner teeth and the tips of the rotating beaters. This cuts the material caught between the liner teeth like a scissor with a scissors action, at a high speed of 4500 to 6000 R.P.M.

After the required size reduction the material will pass through the appropriate hole Screen (6) fitted inside the lower discharge end of the grinding chamber. No sieving is required, as the appropriate screen fitted, will not allow coarser material to pass out. The grinding is continuous. The air generated in the grinding chamber forces the powder to pass through the appropriate screen fixed at the bottom discharge end of the grinding chamber, into a cotton bag attached to the delivery

Trough (7) below. The dust is collected through the attached Balloon (Kora cloth Bag) (8) fitted on the discharge end. (9). The top closed end of the balloon is suspended from the roof, or wall of the building. The balloon has to be tapped and shaken every half an hour, to knock down the dust clogging the pores of the balloon cloth, so as to release the pressure. The dust falls into the bag below. Thus, dust-free operation is possible with no wastage of product. (In the case of wet-pulpy materials the balloon should not be used.)

RUGGED CONSTRUCTION

DP Mini Pulveriser is manufactured from specially selected materials. The beaters are interchangeable and reversible. Thus, the Pulveriser will last a life time with minimum replacement of parts. DP Mini Pulveriser with stainless steel contact parts construction is recommended for green chillies, ginger, garlic, chilli-sauce, fruits and fruit pulp, boiled tamarind, vegetable, etc. Special Pulveriser for grinding of broken and high fat/cream biscuits can also be offered.

LEADING CUSTOMERS USING DP PULVERISERS

Ashoka Biscuits, Hyderabad	Malabar Coast Products, Kottayam
Ashoka Fruits, Bangalore	M.D.H. Masala, New Delhi
Amber Biscuits, Hyderabad	Maharaj Masala, Cannanore
Amrut Masala, Umargaon	Maharani Masala, Telicherry
Brooke Bond India, Ltd., Bangalore	Nitya Foods, Bangalore
Britannia Biscuits, Madras & Mumbai	Natcon, Bangalore
Bharati Papads, Mumbai	Om Oil & Flour Mills, Cuttack
Bombay Oil Industries - Alleppey	Priya Foods Vijayawada
Central Food Research Laboratories, Mysore	Paras Masala, Baroda
Devon Foods, Kottayam	Pal's Food & Beverages, Bangalore
Gils Food India, Pune	Ruchi Pickles, Gudur
Gujarat Spices Industries, Ahmedbad	Rani Foods, Badagara
Gujarat Food Products, Bilimoria	Super Delicacies, Gurgaon
Herbertsons Ltd., Mumbai	Sam's Food Products, Mumbai
Hindustan Cocoa Products Ltd., Mumbai	Surya Foods, Bangalore
Intel Foods, Mumbai	Tripura Spices, Agartala
Kissan Ltd., Bangalore	Uppal Biscuits, Hyderabad
Khub Foods, Dahanu Road	Vaman Pickles, Hyderabad
Kanwal Spices, Anantnag	Vamana Foods, Calicut
Laiya Foods, Sarigam	Vinav Food Products, Mumbai
Lijjat Papad, Hyderabad	Venkateswara Laboratories, Chennai
Monarch India, Calcutta	

D.P. ENGINEERING

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