Flour Manufacturing Process

How is flour milled. A simplified diagram

It starts here...

1. Truck
2. Elevator
3. Wheat intake
4. Milling separator
5. Reciprocating screens remove stones, sticks, and other coarse materials.
6. Magnetic separator
7. Iron or steel articles stay here.
8. Wheat bins
9. Flow balancer
10. Combinator

- remove stones, immature wheat, and other dockage.
- Beaters in screen cylinder scour off impurities and roughage.
- Aspirator
- Air currents remove lighter impurities.

11. Storage bin
12. Tempering bin
- Tempering toughens outer bran coats for easier separation - softens or mellows endosperm.

13. Milling separator
- Reciprocating screens remove stones, sticks, and other coarse materials.

14. Damper
- Damp wheat

15. Scourer
- Beaters in screen cylinder scour off impurities and roughage.

16. Aspirator
- Air currents remove lighter impurities.

17. Damp wheat
18. Magnetic separator
19. First break
- Corrugated rolls break wheat into coarse particles.

20. Detacher
21. Sifter
- Broken wheat is sifted through successive screens of increasing fineness.

22. Flow rate controller
23. Flow controller
24. Damper

25. Scourer
26. Aspirator
27. Aspirator
28. Damper
29. Magnetic separator

30. Flour collecting worm
31. Bran collecting worm
32. Flour bins
33. F握手 separator
34. Purifier
- Air currents and sieves separate bran and classify middlings.

35. Reducing rolls
- Smooth rolls reduce middlings into flour.

36. Detacher
37. Flour collecting worm
38. Bran collecting worm
39. Flour bins
40. Entoleter

41. Redresser
42. Magnetic separator
43. Flour red dog
44. Bran

45. Packer
46. Wight checker
47. Sealer
48. Palletizer

Flour Manufacturing Process as of 2016.1.1