

Types of Flour Mills



Stoneless Flour Mill Machine

A stoneless flour mill is an atta chakki that operates on electricity. It has a small hopper in which the grain is poured. The hopper pumps the grains into the grinding chamber where the rotating blades crush them finely and evenly. This entire mechanism is enclosed in a closed modular unit. All you need to do is add the grain in the hopper. The flour mill automatically senses the presence of the grain and starts grinding automatically.



Stone Flour Mill

A stone flour mill is an open unit and works like a traditional flour mill. The only difference is that it operates on electricity rather than manually. It is generally used for commercial purposes and requires manual efforts. The base of a stone flour mill is called the bedstone and is kept stationary. The runner stone, that is placed above the bedstone, rotates on it and grinds the grains.



Manual Flour Mill

Manually operated flour mills can work without any power source. Although manual flour mills require a lot of drudgery, some users prefer the workout and enjoy the labour associated with manual grinding. Additionally, manual atta chakkis tend to be lower-priced than electric mills so they are a good buy for those who aren't prepared to make a big investment.