COMMERCIAL DRY SPICE GRINDER

Designed for continuous commercial use, this **Dry Spice Grinder** delivers fine, uniform grinding with low heat generation. Built with **food-grade stainless steel**, it is ideal for spice processing units, hotels, food manufacturers, and masala industries.

KEY FEATURES

- **Heavy-Duty Stainless Steel Body**
  Made from food-grade stainless steel for hygiene, durability, and corrosion resistance.
- **High-Speed Grinding Mechanism**
  Ensures fast, uniform, and fine grinding of dry spices without loss of aroma.
- **Large Feeding Hopper**
  Allows continuous feeding and higher productivity.
- **Adjustable Fineness Control**
  Grind size can be adjusted according to product requirement.
- **Compact & Stable Design**
  Space-saving structure with anti-vibration support.
- **Easy to Clean & Maintain**
  Smooth surface finish and accessible components.

APPLICATIONS

- Turmeric
- Red Chilli (Dry)
- Coriander
- Cumin (Jeera)
- Black Pepper
- Dry Herbs
- Garam Masala
- Other Dry Spices & Grains

TECHNICAL SPECIFICATIONS

Parameter	Specification
Machine Type	Commercial Dry Spice Grinder
Material	Food Grade Stainless Steel
Motor Power	2 HP – 5 HP (Optional)
Voltage	220V / 380V, 50 Hz
Phase	Single / Three Phase
Production Capacity	20 – 50 kg/hour (Depending on material)
Hopper Capacity	5 – 10 kg
Operation	Continuous
Mounting	Table-Top / Floor Mounted
Noise Level	Low
Maintenance	Minimal

WHY CHOOSE THIS MACHINE?

✓ Commercial-grade performance
✓ Hygienic & food-safe construction
✓ Energy efficient
✓ Long service life
✓ Suitable for small to large-scale spice processing

IDEAL FOR

- Spice Manufacturing Units
- Hotels & Restaurants
- Masala Processing Plants
- Food Processing Industries
- Ayurvedic & Herbal Uni