

Project
 Proposed Shed
 Halmyre Deans Farm
 Romanno Bridge

1:250
 SITE PLAN

Drawing No
 L(-)10
 PLANNING

Number	20079	Date	Feb 07	Checked	Donna Clarke 25 Southview Drive Epsom Tel: 011 725 500 Fax: 011 725 800
Scale	E1907	Drawn	CP		
	1:1250				

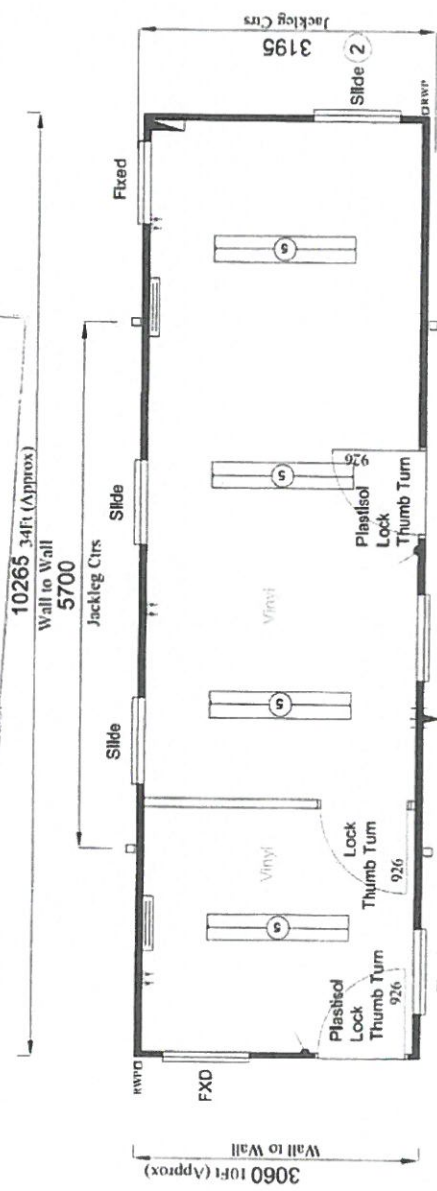


DO NOT SCALE
IF IN DOUBT ASK

REF NR. 5086

Window Details	Window Details 2
830mm x 935mm Radius Corners Black Powder Coated Framed Single Glazed	830mm x 935mm Radius Corners Black Powder Coated Framed Single Glazed

CLIENT APPROVAL
SIGNED _____
DATE _____



Yard Location - D
Roof Type - Marley
FFL - 247mm
Ceiling Height - 2300mm

Serial No. PK342 0838

Preliminary Drawing - Not For Manufacture

Foremans
PORTAKABIN BUILDING SYSTEMS
Calfoss Lane, Brandesburton,
Duffield, East Yorkshire, YO25 8ES
Telephone : 01964 544344 Fax : 01964 542141
E-mail : sales@foremansbuildings.co.uk
Web : http://www.foremansbuildings.co.uk

CLIENT	Sq. m. Area = 31	SCALE	Original Size A4
TITLE	Sq. Ft. Area = 333	BY	1:75
	REV. DATE REVISIONS	DRAWN BY	James Boyd
		DATE	22/02/2015
		DRAWING NUMBER	ST/5086
		REV	

34Ft x 10Ft Portakabin Pacemaker Jackleg Unit



BREADSHARE
— C O M M U N I T Y B A K E R Y —

4 September 2015

To Whom It May Concern,

Breadshare CIC is an community bakery that produces organic, slow-fermented bread without any additives. The main social outcome for Breadshare is to promote the health benefits of the bread and make it accessible to as many people as possible.

At Breadshare it is important that we use the freshest and most locally available ingredients in our bread. The primary ingredient in bread is flour. In Scotland, wheat is grown in sufficient quantity to meet the needs of all artisan bakers based here. Unfortunately, not much of the locally grown wheat is milled locally or used for human consumption.

It is Breadshare's aim to strengthen the local organic wheat supply chain by supporting the establishment of a network of small milling operations across the country. The current Breadshare business plan in conjunction with our business partner - Romanno Mains Renewables Ltd - outlines the setup of a micro-milling business model that once proven could then be adapted and applied more extensively as a network of small businesses.

At the same time, Breadshare is expanding its bread production facilities through the licensing of existing community and small bakeries across Scotland to make its products and join a co-operative alliance of Breadshare affiliates that will create a growing demand for locally grown and milled organic flour products.

The micro-milling business model limits the size of the mill to approx. 80kg per hour and has a relatively small footprint. The idea behind it is to keep it small, manageable and low impact but sufficient to support 1-3 paid staff. Each micro-mill is designed to be able to produce enough flour to support a Breadshare bakery hub and its satellites.

Yours,

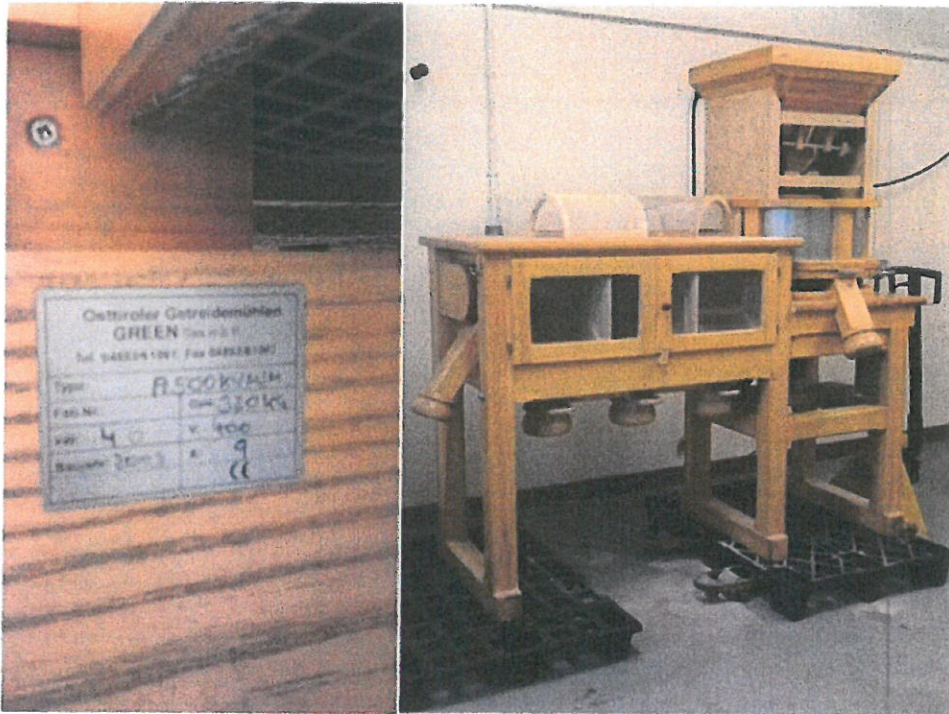
Debra Riddell

Director, Breadshare CIC

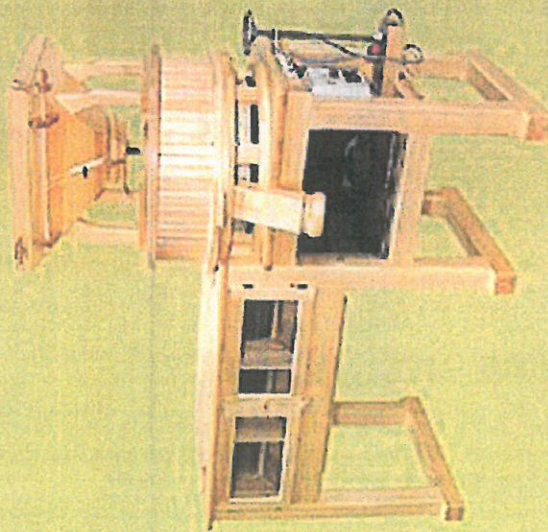
REAL BREAD FOR EVERYONE

<http://www.getreidemuehlen.com/en/grain-mills/combi-mills/combi-mills.php>

A 500 MSM - stone mill - combi mill



A 500 MSM - stone mill - combi mill



- Casing and built-in sieve from genuine pine wood.
- The quantity of grain into the hopper is adjustable by the small cogwheel under the hopper. The fineness of the flour can be altered by a wheel by hand.
- Sight glass in the hopper.
- Magnetic trap captures the small ferrous particles.
- 3 chambers in the sieve with 6 sets of sieves to change gives the chance to produce various type of flour in one operation.
- Due to the low revolutions of the stones the mill is suitable for continuous operation.
- Specially cut stones guarantee the best quality of the flour (devel. by Green).
- Optional equipment: the mill stops working when the hopper is empty.
- The stone mill is ideal for milling any type of grain, rice, corn, chestnuts, herbs, etc.



International trophy Paris 1990
Trophy for quality

Specifications

Dimensions in cm L/W/H:	218 / 110 / 180
Weight:	320 kg
Hopper volume:	40 kg
Capacity of the mill/h:	ca. 50 - 95 kg
Millstones:	Naxos stone
Voltage:	230 V
Frequency:	50 Hz
Rev. per minute:	200 - 400 rpm

Overload protection for all motors.

