

Barley-Flour Production Line

Complete Turnkey Business Proposal



Supplier reference: real enclosed barley flour-milling equipment offered as part of a complete cereal mill.

250-500 kg/h starter flour output	15-30 kW indicative connected load	2 recommended launch grades	3-5 entry operators
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

This line makes barley flour for flatbread blends, porridge, bakery mixes and food ingredients. Unlike pearl-barley production, the target is a controlled flour particle size; the processor may retain the bran for whole-barley flour or remove part of the hull and bran before milling for a lighter product. The mill, sifter and recipe must be selected around beta-glucan retention, taste, color and the buyer's baking or cooking use.

Why this project fits Afghanistan

- Afghan barley can be sold as a higher-value local flour and composite-flour ingredient.
- A compact mill fits bakery, health-food and institutional-food supply at modest volume.
- Interchangeable screens and controlled dehulling support more than one flour grade.
- The line can later add automatic packing or a roller-milling section after demand is proven.

Sanaatchi delivery scope

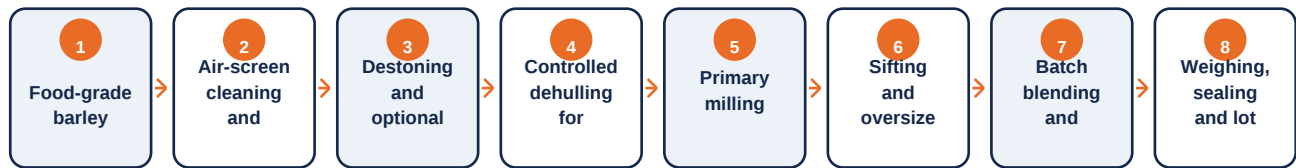
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

For a workshop-scale start, select a 250-500 kg/h line with a cleaner, destoner, adjustable dehuller, hammer or pin mill, sifter, small blender and semi-manual packing. Launch with whole-barley flour and one reduced-bran grade only after food trials establish the acceptable dehulling and screen settings.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Whole-barley flour	Buyer-approved particle size with bran retained	Flatbread blends, porridge and health-food products
Reduced-bran barley flour	Controlled dehulling, lighter color and fine granulation	Bakeries, mixes and food manufacturers
Coarse barley meal	Uniform coarse cooking fraction	Traditional foods and institutional kitchens
Hull and bran co-product	Dry separated fraction	Approved feed users

Large supplier barley-flour plants advertise cleaning, milling, packing and control at 40-600 t/day; other coarse-cereal lines cover barley at smaller capacities. Those large figures do not establish the entry project price. Sanaatchi's compact concept uses single-stream cleaning, optional dehulling, milling and sifting, and requires flour trials with local barley before screens and motor size are fixed.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Cleaner and magnet	Removes dust, chaff, oversize and ferrous contamination	Screens matched to Afghan barley
2	Destoner	Protects the mill from dense impurities	Adjustable air and deck inclination
3	Adjustable dehuller	Removes hull or selected bran for lighter flour	Bypass for whole-barley flour
4	Hammer or pin mill	Reduces prepared barley to flour or meal	250-500 kg/h planning range
5	Cyclone and dust filter	Transfers flour and controls airborne dust	Dust-tight ducts and safe filter cleaning
6	Vibration sifter	Controls particle size and returns oversize	Interchangeable buyer-approved screens
7	Small flour blender	Equalizes batches and approved blends	Food-grade cleanable contact surfaces
8	Auger or scale packer	Packs flour and meal	Semi-manual 1-25 kg starter range

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery



Supplier reference: real enclosed barley flour-milling equipment offered as part of a complete cereal mill.



Supplier reference: installed roller-milling and conveying equipment used in barley-flour production plants.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Dry food-grade Afghan barley
- Food-grade retail pouches or lined wholesale bags
- Labels and coding consumables
- Approved sanitation and pest-control materials

Utilities & infrastructure

- Stable three-phase electricity
- Dust extraction and safe ventilation
- Dry barley, flour and co-product storage
- Calibrated scale, moisture meter and laboratory sieves
- Food-hygiene and pest-control program

Quality, safety and environmental controls

- Inspect barley moisture, odor, mold, infestation and foreign matter
- Record dehulling setting and edible-material loss by grade
- Measure flour moisture, granulation, color and bran content
- Approve taste, cooking or baking performance with target buyers
- Check pack weight, seal, lot code and stated shelf life
- Control combustible flour dust, housekeeping and drive guarding

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry uses one compact cleaning and optional dehulling stream, one mill, one sifter, basic dust control and semi-manual packing. Land, building, barley inventory and automatic retail packing are excluded.

Component	Indicative range	Notes
Cleaning, destoning and controlled dehulling	US\$3k-8k	Compact preparation stream
Milling, sifting and dust collection	US\$4k-10k	One 250-500 kg/h flour stream
Blending and semi-manual packing	US\$2k-6k	Two launch grades
Electrical, installation and initial spares	US\$2k-5k	Include screens, hammers or pins and belts
Freight and clearance	US\$2.5k-6k	Consolidated compact shipment
Indicative low-entry total	US\$13.5k-35k	Building, barley stock and laboratory tests excluded

Implementation sequence

Phase 1	1-2 weeks	Confirm barley samples, flour grades, bag sizes and target users
Phase 2	2-3 weeks	Run milling and product-use trials and approve screens
Phase 3	4-7 weeks	Manufacture, inspect and ship the equipment
Phase 4	2-3 weeks	Install, train, trial mill and release saleable batches

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

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Research and image references

- <https://cn-africa.en.made-in-china.com/product/YMFncQkynBrq/China-Barley-Flour-Milling-Machine-40-600T-D-.html>
- <https://coyotech.en.made-in-china.com/product/WdtEQzrUsukN/China-Coarse-Cereals-Flour-Milling-Line-Project.html>