

Grinders for flour, such as this one, are commonly found at Roman and Byzantine sites. This type of grinder is rotated on a cone-shaped interior piece, propelled by a donkey and two men. Sufficient flour for several families can be produced with such an arrangement. Behind the flour grinder is a wheel and round basinlike stone. Olives were crushed into pulp by rotating the stone wheel on top of stones inside the basin stone. The pulp would then be placed in baskets and squeezed in a press to discharge its oil.