



WORKING PRINCIPLE:

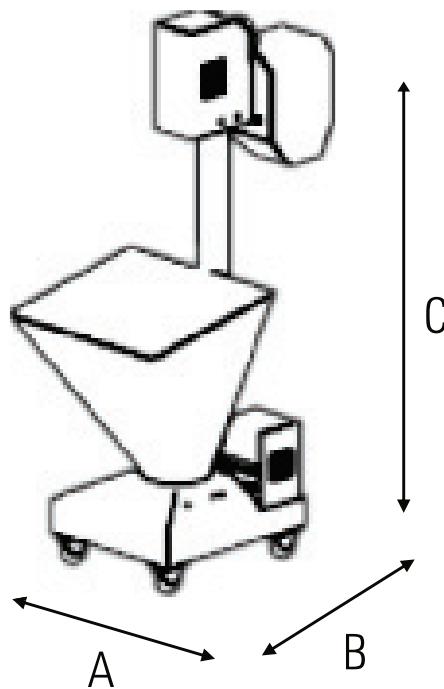
- Flour is transported to sifting case with rifling system and flour is sifted by passing the sifting system which is called silk sifter.
- Sifted flour is transported from the exit case to dough kneading machines as cleaned and sifted.
- Gathers the undesirable substances in its litter bag.

GENERAL FEATURES

- Sifts the materials like hair and sand.
- Needed for clean and sanitary product.
- Stainless Steel construction
- Sanitary.
- Silent and without vibration.
- Easy transport by wheels.
- In-feed hopper located at ground level for safe and effortless loading of product.
- Two year warranty against defect of manufacturing and assembly.

OPTIONAL : Mono phase (230 VOLT) motor available .

TECHNICAL FEATURES



AxBxC (mm)
780x1050x1670

WEIGHT



KG

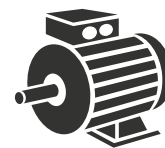
82 kg

CAPACITY



50 kg

POWER



0,92 kw

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