

## FLOUR SIFTER

Unlock the full potential of your bakery with our Flour Sifter, an essential piece of equipment in the baking industry. This versatile tool goes beyond mere sifting – it efficiently removes clumps and separates foreign particles from flour, ensuring a smooth and consistent texture that contributes to the perfection of your dough and batter.

Designed for convenience, our Flour Sifter is a mobile unit, allowing easy movement within your bakery. The in-feed hopper, conveniently located at ground level, ensures safe and effortless loading of the product. As flour gracefully passes through specially designed sifting screens, it emerges ready for your mixing bowl, setting the stage for your next batch.



**TO CATER TO VARIOUS PRODUCT SIZES, THIS FLOUR SIFTER COMES EQUIPPED WITH THREE DIFFERENT-SIZED SCREEN FILTERS:**

- FINE: 0.0395 INCHES OR 1680 MICRONS.
- MEDIUM: 0.096 INCHES OR 3360 MICRONS.
- LARGE: 0.155 INCHES OR 4760 MICRONS.

MODEL	CAPACITY	MESH SIZE	MACHINE DIMENSIONS W x D x H	POWER	WEIGHT
BH-FS-STD	4409 lbs/ Hour	0.05" x 0.05"	28" x 52" x 67"	120V - 1Ph 60Hz - 9 AMPS	260 lbs