

The flour sifter is one of the most underutilized pieces of equipment in the baking industry. The SIFTER-101 removes clumps in your flour for smooth and consistent texture. The sifting action aerates the flour ensuring quality dough and/or batter.

The PROMAC flour sifter is a mobile unit allowing it to be easily moved within your bakery. The in-feed funnel is conveniently located close to ground level for safe and effortless loading of product. Flour passes through the specially designed sifting screens and out into your mixing bowl, ready for your next batch.



Description	PM-FS 1CR	PM-FS 2CR
Control unit	Electro mechanic	
Funnel capacity	110 lb	220lb
Capacity	4400 lb/h	8800 lb/h
Mesh size	0.47"x0.47"	0.47"x0.47"
Wire mesh diameter	1"	1"
Width	A	27.55"
Length	B	51.77"
Height	H	66.92"
Voltage	220VAC/60Hz + N + PE	
Electrical power	2 amps	2 amps
Weight	260 lb	264 lb

