

BE-FS-10



FLOUR SIFTER



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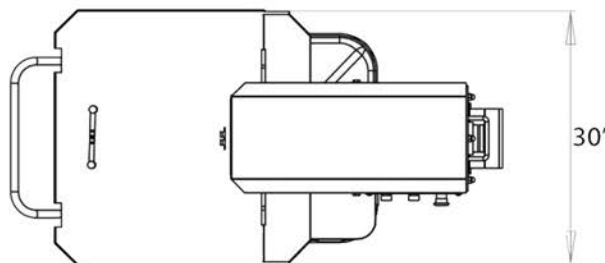
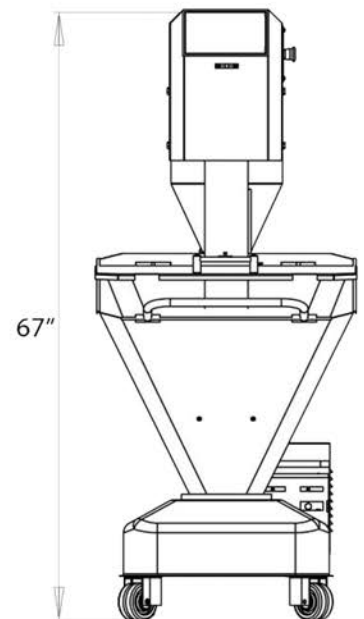
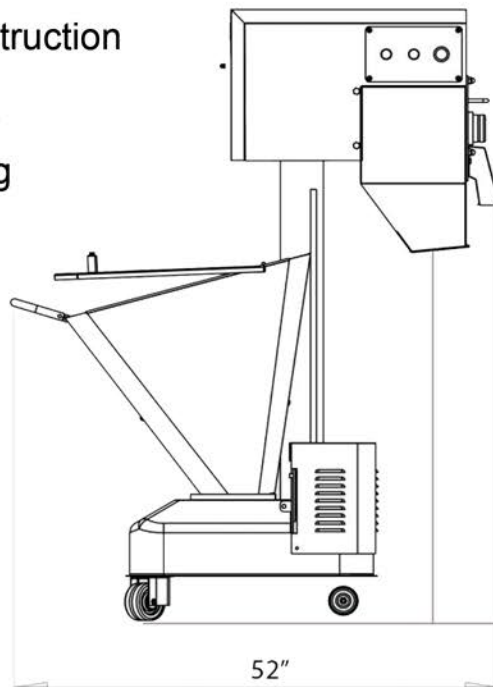


FLOUR SIFTER

The flour sifter is one of the most underutilized pieces of equipment in the baking industry. The BEcom sifter removes clumps in your flour for smooth and consistent texture. The sifting action aerates the flour ensuring quality dough and/or batter. This machine is a mobile unit allowing it to be easily moved within your bakery. The in-feed hopper is conveniently located at 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.

FEATURES

- Stainless steel construction
- Sifts 4000lbs/hour
- Mobile for efficiency
- Ground level loading



MODEL	DIMENSIONS	WEIGHT	POWER	CAPACITY
BE-FS-10	54" x 26" x 63"	205 lbs	120V - 1Ph - 60Hz - 9 AMPS	4409 lbs/hour