

**GENTLE
SIFTING
ALMOST LIKE
MANUAL ONE**



Flour sifter

PM-11 / PM-12




PERFECT FLOUR AERATION/ RAISING

**no
excessive
dusting**

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**INTACT
MATERIAL
STRUCTURE**

Exceptional sifting system

ONLY IN MECH-MASZ STRUCTURES



SPECIALLY FOR YOUR NEEDS

Flour sifter

The flour sifter manufactured by MECH-MASZ Żnin is a new generation device featuring an innovative sifting solution - 'gentle sifting almost like manual one'.

The special 'cradle' sifting system based on the pendulum principle and available only in PM-11/PM-12 sifters eliminates two fundamental flour sifting issues:

- It does not cause excessive dusting.
- It neither liquidises flour nor disturbs its structure, showing an advantage over other competitive solutions based on the centrifugal force. This automatically translates into better product quality.



discharge pipe
may be elevated



minimum
dusting



50 kg bag
in 60 seconds



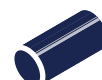
simple and
safe control



perfectly selected
sieve mesh diameter



mobile
structure



AISI 304
stainless steel



Key functions

Owing to this technology (cradle) sifted flour is very well aerated which brings measurable benefits in the further process.

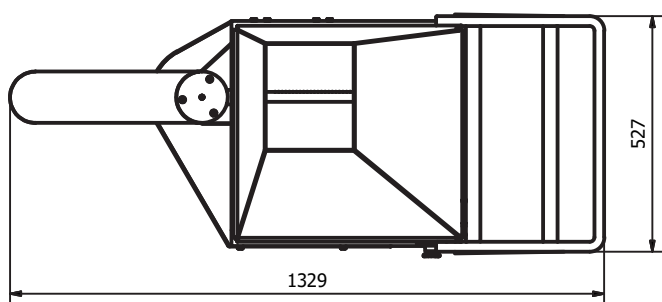
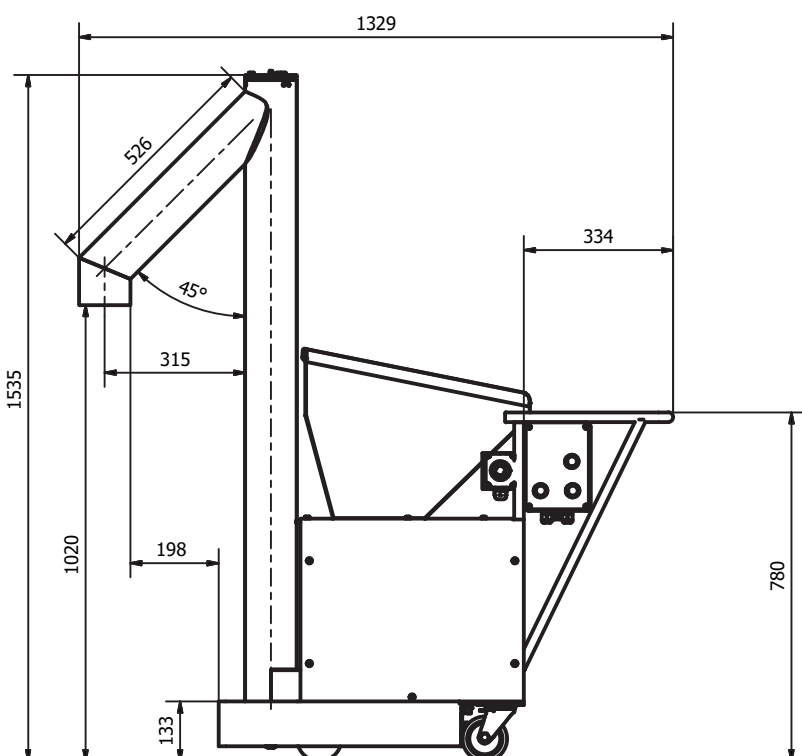
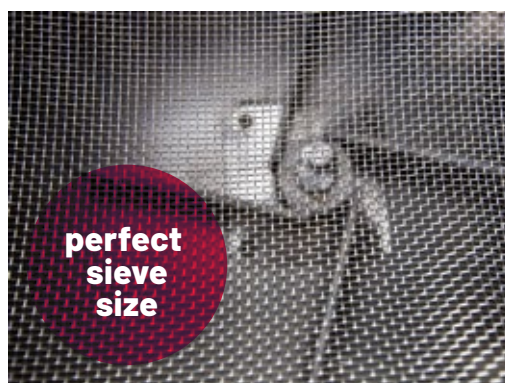
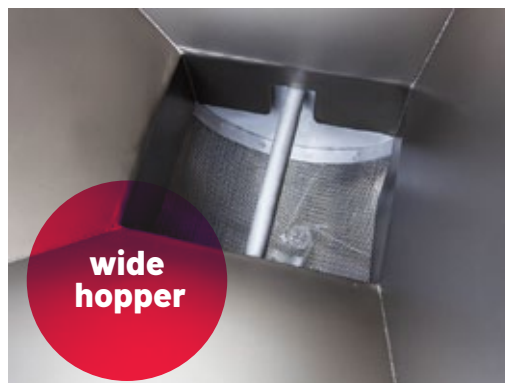
A compact design – footprint reduced to a minimum.

Use of swivel castors for easy movement.

Simple moulds – easy to clean.

At the customer request:

- a change of the standard sieve mesh size as needed, adopting the device for sifting another products
- a change of the flour lifting height to 3.5 m



TECHNICAL DATA

Capacity: up to 2 t/h, 50 kg bag in approx. 60 seconds

Dimensions: 530 x 133 x 154 H [cm]

Power: 0,75 kW

Power supply: 400 Volt, 50Hz

Weight: 120 kg

Feed height: 102 [cm] (standard)

ROBUST DESIGN



Functional description:

1. Put a bag with flour on the holding shelf.
2. Fill the hopper with flour.
3. The flour is sifted as it falls onto the movable sieve.
4. The sifted flour is moved to the catchers placing material onto the screw.
5. The flour is transported to the outlet by the screw.
6. The flour is fed directly to the bowl.





Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.



The company is ISO 9001:2015 certified.



You're investing in future

MECH-MASZ Szczeciński
spółka z ograniczoną odpowiedzialnością sp.k.



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