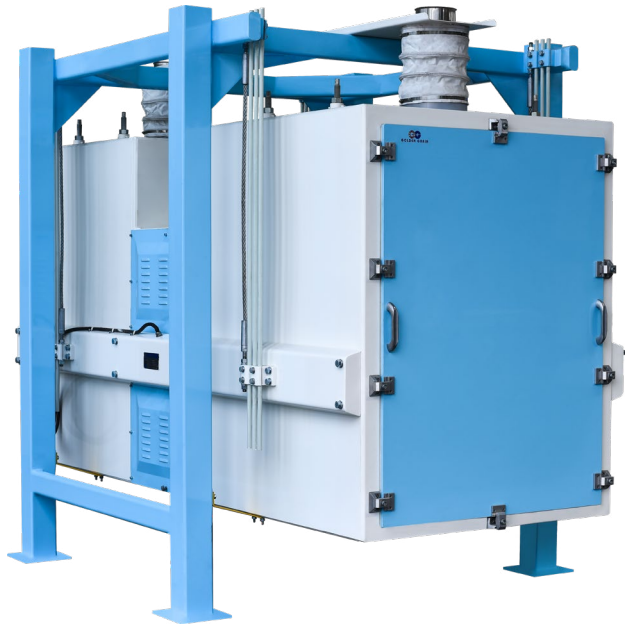




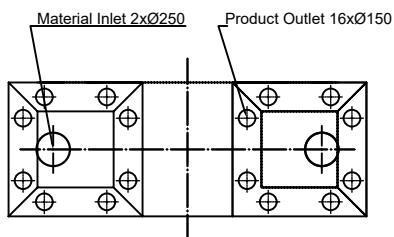
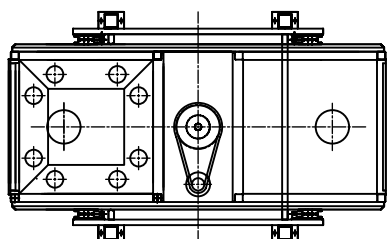
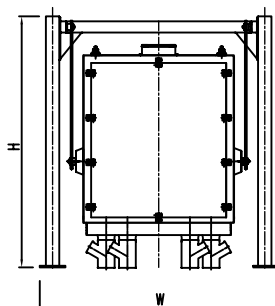
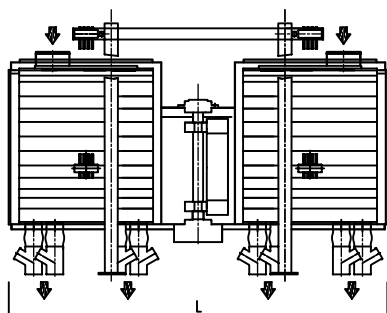
TWIN CHECK SIFTER

This TWIN CHECK SIFTER serves as the final security step in the milling process to ensure flour purity before storage or packing. It effectively removes bran particles and oversized material that may have bypassed earlier sifting stages. Positioned at the end of the production line, it safeguards product quality and consistency, making it essential for maintaining high standards in flour output.



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More details please visit www.g-grain.com and download



Model	Sieve Layers	Sieve Area (m ²)	Capacity (≤ t/h)	Rotary Diameter (mm)	Power (kW)	Dimensions (L×W×H) (mm)
SFS-740	8-12	6.8-10.2	2-3.5	Φ40-50	1.5	2300×1450×1760
SFS-830	8-12	8.3-12.5	5-11	Φ45-55	2.2	2462×1751×2250
SFS-1000	10-12	15.6-18.8	8-20	Φ45-55	2.2	2932×1921×2250
SFS-1200	10-12	23.5-28.3	20-30	Φ45-55	4	3392×2121×2250

Note: Capacity based on hard wheat flour, Moisture 13~14%, mash 250μm; Capacity needs to be determined based on parameters such as the material, mash size, moisture content, etc.