

RotoSift-180

**High Capacity
Centrifugal Sifter**



KARAKI
BAKERY EQUIPMENT

What is RotoSift-180 ?

- ✿ *A RotoSift-180 is an electric sifter that operates quietly with little or no vibration to break up any lumps in the flour and to remove extraneous materials like paper, strings, twigs, tags, larvae and insects.*
- ✿ *It is an all-new sanitary design developed and conceived in house, made entirely from food grade stainless steel, that incorporates many innovations to make this the easi-est and most efficient tool available for the medium to large bakeries sifting needs.*

How Does it Operate ?

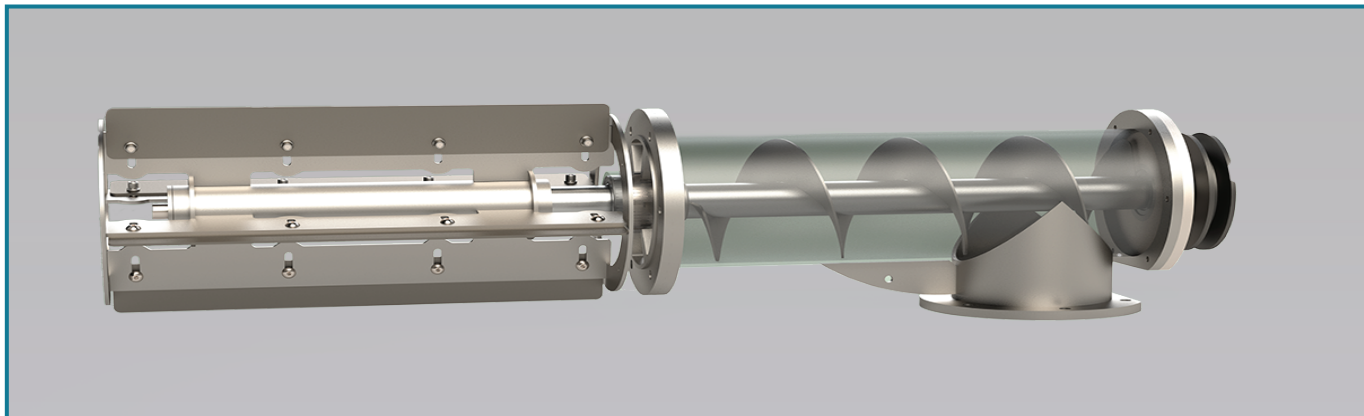
- ✿ *Flour is fed into the RotoSift-180 low profile hopper where the sifting process begins. It is then transported upward through a primary auger to a secondary upper auger that feeds the centrifugal chamber for separation.*
- ✿ *Once there, the high-speed paddling process will break up any lumps and force the flour to pass through a barrel shaped screen of relevant perforation where extraneous materials or contaminants are discharged at the end of the separation chamber and out into an external tank that is easily accessible for emptying.*

How Efficient is the RotoSift-180 ?

- ✿ *With two motors and a large centrifugal chamber that houses a large area screen, the Rotosift-180 boasts a high-capacity separation.*
- ✿ *Of course the quality of the flour and the size of the screen and screen perforations and the speed of rotation affect the sifting capacity.*
- ✿ *3.5 metric tons of flour are easily sifted, with a screen of 10/10 mm perforation, in one hour.*

Why Should Flour Be Sifted ?

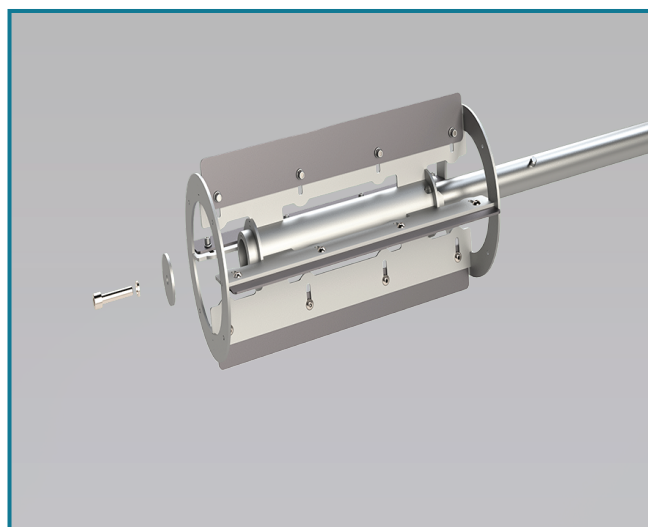
- ✿ *No bakery wants to supply their customers with bread or other products that have strings or dead insects embedded inside them.*
- ✿ *Most bakeries store their flour before processing take place, during that storage time the flour might get moist or form lumps that will hinder the quality and appearance of the baked product. Not to mention that with storage there is always the possibility of contamination with foreign materials and pests.*
- ✿ *Sifted flour is free from foreign and unwanted materials and adequate aeration is achieved for better mixing with other ingredients during the kneading process. It is always a good practice to use the RotoSift-180 over the mixer bowl, for eliminating any possibility of flour contamination and providing the best dough quality.*



Robust cantilever design



Unprecedented high standard in hygiene is achieved with rapid screen change functionality.



The whole paddle mechanism can be removed by loosening one bolt, simplifying the cleaning process greatly.

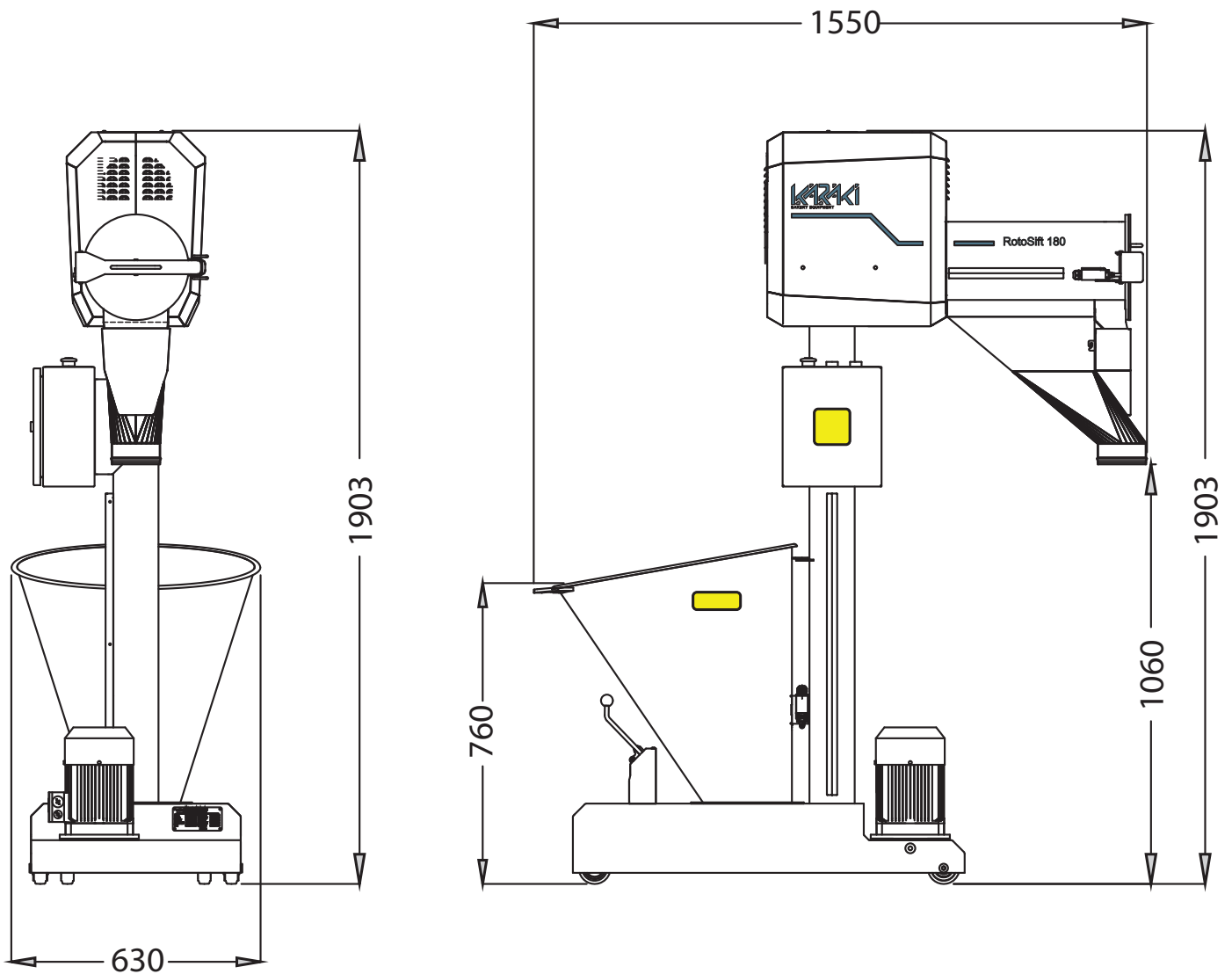


If the hopper's grid is not locked, the RotoSift will not run. Safety with every function.



Different screen perforation sizes available.

TECHNICAL DATA	
Machine Name	RotoSift-180
Capacity	3.5 metric tons/hour
Power	2.6 kw
Motor Number	2
Dimensions	1540x760x1900 mm
Feed Height	760 mm
Hopper's Capacity	88 liters
Weight	151 kgs



Specifications and dimensions contained in this catalogue are based on our current knowledge and experience. Karaki Co. reserves the right to change without prior notice.

KARAKI FOR INDUSTRY AND TRADING SARL

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