



FLOUR SIEVE MANUFACTURER CONTACT US!

- FLOUR SIEVE MANUFACTURER
- PASTRY & PIZZERIA MACHINES

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IMMEDIATELY!**



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FLOUR SIEVE SF 100

Special features: The Flour Sieve SF 100 by renowned flour sieve manufacturer ItalPan is specifically designed for professional use and fits all industrial needs. With a sifting capacity of 100 kg every 5 minutes, it is able to eliminate all impurities, and is specially tailored to oxygenate the flour. This machine is ideal for bakeries and restaurants for the likes of bread making, pastry making and so on.



PHYSICAL FEATURES

The Flour Sieve SF 100 has a smart white exterior with smooth black handles; there are colour-coded function buttons located in an easy to reach position on the front and a cupboard-style door protecting the flour input area. It is mounted on wheels which have a locking device, and is also equipped with a revolving exit system.

ADDITIONAL INFORMATION

The Flour Sieve SF 100 is fitted with a HP 0.50 motor, weighs 150 kg, and stands at 1.36m tall. In the basic model, flour comes out of the machine at 104cm above floor level, however the flour sieve manufacturer states that this can be modified on request.

Further information and details:

[flour sieve manufacturer](#) | [horizontal slicer manufacturer](#)

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2

VIDEO



Bread bake...

3

ITALPAN'S GUARANTEE

Our machines stand out thanks to their simplicity, reliability and quality.

