

CONTROL SIFTER HSRKEM

The Control Sifter (HSRKEM) is a high capacity compact control sifter which is ideal for many applications in food industry. It is also particularly suitable for flour redressing process of different type of milled grains and cereals.

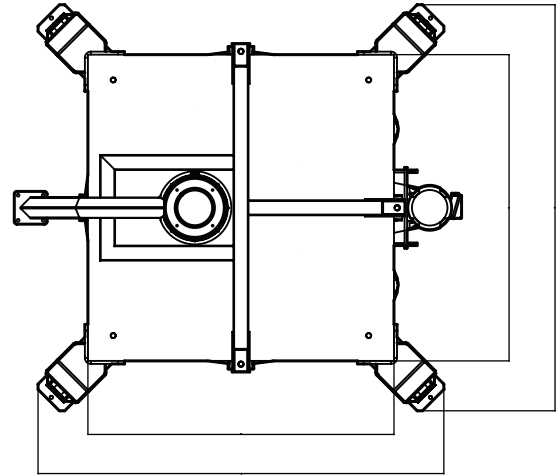
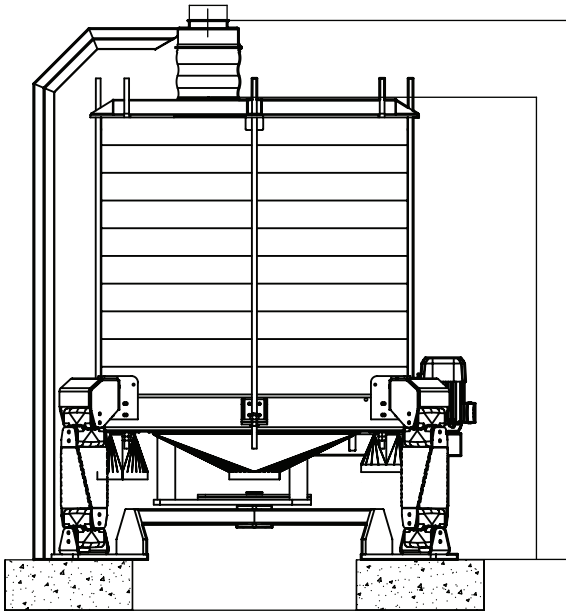
Features & Advantages

- Reinforced chassis design to endure vibration
 - Compact design, with the ease of access for cleaning and maintenance.
 - Leakproof sieve compartments
 - Custom sifter flow diagrams to meet any special process requirements
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↓ Front View

↓ Top View



Technical Features

Model	Motor Power (kW)	Eccentricity (mm)	Net Area (m ²)	Mesh Opening (μ)	Capacity (TPH) Flour	Weight (Kg)		Gross Volume (m ³)
						Net	Gross	
HSRKEM 85 / 6	1.1	55	2.26	200~750	1.65~6	700	882	3.8
HSRKEM 85 / 8			3.05		2.23~8.3	720	913	4.2
HSRKEM 85 / 10			3.84		2.77~10.3	740	945	4.6
HSRKEM 120 / 6	1.5		4.7		3.34~12.5	950	1,223	6.6
HSRKEM 120 / 8			6.46		4.6~17.4	1,000	1,287	7.3
HSRKEM 120 / 10			8.22		5.6~21.3	1,000	1,350	8.0

Dimensions (mm)

Model	A	B	C	D	E	F	G	øH	øJ	K
HSRKEM 85 / 6	1,272	1,272	1,505	1,810	876	876	186	150	150	337
HSRKEM 85 / 8			1,685	1,990						
HSRKEM 85 / 10			1,655	1,960						
HSRKEM 120 / 6	1,612	1,612	1,655	1,960	1,216	1,216	186	150	150	348
HSRKEM 120 / 8			1,835	2,140						
HSRKEM 120 / 10										

* Capacity figures are given for bakery flour grades 450-650 up to 14.5 % humidity rate, and may vary for different kind of products.

* Approx capacities (for bakery flours, flour grades 450-650 up to 14.5% H₂O)

*Henry Simon reserves the right to change, delete, or otherwise modify the information which is represented without any prior notice.