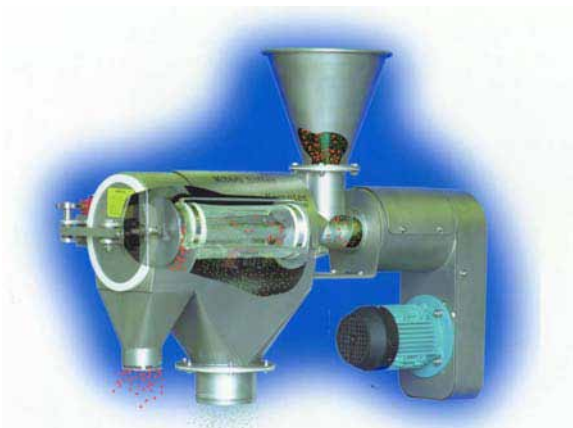


### FLOUR SIEVING USING KEK CENTRIFUGAL SIFTERS

#### INTRODUCTION

Kek has recently developed a new Centrifugal Sifter with a cantilevered shaft and no oversize



This new feature not only offers a much simpler machine design, but also provides the operator with a number of user benefits e.g.

- Fully rotatable screen in situ
- Hinged oversize end access
- No oversize seal or bearing offering greater hygiene
- Improved product containment with no oversize seal or bearing
- Easily removable paddle and scroll assembly for cleaning
- Easy access to infeed scroll area for cleaning
- Screen changes possible in less than a minute

#### THE PROCESS

Centrifugal Sifters are traditionally fitted in bakeries between the flour storage (Silos or Bags) and the usage point (usually mixers under weigh hoppers). The sifters are required to 'police' the flour before

mixing, removing extraneous objects such as paper and string from bag opening operations and de-agglomerating soft lumps. This is usually done with either 840 or 1000 micron sieves.

#### THE PROBLEM

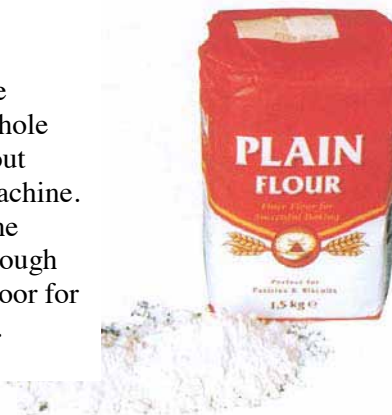
With only a third of the screen area being visible through the body door on the side of the sifter, it means that in order to check the whole of the mesh the production line must be stopped to allow removal of the screen from the sifter. This process on a conventional sifter, with an oversize end bearing is not only time consuming, taking in the order of 10 minutes to do, but is also dirty. Removing the oversize end plate and taking out the screen results in flour being spilt onto the floor.

#### THE REQUIREMENTS

A procedure whereby the sifter meshes may be inspected at regular intervals throughout the day to check for wear or damage. In some cases, this can be as much as 8 times in a 24 hour period in order to ensure that the sifter is working effectively and to comply with quality control procedures. A fast and efficient way of carrying this out will save valuable process time.

#### THE SOLUTION

The Kek 'Cantilever' centrifugal sifter has the facility to inspect the whole of the screen area without removing it from the machine. It is possible to rotate the screen through 360° through the side body access door for inspection of the mesh.



In addition, as most of the test Centrifugal Sifters are mobile, we can arrange for clients to conduct trials on their own sites. This has the advantage of processing product straight from the production line, not allowing the Flour & other powders to change their characteristics through time delays. Kek are able to offer Centrifugal Sifters for use in the following typical applications within Bakeries :

- Underneath Sack Tipping Stations
- In-line in Positive Pneumatic Conveying Systems
- In-line in Negative Pneumatic Conveying Systems
- On the discharge of Weigh Hoppers
- At the Inlet to Batch Mixers

**BENEFITS**

- Being able to inspect the mesh more efficiently  
reduces the stoppage time from about 10 minutes to under a minute
- Increasing productivity (A saving of over an hour in a 24 hour period)
- The checking process becomes a clean operation, leading to a more hygienic process area and less cleaning required by operators

**PUT US TO THE TEST**

Kemutec has a fully equipped Test Centre, enabling clients to test their products on a range of different Kek Centrifugal Sifters.



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