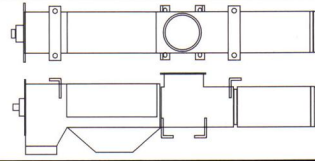


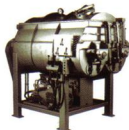
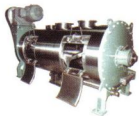
THE MIXING PEOPLE

WALTER EQUIPMENT



ROTARY SIFTER

ROTARY SIFTER'S ARE USED
IN THE FOOD AND CHEMICAL
INDUSTRIES FOR THE SIFTING
AND SEPARATION OF VARIOUS
PRODUCTS

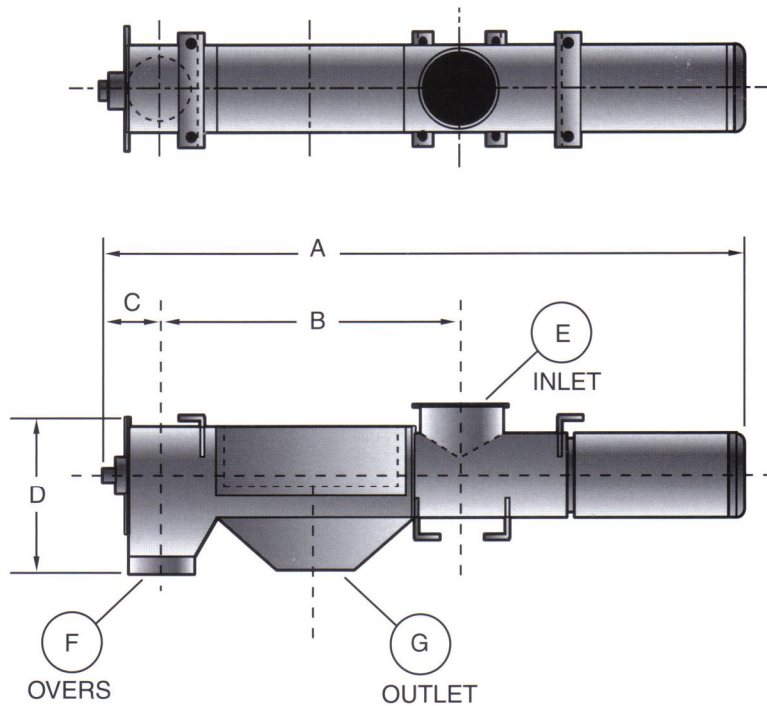
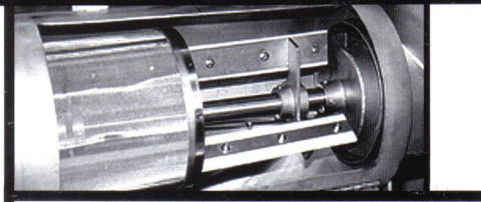


WE OFFER A COMPLETE LINE OF COMPONENTS FOR MIXING SYSTEMS WHICH
INCLUDES: RIBBON BLENDERS, MEAT MIXERS, PLOUGH MIXERS, SIFTERS AND
SCREW CONVEYORS. DETAILED BULLETINS ON THESE AND OTHER COMPONENTS ARE
AVAILABLE UPON REQUEST OR VISIT WWW.WALTEREQUIPMENT.COM

ROTARY SIFTER

FEATURES

- SIFTING CHAMBER CONSISTING OF UHMW (ULTRA HIGH MOLECULAR WEIGHT) BEATER BARS AND A PERFORATED OR WOVEN MESH STAINLESS STEEL SCREEN)
- INSTALLED ON A MIXING MACHINE BEFORE OR AFTER MIXING
- STANDARD SIZES 7", 10", 12", OR 14" DIAMETER
- DRIVEN BY AN INDUCTION MOTOR
- POLISHED FINISH AVAILABLE



SIZE	A	B	C	D	E	F	G
7	66	30	6	15	7	6	7 X 19
10	90	38	8	20	8	8	10 X 21
12	104	48	10	24	12	10	10 X 25