

# Are you looking for flour sifters for bakery?

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## Flour sifters for bakery - Italpan: bakery equipment

The flour sifter is a very useful item used by restaurants, pizzerias, hotels and especially by the bakeries, the cake shops and the pastry shops. The principal function of a **flour sifter for bakery** is to eliminate all the lumps of the flour and to obtain a soft dough.

A flour sifter also allows the **removal of impurities** that may have found its way into the flour packages. It also allows for better **oxygenation** of the product and therefore for a better performing basic ingredient for many dough preparations.

### Structure of a flour sifter for bakeries

The basic structure of a flour sifter for bakery consists of a central body placed on wheels and a device which serves for revolving the product. There are *different types of flour sifters for bakery* that are of various sizes according to their capacity. The flour sifter can deliver different quantities of flour according to the needs and the requests of the customers.

### Advantages of using flour sifters for bakery

The **flour sifter for bakery** is able to produce in few time a great quantity of flour ready to be worked, so the whole procedure is very quick. The flour sifters for bakery use the latest advanced technologies and they are made of a mixing container and a metal blade which serve to **sieve and mix** different materials. The most modern flour sifters for bakery work with electricity, so they are very efficient and clean as well as improve production in a reduced amount of time.

Further information and details:

[flour sifters for bakery](#) | [pastry dough sheeter](#)

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