In-Line Sifter
Model QA24

A Lot of Quality Assurance in a Small Package

The QA24 was developed to provide an economical quality assurance and HACCP solution for the needs of food, pharmaceutical and chemical operations with moderate production volumes.

It has a completely new compact, space saving design with lightweight components that make it possible for one person to easily and quickly dismantle the sifter for inspection, maintenance or cleaning.

The QA24 is engineered and manufactured with a high level of sanitation. Features include smooth stainless steel product contact surfaces with few weldments, and snap-on neoprene gaskets that do not use adhesives. A one piece, machined, aluminum lift out tray utilizes glued on screens for the optimum in sanitation, sifting performance, cleaner performance, and screen life.

The QA24 In-Line sifter, like Great Western’s larger In-Line models, is designed to be directly inserted into a vacuum or pressure dilute phase pneumatic conveying system. It eliminates the need for additional equipment such as cyclones, airlocks, hoppers, receivers, secondary blowers, and dust collection equipment.

The proven, reliable Tru-Balance drive mechanism provides the gentle, gyratory sifting motion for which our sifters are known. Safety of plant personnel is assured with hinged guards on the front and back of the machine that provide liberal access. The pneumatic sieve compression system speeds access for inspection and maintenance.

The QA24 is available with two to five sieves with a net screen area from 4 to 10 ft². Typical capacities would be from 25 to 300 lbs/min on wheat flour.
The tailings container can be checked without the use of tools.

Checking or changing sieves can be done easily by one operator.

The design is the result of the latest solids modeling software, fabricating equipment and techniques.

Dimensions are indicative and subject to change without notice. Contact Great Western for detailed installation drawings.