



Bulk Flour Silos & Batching Systems

All Krause systems are custom designed and manufactured to suit the individual requirements of each customer. The silo design and the silo discharge system selection will depend on the preferred flour storage required, the available floor space and height, and the requirements of the flour transfer-to-use point.

Anti-static fabrics imported from Germany are standard for all our silos, which are designed, built and serviced in Australia. System components are all readily available from local Australian suppliers, which reduces costs and maintenance downtime.

Krause Pacific Product Range

All bakery equipment is customised to suit your needs - the following photos and descriptions illustrate the silos and system components that Krause can offer for your forthcoming project.

27t Krause flexible flour silo with “clean design” support frame, clear view access manhole and vibratory silo discharger. This silo design is used where height is available but floor space is at a premium. ▶



◀ Krause flexible silos and support frames can be fitted with access platforms for easy and totally safe access to the top of the silo for cleaning and maintenance purposes.



◀ 25t Krause flexible flour silo built to suit available space (rectangular silo) & fitted with vibratory discharger & a positive blowing system.



▲ 30t Krause Flexible flour silo fitted with vibratory silo discharger, Krause rotary feeder and connected to a Krause positive pneumatic conveying system.

28t Krause flexible flour silo with Krause “air cone” discharge system. This design allows for a “flatter” cone, giving greater capacity in the body of the silo, which is useful where there is reduced height, but plenty of floor space. ▶ These silos are usually in the order of 4.0 – 4.2 mtr square (or rectangular).

Note: “clean design” silo support frame & clear view access manhole for internal cleaning and fumigation purposes.



Contact Brian on 07-5426 4322 for more information



◀ 32t Krause flexible flour silo mounted in 'clean design' frame, (note flour level through walls of silo). This silo is connected to a Krause small ingredient dosing system. It has an "air cone" discharge system.



Silos are usually mounted on four "live" loadcells for silo high level control, constant stock control, and remote silo stock monitoring.



◀ Weigh hopper c/w vent and swivel outlet chute. This hopper is supported on a free standing support frame.



▶ Weigh hopper supported in "free standing" support frame. one of three weigh hoppers connected to a positive blowing system.



Weigh hopper supported on a single post frame. This design is useful where the post can be attached to an existing wall to support the unit. When installed, a clean and obstacle free area is possible.



◀ Weigh hopper connected to a vacuum conveying system and fitted with a swivel rotary sifter on hopper outlet.

Krause "inline" sifters/sieves provide extra protection of flour between the silo and weigh-hopper.



▶ Krause inline sieve with a magnetic trap situated above the outlet of the sieve. All the flour passes through the sieve and over the magnets.



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