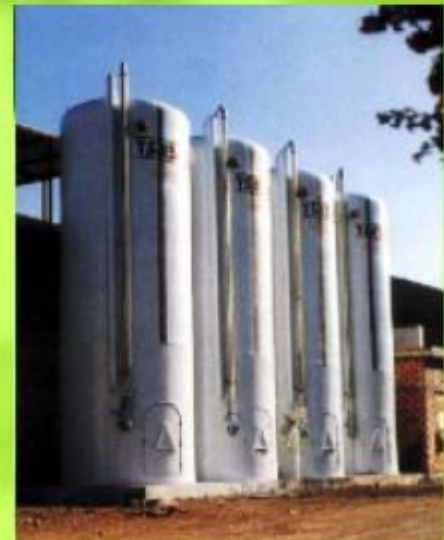


# *Silos*



**Termopan plans, develops and establishes**, installations for storage, transportation and dosage of commodities for the large and small industries of bakery and confectionery, offering three types of different silos.

- **Silos of weave (for interior)**

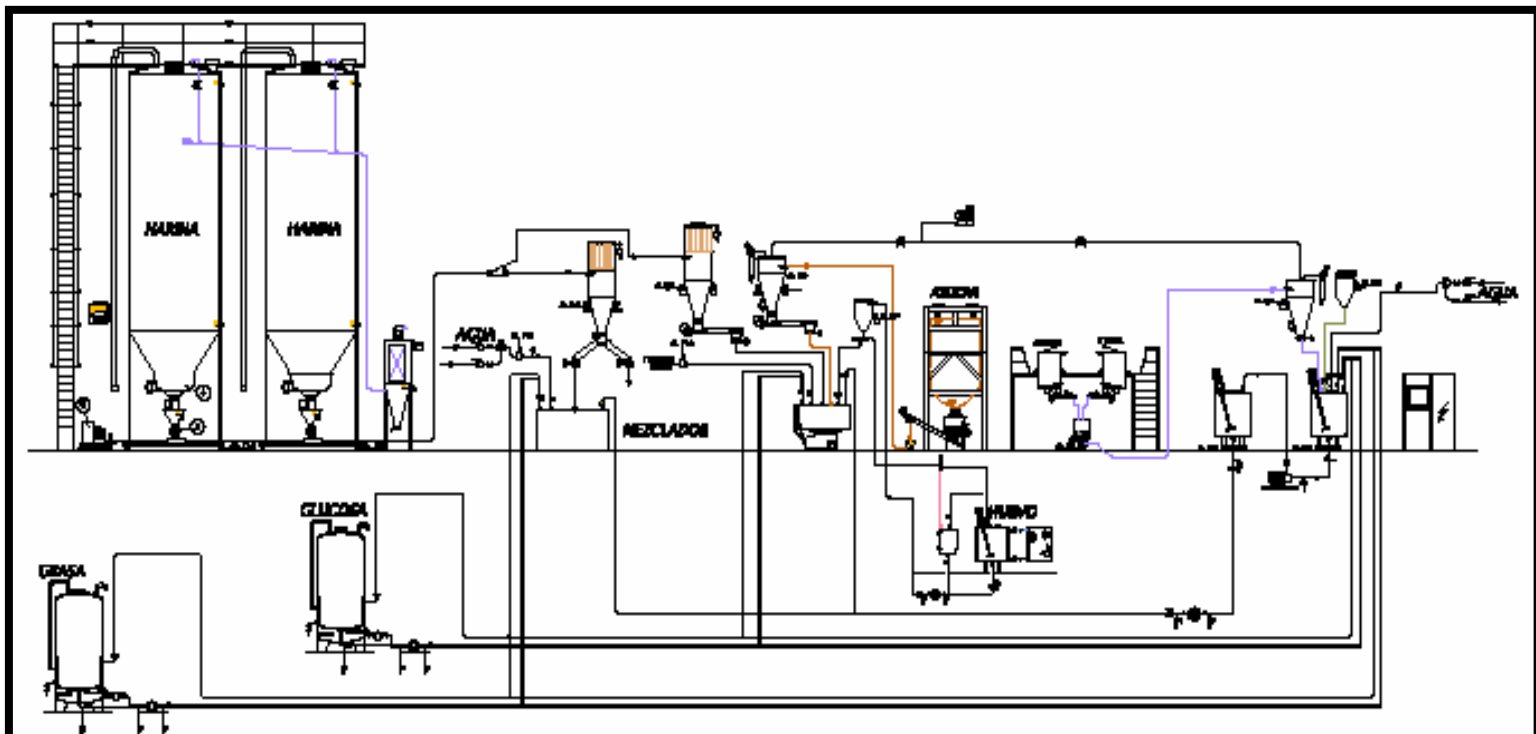
Silos of Trevira's weave and sheet for interior of great resistance and life span, with autoportraits structure of rapid mounting. Suitable for any type of powdered alimentary product. Capacity from 2,4 to 36 tons.

- **Silos of fiberglass (for exterior)**

Silos of fibreglass build with monobloc resin in mold of continuous filament. Realized with the modernest technologies applied to fiberglass. The monolithic construction permits to obtain a perfectly smooth surface in the silo's interior, without points of snails or screws. Capacity from 5 to 40 tons.

- **Silos of Stainless Steel (for exterior)**

Metallic monolithic silos of stainless steel in a vertical cylindrical execution with conical discharge. Constructed in various models with capacity from 6 to 40 tons.



## Characteristics.



Cell of weigh to indicates the quantity of product in the silo.



Discharge with knocker, it obtains that not remains flour in the hopper.  
Hydraulic opening of the hopper through buttons.



Electric board, with constant signal of the product weight in each silo.  
Silo's load pipes.



Silo's base with vibrator to obtain a better movement of the flour.



Stainless steel turntable arm to various kneading machines, with possibility of buttons to discharge the flour.



Sieve to clean the flour.

**termopan**

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