

# GL S - M - L EVA "AI"



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**INDUSTRY 4.0**



## Liquid yeast processor EVA

GL S, M and L EVA liquid natural yeast processors are equipments developed for making and conserving liquid yeast to add to the final dough in a variable quantity ranging from 15 to 30% and able to confer flavour, lightness as well as freshness to the fresh-baked product. In virtue of their specific features and dimensions, these processors are particularly suitable for being used in artisanal bakeries and pastry workrooms and for qualified small productions.

### Features "AI"

- Structure and coverings in AISI 304 stainless steel.
- Anti-drip sampling nozzle.
- Electro-stirrer with scraper, removable blades for cleaning.
- Built-in refrigeration unit, air cooling, eco-friendly refrigerant liquid
- "AI" software for controlling maturation and conservation times and temperatures.
- Removable head that allows full access to the tank for cleaning operations.
- Opening for visual inspection and for introducing ingredients through a rotating lid equipped with a grill.
- The 10 kg model can be placed on a bench.
- The 20 and 60 kg models are mounted on wheels with swivel support.
- GL L "AI": 70 mm drain faucet.
- GL L "AI" model glycol cooling technology: allows the machine to be used even with minimal quantities of liquid natural yeast

Connectable

### Optional

- for the GL "L" model -Scale + water dispenser

### MODELS

GL S "AI" (on a bench)	Liquid yeast generator with total tank capacity 15 Lt, tank usefulness 10.8 kg with refreshments 1 - 3 - 3
	Liquid yeast generator with total tank capacity 15 Lt, useful tank capacity 10 kg with refreshments 1 - 2 - 2
GL M "AI" (on casters)	Liquid yeast generator with total tank capacity 33 Lt, tank usefulness 22.5 kg with refreshments 1 - 3 - 3
	Liquid yeast generator with total tank capacity 33 Lt, useful tank capacity 20 kg with refreshments 1 - 2 - 2
GL L "AI" (on casters)	Liquid yeast generator with total tank capacity 95 Lt, tank usefulness 67.5 kg with refreshments 1 - 3 - 3
	Liquid yeast generator with total tank capacity 95 Lt, useful tank capacity 60 kg with refreshments 1 - 2 - 2



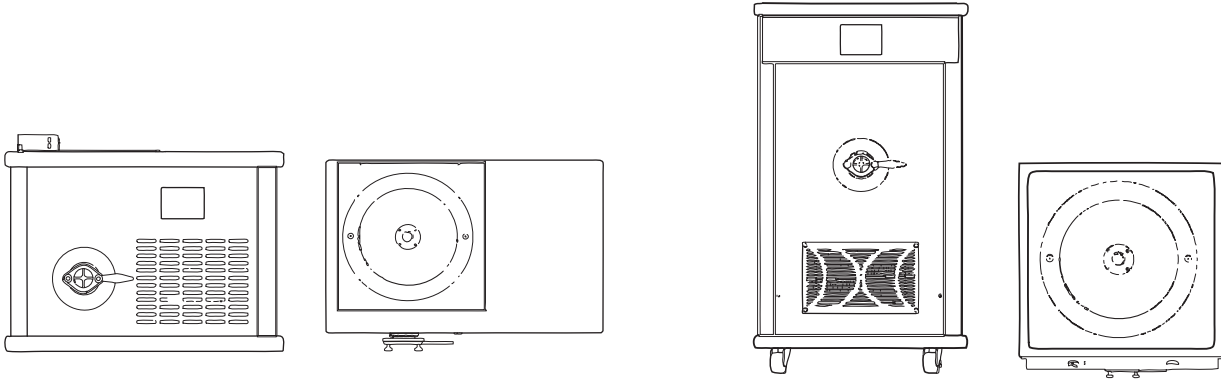
liquid natural yeast extraction

### Features EVA

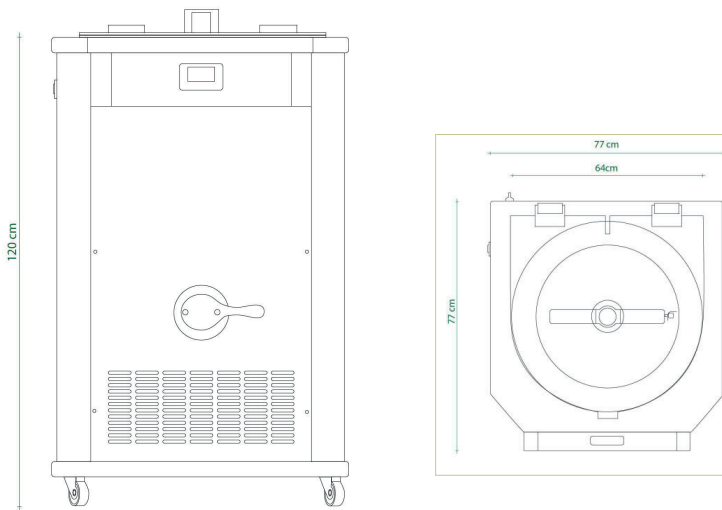
Dedicated recipes with specific temperatures and oxygenation for gluten-free liquid natural yeast  
 Innovative hot-cold transmission system, optimized for gluten-free liquid natural yeast  
 Easy cleaning to avoid any type of contamination  
 Ease of use, thanks to the "AI" system

## LIQUID YEAST GENERATORS GL S, M, L "AI"

## GL S, M "AI"



## GL L "AI"



Dati tecnici / Technical Data		GL S "AI"	GL M "AI"	GL L "AI"
Potenza richiesta / Required power	kW	0,5	0,5	3,6
Capacità totale della vasca / Bowl total capacity	Lt	15	33	93
Capacità totale prodotto / Product total capacity	kg	12,5	25	75
Capacità utile / Usable capacity		10	20	60
Massa / Mass	kg	58	67	95
Misure d'ingombro / Overall dimensions /	largh. x lungh. x alt. L x W x H	610x400x500	490x510x960	770x830x1220
Alimentazione elettrica / Power supply	Volt	230V 1Ph+N+Gr 50 Hz		
Fluido refrigerante/ cooling gas		R134A	R452A	R452A

N.B.: Connection to water supply network at customer's own expense