



# FERMENTOLEVAIN™



## Liquid yeast processor

**FERMENTOLEVAIN™** are equipments allowing both preparation and conservation of liquid yeast to be added to the different final dough mixtures. The range includes two models: FL 80 and FL 140 with a total capacity of 75 kg (usable capacity of max. 60 kg.) and 125 kg (usable capacity of max. 100 kg), respectively.

**FERMENTOLEVAIN™** is particularly suitable for professional bakeries that pay specific attention to the good-tasting quality of the final freshly baked product: the use of liquid yeast while dough kneading allows the dough mixing time to be actually shortened, the beehive-shaped structure to be improved, conferring a better mechanical tolerance (softness and lengthen). The final product achieves particular flavour and taste according to liquid yeast percentage added to the dough mixture.

### Standard features

- Bowl, refrigeration unit and control panel housed in an electro-zinc-coated structural frame, put on 4 casters (2 front casters with brake) and equipped with two stainless steel ergonomic handles to facilitate handling.
- Plastic, shock-resistant and thermoformed outer paneling; stainless steel side paneling.
- Main switch placed laterally.
- Stainless steel bowl and pair of blades, developed to assure homogenous and efficient mixing in all bowl parts. Each blade driven by a geared motor to measure the liquid yeast process and avoid excessive oxidation.
- Main blade equipped with scraper to improve mixing efficiency and avoid any remains on bowl walls. Easy and quick disassembling of blades.
- Easy uploading of flour through a wide opening on the top, protected by a grid. A transparent lid assures optimum visibility.
- Water inlet from water supply system or from dispenser/mixer through a connector integrated in the machine.
- Fermentolevain™ is supplied with double outlet as a standard:
  - Upper outlet with an accurate, guillotine-type and perfectly hermetic outflow valve
  - Lower outlet allowing the bowl to be completely emptied for all necessary operations of cleaning.
- Refrigeration unit placed on the machine bottom side with front and rear ventilation grids. Front access for maintenance operations. R404A eco-friendly fluid refrigerant.
- Hermetic control panel (IP65 level of protection). Tree

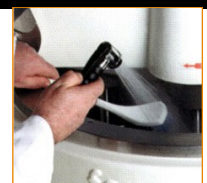
operating parameters easy to program with option to save the following values: temperature of fermentation, time of fermentation and temperature of conservation.

- Automatic devices for operational safety and functional efficiency:
  - automatic stop of blade motion and cooling/heating while opening the grid
  - warning beep in case of grid opening longer than 5 minutes
  - automatic re-starting of the cycle after closing the grid
  - sensor for self-adjustment of mixing speed in case of overflowing risk
- Easy access to the electric panel placed on the top side without disassembling the outer paneling.
- Power supply: 400 V/3/50 Hz (different voltage upon request)

### Option

- Cleaning device through integrated "hand shower"

Option: integrated "hand shower"





**MODELS**

**Description**

**FL 80** Fermentolevain - FL 80, max. capacity 75 kg, Usable capacity 60 kg

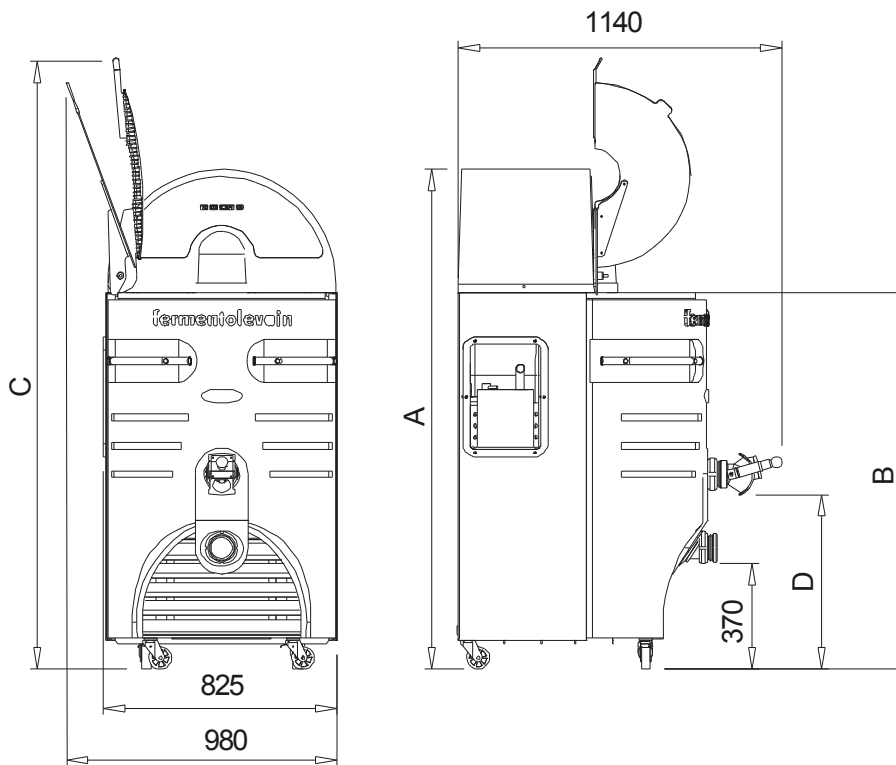
**FL 140** Fermentolevain - FL 140, max. capacity 125 kg, Usable capacity 100 kg

**OPTION**

**Model**

**D/LAV** Cleaning device with integrated « hand shower »

**Technical Data**



Technical Data	FL 80	FL 140
<b>Dimensions (mm) and weight(Kg)</b>		
Length	825	825
<b>Width</b>		
Width without outlet valve	970	970
Width with outlet valve	1140	1140
<b>Height</b>	<b>A</b>	
Working height (load)	<b>B</b>	
Height with lid open	<b>C</b>	
Height of upper valve	<b>D</b>	
Height of lower valve		

Technical Data	FL 80	FL 140
Net weight	220	265
Gross weight	270	315
Packing	900x1230x1900	900x1230x1900
<b>Performances (Kg)</b>		
Max. capacity	75	125
Usable capacity	60	100
Total bowl capacity in liter	140	210
<b>Power (kW)</b>		
Electric power	1,3	2,2
Plug coupling	3 Ph+N+Gr	