



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 pouring 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

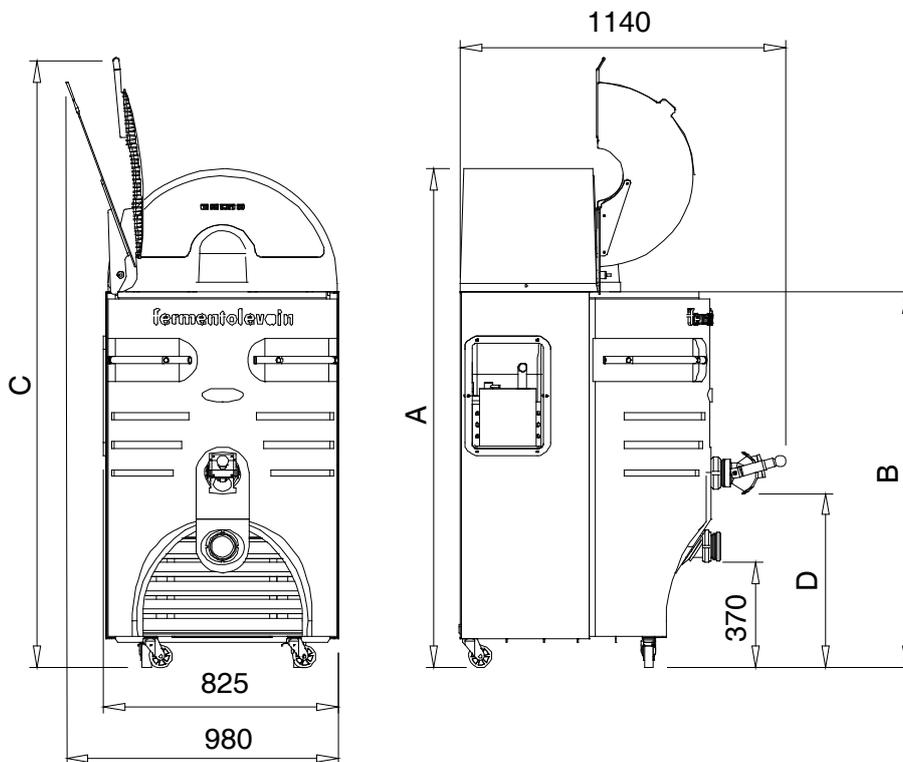
FL 140 Fermentolevain - FL 140, max. capacity 125 kg, Usable capacity 100 kg

OPTION

Model

D/LAV Cleaning device with integrated « hand shower »

Technical Data



Technical Data	FL 80	FL 140
Dimensions (mm) and weight(Kg)		
Length	825	825
Width		
Width without outlet valve	970	970
Width with outlet valve	1140	1140
Height	A	1480
Working height (load)	B	1060
Height with lid open	C	1830
Height of upper valve	D	515
Height of lower valve		370

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