



GL MINI 5-10-20

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Liquid yeast processor

GL MINI-5-10-20 liquid 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.

Standard features

- AISI 304 stainless steel structural frame and outer paneling.
- Drip-proof opening for liquid yeast outflow.
- Electro-agitator with scraper, removable blades for cleaning.
- Built-in and air-cooled refrigeration unit, eco-friendly liquid refrigerant.
- Digital control unit for maturation and conservation time and temperature control.
- Removable machine head allowing full access to the bowl during cleaning operations.
- Opening for visual inspection and introduction of ingredients through a rotating cover top equipped with a grid.
- The 20-Kg model is put on casters equipped with a revolving support.
- I modelli da 5 e da 10 Kg sono da appoggio su banco.

Technical Data		GL MINI 5	GL MINI 10	GL MINI 20
Power required	kW	0,3	0,5	0,5
Bowl total capacity	kg	10	15	33
Product total capacity	kg	7,5	12,5	25
Usable capacity		5	10	20
Weight	kg	46	58	67
Overall dimensions	L x W x H	350x450 x450	600x560 x575	470x430 x920
Power supply	Volt	230V 1Ph+N+Gr 50Hz		

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

MODEL

Description

GL MINI-5	Liquid yeast processor: 10 Kg bowl total capacity, bowl usable capacity: 5 kg
GL MINI-10	Liquid yeast processor: 15 Kg bowl total capacity, bowl usable capacity: 10 kg
GL MINI-20	Liquid yeast processor: 33 Kg bowl total capacity, bowl usable capacity: 20 kg