



GL S - M - L

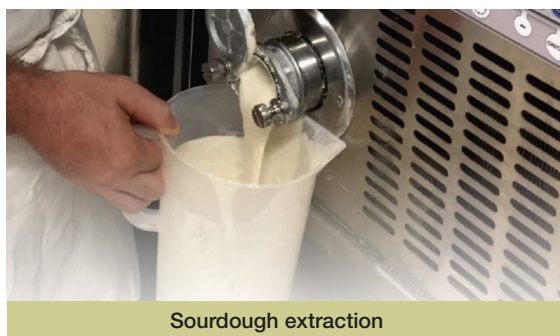


Liquid yeast processor

GL "S", "M" and "L" 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 with up to 6 programs (8 phases each program)
- 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 10-kg models are to be placed on a bench.
- The 20 kg model is put on casters equipped with a revolving support.
- GL "L": 70 mm drain faucet.
- GL "L" model glycol cooling technology: allows the use of the machine even with minimal quantities of sourdough



Sourdough extraction

Connectable
Compatible with Esmach Cloud platform

MODELS

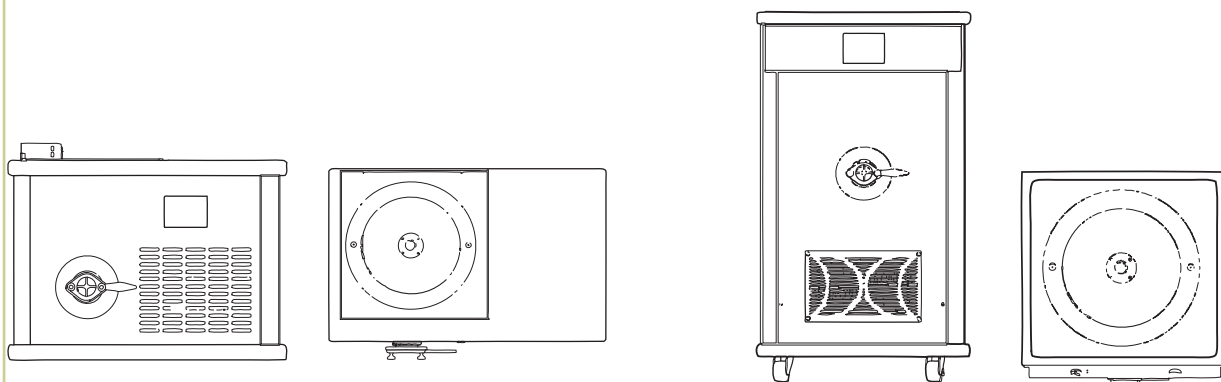
GL "S" (on a bench)	Liquid yeast generator: 15 lt bowl total capacity, bowl usable capacity: 10,8 kg with refresh 1-3-3
	Liquid yeast generator: 15 lt bowl total capacity, bowl usable capacity: 10 kg with refresh 1-2-2
GL "M" (on casters)	Liquid yeast generator: 33 lt bowl total capacity, bowl usable capacity: 22,5 kg with refresh 1-3-3
	Liquid yeast generator: 33 lt bowl total capacity, bowl usable capacity: 22 kg with refresh 1-2-2
GL "L" (on casters)	Liquid yeast generator: 95 lt bowl total capacity, bowl usable capacity: 67,5 kg with refresh 1-3-3
	Liquid yeast generator: 95 lt bowl total capacity, bowl usable capacity: 60 kg with refresh 1-2-2



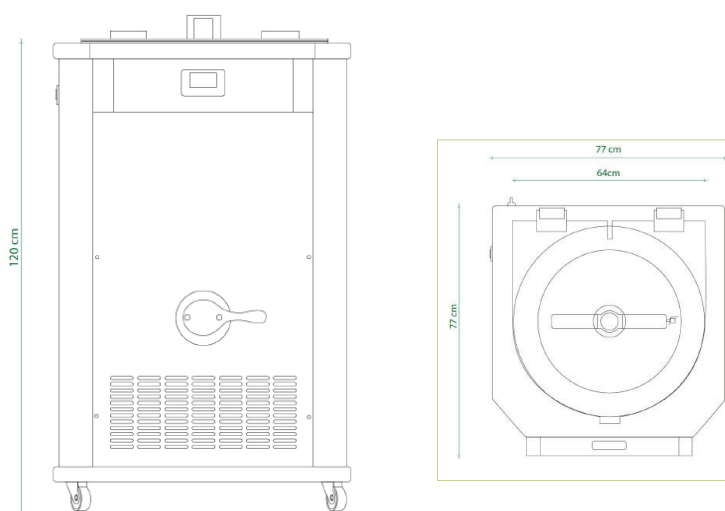
GENERATORI DI LIEVITO LIQUIDO GL "S", "M" e "L"

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

GL "S", "M"



GL "L"



Dati tecnici / Technical Data		GL "S"	GL "M"	GL "L"
Potenza elettrica / Electric power	W	500	1300	3600
Potenza frigorifera / refrigeration power	W	230	480	2000
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		R290	R290	R455A (A2L)

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



GL S - M - L "AI"



Liquid yeast processor

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Caratteristiche "AI"

- 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.
- "AI" Software for maturation and conservation time and temperature control with up to 30 programs (20 phases each program).
- 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 10-kg models are to be placed on a bench.
- The 20 kg model is put on casters equipped with a revolving support.
- GL "L": 70 mm drain faucet.
GL "L" model glycol cooling technology: allows the use of the machine even with minimal quantities of sourdough



Estrazione lievito madre

Connectable
Compatible with Esmach Cloud platform

MODELS

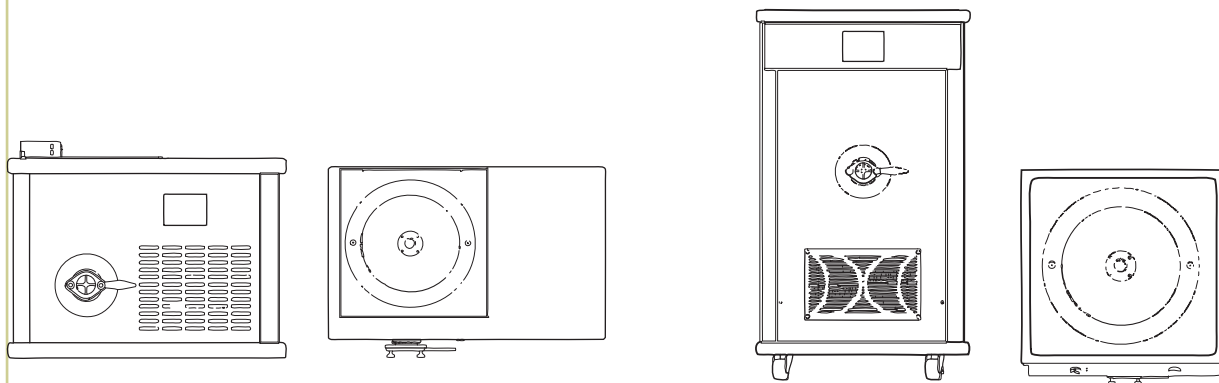
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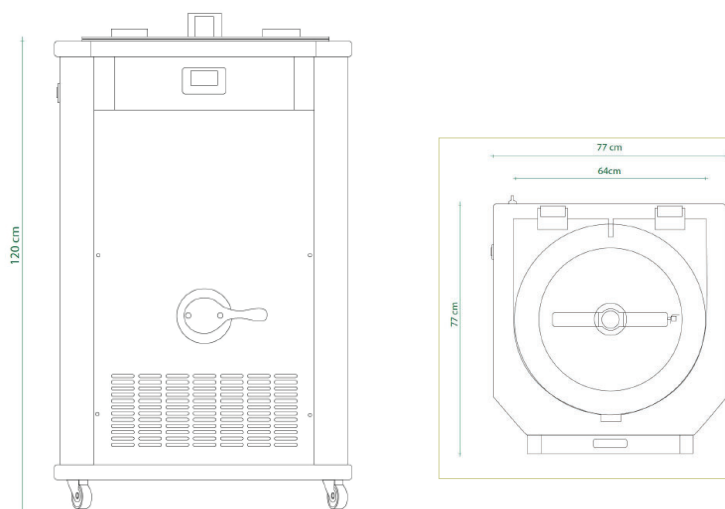
GENERATORI DI LIEVITO LIQUIDO GL "S", "M" e "L" "AI"

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

GL "S", "M" "AI"



GL "L" "AI"



Dati tecnici / Technical Data		GL "S"	GL "M"	GL "L"
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