

GL S - M - L EVA “AI”



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



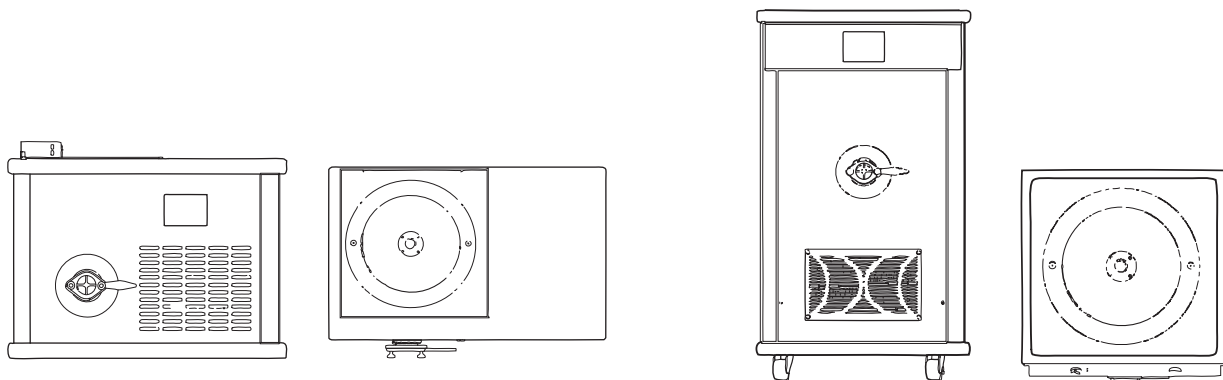
liquid natural yeast extraction

Features EVA

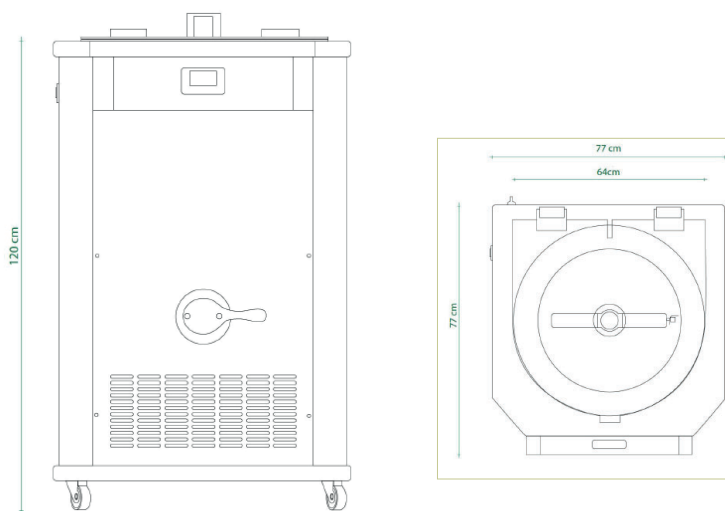
Dedicated recipes with specific temperatures and oxygenation for gluten-free liquid natural yeast
Innovative hot-cold transmission system, optimized for gluten-free liquid natural yeast
Easy cleaning to avoid any type of contamination
Ease of use, thanks to the “AI” system

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		R290	R290	R455A

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