



YEAST KNEADING STATION



Yeast Kneading station

The yeast - kneading Station is a compact, integrated work unit designed for baking professionals who want to produce, manage, and knead liquid sourdough in an automated, efficient, and space-saving manner. This solution optimizes workflow within the laboratory, combining the precision of the yeast generator and the power of the spiral mixer in a single vertical structure.

Features

Space optimization: Take advantage of verticality by positioning the mixer under the generator support table. **Full Automation:** Manage refreshments, storage, and final doughs without continuous monitoring.

Quality and consistency: Ensures a liquid yeast and final doughs that are always perfect, stable and digestible. **Hygiene and cleanliness:** Structures designed in stainless steel to simplify sanitation operations.

Automatic weighing and cleaning system, user customizations, statistics, etc. In the event of a power failure or machine disconnection, the current cycle resumes from where it was interrupted.

At half load, the blade speed adjusts automatically, allowing energy savings.

Technical System Configuration

The station is made up of three perfectly integrated fundamental elements:

1. Support Structure

Type: Reinforced stainless steel table/shelf. **Function:** Stable upper housing for the GL generator and optimal ergonomics for removing the lower kneader.

2. Liquid Sourdough Generator – Esmach GL (Size S)

Function: Allows the preparation, refreshment and automatic storage of liquid sourdough starter. **AI Technology:** Fully programmable and repeatable temperature and agitation cycles.

Features: AISI 304 stainless steel structure, drip-free dispensing spout and electric stirrer with removable blades for quick cleaning.

3. Nano SPI AI mixer: Positioned under the shelf, it is ideal for processing small quantities and for managing any hydration. **AI Touch Panel:** Latest generation interface for total control of times and stored recipes.

Mechanics: Perfect geometric relationship between bowl, column and spiral to treat the dough in a “soft” way without overheating it.



Liquid Yeast processor



Nano Spi AI spiral mixer



Detail touch-screen and grid

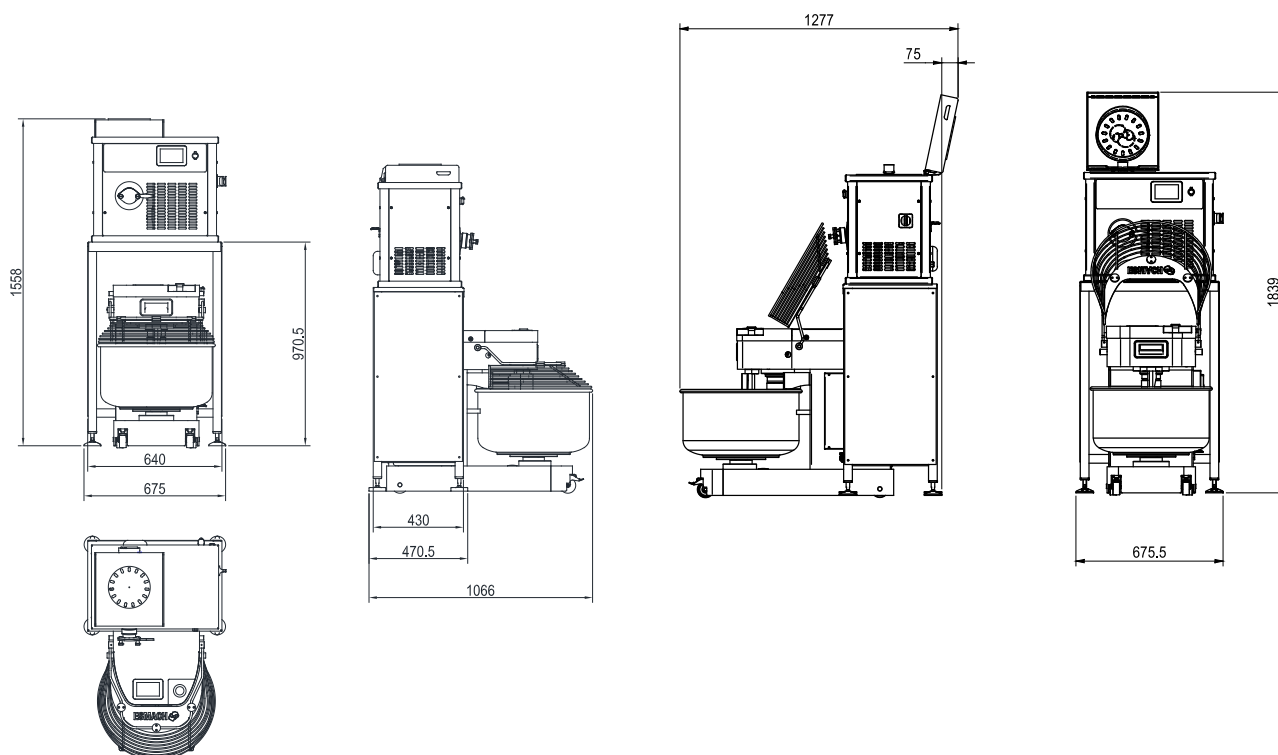


Adjustable feet in height





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Dati tecnici / Technical Data			GL "S"	Dati tecnici / Technical Data			NANO SPI
Potenza elettrica / Electric power	W		500	A	mm		571
Potenza frigorifera / refrigeration power	W		230	B	mm		1013
Capacità totale della vasca / Bowl total capacity	L		15	C	mm		783
Capacità totale prodotto / Product total capacity	kg		12,5	D	mm		496.5
Capacità utile / Usable capacity	kg		10	E	mm		1289
Massa / Mass	kg		58	F	mm		592
Misure d'ingombro / largh. x lungh. x alt. Overall dimensions / L x W x H	mm		610x400x500	Massa/Mass	kg		222
Alimentazione elettrica / Power supply	V		230V 1Ph+N+Gr 50 Hz	Velocità spirale/spiral speed	rpm		100/200
Fluido refrigerante/ cooling gas			R290	Velocità vasca/bowl speed	rpm		10/20
				Capacità impasto minima/massima (a) / Min - max dough capacity (a)	kg		2.5/45
				Capacità vasca / Bowl capacity	L		70
				Potenza installata e totale / Installed and total power	kW		1.5
				Potenza spirale e vasca/ spiral and bowl power	kW		1.5
				Alimentazione/power supply	V		400 V 50 Hz 3Ph + Gr
				Connessione Elettrica/ plug	A		CEE 16 A