

GL MINI TWIN 50



Liquid yeast processor

The innovative GL MINI TWIN 50 liquid yeast processor has been designed for the preparation and storage of natural yeast to be added to the final dough in variable quantity from 15 to 30%. Liquid sourdough gives fragrance, lightness and aroma to the bakery product. Thanks to its 2 tanks, the GL MINI TWIN 50 offers the possibility to produce simultaneously 2 types of sourdough with different PH, flavor and aroma. This allows you to have the right and desired natural yeast for each product, from bread to pizza, focaccia and delicate pastry products such as croissants, "panettone", Easter "colomba"... GL MINI TWIN 50 manages 40 kg of liquid natural yeast and delivers on average 20 kg of fresh yeast of different types every 90 minutes. However, the machine can work both at full load and at half load adapting the production of liquid sourdough to daily, weekly or weekend needs. This machine, because of its characteristics, is particularly suitable for multipurpose laboratories looking for excellence that want to offer their customers incomparable bakery products.

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
- · Mounted on wheels with rotating support



MODELS:

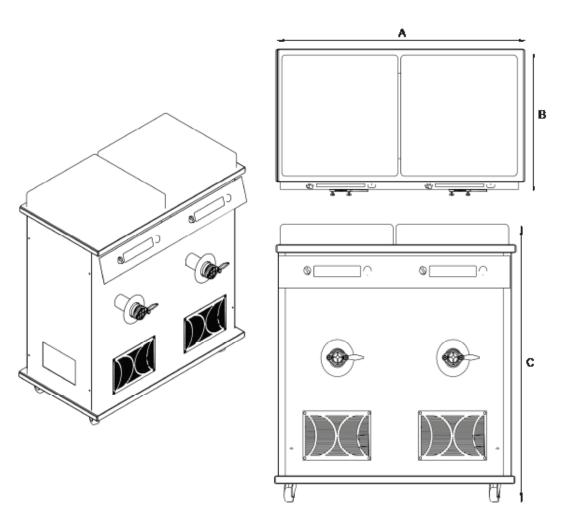
GL MINITWIN 50

2-bowl Liquid yeast generator. 50 kg total capacity, 40 kg usable capacity.



GENERATORI DI LIEVITO LIQUIDO GL MINI TWIN 50

GL MINITWIN 50 LIQUID YEAST GENERATORS



| Caratteristiche dimensionali e tecniche / Size and technical features | | GL MINI TWIN 50 |
|---|----------|----------------------|
| Capacità totale prodotto / Product total capacity | kg | 50 |
| Capacità totale di ogni singola vasca - (2 vasche) / Total capacity of each bowl - (2 bowls) | kg | 25 |
| Capacità utile / Usable capacity | kg | 40 |
| Misure d'ingombro / Overall dimensions: | | |
| A | mm | 970 |
| В | mm | 550 |
| С | mm | 1080 |
| Massa / Mass | kg | 158 |
| Caratteristiche energetiche / Energy features | <u>'</u> | • |
| Potenza richiesta / Required power | kW | 1 |
| Alimentazione elettrica / Power supply | Volt | 230V 1 Ph+N+Gr 50 Hz |

N.B.: Allacciamento idraulico a carico cliente /

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