

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



Fermentolevain

MODEL: FL 30, FL 60, FL 100, FL 200



Purpose:

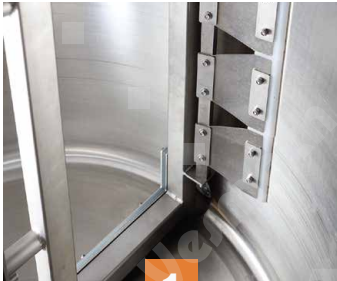
This machine is designed specifically for use in baking and pastry-making to produce liquid leaven, which is harder to work with, but gives bread an even more robust flavour

Features:

- Much appreciated bread quality
Fine gourmets or not, consumers will always love tasty bread. The hand-crafted flavour of a sourdough product is popular as the crunchiness of the crust, irregular air cell structures in the dough and its cream colour give it a more rustic feel, reminiscent of old-style bread.
- Better bread storage
Generally speaking, sourdough bread is stored better and keeps for longer. In the case of sourdough bread, bread dries more quickly when there are many moisture exchanges between the dough and crust, this is considerably reduced.
- Easier mechanisation and working of dough
Using natural leaven shortens the kneading time. As the glutinous tissue is much more structured, mechanical operations are easier: cutting is sharper, the dough is less sticky and scarification is simpler.

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER



1



1



2

1 The tank is in food-safe stainless steel as are the paddles that are easy to dismantle and do not require specific tools.

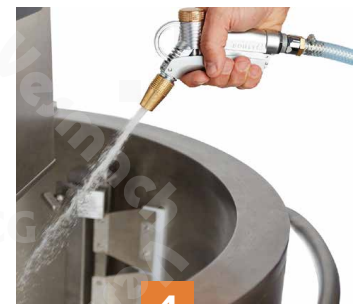
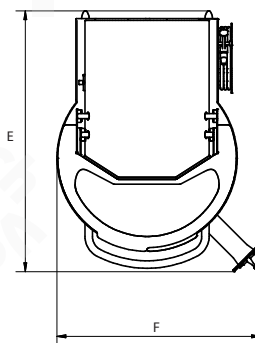
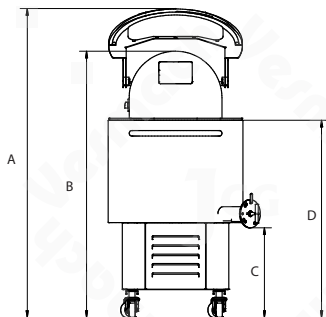
2 A performing mixing tool (unchanged form, patented) ensures an homogeneous mixing from top to bottom

3 Racking valve preventing any sediment from settling at the bottom

4 A hand spray allows easy cleaning of the tank, paddles and scrapers



3



4

	FL 30	FL 60	FL 100	FL 200
Total tank capacity (kg)	30	60	100	200
Weight (kg)	195	225	270	405
Electrical supply	400V / Tri+N+T			
Power (kW)	1,1	1,5	2,1	3,3
Heating coil power (W)	350	525	700	1050
A - Height with lid open (mm)	1530	1830	2075	2155
B - Height (mm)	1250	1430	1690	1810
C - Valve height (mm)	440	440	440	535
D - Working height (load) (mm)	880	1060	1320	1320
E - Depth (mm)	1010	1050	1050	1300
F - Width (mm)	735	820	820	1040
Temperature decrease	around 6°C per hour			
Water supply	-	Pipe Ø15 internal		
Refrigerating gas	R452A			
Recipe storage	15			