

FERMENTOLEVAIN

LEAVEN PROCESSOR

FL 100



Fermentolevain® is a leaven processor for the production and conservation of liquid leaven.

The use of liquid leaven shortens the dough mixing time, improves the bread crumb structure and facilitates the mechanisation of the dough (suppleness, moulding). Depending on the amount used, the flavors of the product will vary, as well as its length of preservation.



specifications

Capacity of basis leaven	25 kg
Capacity of refreshed leaven	100 kg
Total capacity of the tank	125 kg
Minimum refreshed leaven	50 kg
Temperature decrease	around 6°C per hour
Recipe storage	15
Water supply	Pipe Ø15 internal
Fluid	R455A
Net weight	225 kg
Packing (LxPxH mm)	1080x1290x1920 Net weight : 300 kg Gross weight : 350 kg
Standard leaven	✓
Storable recipes	✓
Basis leaven conservation	✓
Anti overflowing probe	✓
Hand spray	✓

connections

Electrical supply	400V/TRI+N+T/50Hz
Power	2,1 kW
Heating coil power	700 W

legend

✓ standard

Advantages

- + Frontal shield made of resin.
- + Easy and quick disassembling of the paddles without tools.
- + DUAL CARE system : heating cord and cooling coil.
- + Opening protected by a grid and a watertight transparent lid.
- + Low level probe.
- + Automatic stop of the paddles and the ongoing cycle when the lid is opened.
- + Audible alarm when the lid is opened, and when it stays that way for more than 5 minutes.
- + The current state of the cycle is memorized in case of a power-cut or if the machine is unplugged.
- + Anti-overflowing system which triggers automatically the mixing.
- + Control pannel V-TOUCH.
- + Possible to make the leaven « Chef » directly in the tank.
- + The tank is in food-safe stainless steel, so are the paddles which are easy to dismantle without any tools.
- + Sturdy and efficient scrapers, with dissociated strips.
- + A performing mixing tool (unchanged form, patented) ensures an homogeneous mixing from top to bottom.
- + Racking valve preventing any sediment from settling at the bottom.
- + A hand spray allows easy cleaning of the tank, paddles and scrapers.



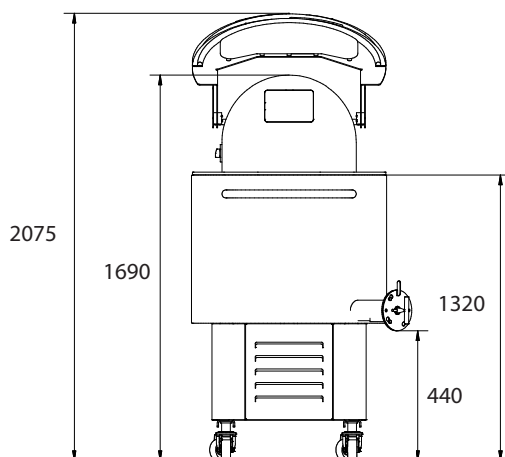
V-TOUCH

Management and creation of recipes, personalized cycles, paddle control (Cycle Manager system), user profiles, statistics, half-tank mode, etc.

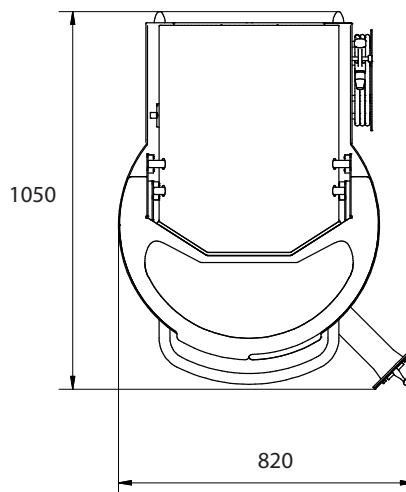
NON CONTRACTUAL DATA

IMPLEMENTATION

DIMENSIONS AND CONNECTIONS



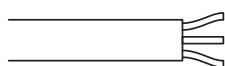
front view



top view

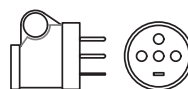
Bertrand-Puma:

Triphase electrical cable provided



At customer's charge:

PLUG connection male and female ht 1,20m.



Benefits
Limits

1,20m



For equipments with variators, provide a differential circuit breaker type HPI brand Legrand, ASI brand Schneider or HI brand HAGER.

electrical installation principle



MANY AND MORE, REAL GOODS

BERTRAND-PUMA - Rue Benoit Frachon - 26800 PORTES-LES-VALENCE (France)
Phone : +33 (0) 475 575 500 - Email : contact@sebp-bertrand.com