

# FERMENTOLEVAIN

## LEAVEN PROCESSOR

FL 30



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	7,5 kg
Capacity of refreshed leaven	30 kg
Total capacity of the tank	37,5 kg
Minimum refreshed leaven	15 kg
Temperature decrease	around 6°C per hour
Recipe storage	15
Fluid	R455A
Net weight	195 kg
Packing (LxPxH mm)	1080x1290x1920 Net weight : 195 kg Gross weight : 225 kg
Standard leaven	✓
Storable recipes	✓
Basis leaven conservation	✓
Anti overflowing probe	✓
connections	
Electrical supply	400V/TRI+N+T/50Hz
Power	1,1 kW
Heating coil power	350 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 panel 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.



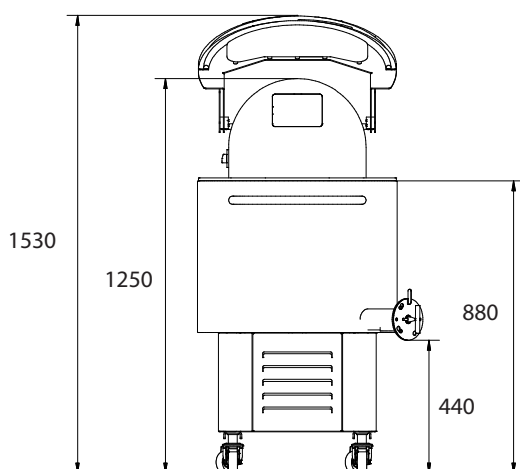
### V-TOUCH

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

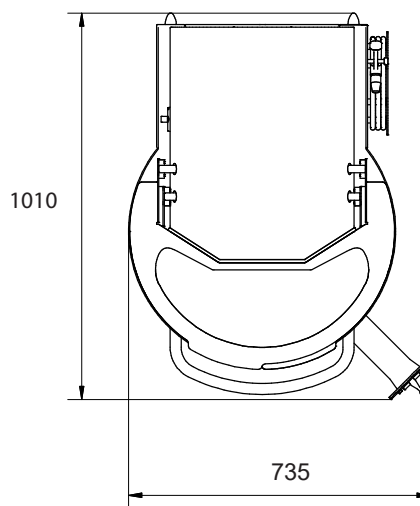
NON CONTRACTUAL DATA

# IMPLEMENTATION

## DIMENSIONS AND CONNECTIONS



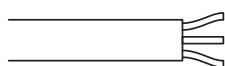
front view



top view

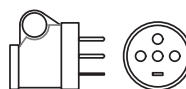
### Bertrand-Puma:

Triphase electrical cable provided



### At customer's charge:

PLUG connection male and female ht 1,20m.



1,20m

Benefits  
Limits



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

electrical installation principle



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