

Fermentolevain



Description

Designed by the artisan baker, for the artisan baker, the Pavailler Fermentolevain machines are designed to allow you to create your own unique signature breads.

The use of liquid leaven in bread making shortens the dough mixing time and improves the bread crumb structure.

Thanks to the use of liquid leaven, the dough is more extensible aiding the moulding process. Varying the recipe and quantity of leaven gives you the range to take advantage of today's booming market in artisan and high margin breads.

Features

- Stainless steel paddles with lateral scraper
- User friendly control panel
- Heavy duty construction with castors
- Quick, easy maintenance

Machine Reference

Reference	Model
FG329	FL80 Fermentolevain
FG329	FL140 Fermentolevain

Options

- Optional hand spray

Dimensions:

Model	FL80	FL140
Height:	1480mm	1740mm
Width:	825mm	825mm
Depth with out gate:	970mm	970mm
Depth with gate:	1140mm	1140mm
Weight:	220kg	265kg
Power:	3 Phase; 1.3kW; 50Hz; 400V	3 Phase; 1.3kW; 50Hz; 400V

Capacity:

Maximum capacity:	75kg	125kg
Recommended capacity:	60kg	100kg
Bowl capacity:	140Litres	210Litres

