

MDM



Liquid yeast processor

MDM yeast processors produce and grant a natural yeast ready to be used at every moment during the day without being submitted to the traditional and strict process steps. From a base of natural yeast, to which wheat and water are be added conveniently, MDM yeast processor allow to process safely the yeast to incorporate into the ingredients in a different percentage according to the product to be obtained.

MDM assure a notable time-saving, programmable and repeatable cycles and a constant working method. Bread and in general leavened oven-baked products, obtained by using liquid natural yeast are top quality, fresh, natural, without any preservatives and artificial components and highly digestible products with a special aroma recalling the handcrafted bread-making in times past.

Standard features

- Structure and casing are in AISI 304 stainless steel.
- Anti-drip opening for output withdrawal.
- Electro-agitator with scraper: blades are removable for easy cleaning: create a spiral movement in the mix, vertically and horizontally, to guarantee complete mixing, maturation and preservation of the product at the right temperature.
- Built-in refrigeration unit, air cooling, eco-friendly cooling gas.
- The automated control screen panel manages and records processing times, temperatures and the sequences of all work steps.
- Double and opening lid for easy visual check and for adding ingredients.

- Spigot has a special large opening to make it quicker to extract the product.
- · Mounted upon wheels.
- Voltage: 230/400-3-50 Hz



Double and

trasparent lid





Spigot

MODELS	Description		
MDM 18	MDM 18 max. capacity 18 kg, useful capacity 12 kg		
MDM 32	MDM 32 max. capacity 32 kg, useful capacity 21 kg		
MDM 55	MDM 18 max. capacity 55 kg, useful capacity 36 kg		







Technical data	MDM	18	32	55
A	mm	1083	1110	1190
В	mm	449	659	659
с	mm	750	850	850
D	mm	915	1015	1015
E	mm	1424	1488	1618
F	mm	992	993	1081
Power required	Kw	2.1	4.0	5.6
Full tank capacity	lt	18	32	55
Useful capacity	lt	12	21	36
Weight	Kg	150	198	251