

# GL MINI-12 GPC



## Liquid yeast processor GL MINI-12

GL MINI-12 is a device to generate and conserve liquid yeast that, mixed in the final dough in variable quantities from 15 to 30%, gives fragrance, lightness and flavor to the baked product. Thanks to its characteristics and dimensions, the machine is particularly suitable for use in bakeries and pastries, for qualified small to small productions.

- Features
- Structure fully built in stainless steel AISI 304.
  - Anti-drip opening for withdrawal.
  - Electro-agitator with scraper, removable blades for cleaning.
  - Built-in refrigeration unit, air cooled, refrigerant Gas R404.
  - Digital control unit to verify time and temperature of maturation and conservation.
  - Opening for ingredients introduction through the revolving lid, with grill for adjustments and visual check.
  - kg 10 of useful quantity of liquid yeast

- Option
- Retarder proofer and automated chamber with 8 baking sheets, whose dimensions are 600 x 400 mm.
  - GPC dimensions: mm 600x700x900 h

Tecnical feature		GL MINI 12	
Width	mm	600	
Depth	mm	400	
Height, with wheels	mm	400	
Voltage	Volt	400/3/50	
Connection		3 PH+N+T	
Power	kW	0,5	
Total tank capacity	kg	12	
Useful capacity	kg	10	

Tecnical feature		GPC	
Width	mm	600	
Depth	mm	700	
Height	mm	900	
Voltage	Volt	400/3/50	
Connection		3 PH+N+T	
Power	kW	1,3	
Total capacity		8 trays of mm 600X400	



GL-MINI 12 upon GPC

N.B.: hydraulic connection at customer charge

Model	Description
GL MINI-12	Liquid yeast generator of 12 kg capacity, useful capacity 10 kg
GPC	Retarder proofer and automated chamber for n. 8 baking sheet of mm. 600x400

# GL MINI-25



## Liquid yeast processor GL MINI-25

GL MINI-25 is a device to generate and conserve liquid yeast that, mixed in the final dough in variable quantities from 15 to 30%, gives fragrance, lightness and flavor to the baked product. Thanks to its characteristics and dimensions, the machine is particularly suitable for use in bakeries and pastries, for qualified small to medium productions.

- features
- Structure fully built in stainless steel AISI 304.
  - Machine mounted on wheels with swivel support.
  - Anti-drip opening for withdrawal.
  - Electro-agitator with scraper, removable blades for cleaning.
  - Built-in refrigeration unit, air cooled, refrigerant Gas R404.
  - Digital control unit to verify time and temperature of maturation and conservation.
  - Removable head that allows a full access to the tank for cleaning operations.
  - Opening for ingredients introduction through the revolving lid, with grill for adjustments and visual check.
  - Total capacity of the tank 25 kg, useful quantity of liquid yeast 20 kg



Cover and control panel view

N.B.: hydraulic connection at customer charge

Model	Description
GL MINI-25	Liquid yeast generator of 25 kg capacity , useful capacity 20 kg

## Tecnical feature

## GL MINI 25

The technical drawing shows two views of the GL MINI 25 unit. The front view on the left indicates a total height of 850 mm, with a top section of 30 mm, a middle section of 30 mm, a large central section of 320 mm, and a bottom section of 30 mm. The width is 470 mm. The top section contains a circular component with a diameter of 115 mm. The side view on the right shows a total height of 847 mm, with a top section of 30 mm, a middle section of 30 mm, and a bottom section of 30 mm. The depth is 450 mm. The top section is labeled 'inf. coperchio 447'.

Width	mm	470
Depth	mm	430
Height, with wheels	mm	920
Voltage	Volt	400/3/50
Connection		3 PH+N+T
Power	kW	0,5
Total tank capacity	kg	25
Useful capacity	kg	20