GL MINI-12 GPC

GL MINI-25



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.

- 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

- Retarder proofer and automated chambre 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

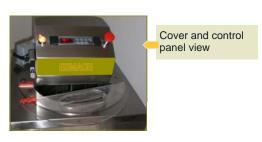
Model	Description
GL MINI-12	Liquid yeast generator of 12 kg capacity, useful capacity 10 kg
GPC	Retarder proofer and automated chamber for n. 8 baking sheet of mm. 600x400



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.

- 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



N.B.: hydraulic connection at customer charge

Tecnical	eatur	U			GL WINI 25
850	30 320 30	4.70	30	int. coperchi	0 447
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 ca				kg	25
Useful capac	city			kg	20

Liquid yeast generator of 25 kg capacity, useful capacity 20 kg

Non contractual photographs

Model

GL MINI-25