



FERMENTATION EQUIPMENT

Massive stainless steel tanks with a mixing system for the production and storage of yeast. Single-shell or „duplicator“, two-shell design for connecting a cooling system. We produce tanks in capacities from 400 to 2000 liters of usable volume, while in addition to production tanks we also offer suitable tanks for storing and maturing yeast. We also supply fermentation equipment as complete technological units, including service platforms, all overflow valves, transport pumps, stainless steel distribution systems and electronic control.

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CHARACTERISTICS:

- Production, storage and maturation tanks
- All-stainless steel, robust design
- Bottom or top mixing system
- Switchboard with digital control or timers
- Stainless steel distribution and interconnection
- Quality transport pumps
- Tensometric weighing
- Possibility to add a temperature measurement system
- Service, raised platforms
- Reliability and easy maintenance



T-400	
CAPACITY	400 l
DIMENSION	1336/1181/1697 mm
POWER	1,87 kW

T-500	
CAPACITY	500 l
DIMENSION	1336/1231/1979 mm
POWER	1,87 kW

T-1000	
CAPACITY	1000 l
DIMENSION	389/1381/1097 mm
POWER	3,7 kW

T-1500	
CAPACITY	1500 l
DIMENSION	731/1516/2407 mm
POWER	4,4 kW

T-2000	
CAPACITY	2000 l
DIMENSION	2670/1480/3030 mm
POWER	4,4 kW

EXAMPLES OF USE:

- Production of traditional bread yeasts
- Possibility of use in classic, bowl production bread dough
- Possibility of incorporation into automatic lines to make bread dough



Contact

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