

Petite Levain

150-Liter Automatic



Essential in the production of:

- **Artisan Breads**
- **Sour Dough Breads**
- **Poolish**
- **Sponge**
- **Grape Starter**
- **Rye Sour**

American Baking Systems offers a Fully-Automatic Levain Tank that is designed for Bakeries, Supermarkets, and Restaurants that are looking to add consistency and shelf life to their bread line.

- *Bakery Equipment*
- *Consulting*
- *Design*

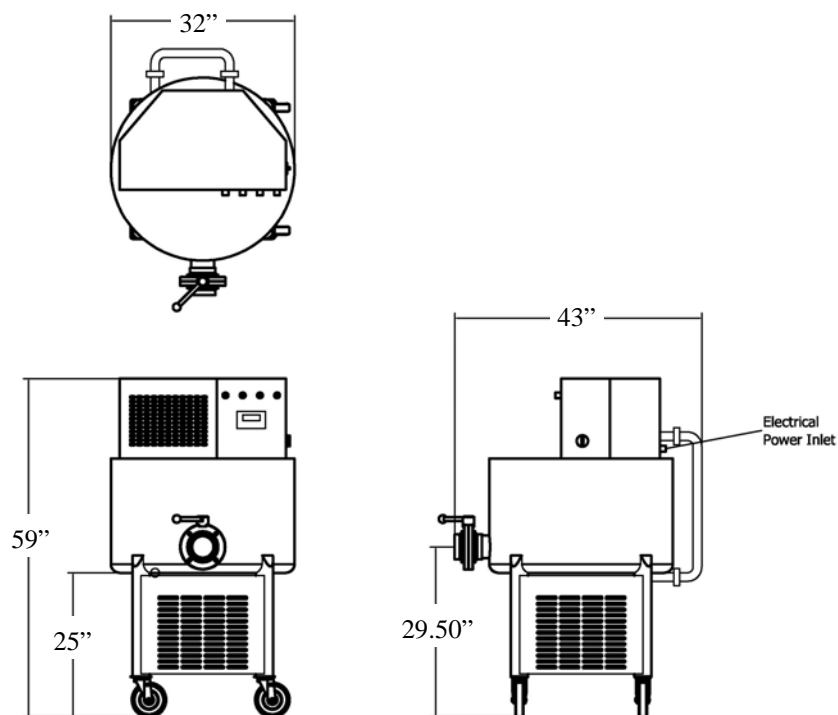


AMERICAN BAKING SYSTEMS, INC.
290 LEGION COURT S.W.
CEDAR RAPIDS, IA 52404
Phone: 319-373-5006
Fax: 319-373-5008
E-mail: INFO@ABS1.NET
Website: www.abs1.net

Features:

150-LITER

- Full stainless steel construction.
- PLC microprocessor controlled.
- Two recipes with four parameters each.
- Scrapers inside tank ensure clean sides and bottom and promote even mixing.
- System alarm warns staff of any problems
- Temperature inside tank displayed continuously on front display.
- Homogenous mixing guaranteed.
- Self-contained refrigeration system.
- Fully Automatic—just add flour, water and mother and press start.
- 220 Volt 3 Phase 60 Hz 15 Amps
- Crate Dimensions: 36" W x 51" D x 62" H



Notes:

- Supplied with 6-foot cord with grounded plug.
- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



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