

# Petite Levain

# 300-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](mailto:INFO@ABS1.NET)  
Website: [www.abs1.net](http://www.abs1.net)

### Features:

### 300- 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, then press start.
- 220 Volt 3 Phase 60 Hz 10 Amps
- Dimensions: 36" W x 51" D x 60" H



### Notes:

The unit is 51-inches deep from outlet spout to back of tank.

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



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](mailto:INFO@ABS1.NET)  
Website: [www.abs1.net](http://www.abs1.net)