

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
Website: www.abs1.net

Features:

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- 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.

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- 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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