

PETIT LEVAIN

300—LITER

POOLISH OR RYESOUR MACHINE— AUTOMATIC



American Baking Systems offers an Automatic 300-Liter Levain tank for Bakeries, Grocery Stores, and Restaurants. Fully automatic and refrigerated with two sets of recipe curves for producing Poolish or Ryesour in a compact space. Manufactured by Ismar.

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



AMERICAN BAKING SYSTEMS, INC.
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Features

300- LITER

- Full Stainless steel Construction
- PLC Microprocessor controlled
- Two Recipes with four parameters each
- TEFLON scrapers inside tank ensure clean sides with minimal wear.
- Dimensions: 36" W x 51" D x 60" H
- Temperature inside tank displayed continuously on front display.
- Homogenous mixing guaranteed
- Self-contained refrigeration system
- Fully Automatic—just add flour, water and starter and press start!
- 220 Volt 1 Phase 60 Hz 15 Amps
- **MADE IN U.S.A.**



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



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