

# Fermentation

Fermenters, yeast melters and bread re-work dissolver  
for sourdough, pre-dough and poolish

Healthy, natural  
and aromatic products  
with long shelf life

Resource rationalization:  
space, manpower,  
additives and yeast

Stainless steel

CIP or PIG cleaning system

Full or partial automatization  
with PLC control

For rye, wheat and  
multigrain breads, pizza,  
focacce, brioches  
and crackers

Special applications  
**Fermentation technology**

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Bakery &  
Biscuits



Confectionery

Fermentation leads to healthy, natural and aromatic products with long shelf life, improved digestibility and nutritional value. For this reason, it is especially suitable for the production of rye, wheat and multigrain breads, pizza, focacce, brioche and crackers.

Our fermentation technology are highly versatile and diversified. We offer fermenters, yeast melters and bread re-work dissolvers for sourdough, pre-dough and poolish. The systems are highly customized and can stand-alone or be easily integrated in the production process, allowing for bread making through both direct method and indirect two steps method depending on the need of the manufacturer. They are modular and suitable for small, medium and big production lines.

Our systems fully preserve the characteristics of the raw materials and meet the highest standards of hygienic production. Built in stainless steel, the systems are easy to clean and can be equipped with CIP or PIG cleaning system.


Fermentation improves the quality of the final product and rationalizes the resources involved, saving space, manpower, additives and yeast. With a deep knowledge of the materials involved and of all aspects of the process, we offer flexible solutions that deliver the highest levels of precision and full control of all processes, as well as standardization and repeatability of procedures.

Integrated automation and full traceability. Management is flexible with manual or automatic options for all operations. PLC control with touch panel.



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# Features & Technologies



Double jacket and/or insulated tanks in several sizes

Integrated cooling and heating systems

Temperature and PH control

Stirrer with wall and floor scraper with adjusted speed, to gently work the raw materials into the tank and avoid clumps

Upstream mixing for a more homogeneous dough and quick water absorption

Extraction with total emptying

Easy to clean design

CIP and PIG cleaning

Manual or automatic loading

Automatic dosing of flour and water

Weight control in real time, integrated automation and full traceability



① Stirrer

② Extraction with total emptying

③ Inspection hatch

④ Flour entry

⑤ Water entry

⑥ Cooling and heating





Fermented products are high quality and healthier products: they are tastier, more fragrant and more aromatic, with a longer shelf life, higher digestibility and nutritional value.

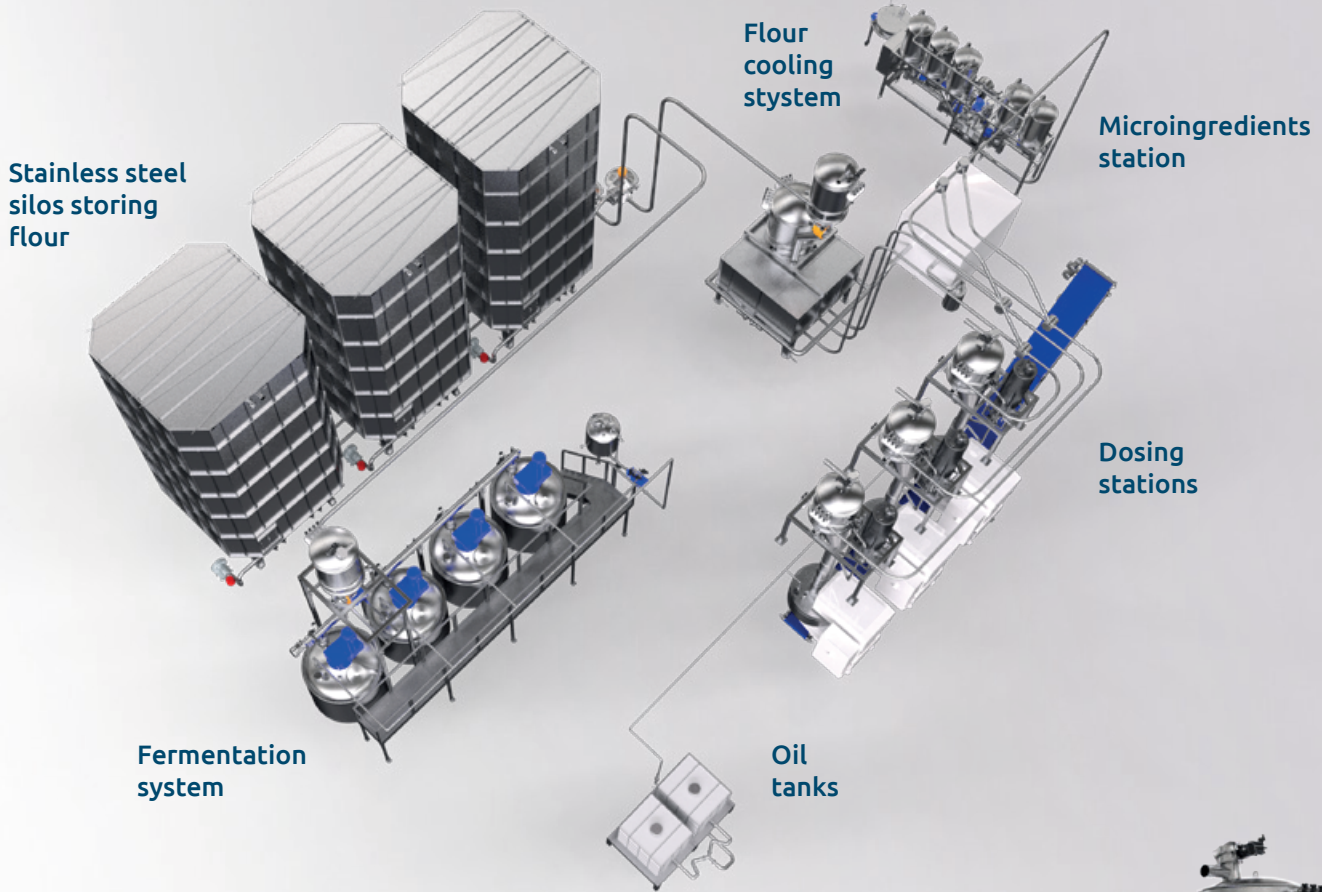


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Fully integrated fermentation system within an installation with a line dosing cooled flour, oil and microingredients into the hoppers, and a sourdough production line (shown below) dosing flour from the silos and water from liquid tank







Fully automated sourdough preparation group for big production volumes, with PLC control



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Sourdough preparation group for medium production volumes. Above: detail of stirrer and inspection hatch. Below: dosing system with total emptying







Scraper with adjusted speed, to gently work the raw materials into the tank and avoid clumps



Bread rework in liquid form



Manual fermentation tank. Capacity: 180 L

**PLC control with touch panel**

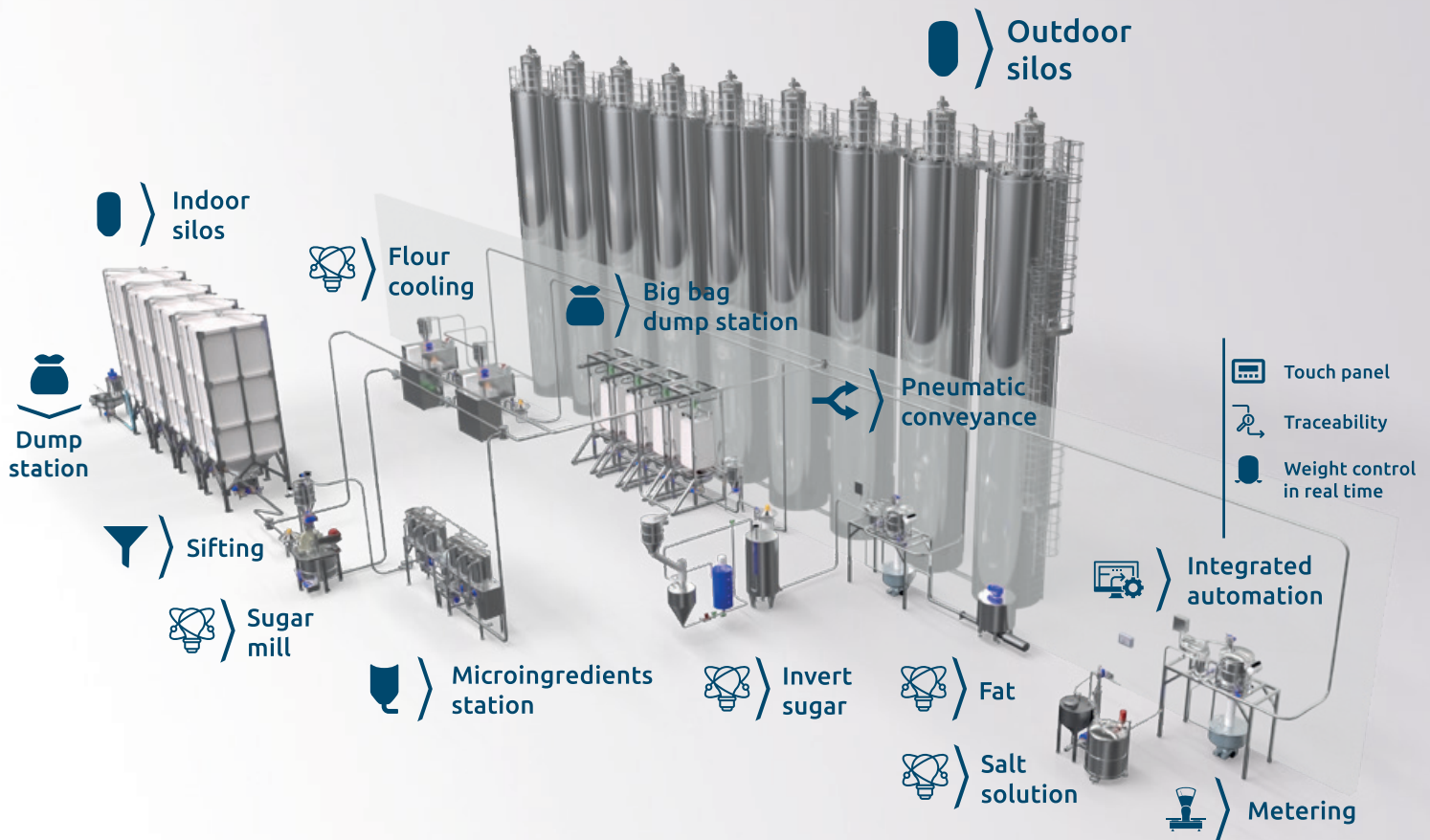
Full control of parameters and process

Flexible system with partial or full automation marching the needs of specific process





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