

SOURDOUGH FERMENTOR **TRADILEVAIN**

Standard Features

- ◆ Allows for starter uniformity and stability.
- ◆ Simple usage and easy cleaning.
- ◆ Stainless steel structure and exterior.
- ◆ Exclusive mixing system
- ◆ Agitation management system triggers agitation cycle when necessary by analyzing level of fermentation.
- ◆ Automatically adjusts stirring speed based on volume of sourdough in the tank.
- ◆ Gentle heat system allows temperature to be maintained during long fermentation cycles.
- ◆ Intuitive 7-in touch screen control panel.
- ◆ Aerobic valve allows oxygen into the tank when necessary.
- ◆ Airtight tank seal around the lid.
- ◆ Recipe memory system allows for 6 customizable recipes.
- ◆ Hot air vent from cooling unit helps optimize cooling performance.



Sourdough Consistency and Stability

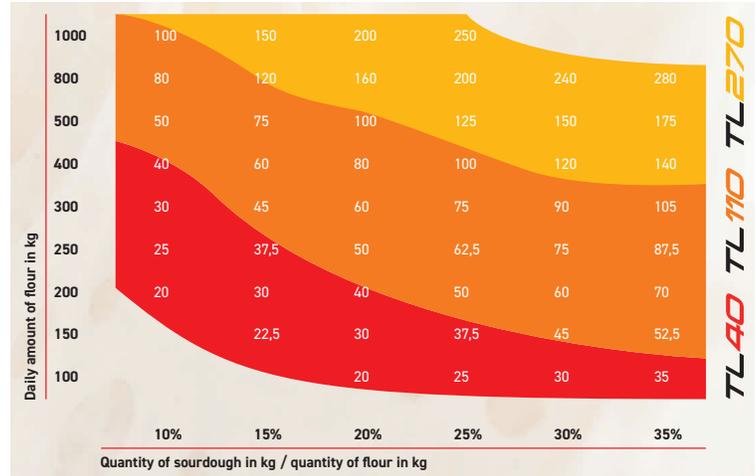
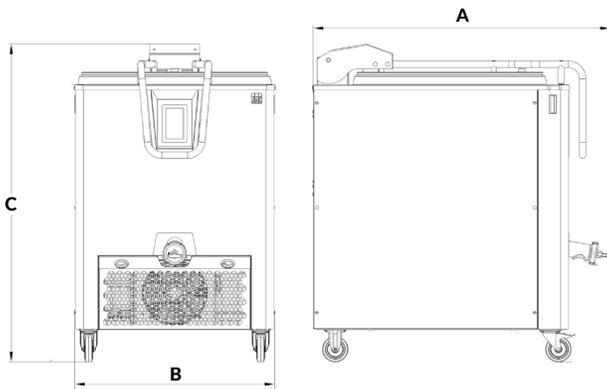
TRADILEVAIN is used to produce and maintain liquid sourdough starter at an ideal consistency in order to feed and reuse the levain for sourdough baking. The machine is available in 3 capacities, and its functioning is highly innovative. A submerged blade ensures uniform mixing. Cleaning is not required with this type of mixer as the blade is positioned at the bottom of the tank.

The tank is fitted with a wide-opening, hermetically-sealed cover (anaerobic), enabling flour and hot water (45°) to be easily added in order to properly feed a sourdough culture. Made from 100% stainless steel, it is almost maintenance-free (no scrapers to clean). The cooling unit enables the temperature of the sourdough to be controlled during the different production cycles. It has 2 discharge valves: an upper valve, positioned at the minimum safety level (to maintain the minimum amount of sourdough starter for refreshment), and a lower valve for complete drainage of the machine.

Technical Data

SOURDOUGH FERMENTOR TRADILEVAIN

Model	Working Dimensions				Capacity		Electrical		Net Weight
	Overall Length (A)	Width (B)	Height (C)	Height (tank open)	Tank Capacity	Useable Capacity	Connection	Power	
	in	in	in	in	gal	gal	V/Hz/Ph	Amps	lbs
TL40	37.4	22.4	50.8	66.8	21.1	10.5	220/60/3	6.5	441
TL110	43.1	26.7	56.0	79.2	58.1	29.0	220/60/3	14.5	639
TL270	57.6	38.5	61.3	97.8	142.6	71.3	220/60/3	25.0	926



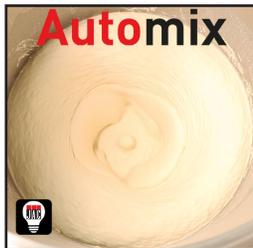
Control panel

Intuitive 7-in touchscreen control panel with a 6-recipe memory capacity and a built-in calculator to help keep track of the amount of levain left in the tank.



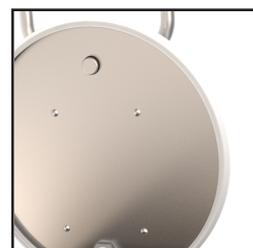
Mixing System

Programmed to ensure ideal agitation. The immersed helix also reduces cleaning and maintenance operations to a minimum.



Automatic Agitation

Automatic agitation management system triggers agitation cycles when needed. Reduces unnecessary agitation which affects the quality of the leaven.



Tank Seal

The airtight tank seal is placed around the lid. It can be dismantled in a few seconds for easy cleaning.

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note: It is our policy to continually improve our equipment. Therefore, we reserve the right to change specifications and/or design without notice.



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