

Bertrand Puma Leaven Processor

Description

FERMENTOLEVAIN® : a name that has become part of baking history

In 1994, Bertrand-Puma marketed its first Fermentolevain®, thus reproducing the natural bread-making process. Considered to be revolutionary, this invention offered a new approach to taste and flavours and received the Innovation Trophy at the European trade fair.

Professionals took a keen interest in it, having rapidly understood the advantages it could offer to make an alternative to industrial bread. It is a way of resisting standardisation of taste and of focusing on genuine baking know-how.

A legend was born and the name Fermentolevain® or Fermento soon became a reference, even becoming part of the trade's everyday vocabulary.

Better storage and working of the dough.

Leaven bread can be stored and preserved longer than common bread, thanks to the acidity released by the bacteria, which slows down the staling. This kind of bread also has a thicker crust that acts like a protective cover. It helps to keep the humidity in the bread, and limits the drying of the crumb.

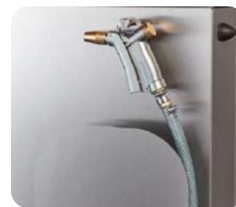
Unique and widely known for their characteristic flavor, leaven breads have a brighter and more golden color after baking.

Using natural leaven shortens fermentation and kneading time. As the glutinous tissue is much more structured, mechanical operations are easier : the dough is more supple, which facilitates lamination and moulding, cutting is sharper and the dough is less sticky.

Taste first.

Fine gourmets or not, consumers will always love tasty bread. The hand-crafted flavour of a leaven product is popular as the crunchiness of the crust, irregular air cell structures in the dough and its cream colour give it a more rustic feel, reminiscent of old-style bread.

The loaves obtained are consistent, rich, with a slightly lactic taste that can be altered with more sour flavours by adjusting the starter leaven, the temperature and the proofing time.



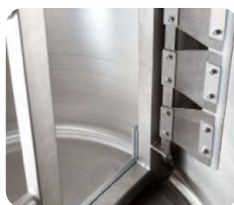
A hand spray allows easy cleaning of the tank, paddles and scrapers



Racking valve preventing any sediment from settling at the bottom



A performing mixing tool (unchanged form, patented) ensures an homogeneous mixing from top to bottom



The tank is in food-safe stainless steel as are the paddles that are easy to dismantle and do not require specific tools.

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Control the Flavour of your Bread.

Controlling the development of leaven means controlling the savour and taste of your products.

By adjusting temperatures, you can easily vary the ratio between acetic acid and lactic acid, thus playing with flavours and finding what most suits your customers.

Irreproachable Hygiene.

Already a priority when Fermentolevain® was first developed in 1994, the notions of cleanability and hygiene have been modernized.

The materials used comply with all food-making requirements: the paddles and scraper in the tank are, for example, removable without tools and easy to clean. They can be washed in a dishwasher. Fermentolevain® offers an automatic washing cycle (2 cycles: economic and full) that allows a quick and easy clean up. A hand spray effortlessly reaches every corner of the tank and the tools (not available on the FL 30 models).

There is an opening to add ingredients directly into the tank or through the tiltable sieve. A plexiglas screen allows visual control without jeopardising hygiene. Fermentolevain® becomes more ergonomic with its unique racking valve, anti-drip and without sediments.

New Design.

Fermentolevain® has a new sleek and refined design. The frame, as well as the housing, are made of stainless steel. A frontal safety shield made of resin protects the frame from accidental blows, thus preventing the deterioration of the stainless steel. The tank has been redesigned to improve draining and limit retention areas. A low level probe keeps you informed on how much leaven is left in the tank, and an anti-overflowing probe warns you if the fermentation grows too large.

Fermentolevain® has many new functionalities : a scaling system (option) integrated into the machine gives you real-time information about the amount of leaven present in the tank. Its double tare weight system facilitates the withdrawal of leaven and allows the addition of ingredients without preparing the quantities in advance. It is now also possible to inject water directly into the tank. The latest generation of Fermentolevain® has a new 7 inches touch control panel : V-Touch.

Simplified management with the V-TOUCH

The V-Touch is an intuitive control panel that gives an easy access to all the machine's functionalities. The user locates and reaches quickly many parameters from the main menu. Storage cycles are easily monitored using clear and intuitive control panels. With just a glance, you can identify the current cycle's phase: blue for conservation, orange for fermentation.

Efficient, the control panel guides the baker step by step thanks to pre-registered or customizable programs. Four programmed recipes, conceived by master bakers, will assist you during the production of a final leaven. Two additional recipes will help you choose the type of refreshed leaven, lactic or acetic. You can also create your own recipes (up to 15) by adjusting temperature, cycle length and save them in the machine's memory.

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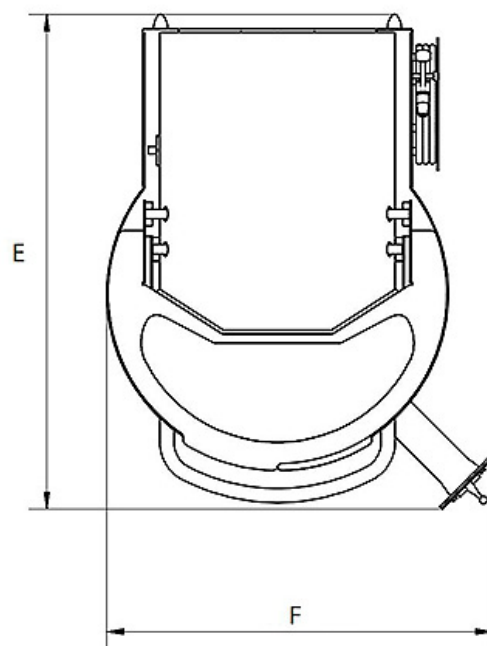
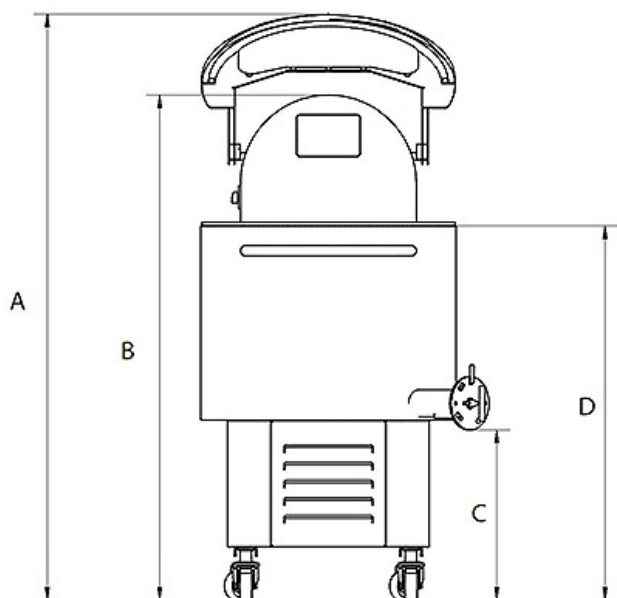
Adaptable, the V-Touch fits every baker and offers a comfortable and personalized navigation. Parameters, such as the language used or the units of measure, can be modified easily, and it is possible to create several user profiles, protected by password.

With the Fermentolevain, I can control the taste of my bread, save money while making all the difference!

The V-Touch gives you a continued access to the performed actions log, and allows you to observe the descriptive statistics and graphic displays of Fermentolevain®'s activity (exportable). In case of a power-cut or if the machine is unplugged, the current state of the cycle is memorized.

The assets of Fermentolevain®

- + Consistency of quality and taste
- + Rapid development of leaven
- + Perfect, controlled hygiene
- + Simple use and mixing
- + A 100% organic process
- + An economical and profitable product
- + The starter leavin made directly into the tank



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Models	FL30	FL60	FL100	FL200
Tank useful capacity (kg)	30	60	100	200
Weight (kg) when empty	195	225	270	405
Electrical Supply	400V / Tri+N+T (other on request)			
Power (kW) (kW)	1,1	1,5	2,1	3,3
Heating coil power (W)	350	525	700	1050
A - Height with lid open (mm)	1530	1830	2075	2155
B - Height (mm)	1250	1430	1690	1810
C - Valve height (mm)	440	440	440	535
D - Working height (load) (mm)	880	1060	1320	1320
E - Depth (mm)	1010	1050	1050	1300
F - Width (mm)	735	820	820	1040
Temperature decrease	around 6°C per hour			
Water supply	...	Pipe Ø15 internal		
Refrigerating gas	R452A			
Recipe storage	15 Recipes			
Hand spray	...	●	●	●
Basis leaven conservation	●	●	●	●
Alert buzzer	●	●	●	●
Anti-overflowing probe	●	●	●	●
Low level probe	...	●	●	●
Scaling system	...	○	○	○
● Standard ○ Option ... Not Available				