



# GL EASY 10-20-60

**NEW**

**INDUSTRIA 4.0**



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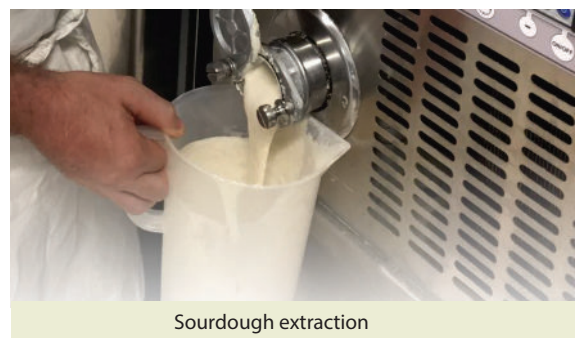


## Liquid yeast processor

GL EASY GL EASY 10, 20 and 60 liquid yeast processors are equipments developed for making and conserving liquid yeast to add to the final dough in a variable quantity ranging from 15 to 30% and able to confer flavour, lightness as well as freshness to the fresh-baked product. In virtue of their specific features and dimensions, these processors are particularly suitable for being used in artisanal bakeries, pizza and pastry workrooms and for qualified small productions.

### Standard features

- AISI 304 stainless steel structural frame and outer paneling.
- Drip-proof opening for liquid yeast outflow.
- Electro-agitator with scraper, removable blades for cleaning.
- Built-in and air-cooled refrigeration unit, eco-friendly liquid refrigerant
- Digital control unit for maturation and conservation time and temperature control.
- Removable machine head allowing full access to the bowl during cleaning operations.
- Opening for visual inspection and introduction of ingredients through a rotating cover top equipped with a grid.
- The 10 kg models are to be placed on a bench.
- The 20 and 60 Kg. models are put on casters equipped with a revolving support.
- The GL EASY 60 model has a Glycol refrigeration/heating system which guarantees perfect uniformity of mother yeast temperature, using a small quantity of product, always obtaining maximum performance.



Sourdough extraction

### MODELS

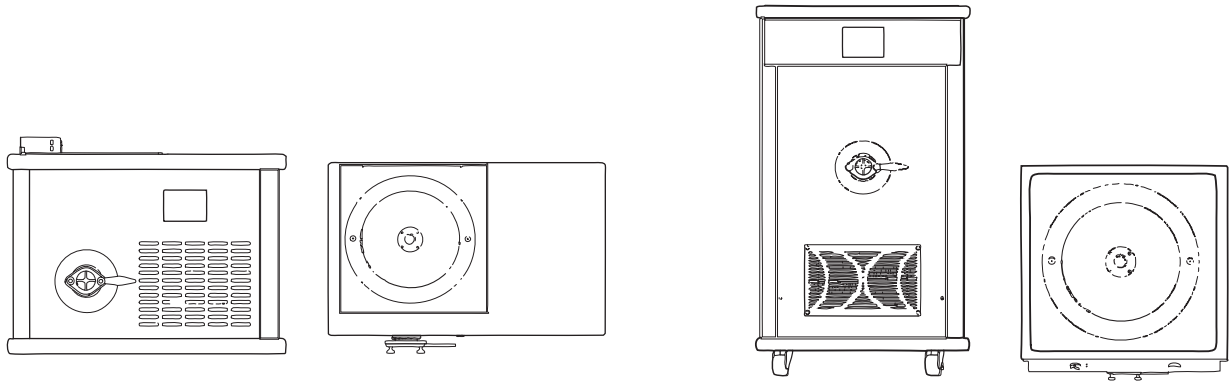
GL EASY 10 (on a bench)	Liquid yeast generator: 15 kg bowl total capacity, bowl usable capacity: 10 kg.
GL EASY 20 (on casters)	Liquid yeast generator: 33 kg bowl total capacity, bowl usable capacity: 20 kg.
GL EASY 60 (on casters)	Liquid yeast generator: 93 kg bowl total capacity, bowl usable capacity: 60 kg.



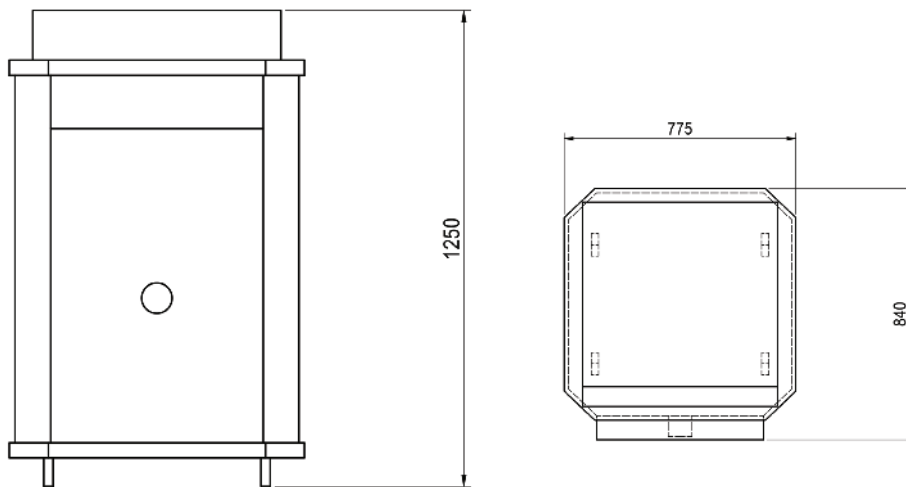
GENERATORI DI LIEVITO LIQUIDO GL EASY 10 - 20 - 60

GL EASY 10 - 20 - 60 LIQUID YEAST GENERATORS

GL EASY 10 - 20



GL EASY 60



Dati tecnici / Technical Data		GL EASY 10	GL EASY 20	GL EASY 60
Potenza richiesta / Required power	kW	0,5	0,5	3,6
Capacità totale della vasca / Bowl total capacity	Lt	15	33	93
Capacità totale prodotto / Product total capacity	kg	12,5	25	75
Capacità utile / Usable capacity		10	20	60
Massa / Mass	kg	58	67	245
Misure d'ingombro / Overall dimensions /	largh. x lungh. x alt. L x W x H	610x400x500	490x510x960	770x830x1220
Alimentazione elettrica / Power supply	Volt	230V 1Ph+N+Gr 50 Hz		
Fluido refrigerante/ cooling gas		R134A	R452A	R452A

N.B.: Connection to water supply network at customer's own expense