



GLMIDI 30-60 / GLMAXI 100-200



NEW

Liquid yeast generators

GL MIDI and GL MAXI yeast generators are perfect for baking professionals that are attentive to quality and taste of their baked products: the use of liquid yeast reduces the mixing time, improves bread's preservation and allows the development of the more complex and subtle aromas. The gluten mesh is more homogeneous, the mechanical operations are facilitated: the dough is less sticky and the engravings to make on the sizes are easier. The obtained final products are of high quality, with a thin and crispy crust and an irregular cream-coloured texture.

Standard features

Food-safe stainless steel tank and pair of paddles, developed to ensure an homogenous and efficient mixing in all tank parts.

- The main paddle is equipped with sturdy scrapers to improve mixing efficiency and avoid any remains on tank walls. Easy and quick disassembling of the paddles for an easier cleaning without tools.
- Frontal shield made of resin, to protect the frame from accidental shocks.
- Easy pouring of ingredients through a wide opening on the top, protected by a grid. A watertight transparent lid guarantees optimum visibility.
- Heating cord and cooling coil designed to promote maturing and storage of natural dough.
- Water inlet from water supply system integrated into the machine.
- Single valve, on the side. A low level probe informs you on the amount of leaven left in the tank.
- Hand spray for an easy cleaning of the tank, paddles and scrapers (not available for the FL30).
- Optional scaling system: gives you real-time information about the weight (useful when adding water or ingredients and during the discharge of the tank).
- The paddles stop automatically if the upper grid is opened.

- The control panel V-TOUCH allows for a simplified management: personalized cycles and recipes, paddles control, water injection, scaling system and automatic cleaning (options), user profiles, statistics, etc. In case of a power-cut or if the machine is unplugged, the current state of the cycle is memorized.
- At half-load, the speed of the paddles adapts automatically, which allows energy savings.
- It is now possible to make the leaven « Chef ».



Stainless steel tank and blades. Easily removable blades.



Patented tool which ensures dough homogeneity in both top and bottom.



The dispensing valve prevents residues' accumulation.



Hand shower for cleaning of bowl, tools and scraper

Options

- Water/flour insertion's weighing system and tapped dough quantity (not available on GL MIDI 30)

MODELS

GL MIDI 30	GL MIDI 30 , useful bowl capacity 30 kg
GL MIDI 60	GL MIDI 60 , useful bowl capacity 60 kg
GL MAXI 100	GL MAXI 100 , useful bowl capacity 100 kg
GL MAXI 200	GL MAXI 200 , useful bowl capacity 200 kg

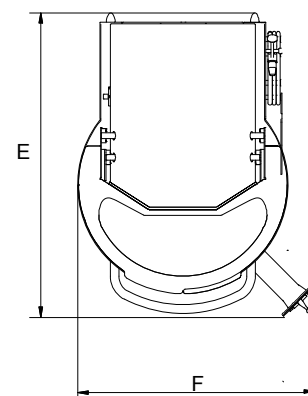
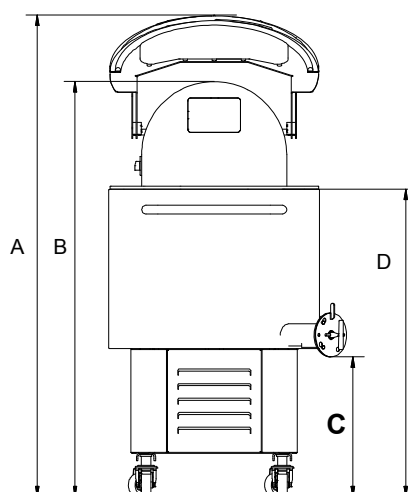
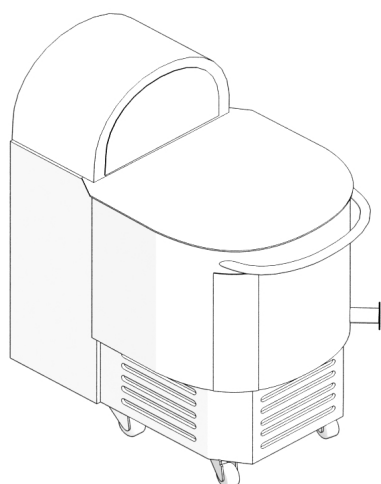
OPTION

PESATURA / WEIGHING	Water/flour insertion's weighing system and tapped yeast quantity (not available on GL MIDI 30)
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GENERATORI DI LIEVITO LIQUIDO

LIQUID YEAST GENERATORS



Modelli / Models	GL MIDI 30	GL MIDI 60	GL MAXI 100	GL MAXI 200
Capacità utile vasca/Tank useful capacity (kg)	30	60	100	200
Peso/Weight (kg)	195	225	270	405
Connessione elettrica/Plug coupling	400V / Tri+N+T (altre su richiesta / others on request)			
Potenza/Power (kW)	1,1	1,5	2,1	3,3
Resistenza elettrica/Electrical resistance (W)	350	525	700	1050
A - Altezza con coperchio aperto/Height with open lid (mm)	1530	1830	2075	2155
B - Altezza/Height (mm)	1250	1430	1690	1810
C - Altezza valvola/Valve height (mm)	440	440	440	535
D - Altezza di carico/Loading height (mm)	880	1060	1320	1320
E - Profondità/Depth (mm)	1010	1050	1050	1300
F - Larghezza/Width (mm)	735	820	820	1040
Temperatura in discesa/Temperature decrease	circa 6°C/ora - approx 6° C/hour			
Collegamento acqua/Water supply	—	tubo Ø15 interno / pipe Ø15 internal		
Liquido refrigerante/Refrigerating gas	R452A			
Ricette possibili/Recipes' storage	15 ricette/recipes			
Doccetta/Hand spray		●	●	●
Conservazione lievito madre/ Sourdough conservation	●	●	●	●
Allarme/Alert buzzer	●	●	●	●
Sonda anti-traboccamento/Anti-overflowing probe	●	●	●	●
Sonda livello minimo/Low level probe	—	●	●	●
Sistema di pesatura/Weighing system	—	○	○	○
Legenda / Legend:				
● Standard ○ Opzione / Option — Non disponibile / Not available				