

The traditional preparation of natural yeast is a complex and delicate process. The process is conditioned by the environmental variability and cleanliness of both, the work environment and the equipment used. These factors can have a negative influence on the quality of the finished products, unless the right conditions are respected. With this machine, those conditioners are fully met.

HOW TO CONTROL THE FLAVOR OF YOUR BREAD WITH AN IRREPROCHABLE HYGIENE PROCEDURE

- The maturing Cream Levain is designed only for the industry of bakery and biscuit factory.
- The use of liquid yeast shortens the kneading time and notably improves quality and elasticity of the dough, thus obtaining a loaf with a characteristic texture, aroma and flavor.
- Bakers with passion have understood its advantages, and have realized a different quality to that of semi-industrial sectors. This way we can set a boundary between typical stereotyped bread, and the artisanal style bread that any professional baker recognizes. "Full of aroma and flavor".

Characteristics

- Structure 100% in steel stainless
- Wheels/breaks for easy movement
- Control box, easy and friendly to use
- Controls PH, temperature, pressure and time

Advantages

- Regularity of quality and of taste
- Levain speed
- Easy to clean system
- Simple to use
- Procedure, 100% biological
- Economic and profitable use



▲ MOD. CL32 & CL48



◀ MOD. CL400

MOD. CL8 & CL16 ▶



TECHNICAL CHARACTERISTICS

- PB Machinery offers various sizes of Cream Levain, such as CL8, CL16, CL32, CL48 & CL400 (four hours laps).
- Its compact design facilitates filling up from the bucket to the tank.
- Large control panel.
- Easy cleaning process.
- Adjustable time of maturation.
- Multidirectional faucets.
- Solar digital thermometer with digital display.
- Pressure air control to speed the *lactobacilli* production, responsible of the lactic acid.

TECHNICAL ADVANTAGES

- More flexible fluffy and spongy dough.
- Instead of and acetic acidity it will develop a lactic acidity which deliver a creamy and raspberry aroma .
- What gives taste and aroma to a product is the process in which the savage yeast and lactobacilli bacterias get mature.
- Cream Levain is the ideal machine to guarantee these valuable characteristics in your product.
- “Cream Levain” is a powerful liquid yeast, created by autolysis, using only water and flour.
- Using the “Cream Levain” in the 20 to 23% of the weight of the flour, allows us to have savings in yeast, improvers and preservatives .

TECHNICAL INFORMATION

MOD. 8 lt	MOD. 32 lt	MOD. 48 lt	MOD. 400 lt
DIAMETER: 9 inches	DIAMETER: 12 inches	DIAMETER: 18 inches	DIAMETER: 56 inches
HEIGHT: 24 in	HEIGHT: 36 in	HEIGHT: 42 in	HEIGHT: 59 in
WEIGHT: 40 pounds	WEIGHT: 90 pounds	WEIGHT: 129 pounds	WEIGHT: 480 pounds

Translation: Rodrigo Parra Barro

DATA INFO IS APROX.

CREAM LEVAIN

The “*Cream Levain*” system guarantees the production of a unique ,remarkable, upscale bread. Full of taste and aroma .



In the precooked bread, avoid the formation of frost from the cooling process.



Made in the U.S.A.

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