

PROOFING EQUIPMENT

AFT5L

Automatic liquid sourdough fermenter - 5 l capacity, touchscreen control

TECHNICAL SPECIFICATIONS

Category	Automatic Liquid Sourdough Fermenter
Capacity	5 litres
Operating temperature	+2°C to +35°C
Dimensions (WxDxH)	260 x 430 x 650 mm
Voltage	230 V - Single-phase - 50 Hz
Power consumption	450 W
Weight	30 kg
Mixer	Inverter motor - multi-speed with scraping agitators
Control	Integrated touch screen display
pH meter	Included

KEY FEATURES & BENEFITS

- Compact design for small to medium bakeries - limited footprint and production capacity
- Transparent mixer structure: the sourdough production process is visible - ideal for open bakeries
- Inverter multi-speed motor with scraping agitators: homogeneous yeast mass
- pH meter monitoring: rigorous fermentation control for dough resistant to mould and bacteria
- Controlled water and flour dosing: improves digestibility, reduces yeast intolerance effects
- No-stop cycles: drain valve allows draw while retaining minimum quantity to auto-restart
- Touchscreen: temperature, duration and speed of maturation/storage phases fully programmable

Contact SITEP S.r.l. for custom configurations, pricing and delivery times.