

THE BEST DOUGH THE SOLUTION.

**Hematronic sourdough speed fermenter -
YOUR WAY TO AROMATIC BREAD FLAVOR**

Producing natural sourdough is like child's play with Hematronic sourdough speed fermenters. The complete fermenting process - previously incredibly time consuming for the baker - is now fully automated. Only a few work steps and your fully active, perfectly fermented sourdough is produced automatically overnight, so that you can start to bake aromatic breads immediately at the start of production. And the best news is that you can reproduce this sourdough at a consistent quality at any time.

Fully assembled and ready to use	The machine is ready to plug in and can be connected in no time at all. Only the two plug-in connectors of the fermenter must be connected to the control cabinet. Mixing up connections is impossible due to the connector form. The fermenter is controlled via the external control cabinet with user-friendly operating panel.
Mobility for easy filling and cleaning	The sourdough speed fermenter is mobile thanks to smooth-running castors. Together with the low construction height this allows for a filling directly from silos. Due to the mobility of the fermenter it can be moved to any location in the bakery for cleaning. (Exception: BRSSF1000/P)
Plug-in agitator for easy removal	The gear motor-driven shaft is mounted on a standpipe that is centered in the fermenter. The fan-shaped agitator is inserted into the socket of this shaft, which allows easy removal for cleaning.
Automatic stop for secure operation	The moving agitator stops immediately if the lid of the fermenter is opened during the fermentation process. This reduces the risk of injury to minimal levels. The mixing cycle continues as soon as the lid is completely closed.
Tilting lever for easier emptying	The machine's tilting lever facilitates the complete removal of dough and cleaning water from the fermenter.



Delivered Ready to Plug



Mobility



Plug-in Agitator



Tiltable



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HEMA BRSSF 100

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Alle mål i mm.
 All measures in mm.

Lager nr. /TN

R554

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	BRSSF100
Total rye flour requirement in kg	20 – 100
Dimensions in mm (W x D x H)	640 x 700 x 1,250
Height with lid open in mm	1,710
Weight in kg	105
Sourdough volume rye in kg	~ 60
Pre-ferment volume wheat in kg	~ 60
Pump/ Weighing	—
Touchscreen/ Data storage	—
Mobility	yes
Control cabinet: elec. connection	1.5 kW 400 V/ 3~/50Hz
Control cabinet dimensions in mm (W x D x H)	450 x 230 x 650
Control cabinet weight in kg	22

“Save time and costs while keeping your quality!”



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