

FERMENTOLEVAIN LEAVEN PROCESSOR



MADE IN FRANCE



We provide quality professional equipment and services to artisan bakeries.



FERMENTOLEVAIN RANGE

Fermentolevain® is an equipment allowing both preparation and conservation of liquid leaven to be added to the different final dough mixtures.

Considered to be revolutionary when it was marketed in 1994, this invention offered a new approach to taste and flavours and received the Innovation Trophy at the European trade fair the same year.

A true way of resisting standardisation of taste and of focusing on genuine baking know-how, its name Fermentolevain® or « Fermento » soon became a reference, even becoming part of the trade's everyday vocabulary.

KNOW-HOW

More than 60 years by your side



With more than 60 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US
+33 (04) 75 57 55 00

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

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THE HIGH-TECH TRADITION

THE ASSETS OF FERMENTOLEVAIN

- Consistency of quality and taste.
- Rapid development of leaven.
- Perfect, controlled hygiene.
- Simple use and mixing.
- A 100% organic process.
- An economical and profitable product.
- The « Chef » made directly into the tank.



TASTE FIRST

Fine gourmets or not, consumers will always love tasty bread. The hand-crafted flavour of a leaven product is popular as the crunchiness of the crust, irregular air cell structures in the dough and its cream colour give it a more rustic feel, reminiscent of old-style bread.

The loaves obtained are consistent, rich, with a slightly lactic taste that can be altered with more sour flavours by adjusting the « Chef », the temperature and the proofing time.

BETTER STORAGE AND WORKING OF THE DOUGH

Leaven bread can be stored and preserved longer than common bread, thanks to the acidity released by the bacterias, which slows down the staling. This kind of bread also has a thicker crust that acts like a protective cover. It helps to keep the humidity in the bread, and limits the drying of the crumb.

Unique and widely known for their characteristic flavour, leaven breads have a brighter and more golden color after baking.

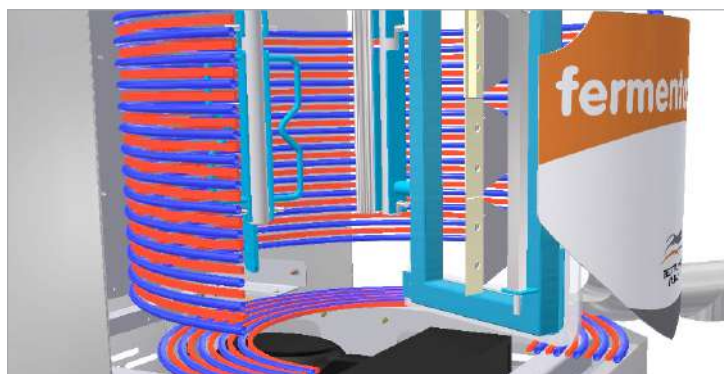
Using natural leaven shortens fermentation and kneading time. As the glutinous tissue is much more structured, mechanical operations are easier : the dough is more supple, which facilitates lamination and moulding, cutting is sharper and the dough is less sticky.



TUTORIAL
HOW TO START
MAKING YOUR
LEAVEN ?

DUAL CARE SYSTEM

All the tank capacities, even the smallest ones, contain the exclusivity Fermentolevain® : DUAL CARE. This system takes care of your leaven in the proofing phase as well as in the conservation one, so that it can develop all its flavours and be carefully preserved until you are in need of it.



FERMENTATION

A heating cord is placed between the copper coil, which allows the rise of temperature by 8°C per hour. In this way, the leaven's temperature is **homogeneous and optimum**, in order not to exceed 37°C which allows short 4-hour refreshed leavens.

COOLING AND PRESERVATION

A refrigerating unit brings the tank to temperature. It is connected to a copper cooling coil that is wrapped around the tank and on the bottom in one piece between the two sides. This technology allows a **quick cooling** - without destroying the bacteria - and a **3-day preservation** (without refreshed leaven).

ADAPTATION OF THE MIXING CYCLE TO YOUR LEAVEN

The rotation speed (rotation/min) and the mixing frequency (mixing time/resting time) are adjustable during the different phases of the refreshed leaven. Those parameters can also be adapted depending on the quantity present in the tank and on the desired fermentation's liveliness, in order to homogenize the leaven at best.

You can **modulate storage length to adapt to your leaven production and work hours**. The ferments are redeveloped at each refreshed leaven, as a result of the unique mixing and the control of the temperature.

THE RIGHT QUALITY AT THE RIGHT TIME

The Fermentolevain® range guarantees that your natural leaven capacity matches your production. All our Fermentolevain® models allow you to keep your basis leaven for several days and produce refreshed leaven in the strictest hygiene conditions. **It is now possible to make the leaven « Chef » in Fermentolevain®.**



CONTROL THE FLAVOUR OF YOUR BREAD

Controlling the development of leaven means controlling the savour and taste of your products.

By adjusting temperatures, you can easily vary the ratio between acetic acid and lactic acid, thus playing with savours and finding what most suits your customers.

TECHNICAL DATA



A PERFORMING MIXING
TOOL (UNCHANGED
FORM, PATENTED)
ENSURES AN
HOMOGENEOUS MIXING
FROM TOP TO BOTTOM.



RACKING VALVE
PREVENTING ANY
SEDIMENT FROM SETTLING
AT THE BOTTOM.



THE TANK IS IN FOOD-SAFE
STAINLESS STEEL AS ARE THE
PADDLES THAT ARE EASY
TO DISMANTLE AND DO NOT
REQUIRE SPECIFIC TOOLS.

STURDY AND EFFICIENT
SCRAPERS, WITH
DISSOCIATED STRIPS.



A HAND SPRAY ALLOWS
EASY CLEANING OF THE
TANK, PADDLES AND
SCRAPERS.



NEW DESIGN

Fermentolevain® has a new sleek and refined design. The frame, as well as the housing, are made of stainless steel. A frontal safety shield made of resin protects the frame from accidental blows, thus preventing the deterioration of the stainless steel. The tank has been redesigned to improve draining and limit retention areas. A low level probe keeps you informed on how much leaven is left in the tank, and an **anti-overflowing probe** warns you if the fermentation becomes too important.

Fermentolevain® has many new functionalities : a **scaling system** (option) integrated into the machine gives you real-time information about the amount of leaven present in the tank. Its double tare weight system facilitates the withdrawal of leaven and allows the addition of ingredients without preparing the quantities in advance. It is now also possible to inject water directly into the tank. The latest generation of Fermentolevain® has a new 7 inches touch control panel : **V-Touch**.



TUTORIAL

SCALING
SYSTEM &
RACKING

IRREPROACHABLE HYGIENE

Already a priority when Fermentolevain® was first developed in 1994, the notions of cleanability and hygiene have been modernized.

The materials used comply with all food-making requirements: the paddles and scraper in the tank are, for example, **removable without tools** and easy to clean. They can be washed in a dishwasher. Fermentolevain® offers an **automatic washing cycle** (2 cycles: economic and full) that allows a quick and easy clean up. A **hand spray** effortlessly reaches every corner of the tank and the tools (not available on the FL 30 models).

There is an opening to add ingredients directly into the tank or through the tiltable sieve. A plexiglas screen allows visual control without jeopardising hygiene. Fermentolevain® becomes more ergonomic with its **unique racking valve, anti-drip and without sediments**.



TUTORIAL

CLEANING
CYCLE AND
HAND SPRAY



TUTORIAL

DISASSEMBLY
+ CLEANING
OF TOOLS

V-TOUCH



USING A FERMENTOLEVAIN® BECOMES CHILD'S PLAY !



SIMPLIFIED MANAGEMENT WITH THE V-TOUCH

The V-Touch is an **intuitive control panel** that gives an easy access to all the machine's functionalities. The user locates and reaches quickly many parameters from the main menu.



Storage cycles are easily monitored using clear and intuitive control panels. With just a glance, you can identify the current cycle's phase: **blue for conservation, orange for fermentation.**

Optimize your brewing thanks to the **Cycle Manager system** : the paddles' rotation cycle has 3 customizable phases, for each cycle (fermentation/cooling). For each recipe, it is possible to adjust when to rotate and when to stop the paddles.

Adaptable, the V-Touch fits every baker and offers a comfortable and personalized navigation. Parameters, such as the language used or the units of measure, can be modified easily, and it is possible to create several user profiles, protected by password.

The V-Touch gives you a continued access to the performed actions log, and allows you to observe the descriptive statistics and graphic displays of Fermentolevain®'s activity (exportable).

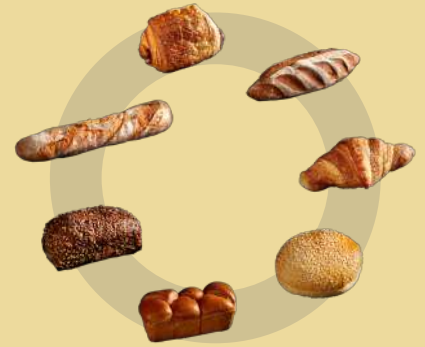
In case of a power-cut or if the machine is unplugged, the current state of the cycle is memorized.

THE BREADS OF THE WORLD AT YOUR REACH

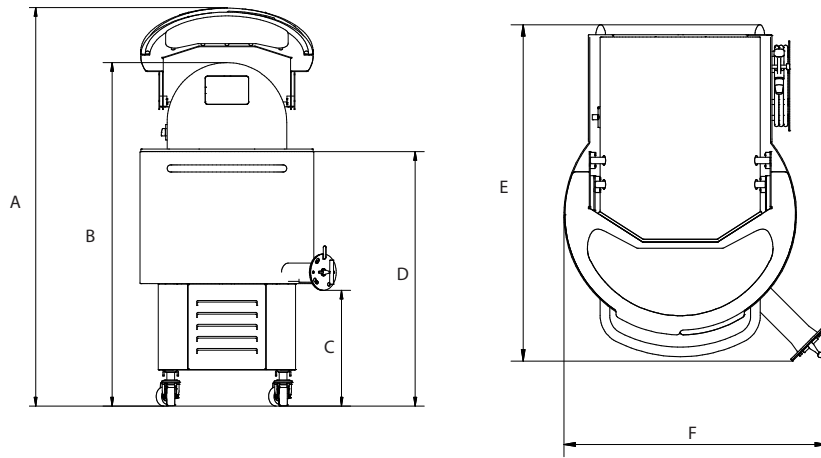
Efficient, the control panel guides the baker step by step thanks to pre-registered or customizable programs.

Four programmed recipes, conceived by master bakers, will assist you during the production of a final leaven. Two additional recipes will help you choose the type of refreshed leaven, lactic or acetic. You can also create your own recipes (up to 15) by adjusting temperature, cycle length and save them in the machine's memory.

Find even more ideas in the recipe book that comes with Fermentolevain®: 16 leaven bread recipes from all around the world !



DATA AND DIMENSIONS



FERMENTOLEVAIN

● standard € paying option

	FL 30	FL 60	FL 100	FL 200
Capacity of basis leaven (kg)	7,5	15	25	50
Capacity of refreshed leaven (kg)	30	60	100	200
Total capacity of the tank (kg)	37,5	75	125	250
Minimum refreshed leaven (kg)	15	30	50	100
Hand spray	-	●	●	●
Basis leaven conservation	●	●	●	●
Alert buzzer	●	●	●	●
Anti-overflowing probe	●	●	●	●
Low level probe	-	●	●	●
Scaling system	-	€	€	€
Electrical supply	400V / TRI+T / 50-60 Hz			
Power (kW)	1,1	1,5	2,1	3,3
Heating coil power (W)	350	525	700	1050
Temperature decrease	around 6°C per hour			
Water supply	-	Pipe Ø15 interior		
Fluid	R455A			
Nombre de recettes possibles	15 recipes			
A - Height with lid opened (mm)	1530	1830	2075	2155
B - Height (mm)	1250	1430	1690	1810
C - Valve height (mm)	440	440	440	535
D - Working height (mm)	880	1060	1320	1320
E - Depth (mm)	1010	1050	1050	1300
F - Width (mm)	735	820	820	1040
Weight when empty (kg)	195	225	270	405

OPTIONS & ACCESSORIES

OPTIONS	
PLATINUM VERSION scaling system, water injection, cleaning cycles	€



PLATINUM
More technical options for an even more precise and unequalled result in the bakehouse.



MANY AND MORE, REAL GOODS



**PAVAILLER
SOLUTION**

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