

Australian Bakery & Pizza

Importers and Distributors



Pavailer Leaven Machine

The **PAVAILLER Fermentolevain™** range leaven processors are machines for the making and the conservation of liquid leaven, to be mixed into different dough preparations.

The use of liquid leaven in bread making shortens the dough mixing time and improves the bread crumb structure - thanks to the use of liquid leaven, the dough better accepts the mechanisation (suppleness, moulding) - in function of the amount used, the flavour and savours of the product will vary



	FL80	FL140
Maximum Capacity (Kg)	75	125
Useful Capacity (Kg)	60	100
Bowl Capacity (lt)	140	210
Dimensions WXDXH (mm)	825x970x1480	825x970x1740
Depth with installed shut off	1140	1140
Height with open lid	1830	2090
Weight (Kg)	220	265
Power (Kw)	1.3	2.2



Stainless Steel paddles with lateral scraper



User friendly control panel



Quick easy maintenance with optional hand spray

Your Bakery/Pizza Equipment Specialists.

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