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Natural Yeast Fermenter for big productions



Essential help for the elaboration of leavened products

Models	Useful capacity (litres)
FLN 600	600
FLN 800	800
FLN 1200	1200
FLN 1600	1600
FLN 2000	2000



Withdrawing System



Processing Tank



Dosing Handling



Natural Yeast Fermenter For big productions

QUALITY

The high percentage of natural yeast used, provides a biological development of the dough, even without coadjuvants and enabling to eliminate beer yeast.

SEMPPLICITY

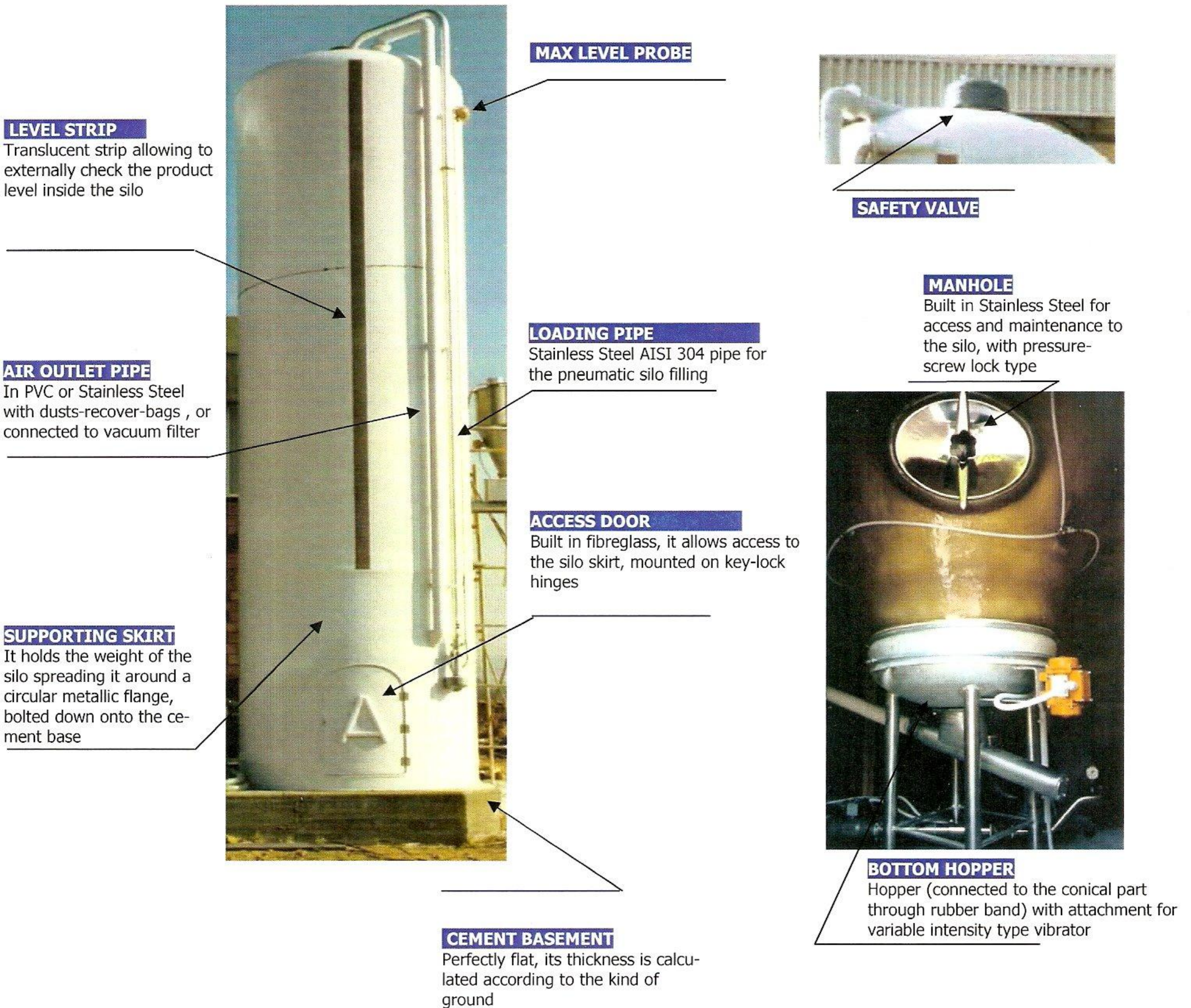
The natural yeast for the following productions is obtained by adding water and flour.

*Thanks to its automations and controls the fermenter enables to **keep both the pH** and the temperature of the natural yeast **steady** for the following process, thus assuring a linear quality.*

ADVANTAGES

- Higher dough hydration and elasticity;
- Shortening of the kneading time;
- Elimination and/or reduction of the use of technological coadjuvants;
- Elimination of all bulky natural yeast matrix equipment;
- Better softness and longer shelf-life (anti-staling action);
- Mould and stringy bacteria formation resistance;
- Enhancement of flavour and aroma;
- Regular alveolar structure and thinner crust;
- Great reduction in the use of Fitic Acid present in brown bread both wheat and rye;
- Less staff needed ;
- Much higher quality and more natural characteristics of the final product.

Fibreglass silos



The AGRIFLEX fibreglass silos, available in a wide range of capacities, are built in fibreglass and polyester resin, subject to lengthened furnace thermic treatments and subsequent sterilisation in order to eliminate any kind of pollutant, thus making them particularly suitable for the storing of food products. The high degree of insulation guarantees the integrity of the products stored during any season and at any temperature.

UPON REQUEST WE BUILD INSULATED SILOS FOR HYGROSCOPIC PRODUCTS



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TECHNICAL SPECIFICATIONS

CONSTRUCTION CHARACTERISTICS

- The silo wall, notwithstanding its dimensions and capacity, is composed by 4 layers:
- The monoblocsystem structure design
- The working process on perfectly smooth cylindrical moulds
- Welding working process through MIG machine type
- Fibreglass liner crossed at 30°, with high percentage of unsaturated polyester resin
- Carrying layer made in continuous fibreglass (65% of glass on the total glass+resin)
- External protection : Reapan white paint
- Polymerization treatment in furnace for 24 hours
- 100°C steam sterilization

CHEMO-PHYSICAL CHARACTERISTICS

- High thermic insulation power (c = 0,20 - 0,25 Kcal/mC°h)
- High mechanical resistance (R = 2500 Kg/cm²)
- High mechanical resistance/weight ratio
- Non-toxic material in specification to the law regulations (D.M. 21/03/73 All.A - Sez. 1)
- Material non-susceptible to mildews and micro-organisms

USAGE CHARACTERISTICS

- free from capillarity, highly water-proof making it suitable for food products
high protection from external agents and allowing a higher hygiene level

SERIES 220

MOD.	CAPACITY (Ton.)		DIMENSIONS (mt)		
	m ³	FLOUR	SUGAR	DIAM	H.
VR 8	8	5	6,5	2,2	4,15
VR 10	10	6-7	8-9	2,2	4,65
VR 14	14	8-9	11-12	2,2	5,65
VR 17	17	10-11	14-15	2,2	6,00
VR 21	21	13-14	17-18	2,2	7,45
VR 25	25	15-16	19-20	2,2	8,50
VR 30	30	18-19	24-25	2,2	9,90

SERIES 300

MOD.	CAPACITY (Ton.)		DIMENSIONS (mt)		
	m ³	FLOUR	SUGAR	DIAM	H.
VR 30	30	18-19	24-25	3,0	6,6
VR 40	40	24-25	33-34	3,0	8,0
VR 50	50	30-31	39-40	3,0	9,4
VR 60	60	36-37	47-48	3,0	10,9
VR 70	70	42-43	56-57	3,0	12,3
VR 90	90	53-54	71-72	3,0	15,1
VR 100	100	58-60	79-80	3,0	16,5

SERIES 250

MOD.	CAPACITY (Ton.)		DIMENSIONS (mt)		
	m ³	FLOUR	SUGAR	DIAM	H.
VR 21	21	13-14	17-18	2,5	6,50
VR 25	25	15-16	19-20	2,5	7,30
VR 30	30	18-19	24-25	2,5	8,30
VR 35	35	21-22	29-30	2,5	9,30
VR 40	40	24-25	33-34	2,5	10,2
VR 45	45	27-28	36-37	2,5	11,2
VR 50	50	30-31	39-40	2,5	12,2



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Micro-dosing Unit

For the automatic micro-dosing of raw materials



ACCURACY AND VERSATILITY

The high dosing accuracy and versatility of the micro-dosing unit of a linear and reliable work.

QUALITY AND SAFETY

The micro-ingredients automatic handling allows an always constant dosing of the product, avoiding all raw materials wastes otherwise happening on manual handling, keeping the internal environment in order and clean in conformity with the current provisions of law in relation to hygiene and safety.

SIMPLICITY

The operator is able to handle recipes through the electronic unit thanks to pre-set recipes.

All the weighing phases happen automatically until the cycle ending; then, the products are pneumatically conveyed to their point of use.

The micro-dosing unit consists of:

1. STORING TANKS

A different one for each different product; they can be loaded manually or pneumatically (through an aspiration nozzle to be dipped directly in the product stored in bags or transferred by pneumatic transport from an empty-bag hopper).

The pneumatically loaded tanks are equipped with product level indicators, max and min, and the capacity can be determined according to the needs.



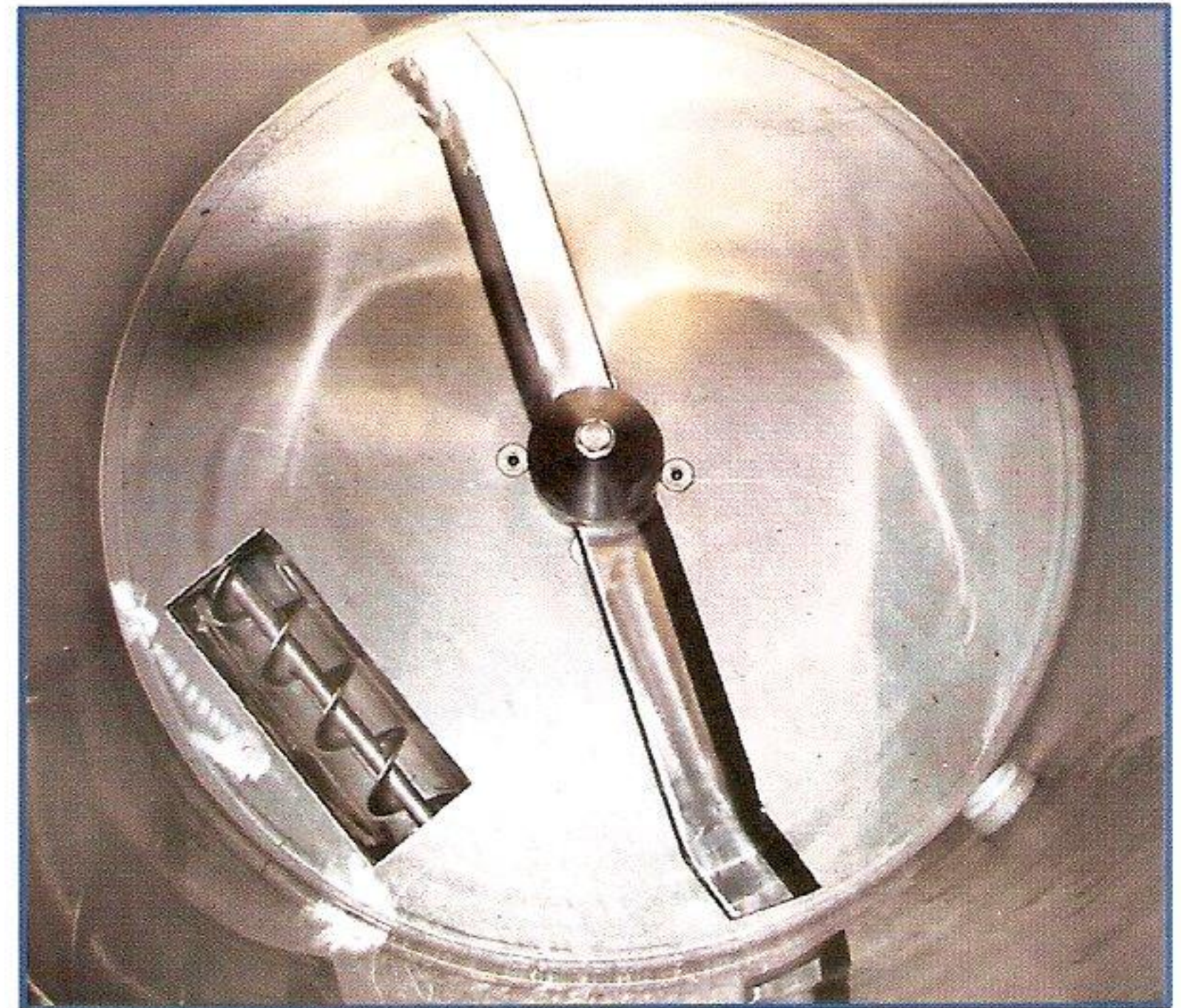
2. DRAWING SYSTEM

It guarantees the regular and linear product flow to feed correctly the batcher even when dealing with non smoothly flowing products; in this case, on the tanks flat bottom is placed a rotating blade type agitator.

3. BATCHER

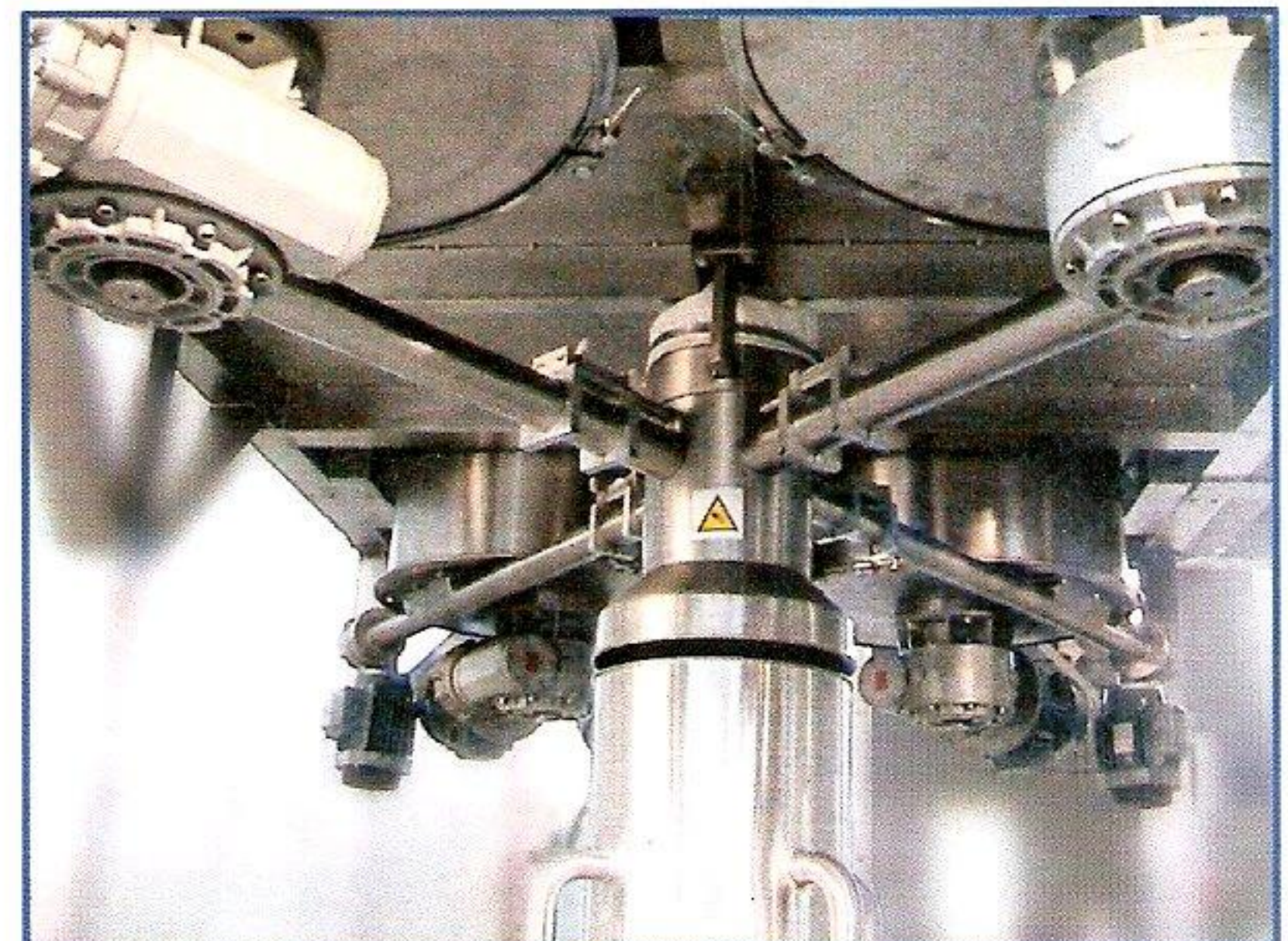
It is the fundamental device to accurately obtain the pre-set weight.

The screw conveyor extractor (of suitable dimensions according to the need) is actioned by gear motor with speed control reached by frequency deviation; furthermore, the perfect dosing is ensured by a pad valve.



4. WEIGHING PLATFORM AND CONVEYING COLLECTING POINT

This is the scale; the products, unloaded from the tanks, are collected in a dedicated hopper placed on a weighing platform and further drawn out by pneumatic transport.



Stainless steel monolithic silos



TECHNICAL SPECIFICATIONS

Metal silos for the storing of food products, monobloc built following vertical cylindrical execution and conical unload.

CONSTRUCTION CHARACTERISTICS

- Built in Stainless Steel AISI 304, 2B grade finishing
- Automatic TIG welding with electronic control and material addition.
- Monolithic design and structure

STANDARD SIZES

For different sizes, pls check with our technical dept.

CAPACITY m ³	DIMENSIONS (mt)	
	DIAMETER	HEIGHT
10	2,15	4,70
14	2,15	5,70
17	2,15	6,70
21	2,15	7,50
25	2,40	7,40
30	2,40	9,40
40	2,40	10,70
50	2,50	12,40
60	2,80	12,60
80	2,80	15,50
100	3,20	15,60



SAFETY VALVE

To limit the overpressure and underpressure inside the silo

ANTIEXPLOSION VALVE

Pre-set rupture



ACCESS DOOR

Inside the silo skirt, for maintenance.

FEED OPENINGS

With possibility to place them far from the silo.

SILO WEIGHING SYSTEM

Allowing to know at any time the real quantity of the stored product



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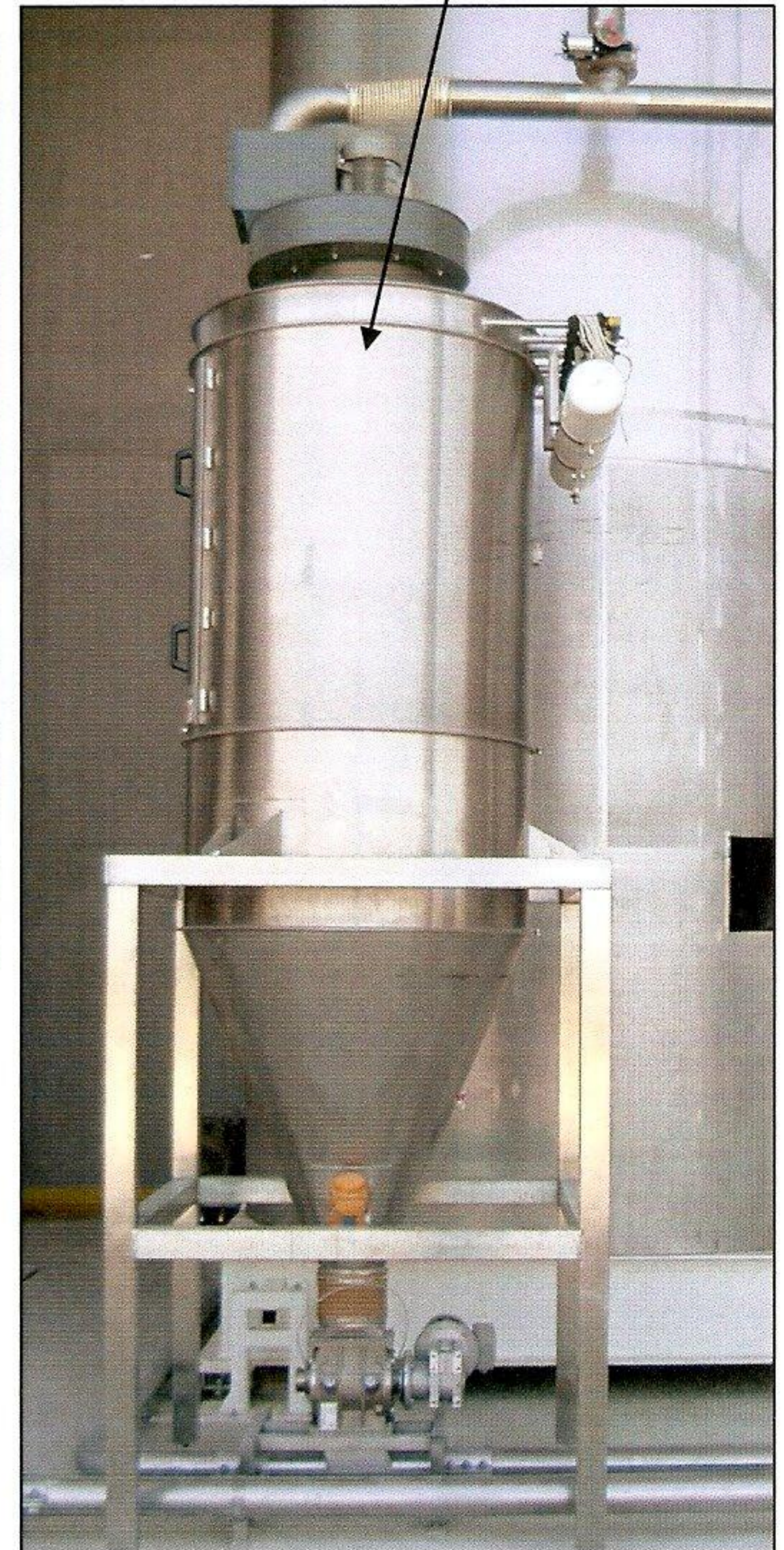
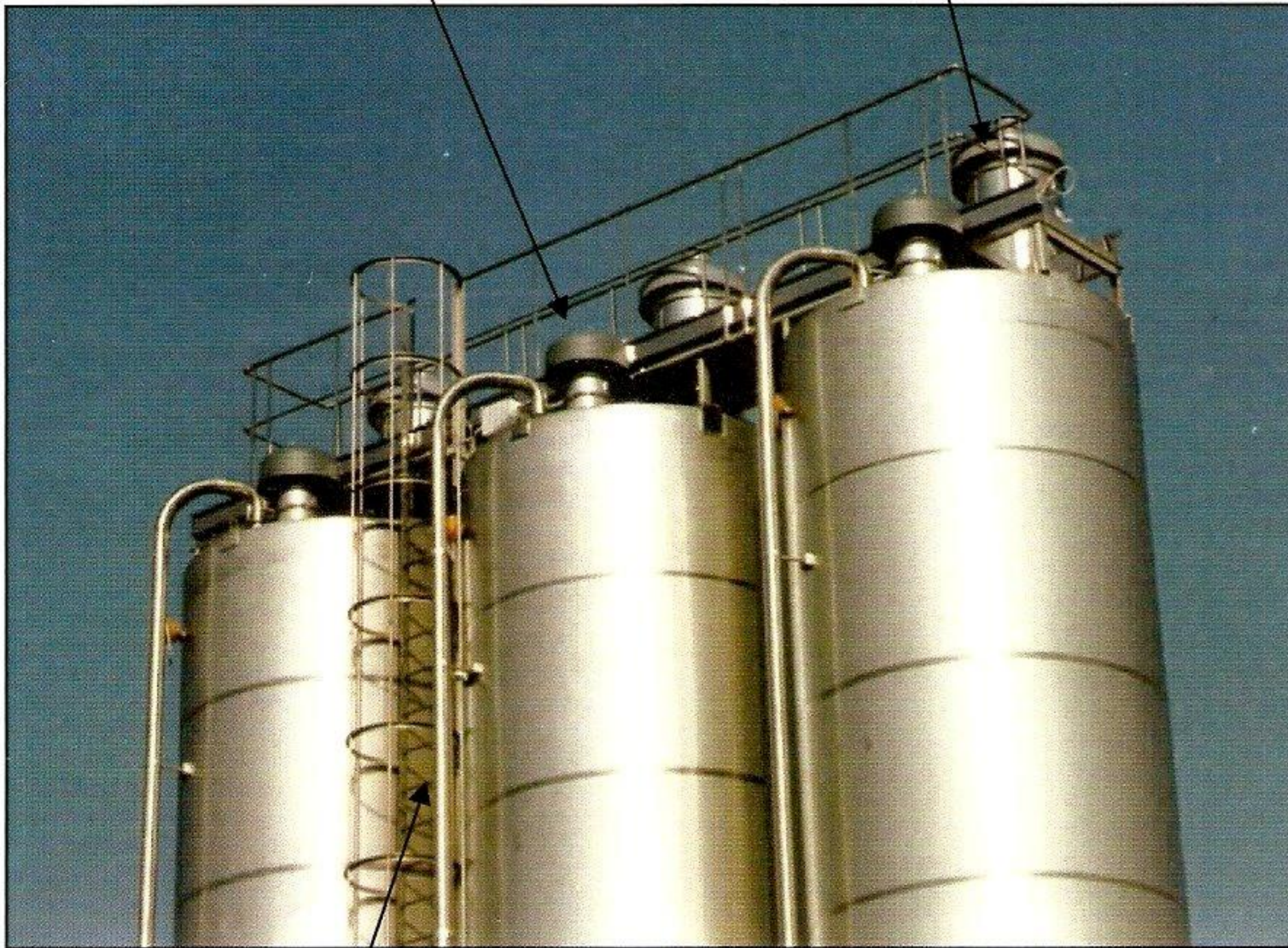
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The AGRIFLEX monolithic silos are built in top quality steel (*stainless steel AISI 304*) and are subject to a sanitising treatment making them particularly suitable for the storing of food and pharmaceutical products. Furthermore, they can be antisismically certifiable in the respect of the latest applicable law regulations.

SAFETY VALVE

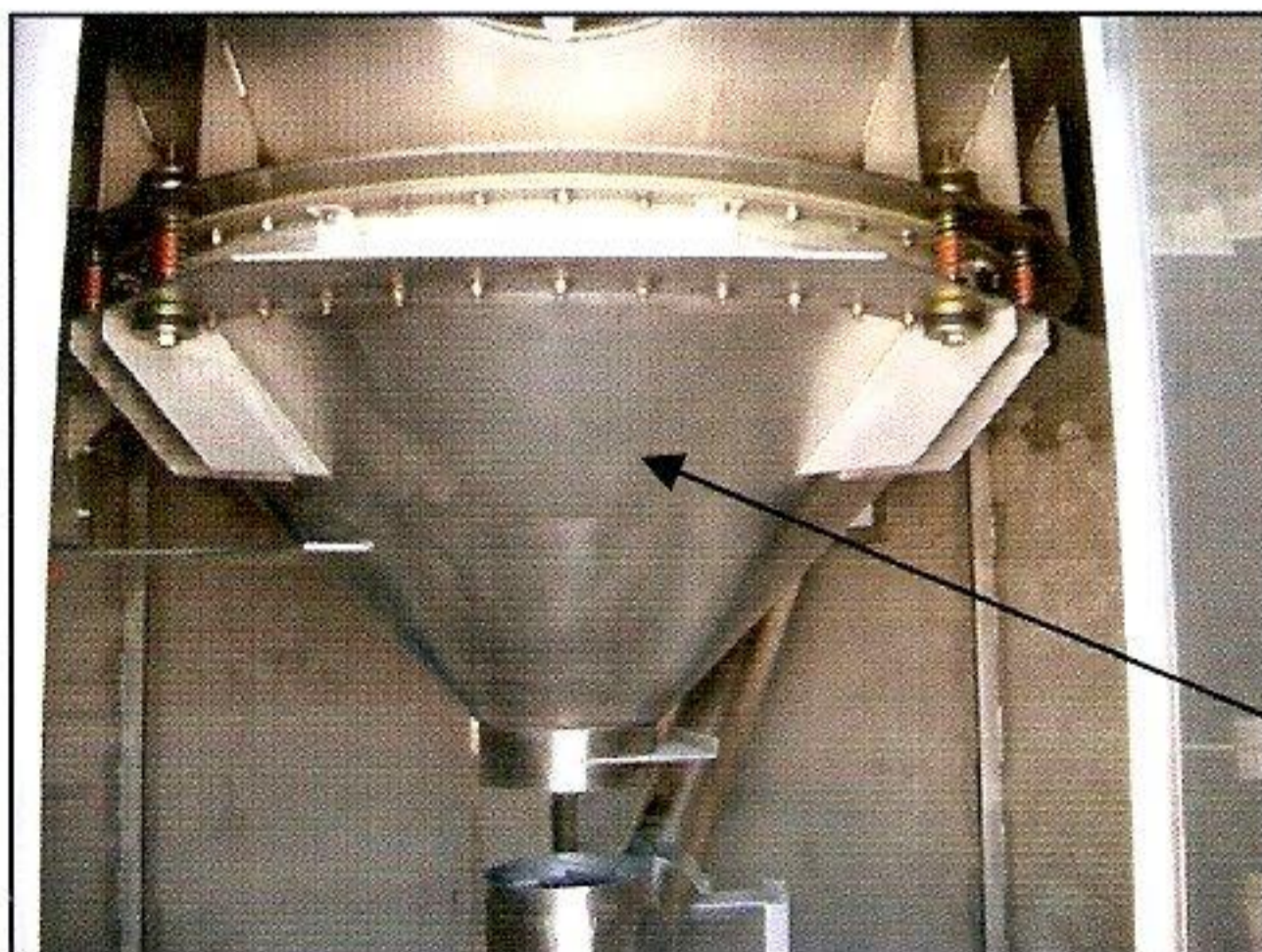
FLANGED SELF-CLEANING FILTER ABOVE SILO

SELF-CLEANING FILTER ON THE GROUND



FOOTBRIDGE - LADDER WITH SAFETY CAGE

Allow the access to the superior part of the silo for maintenance



VIBRATING EXTRACTION BOTTOM

For the homogeneous extraction of the product