

Small-scale fermenter Petit Levain for Pre-doughs and Sourdoughs

Sourdough is experiencing a renaissance – just like the Petit Levain!

The use of fermentation products from flours and grist offers numerous advantages and noticeably improves the quality of the baked goods. Use the compact Petit Levain fermenter, which we have equipped with modern technology, and take advantage of the positive characteristics of single-stage and multi-stage sourdough, poolish, sponge and pre-dough.

Overview of advantages:

- Extended shelf life
- Improved sliceability
- More intense taste and aroma
- Consistent production of product at the press of a button
- Reduced costs for baking agents
- Reduced susceptibility to microbial spoilage

Product Information:

Container: Three-walled, stainless steel
 Agitator paddle: Removable, with scrapers
 Filling: Large opening, safety switch
 Cooling: Cold water circuit, self-contained
 Product removal: Manual removal via hand valve



Petit Levain SPL-80



Petit Levain SPL-150



Petit Levain SPL-300



Petit Levain SPL-500

Producing traditional high-quality baked goods with sourdough using modern technology.

Our small-scale fermenter Petit Levain supports bakeries in the production of traditional baked goods. These tanks can be used in the development of new products, or in the manufacture of specialty products outside of your standard production system. We offer four model sizes with 500, 300, 150 and 80 liters to suit your specific needs. As a mobile device the fermenter is ready for use at any time and can be flexibly integrated into your work processes.

Two programs with multi-stage temperature control are available for daily production. The control displays the current product temperature, target product temperature, current program step, and remaining operating time left in the program. The fermentation program can be easily adapted to special and seasonal products through proper programming.

Our aim is to offer you a high-quality technical device that is easy to use and clean daily. Through your recipes and specifications, you determine the type and complexity of your sourdough. The Petit Levain offers a controlled environment to provide you with consistent product every day.

Follow the industry trend and increase the quality of your bakery products by producing your own pre-doughs and sourdoughs – *NATURALLY!* We look forward to advising you on the selection of a model that meets your needs. Please contact us for further details.



W&K-Automation GmbH

We are one of the world's leading suppliers of Sourdough, Poolish and Re-work systems and liquid handling. In addition, we offer our customers solutions in process technology and automation. With our systems we can cover all relevant steps of dough production: Starting with silo technology, through pre-dough production and recipe control to kneading technology.

Our capabilities include:



Pre-dough / Sourdough



Re-work processing



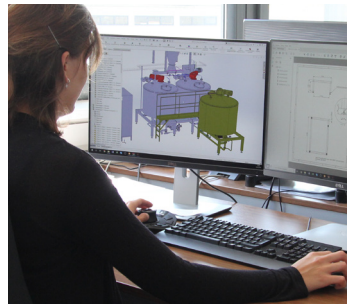
Hammermills



Water Dosing Systems



Controls & Automation



Process & Engineering



Yeast dissolver



Customized planning and development

Our customers

Our customers are medium-sized and large bakeries. Thanks to our expertise in the fields of liquids and automation technology, we also take on projects in other food sectors, such as chocolate factories or breweries.

What distinguishes us is that we usually enter into long-term partnerships with our customers and can support them in the design and implementation of new projects such as W&K solutions.

Our network - Your advantage

We cooperate permanently with specialized partners in tank manufacturing, piping, stainless steel welding, etc. This guarantees high quality in planning and execution. These resources make large projects at home and abroad feasible for us. Our customers know this structure and appreciate the advantages.

