

# Ecoline

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High-quality **fermenters**  
for **every** need



Fermenter  
**Kochstück Ecoline**

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## Sourdough systems and standard systems for your business

In addition to the above products, we also offer the Ecoline aroma system and storage container. The three-walled aroma system Ecoline is suitable for 100-500 kg of thermally guided pre-dough. In the AromaStück®, grain milling products are heated together with water and the starter DIOStart aroma. After a defined development time, a variety of aroma components and natural maltose form for a distinctive flavour profile. The A 300 and 500 H Comfort Ecoline have a powerful pump for dosing out, as does the A 500 K Comfort Ecoline, which completes the Ecoline aroma systems as a cooling and storage unit. The Ecoline transport and storage container rounds off the product range. It enables easy capacity expansion for all flowable pre-doughs and is thus the solution for your capacity bottlenecks. Click on the images for more details



## Pre-dough systems - Fully automatic product control

Another highlight of our product range are the fully automatic pre-dough systems. These include the Aroma Multiline, the Multiline for rye, wheat and pregelatinised pieces, the Aroma Systemline and the system for continuous pre-dough production. The pre-dough systems have in common that they feature optimised process control for constant quality. You decide which capacity you need. Thanks to variable fermentation times and flexible stirring intervals, specially selected guides can be set up, even completely different pre-doughs.



## Capacities of the fully automatic pre-dough plants

The Aroma Multiline and Aroma Systemline are available with 500 or 1000 kg capacity at a flour:water ratio of 1:2 depending on the raw materials and processes used. The Multiline for rye, wheat and swelling piece can be purchased with up to 1400, 2800 or 4100 l capacity at a flour:water ratio of 1:1 to 1:1.5 (swelling piece at a flour:water ratio of 1:2). The sourdough systems for regular pre-dough production, on the other hand, are individually configured with 1,400 to 17,200 l capacity per fermenter at a flour:water ratio of 1:1 to 1:1.2. This includes fermenters for production, maturing and storage, which are interconnected by a piping system. Depending on the requirement profile, a separate starter fermenter is available for the production of starter for rye or wheat sour.



## Pre-dough plants for rye

The Ecoline rye plant for 300-600 kg sourdough enables the safe production of single- and multi-stage rye sourdoughs. The outstanding feature of the DoughExperts rye plant is the anchor agitator with wall and floor scraper. The Compactline rye plant also offers many advantages. This compact plant with cooling or temperature control for all rye sourdoughs  $\geq$  TA 220 is available with a net capacity of 650 l - corresponding to about 500 kg of sourdough. Plant variants of the DoughExperts rye plant with temperature control unit and frequency converter make a completely flexible production of rye sourdoughs with variable temperature control, individual stirring speeds or rest periods possible. The anchor agitator ensures rapid mixing and optimum temperature control through wall scrapers. Take a look at the Ecoline bread fermentation system (for 200-1000 kg sourdough). Its special feature is a robust knife agitator for crushing whole loaves of bread. With this process, surplus bread becomes tomorrow's valuable raw material, which is beneficial both in terms of quality and business management. After 42 hours of maturing, the bread fermentation is soured, which means it can be used as sourdough for another week without being cooled.



Wheat and Spelt Ecoline - Individual production of yeast pre-dough, wheat and spelt sourdough

Quick. Lump-free. Variable.

#### Your main benefits

- ✓ Mobile and ready to plug in
- ✓ For 200 kg, 300 kg, 500 kg and 1000 kg pre-dough
- ✓ Control with process-optimised programme including freely programmable process parameters (exception: W 200 Ecoline)
- ✓ Hygiene- and cleaning-friendly design of the unit
- ✓ Easy to operate
- ✓ Reproducible processes through the use of DIOStart

This single-walled compact plant for all wheat pre-doughs  $\geq$  TA 200-250 and all wheat sourdoughs  $\geq$  TA 220-250 is available in the various sizes with net contents of 200, 300, 500 and 1000 kg of predough, depending on your needs.

A special feature of the DIOSNA Ecoline wheat plant is the special agitator for fast, lump-free mixing. For maximum flexibility in your operation, the RW 500 and RW 1000 Ecoline can additionally produce a wide variety of rye sourdoughs.

## Furnishing

Thanks to variable fermentation times and flexible stirring intervals, you can prepare specially selected guides up to twice a day, even completely different pre-doughs. A true all-rounder that can produce up to 2 tonnes of pre-dough per day (W 1000 Ecoline) in a very small space. This wheat plant consists of a single-walled stainless steel fermenter and has a PLC control with touch panel or push buttons (only W 200 Ecoline).

On the W 200, the lid serves as a useful stainless steel worktop measuring 890 x 930 mm.

The special agitator guarantees gentle, lump-free mixing. The pump unit is a dry-running BT3 gear pump (W 200 Ecoline BT2) and the dosing hose is installed for you with a 180° return bend. To support you in your pre-dough production, we offer you technological coaching. For ideal pre-dough quality, we recommend our DIOStart products.



Rye Ecoline - Safe production of single- or multi-stage rye sourdoughs

Compact. Mobile. Variable.

#### Your main benefits

- ✓ Mobile and ready to plug in
- ✓ For 500 and 1000 l, corresponding to about 300 kg and 600 kg pre-dough
- ✓ Control with process-optimised programme including freely programmable process parameters
- ✓ Hygiene- and cleaning-friendly design of the unit
- ✓ Easy to operate
- ✓ Reproducible processes through the use of DIOStart

This compact unit for all rye sourdoughs  $\geq$  TA 200 is available in the different sizes with net contents of 500 and 1000 l, depending on your needs. They are suitable for about 300 and 600 kg of sourdough.

A special feature is the anchor agitator with wall and bottom scraper.

Thanks to variable fermentation times and flexible stirring intervals, you can start specially selected guides up to twice a day, even for completely different pre-doughs. A true all-rounder with which you can produce up to 2 tonnes of pre-dough per day (RW 1000 Ecoline) in a very small space.

With the RW 500 and RW 1000 Ecoline, a wide variety of wheat pre-doughs and sourdoughs can also be produced.

## Furnishing

Variable fermentation times and flexible stirring intervals ensure that you can prepare specially selected guides up to twice a day - even with completely different pre-doughs. This compact all-rounder can produce up to 2 tonnes of pre-dough per day in a very small space (RW 1000 Ecoline). This wheat plant consists of a single-walled stainless steel fermenter and has a PLC control with touch panel.

The anchor agitator with wall and floor scraper ensures gentle, lump-free mixing. The pump unit is a dry-running BT3 gear pump and the dosing hose is provided for you with a 180° return bend.

To support you in your pre-dough production, we offer you technological coaching. For ideal pre-dough quality, we recommend our DIOStart products ([link](#)).



Aroma Ecoline – Individual production of swelling, scalding, cooking and AromaStück®

Thermally guided pre-doughs

#### Your main benefits

- ✓ Mobile (exception: A 500 K Comfort Ecoline) and ready to plug in
- ✓ For 100 kg, 300 kg, and 500 kg thermally controlled pre-dough
- ✓ Control with process-optimised programme including freely programmable process parameters
- ✓ Hygiene- and cleaning-friendly design of the unit
- ✓ Easy to operate
- ✓ Reproducible processes through the use of DIOStart

This triple-jacketed compact system with a water bath jacket for all thermally controlled pre-doughs  $\geq$  TA 300 is available in various sizes with net contents of 100, 300 and 500 kg per batch, depending on your needs.

With the AromaStück®, ground grain products are heated together with water and the special DIOStart aroma. After a defined development time, a large number of aroma components and natural maltose form for an unmistakable taste profile.

The A 300 and 500 H Comfort Ecoline have a powerful dosing pump, as does the A 500 K Comfort Ecoline, which completes the Ecoline aroma systems as a cooling and storage system.

## Furnishing

The aroma systems of the Ecoline series consist of a triple-jacketed stainless steel fermenter with a water bath jacket. The A 500 K also works with pillowplate technology.

The special agitator ensures that your raw materials are mixed gently and without lumps.

The system has a PLC control with touch panel and the pump unit is a gear pump that can run dry (except for the A 100 and A 300 H). The dosing hose is provided with a 180° return bend. (Except for the A 100).

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