

Compactline

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High-quality fermenters
for **every** need



Fermenter
Kochstück Compactline



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 Compactline – flexible compact plant with cooling for all wheat and spelt pre-doughs

Flexible production of wheat pre-doughs with variable temperature control

Your main benefits

- ✓ Mobile and ready to plug in
- ✓ With cooling and optionally with temperature control unit and/or frequency converter
- ✓ 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 system with cooling for all wheat pre-doughs \geq TA 200-250 and all wheat sourdoughs \geq TA 220-250 is available in different sizes with net contents of 200 and 500 kg predough, depending on your requirements. Plant variants of the DIOSNA wheat plant with temperature control unit and frequency converter enable you to produce wheat pre-doughs completely flexibly with variable temperature control, individual stirring speeds and resting times. The mixing is gentle, but without washing out the gluten. The RW 650 Compactline can also be used to produce a wide variety of rye sourdoughs.

Furnishing

The three-walled stainless steel fermenter contains a refrigeration unit for flexible cooling of your wheat predoughs. With the frequency converter, you can flexibly set your desired stirring speeds. The W Compactline has a propeller agitator, while the RW Compactline has an anchor agitator. All variants are controlled via a touch panel.

The pump unit is a dry-running BT3 gear pump 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 predough quality, we recommend our DIOStart products.



Rye Compactline – Safe production of single- or multi-stage rye sourdoughs

Flexible. Mobile. Variable.

Your main benefits

- ✓ Mobile and ready to plug in
- ✓ With cooling and optionally with temperature control unit and/or frequency converter
- ✓ 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 with cooling or temperature control for all rye sourdoughs \geq TA 220 with a net capacity of 650 l produces approximately 500 kg of sourdough.

Plant variants of the rye plant with temperature control unit and frequency converter enable completely flexible production of rye sourdoughs with variable temperature control, individual stirring speeds or rest periods. The anchor agitator offers fast mixing and optimal temperature control through wall scrapers.

The RW 650 Compactline can also be used to produce a wide variety of wheat pre-doughs and wheat sourdoughs

Furnishing

The rye plants of the Compactline series come standardised as a three-walled stainless steel fermenter including a refrigeration unit.

System variants with an additional temperature control unit and frequency converter ensure completely flexible production of your rye sourdoughs. The temperature control is variable, the stirring speeds individually adjustable and the resting times adaptable to your operation.

The anchor agitator with wall and floor scrapers is optimally adapted to your processes. The system has a PLC control with touch panel and the pump unit is a dry-running gear pump BT3. The dosing hose is provided with a 180° return bend.

To support you in your pre-dough production, we offer you technological coaching. For ideal predough quality, we recommend our DIOStart products.

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