

# Ecoline

## По вопросам продаж и поддержки обращайтесь:

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Вологда (8172)26-41-59  
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Киров (8332)68-02-04  
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Кострома (4942)77-07-48  
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Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Липецк (4742)52-20-81  
Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
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Рязань (4912)46-61-64  
Самара (846)206-03-16  
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Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
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Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
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Сургут (3462)77-98-35  
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Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
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Ярославль (4852)69-52-93

# Scrap Dough & Leftover Bread Processing

## Sustainability is our motto

Excellent quality results with efficient progress - with DIOSNA bakery machines you get the maximum out of your operation. The broad product portfolio includes everything from compact systems for small businesses to fully automated solutions for large-scale operations that enable uncomplicated and economical operations. The Osnabrück-based company has been manufacturing excellent machines for over 135 years. While the initial focus was on systems for agriculture and domestic farming, today the company concentrates on the food and pharmaceutical industries. With experience and pioneering spirit, DIOSNA drives the constant further development of its products, for suitable and innovative investments towards the future.



Bread fermentation  
**Ecoline (for 200 - 1000kg Pre-dough)**



Bread mixer  
**Ecoline (for 375kg Bread mix)**



Star roller and sliding hopper

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Bread Fermentation Ecoline – Rye sourdough fermenter for bread fermentation

Flexible. Mobile. Variable.

#### Your main benefits

- ✓ Mobile and ready to plug in
- ✓ For 200 kg, 300 kg, 500 kg and 1000 kg bread fermentation
- ✓ Control for easy compliance with fermentation times and dosing quantity control
- ✓ Hygiene- and cleaning-friendly design of the unit
- ✓ Easy to operate
- ✓ Reproducible processes through the use of DIOStart

This compact unit was developed exclusively for the patented two-stage rye sourdough TA

200 and is available in different sizes with net contents of 200, 300, 500 and 1000 kg of pre-dough, depending on your needs.

A special feature of the DIOSNA bread fermentation system is the robust knife agitator for crushing whole loaves of bread. With this process, your surplus bread is reprocessed into tomorrow's valuable raw material. As a component of sourdough production, this is beneficial for you both qualitatively and economically.

After 42 hours of maturing time, the bread fermentation is acidified and can be used as sourdough for one week without refrigeration.

## Furnishing

The bread fermenters of the Ecoline series consist of a single-walled stainless steel fermenter including a knife agitator to reduce the size of your leftover bread.

The lid of the B200 model can also be used as a stainless steel worktop (dimensions: 890 x 930 mm).

The unit has a PLC control with touch panel or push buttons (B200 Ecoline only) and the pump unit is a dry-running BT3 gear pump (BT2 on the B200 Ecoline). The dispensing hose is provided to you with a 180° return bend. It is an ISO fermenter for the 1st stage with a capacity of 70 litres.

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

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