

# AF 300 DIGY FERMENTER

MIXING SOLUTIONS  
FOR THE BAKING,  
PASTRY AND  
SNACK FOOD  
INDUSTRIES

Add an authentic taste to your recipes  
**Up to 200 kg of sourdough**

**NEW**

The fermenteur ensures  
the mixing, maturation  
and conservation of the  
sourdough



Click/Scan  
to watch the demo video








## YOUR NEEDS

- Produce a soft and creamy, high-quality sourdough
- Quickly achieve a smooth, homogenous mixture
- Easily control your sourdough production
- Facilitate daily operations such as loading or cleaning
- Machine that fits easily in your facility



## OUR SOLUTIONS

-  Soft mixing, without shearing to produce liquid to semi-pasty sourdough
-  High-performance tool for optimal thermal exchange and good homogenization
-  Ease-of-use thanks to the Digy touch interface and pre-set recipes
-  Easy cleaning with its removable cover, drain valve, and stainless steel parts
-  Ergonomic machine on wheels, easy to move around



# AF 300 DIGY FERMENTER

## Features



1 High-performance tool with scrapers



2 Digy touchscreen interface



3 Two-part see-through, removable cover



4 Ergonomic and hygienic drain valve

### AF 300 DIGY advantages:

- High efficiency tool to obtain a smooth, homogeneous mixture quickly;
- Process versatility with its 3 pre-set sourdough recipes;
- Optimal ergonomics and user-friendly.



### Performance and mixing quality

- Stainless steel 300 liters bowl, to produce up to 200 kg of liquid to semi-pasty sourdough.
- High-performance tool for gentle mixing, without shearing, to ensure optimal development of the gluten network. ①
- Rotation of the tool in both directions for a good homogenization.
- Ingredient calculation and recipe configuration tool (4 phases can be configured: mixing, fermentation, maturation, preservation) 3 pre-set recipes. ②
- Heating by siliconized heating plate ensuring a homogeneous diffusion in the bowl and fast cycles.
- Cooling system by embossed tank.
- Anti-overflow probe.

### Ergonomic design

- Bowl height adapted to make daily work easier: 1.10 m ③
- The two-part transparent cover allows permanent control of the sourdough and its total clearance makes it easier to pour ingredients into the bowl. ③
- Digy touchscreen interface for programming the time and temperature. ②
- Thanks to its self-braking wheels and its single-phase motorization, it fits easily in your facility.

### Cleanability

- All stainless steel machine with optimized design preventing cross-contamination.
- Transparent and watertight cover to protect against splashes and flour dust. ③
- Reversible scraper system integrated in the mixing tool and rotates in both directions to avoid icing and flour residues on the wall.
- Drain valve flush-mounted on the product side, ensuring full passage of sourdough. ④
- Sloping tank bottom to simplify draining and cleaning.
- Removable tool, scraper, valve and cover, which can be cleaned in a battery washer.
- Shock-resistant Digy screen, waterproof and flour dustproof (IP 65). ②

### Maintenance and sustainability

- Resistant materials and robust design
- Energy efficiency thanks to its perfectly sized heating/cooling unit, without waste or overconsumption of energy.
- The tool, the cover and the drain valve are completely removable without tools.
- Removable casings for easy access to control points and maintenance areas.

Technical specifications		AF 300
Bowl capacity (l)		300
Product capacity mini/max (kg)		50/200
Power (kW)		3,5
Tension (Hz)		220/240 V single-phase + Earth - 50/60Hz
Dimensions (mm)	A	1390
	B	1075
	B'	1565
	C	1200
	D	370
Weight (kg)		310

### Eco-friendly design

As part of our commitment to sustainability, most AF 300 DIGY fermenter parts can be recycled.

