

THE BEST DOUGH. THE SOLUTION.



The secret to your success -

TRADITIONAL BAKING WITH STATE-OF-THE-ART TECHNOLOGY

Baked goods at dumping prices - more and more bakeries are exposed to this horrendous scenario due to the increasing number of discount bakeries as well as supermarkets and gas stations offering baked goods. How can bakeries prevail in this price war?

It's simple - with traditional artisan baking skills to ensure the incomparable, aromatic flavor of bread that impresses your customers. This is easier said than done, seeing how it requires an immense work effort and associated labor costs. But we have the solution.

With Hematronic sourdough and wheat pre-ferment speed fermenters you can combine traditional artisan baking skills with state-of-the-art technology. Automatic maintenance of your sourdough and pre-ferment provides you with a base product to create breads with a unique quality and flavor. All of this with a reasonable expense of work and time.

Get to know us and our machines. We will certainly have the right size for your bakery. We offer professional and technical advice, recipes and baking suggestions, create your very own recipes in cooperation with you, and offer a trial period for a Hematronic fermenter so that you will be able to compare it to your current products. See for yourself!

How can we help you?

Your advantages at a glance:

TOP OF THE LINE BREAD QUALITY

by combining traditional artisan baking skills and state-of-the-art technology

CONSISTENT QUALITY

through precise reproducibility of the sourdough and pre-ferment

SIMPLE CONVERSION TO NEW TECHNOLOGY

through extensive professional and technical instructions from our master bakers

INCREASED SALES

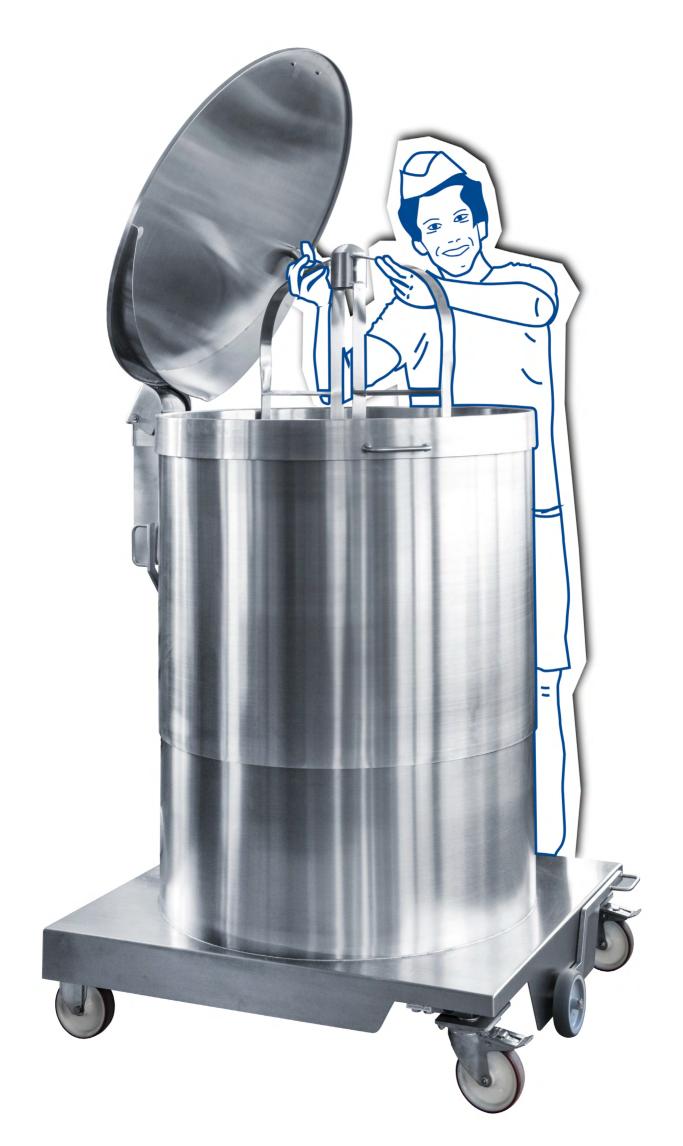
through aromatic bread flavor, optimal crispness, and long-term freshness of baked goods, all of which will impress your customers

REDUCED OPERATING COSTS

by omitting conditioners and additives, with reasonable use of staff

USER-FRIENDLY MACHINES

through easy operability, robust electronics, mobility, and easy cleaning



Hematronic sourdough speed fermenter -

YOUR WAY TO AROMATIC BREAD FLAVOR

Producing natural sourdough is like child's play with Hematronic sourdough speed fermenters. The complete fermenting process - previously incredibly time consuming for the baker - is now fully automated. Only a few work steps and your fully active, perfectly fermented sourdough is produced automatically overnight, so that you can start to bake aromatic breads immediately at the start of production. And the best news is that you can reproduce this sourdough at a consistent quality at any time.

Fully assembled and ready to use	The machine is ready to plug in and can be connected in no time at all. Only the two plug-in connectors of the fermenter must be connected to the control cabinet. Mixing up connections is impossible due to the connector form. The fermenter is controlled via the external control cabinet with user-friendly operating panel.
Integrated weighing cells for precise filling and removal	The fermenter itself is made of a solid, V4A stainless steel container with integrated weighing cells, which allow for the precise filling of the sourdough speed fermenter with the required ingredients as well as a precise removal of the required quantity of sourdough after completion of the fermentation process.
Mobility for easy filling and cleaning	The sourdough speed fermenter is mobile thanks to smooth-running castors. Together with the low construction height this allows for a filling directly from silos. Due to the mobility of the fermenter it can be moved to any location in the bakery for cleaning. (Exception: BRSSF1000/P)
Plug-in agitator for easy removal	The gear motor-driven shaft is mounted on a standpipe that is centered in the fermenter. The fan-shaped agitator is inserted into the socket of this shaft, which allows easy removal for cleaning.
Automatic stop for secure operation	The moving agitator stops immediately if the lid of the fermenter is opened during the fermentation process. This reduces the risk of injury to minimal levels. The mixing cycle continues as soon as the lid is completely closed.
Pump and drainage tap for simple removal of dough	With the integrated pump you can remove the fully fermented sourdough directly via a dosage tube into the kneading bowl or other containers. Alternatively, it can also be removed through the drainage tap on the rear of the fermenter.
Tilting lever for easier emptying	The machine's tilting lever facilitates the complete removal of dough and cleaning water from the fermenter.



Delivered ready to plug



Mobility



Plug-in agitator

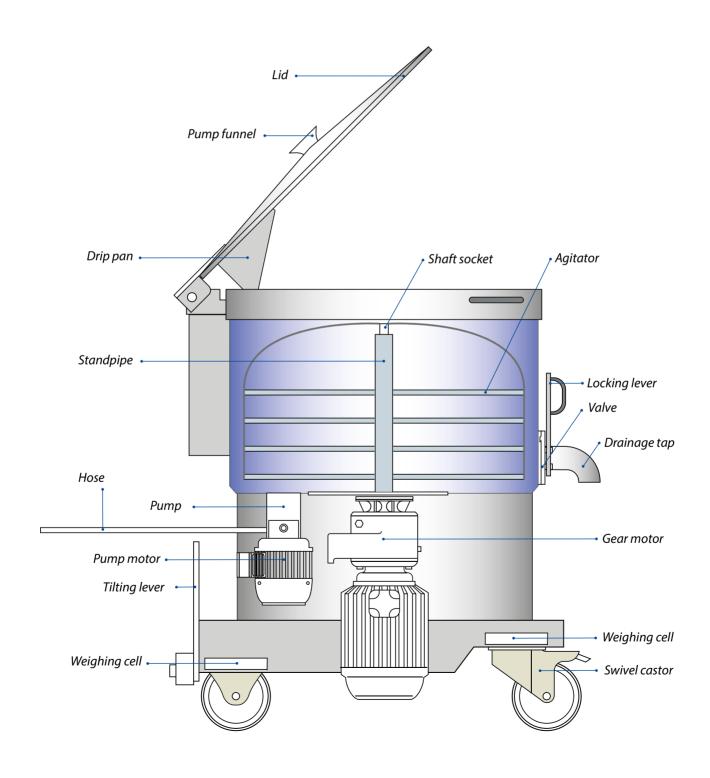


Tiltable

Fast amortization of costs ...

... within 1-2 years with rye sourdough based on the omission of conditioners and other additives.

Figure: Technical design of BRSSF sourdough speed fermenter



BRSSF sourdough speed fermenters at a glance

F	BRSSF100	BRSSF200	BRSSF200/P	BRSSF300/P	BRSSF500/P	BRSSF1000/P
Total rye flour requirement in kg	20 – 100	60 – 200	60 – 200	80 – 300	150 – 500	200 – 1,000
Dimensions in mm (W x D x H)	640 x 700 x 1,250	840 x 900 x 1,250	840 x 900 x 1,250	850 x 1,020 x 1,300	1,080 x 1,280 x 1,280	1,240 x 1,320 x 1,770
Height with lid open in mm	1,710	1,920	1,920	2,040	2,290	2,450
Weight in kg	105	154	154	233	350	613
Sourdough volume rye in kg	~ 60	~ 120	~ 120	~ 180	~ 280	~ 600
Pre-ferment volume wheat in kg	~ 60	~ 120	~ 120	~ 180	~ 280	~ 600
Pump/ Weighing			yes	yes	yes	yes
Touchscreen/ Data storage						yes
Mobility	yes	yes	yes	yes	yes	
Control cabinet: elec. connection	1.5 kW 400 V/ 3~/50Hz	1.5 kW 400 V/ 3~/50Hz	1.5 kW 400 V/ 3~/50Hz	2.2 kW 400 V/ 3~/50Hz	4.0 kW 400 V/ 3~/50Hz	5.5 kW 400 V/ 3~/50Hz
Control cabinet dimensions in mm (W x D x H)	450 x 230 x 650	820 x 330 x 820				
Control cabinet weight in kg	22	22	22	22	22	48



BRSSF is not sufficient for your needs? Contact us. We can also design systems incorporating several BRSSF.



Connections control cabinet



Control cabinet



Operating panel



The new BRSSF1000/P -

FOR LARGE BAKERIES WITH A HIGH DEMAND FOR SOURDOUGH

We have developed the new BRSSF1000/P to satisfy the demand of large bakeries. The machine will allow you to produce large quantities of sourdough at once - yet still without the use of conditioners and additives. You will still achieve the familiar, all-natural quality despite large quantities. And you will be ready for your customer's rush on your special bread.

BRSSF1000/P has been designed to be as compact as possible. Despite its size of 1,240 width x 1,320 depth x 1,770 mm height and a weight of 613 kg it is still user friendly when starting the sourdough, removing the finished product, or cleaning afterward. And your BRSSF1000/P is ready for the next use.

Our new touchscreen makes operation of the fermenter even easier and more comfortable. The innovative data storage will also allow you to retrace the complete fermentation process retroactively and reproduce it precisely at any time.

Figure: BRSSF1000/P

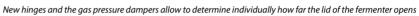


With BRSSF1000/P I can produce up to 600 kg rye sourdough or 600 kg wheat pre-ferment in one go. And with the integrated weighing cells I can remove precise quantities - just as I need it.





Emergency drainage tap at the bottom of the fermenter for easy emptying of dough or cleaning water







Hematronic wheat pre-ferment speed fermenter -

YOUR WAY TO BAKED WHEAT GOODS WITH A UNIQUE QUALITY

Whether it's bread, small or sweet baked goods made from wheat flour - BRSSF/PVK produces wheat preferments in an incomparably excellent quality. Due to the slight acidification of the pre-ferment you will be able to add a large quantity of it to your dough. The finished baked goods made from wheat flour will be characterized by hearty aromas, excellent crispness, and superior freshness. Your customers will love your baked goods!

The production process of a pre-ferment is very easy: water, baker's yeast, and wheat or spelt flour are added to the fermenter, which controls the fermenting process fully automatically. The finished pre-ferment is chilled automatically after an 8 hour fermentation period and is ready for further processing after a total of 12 hours. The fully active pre-ferment can now be used for up to 24 hours.

BRSSF/PVK is equipped with all the technical advantages of BRSSF sourdough speed fermenters:

FULLY ASSEMBLED

and ready to use

INTEGRATED WEIGHING CELLS

for precise filling and removal

MOBILITY

for easy filling and cleaning

PLUG-IN AGITATOR

for easy removal

AUTOMATIC STOP

for secure operation

PUMP AND DRAINAGE TAP

for simple removal of dough

TILTING LEVER

for easier emptying

But BRSSF/PVK can offer even more and is thus ideally suited for the production of wheat pre-ferments:

Sophisticated cooling system to control preferment maturity	Hematronic BRSSF/PVK is a triple-walled fermenter with an integrated water cooling circuit. The temperature in the fermenter and thus the maturity of the pre-ferment can be precisely controlled by the cooling system.
Temperature control for consistent quality	Due to the fully automated control of the pre-ferment temperature, the finished wheat pre-ferment maintains the same desired high-level quality over a processing time of 24 hours. Baked wheat goods using this pre-ferment are perfectly reproducible.
Temperature control for easier processing	Further processing of the pre-ferment is easy thanks to the cooling system.

Fast amortization of costs ...

... within 2-4 years with wheat pre-ferment based on the omission of conditioners and other additives.

BRSSF wheat pre-ferment speed fermenters at a glance

Ь	BRSSF300/PVK	BRSSF500/PVK	BRSSF1000/PVK
Total wheat flour requirement in kg	300 – 750	500 – 1,500	700 – 3,000
Dimensions (W x D x H) in mm	870 x 1,060 x 1,350 m	1,140 x 1,320 x 1,360	1,320 x 1,400 x 1,770
Height with lid open in mm	2,060	2,340	2,450
Weight in kg	300	417	680
Pre-ferment quantity in kg	~ 200	~ 300	~ 600
Pump/ Weighing	yes	yes	yes
Touchscreen/ Data storage			yes
Mobility	yes	yes	
Control cabinet: elec. connection	2.2 kW 400V/ 3~/50Hz	4.0 kW 400V/ 3~/50Hz	5.5 kW 400V/ 3~/50Hz
Control cabinet dimensions (W x D x H) in mm	450 x 230 x 650	450 x 230 x 650	820 x 330 x 820
Control cabinet weight in kg	22	22	48
Cooling unit dimensions (W x D x H) in mm	600 x 620 x 1,000	600 x 620 x 1,000	600 x 620 x 1,000
Cooling unit weight in kg	75	75	75



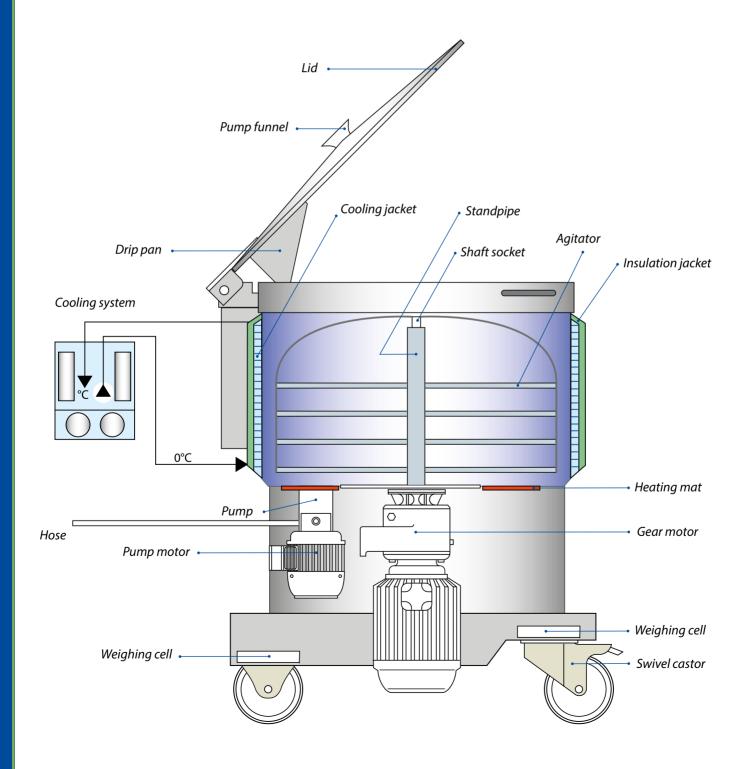


 ${\it Triple-walled pre-ferment speed fermenter with an integrated water cooling circuit}$





Figure: Technical design of BRSSF wheat pre-ferment speed fermenter



Hematronic pH fermenter -

THE INNOVATION FOR CUSTOMIZED SOURDOUGH AND PRE-FERMENT

Discover the innovation by Hematronic: cooled sourdough and wheat pre-ferment speed fermenters with integrated pH measurement. These fermenters produce sourdoughs and pre-ferments for baked goods with a coarse pore structure, e.g. baguettes, twisted bread, and ciabatta, fully automatically and with ease.

The fermentation process is analogously to BRSSF and BRSSF/PVK but with one significant difference: pH measurement. Bakers use pH value to determine the specific acidity of their sourdough and pre-ferment. The fermentation process is stopped once the desired pH value and thus the maturity of the dough has been reached. The sourdough or pre-ferment is then cooled automatically and maintains the desired quality throughout the processing time. By the way: controlling our pH fermenter is now even easier and more comfortable with our new touchscreen. Our innovative, integrated data storage will also allow you to retrace the complete fermentation process retroactively and reproduce it precisely at any time.

BRSSF/PVK PH has all of the advantages of BRSSF/PVK:

FULLY ASSEMBLED

and ready to use

INTEGRATED WEIGHING CELLS

for precise filling and removal

MOBILITY

for easy filling and cleaning

PLUG-IN AGITATOR

for easy removal

AUTOMATIC STOP

for secure operation

PUMP AND DRAINAGE TAP

for simple removal of dough

TILTING LEVER

for easier emptying

SOPHISTICATED COOLING SYSTEM

to control pre-ferment maturity

TEMPERATURE CONTROL

for consistent quality

TEMPERATURE CONTROL

for easier processing



Delivered ready to plug



Mobility



Plug-in agitator



Tiltable

By using BRSSF/PVK PH you will also have the following advantages:

pH measurement to specify the individual acidity of sourdough and pre-ferment	The pH measurement integrated in Hematronic BRSSF/PVK PH allows bakers to set a specific pH value and thus a specific acidity level for sourdough or pre-ferment. The fermentation process continues until the set pH value has been reached.
pH measurement for fully automated control of the fermentation process	Once the fermenter has been filled and started, the fermentation process is fully automated until the sourdough or pre-ferment has reached the previously entered pH value. The dough is then cooled automatically and maintains its quality throughout the total processing time.
Touchscreen for even easier operability	The innovative touchscreen of BRSSF/PVK PH makes operation of the machine even easier and more comfortable.
Data storage of the complete fermentation process	With the integrated data storage it is possible to retroactively retrace the complete fermentation process and to reproduce it exactly.

BRSSF pH fermenter at a glance

H	BRSSF300/PVK PH	BRSSF500/PVK PH	BRSSF1000/PVK PH
Total wheat flour requirement in kg	300 – 750	500 – 1,500	700 – 3,000
Dimensions (W x D x H) in mm	870 x 1,060 x 1,350	1,140 x 1,320 x 1,360	1,320 x 1,400 x 1,770
Height with lid open in mm	2,060	2,340	2,450
Weight in kg	300	417	680
Pre-ferment quantity in kg	~ 200	~ 300	~ 600
Pump/ Weighing	yes	yes	yes
Touchscreen/ Data storage	yes	yes	yes
Mobility	yes	yes	
Control cabinet: elec. connection	2.2 kW 400V/3~/50Hz	4.0 kW 400V/3~/50Hz	5.5 kW 400V/3~/50Hz
Control cabinet dimensions (W x D x H) in mm	820 x 330 x 820	820 x 330 x 820	820 x 330 x 820
Control cabinet weight in kg	48	48	48
Cooling unit dimensions (W x D x H) in mm	600 x 620 x 1,000	600 x 620 x 1,000	600 x 620 x 1,000
Cooling unit weight in kg	75	75	75

Hematronic pH fermenter



Integrated pH sensor to measure automatically the acidity level for sourdough or pre-ferment



Interior view of the new Hematronic pH fermenter with pH sensor and adapted agitator

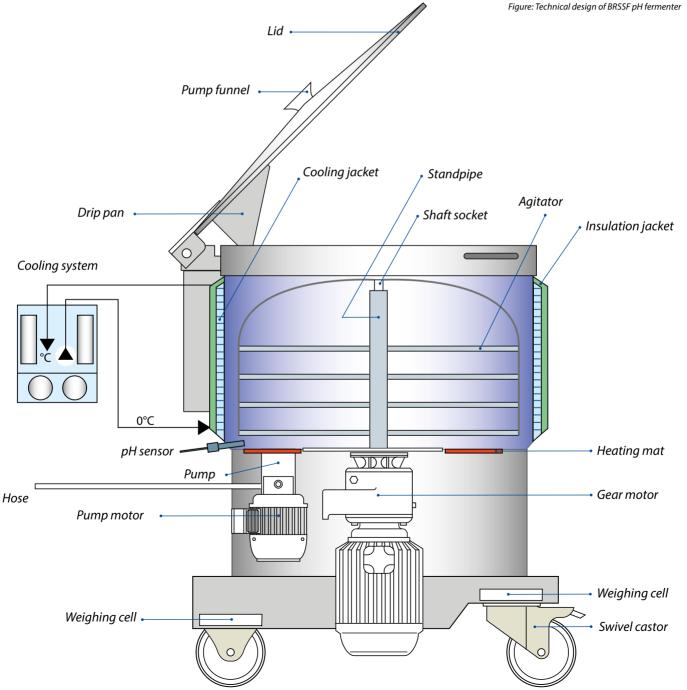


Triple-walled ph fermenter with an integrated water cooling circuit

Figure: BRSSF500/PVK PH







Comprehensive support -

FROM OUR MASTER BAKERS GUARANTEED

Discover the comprehensive service offered by our bakers - before, during, and after the purchase of your Hematronic fermenter.

Before the purchase: comprehensive information and trial

After a first informative discussion we visit your bakery for an assessment. We can provide a Hematronic BRSSF trial unit if you wish. You - the potential customer - will then be able to work with the BRSSF for 2-3 weeks on a trial basis. Your most important recipes for baking with sourdough or pre-ferment will be adjusted and then we will bake them - together with you. Alternatively we can offer initial recipe suggestions. Test the easy production of sourdough and pre-ferment yourself, and compare the flavor and quality to your current products!

During the purchase: trial system throughout the delivery period, staff training, recipes, and starter cultures

Once you have decided to purchase a Hematronic fermenter, you do not have to go back to your previous system during the delivery period. The trial unit will stay in your bakery until the new machine can be taken into operation. Our master bakers will of course provide comprehensive technical and professional training for your staff. We'd be happy to help you adjust all of your in-house recipes for baking with sourdough and pre-ferments. We also offer recipes that have already been proven in practical applications and which have been created based on the DLG bread certifications. We are also happy to supply you with Hematronic starter cultures if you need them. They form the basis of your successfully maintained sourdough.

After the purchase: we are always there for you!

We offer assistance and advice even after the purchase and start-up of your fermenter. Simply contact one of our specialized consultants. We're happy to help you! You will also continue to have access to proven recipes and can reorder starter cultures at any time.



Recipe table sourdough TA 250 (all stated quantities refer to 10 kg of flour)



Rye percentage	10 %	20 %	30 %	40 %	% 05	% 09	% 02	% 08	% 06	100 %
Dough yield	160	164	167	170	171	173	174	175	178	180
Acidification	100 %	% 09	% 05	45 %	42 %	40 %	38 %	35 %	33 %	32 %
Rye flour	0.000 kg	0.800 kg	1.500 kg	2.200 kg	2.900 kg	3.600 kg	4.340 kg	5.200 kg	6.030 kg	6.800 kg
Wheat flour	9.000 kg	8.000 kg	7.000 kg	6.000 kg	5.000 kg	4.000 kg	3.000 kg	2.000 kg	1.000 kg	0.000 kg
Salt	0.200 kg									
Sourdough	2.500 kg	3.000 kg	3.750 kg	4.500 kg	5.250 kg	6.000 kg	6.650 kg	7.000 kg	7.425 kg	8.000 kg
Yeast	0.200 kg	0.180 kg	0.170 kg	0.160 kg	0.150 kg	0.150 kg	0.140 kg	0.140 kg	0.140 kg	0.140 kg
Water	4.500 kg	4.600 kg	4.450 kg	4.300 kg	3.950 kg	3.500 kg	3.410 kg	3.300 kg	3.345 kg	3.200 kg
Dough quantity	16.400 kg	16.780 kg	17.070 kg	17.360 kg	17.450 kg	17.450 kg	17.740 kg	17.840 kg	18.140 kg	18.340 kg
Dough temperature	24 °C	25 °C	25 °C	26 °C	26 °C	27 °C				

THE BEST DOUGH. THE SOLUTION.

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Mobility





Plug-in agitator