



italiana
FOODTECH

YEAST PROCESSORS

IYP15-120 YEAST PROCESSORS

Italiana FoodTech's **Yeast Processors** are designed to generate and conserve natural liquid yeast for perfect dough making. Available in three different models, each machine features built-in refrigeration, a control panel, an anti-drip opening valve, and a transparent lid so you can easily monitor the development and growth of the yeast. Each Italiana Yeast Processor is made with hygienic stainless steel guaranteeing them to be durable, hygienic and easy to clean. Each model also comes on a set of castor wheels, so your maneuverability is never diminished!



IYP 15, IYP 30 & IYP120 Features

- Machine completely controlled by a dedicated software
- 4 dedicated programs for phases management
- Temperature probes to measure interior temperature
- Display with constant product temperature and time control of each phase
- Software interventions in the event of a blackout
- Phase management flexibility
- Visual and acoustic alarms
- Temperature range (room): 0-43°
- Operating temperature (32°F) (0-109°C)
- Automatic fridge/heating element temperature control
- Thermal gradient for product temperature rise/drop
- Tropicalized fridge fitted with dust filter
- Stainless steel body, bowl and tool
- Internal bowl walls with de-icing system
- 2 1/2" removable stainless steel tap
- Variable mixing tool speeds with inverter
- Mixing tool block in the event of an overdose of flour
- Bowl guard hinges with brake
- Bowl with product-saving edge
- Transparent Plexiglas bowl guard
- Heavy duty castor wheels
- Dust filter for refrigeration unit

Model Information

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
IYP-15	27	37	26	54	96	68	163	74
IYP-30	25	30	46	65	74	120	235	107
IYP-120	34	39	60	87	99	153	555	252

Electrical Information

Models	Electrical Information		
	Power (Kw)	Voltage	Phase
IYP-15	0.6 Kw	220v	1
IYP-30	1 Kw	220v	1
IYP-120	2 Kw	220v	1

Model Capacity

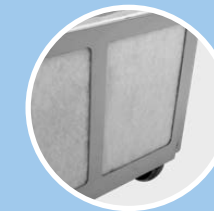
Models	Bowl Capacity		Production Capacity		Temperature Range	
	Qt	L	Qt	L	°F	°C
IYP-15	18	17	15	14	32/109	0/43
IYP-30	32	30	27	25	32/109	0/43
IYP-120	127	120	106	100	32/109	0/43



Display for the IYP15/30/120!



Transparent plexiglass bowl guard with ventilation grid!



Dust filter for the refrigeration unit!



Inox tap of 2" 1/2 removable for cleaning!



Removable mixing tool with scraper!

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

815 Alness St. Toronto Ontario
M3J 2H8 Canada
T: 647.557.3477
info@italiana.ca
italiana.ca