

NATURAL
YEAST
PROCESSORS

SPEC SHEETS

SPECIFICATIONS:

NATURAL YEAST PROCESSORS

IYP15



FEATURES:

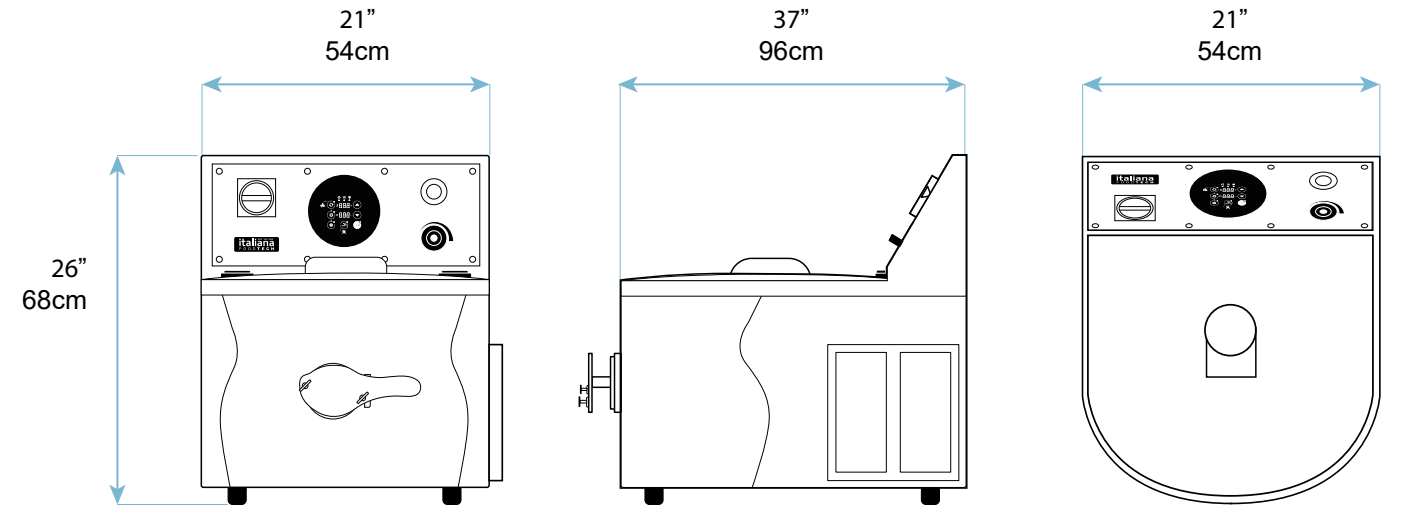
The Italiana FoodTech Yeast Processors are designed to generate and conserve natural liquid yeast for perfect dough making. Available in three different models, each machine features built-in refrigeration, a control panel, an anti-drip opening valve, and a transparent lid so you can easily monitor the 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.

- Bowl has inside wall with anti-ice system and overflow edge
- Dust filter for refrigeration unit
- Temperature range (room): 0° - 43°
- Gas for refrigeration unit: R 134 TROP (low GWP)
- Probe for product and bowl temperatures
- Bowl guard made of transparent plexiglass
- Bowl guard includes ventilation grid.
- Stainless steel tap of 2½", removable for cleaning
- Removable mixing tool with scraper
- Variable speed yeast mixer
- 14L Production Capacity



YEAST PROCESSORS

IYP15



Electrical Information

Model	Power (Kw)	Voltage	Phase
IYP15	Kw	220v	1

Model Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP15	21 x 37 x 26	54 x 96 x 68	163	74

Shipping Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP15	35 x 40 x 35	80 x 90 x 85	200	90



The manufacturer reserves the right to modify the technical data and models without previous notice.

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SPECIFICATIONS:

NATURAL YEAST PROCESSORS

IYP30



The Italiana FoodTech 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.

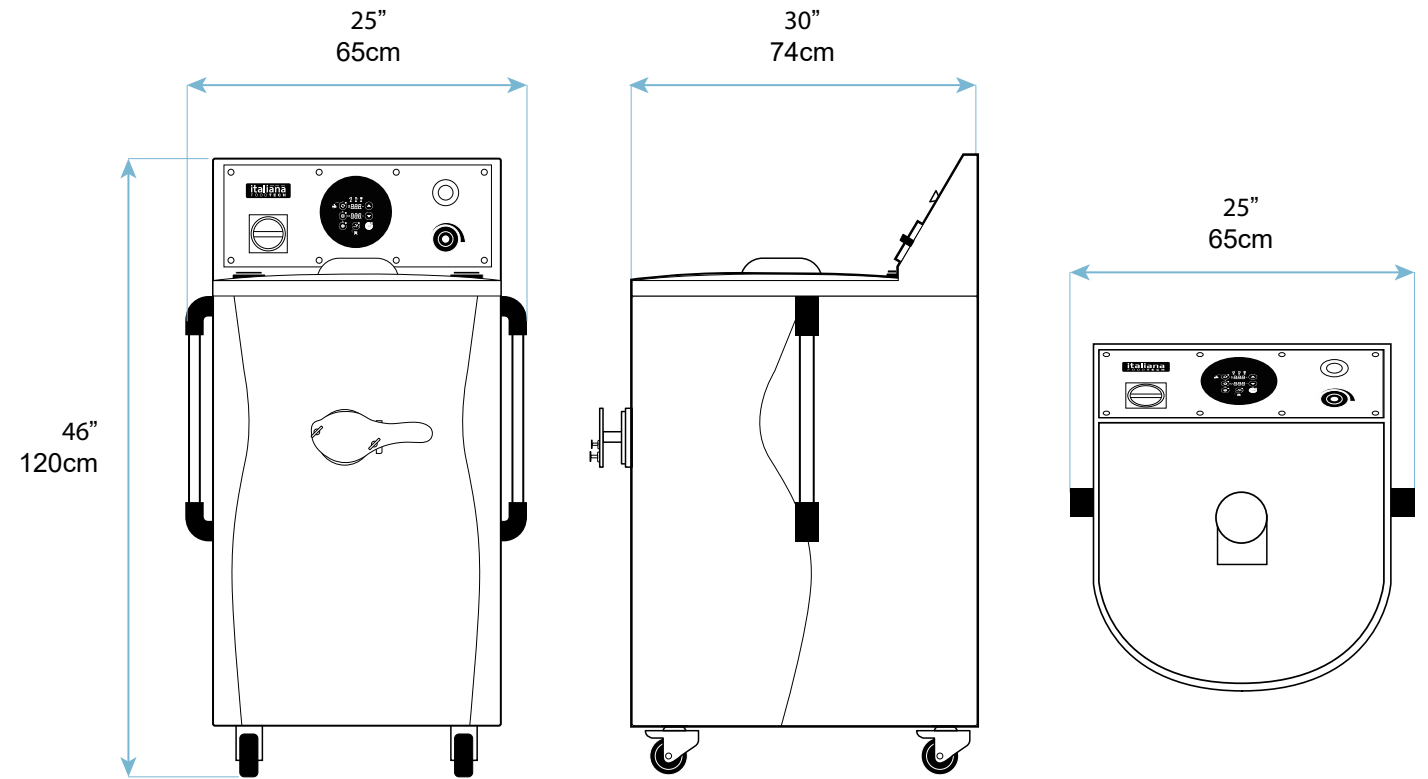
FEATURES:

- Bowl has inside wall with anti-ice system and overflow edge
- Dust filter for refrigeration unit
- Temperature range (room): 0° - 43°
- Gas for refrigeration unit: R 134 TROP (low GWP)
- Probe for product and bowl temperatures
- Bowl guard made of transparent plexiglass
- Bowl guard includes ventilation grid.
- Stainless steel tap of 2½", removable for cleaning
- Removable mixing tool with scraper
- Variable speed yeast mixer
- 25L Production Capacity
- Heavy Duty Wheels



YEAST PROCESSORS

IYP30



Electrical Information

Model	Power (Kw)	Voltage	Phase
IYP30	Kw	220v	1

Model Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP30	25 x 30 x 46	65 x 74 x 120	235	107

Shipping Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP30	30 x 40 x 55	75 x 95 x 135	255	115



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SPECIFICATIONS:

NATURAL YEAST PROCESSORS

IYP120



FEATURES:

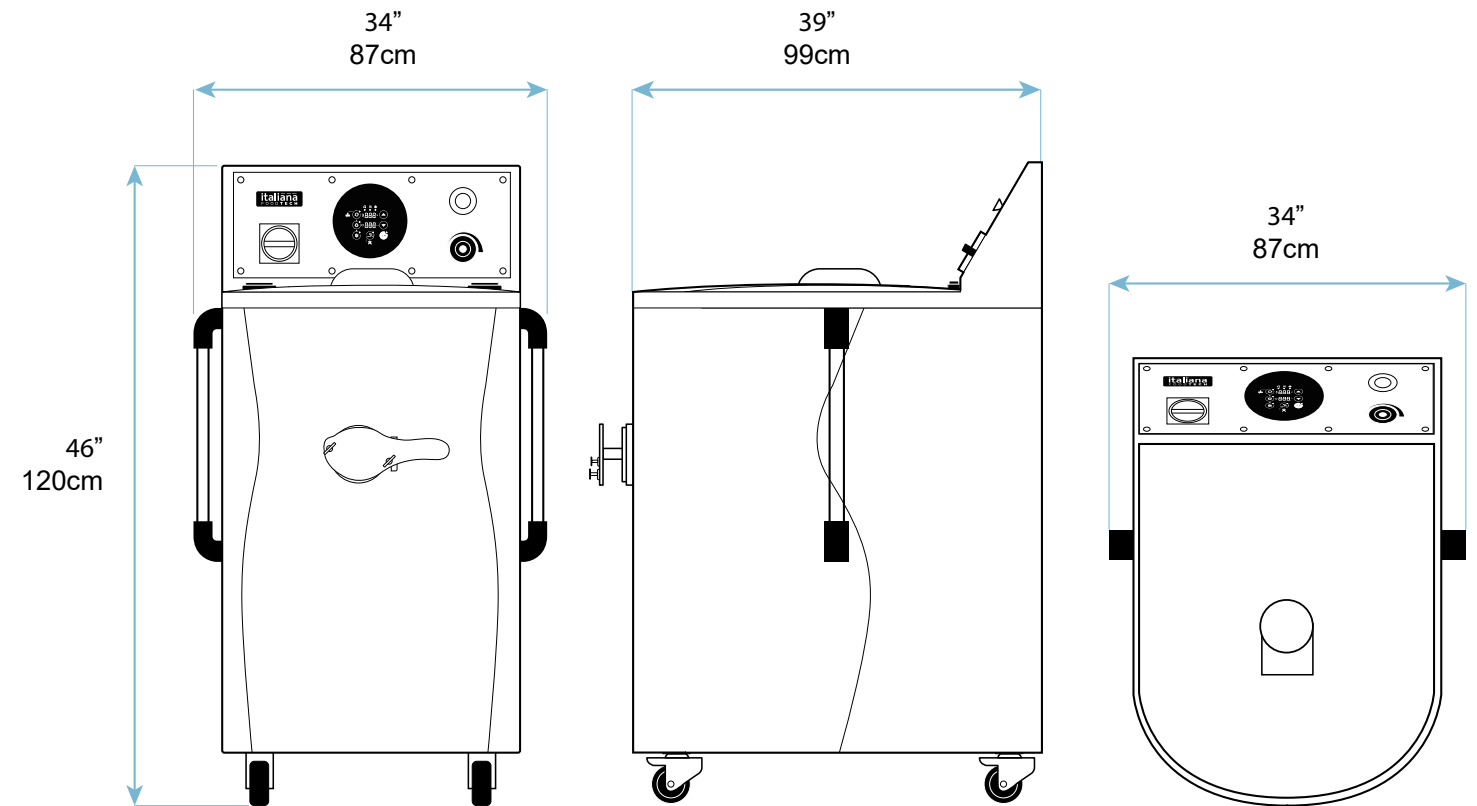
The Italiana FoodTech Yeast Processors are designed to generate and conserve natural liquid yeast for perfect dough making. Available in three different models, each machine features built-in refrigeration, a control panel, an anti-drip opening valve, and a transparent lid so you can easily monitor the 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.

- Bowl has inside wall with anti-ice system and overflow edge
- Dust filter for refrigeration unit
- Temperature range (room): 0° - 43°
- Gas for refrigeration unit: R 134 TROP (low GWP)
- Probe for product and bowl temperatures
- Bowl guard made of transparent plexiglass
- Bowl guard includes ventilation grid.
- Stainless steel tap of 2½", removable for cleaning
- Removable mixing tool with scraper
- Variable speed yeast mixer
- 25L Production Capacity
- Heavy Duty Wheels



YEAST PROCESSORS

IYP120



Electrical Information

Model	Power (Kw)	Voltage	Phase
IYP120	Kw	220v	1

Model Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP120	34x 39 x 60	87 x 99 x 153	555	252

Shipping Dimensions

Model	WxDxH (In)	WxDxH (cm)	Weight (Lbs)	Weight (Kg)
IYP120	45 x 50 x 80	105 x 120 x 200	630	285



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