

## SOURTANK™ FXL 1600

The SOURTANK™ FXL 1600 was developed in the US using the technology of BERTRAND. The first manufacture to develop a sour tank with dual temperature and agitation control remains the bench mark and leader for a perfect control and production of liquid levain. With the support and research made at the San Francisco Baking Institute, we took in consideration the US usage and need.

With the SOURTANK™ FXL 1600, you can produce neutral poolish, mild liquid levain, medium-sour liquid levain and San Francisco sour-liquid levain. With the SOURTANK™ FXL 1600 comes the assistance of the San Francisco Baking Institute for the start up and maintenance of your starter.

### STANDARD FEATURES:

- AISI 304 Stainless Steel,
- 6" Insulated tank walls,
- 1 Pillow stainless steel jacket for cooling,
- 1 Spiral Jacket for heating,
- 1 US made condensing unit remote or self contained
- 1 US made heating system,
- 1 3" Ø gravity outlet on the side,
- 1 3" Ø gravity outlet at the bottom.,
- 1 US made motor gear box dual rotation,
- Spring assisted scraper,
- All pipe connections with C-clamp,
- 1 Hot temperature controller with dual set,
- 1 Programming agitation time with cycle,
- 1 cold temperature controller,
- 1 mixing timer,
- Electrical: 208-240 volt/3ph/60Hz



TMB Baking

480 Grandview Dr. – So. San Francisco, CA 94080 – Tel: 650-589.5724 – Fax: 650-589.5729

email: [contact@tmbbaking.com](mailto:contact@tmbbaking.com) – [www.tmbbaking.com](http://www.tmbbaking.com)