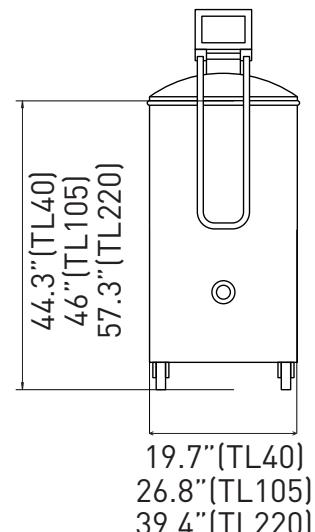
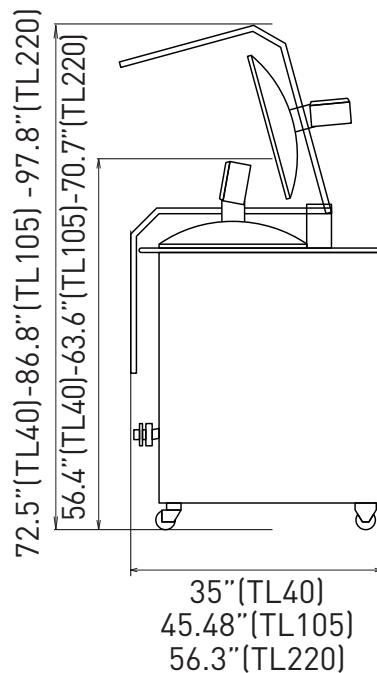




Sourdough fermentors

**TRADILEVAIN**

- ✓ Starter uniformity and stability
- ✓ Simple usage and easy cleaning
- ✓ Stainless steel structure and exterior
- ✓ Exclusive mixing system
- ✓ 5 years parts / 1 year labor warranty



**JAC**

Traditionally Innovative

[www.jac-machines.com](http://www.jac-machines.com) [office@jac-machines.com](mailto:office@jac-machines.com)



#### Control panel

Controls and configures the mixing, fermentation and conservation cycles. Informs the user about how cycles are progressing.



**Exclusive mixing system.**  
Programmed to ensure ideal agitation.  
The immersed helix also reduces cleaning and maintenance operations to a minimum.



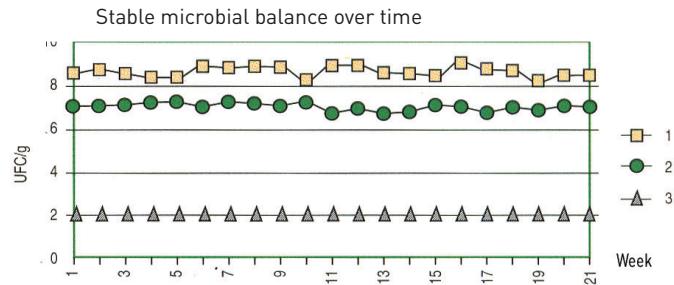
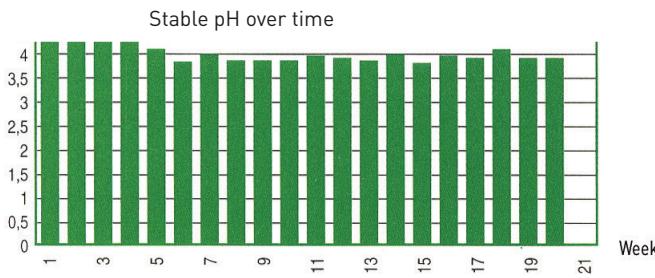
#### Two draining outlets.

The upper outlet tap retains a minimum starter safety volume. The lower outlet allows complete draining.



#### Watertight lid

Fitted with a removable hermetic seal, the Tradilevain ensures a high degree of stability in the sourdough starter.



#### FEATURES

	TL40	TL105	TL220
Usable capacity in gallons	10.5	27.7	58.1
Tank capacity in gallons	21.1	55.5	119
Motor power in kW	1.6	3.6	6.25
Type of motor	3ph/208V/60Hz/10A	3ph/208V/60Hz/15.3A	3ph/208V/60Hz/33A
Net weight in lbs	441"	639.3 "	926 "