

The best dough.
Naturally.



Product catalogue

Pre-ferment and sourdough machines

 **HEMATRONIC SERIES**



THE SECRET TO YOUR SUCCESS – Combining the traditional art of baking with the latest technology

We value high-quality baked goods at fair prices. But discounter bakeries, supermarkets and service stations are increasingly selling baked goods at dumping prices, while traditional bakeries are struggling to survive. How can your bakery hold its own against this stiff competition?

The answer: rely on your craft to create delicious flavours that will delight your customers. This sounds easy but involves hard work and higher staff costs. But there is a solution.

Use the new Hematronic speed fermenters to make your sourdough and pre-ferment and combine the traditional art of baking with the latest technology. Fully automatic control of your sourdough and pre-ferment forms the basis for high-quality, tasty breads – and for less time-consuming, labour-intensive production.

Discover our machines now. We're always on hand to advise you and will help you choose the best equipment for your bakery, whatever your ideas. Whether you need expert support or technical advice – we're here for you. We offer customised recipes, help you adapt your existing recipes and are always ready to share our wealth of useful baking tips.

You can even try out a Hematronic fermenter – compare the results with your usual products and see the quality for yourself.

We look forward to hearing from you!



Benefits at a glance:



TOP-QUALITY BREAD

thanks to the combination of the latest technologies with the traditional art of baking



INCREASED SALES

thanks to the bread's intense, appetising taste, perfect crust properties and long-lasting freshness



CONSISTENT QUALITY

guaranteed by the precise and continuous production of sourdough and pre-ferment



REDUCED OPERATING COSTS

thanks to production without artificial additives and the efficient use of personnel



EASY CONVERSION TO NEW TECHNOLOGY

thanks to extensive professional training from our experienced master bakers



USER-FRIENDLY MACHINES

that are easy to operate, move and clean, with durable electronics

Mobile and stationary Hematronic speed fermenter – Which is the best solution for your business?

Mobile speed fermenters

Maximum flexibility for dynamic processes

Mobile speed fermenters are specially designed for businesses that require maximum flexibility in their production. Unlike stationary models, these machines can be easily moved around the bakery or production hall, allowing them to be used in different locations as required.

Stable, smooth-running castors make them easy to push. Whether in a small artisan bakery with changing space requirements or in a larger bakery in which machines must be flexible in use – mobile fermenters offer the necessary mobility to respond to changing requirements.

Benefits:

Flexible placement & adaptation

The fermenter can be used in different places within the bakery, depending on production requirements. This is particularly practical in smaller bakeries where lack of space is often a challenge.

Easy cleaning & maintenance

Once the sourdough or pre-ferment has been prepared, the fermenter can easily be moved to a separate area for washing, which makes cleaning considerably easier and saves time.

Versatile

Because the fermenter is not installed in one place, it can be used as required for different processes or quantities of dough, making it perfect for businesses with changing or seasonal production volumes.

Efficient production despite being mobile

Despite being mobile, the fermenter has all the same technical features as the stationary models, including fully automatic temperature control and precise reproducibility of the dough.

Our mobile machines can be found from page 13 onwards.



BRSSF 500 PVK-S

Stationary speed fermenters

Maximum performance for large-scale production

Stationary speed fermenters are specially designed for continuous operation in bakeries and industrial bake-houses.

They are installed on site and permanently connected to the operational infrastructure, allowing them to be seamlessly integrated into the production process.

Benefits:

Maximum stability & durability

Thanks to its stationary installation, the fermenter is extremely secure, with low levels of vibration, making it ideal for continuous operation in larger bakeries with high production volumes.

Perfect for large quantities & consistent quality

Stationary fermenters are designed to produce large quantities of sourdough or pre-ferment at once. The fully automatic controls guarantee the consistent quality and reproducibility of the dough.

Direct integration into production lines

The fermenter can be connected to conveyor systems or kneading machines, minimising manual work steps, saving time and optimising processes within the bakery.

Our recommendation:

Choose a mobile fermenter when you need maximum flexibility, often switch between workstations or have a small amount of space.

The stationary fermenter is perfect for your bakery if you're looking for a long-term, stable solution for high production volumes and would like to integrate it permanently into

This type of fermenter is perfect for businesses requiring an automated, efficient solution for producing large quantities of sourdough or pre-ferment of a consistent quality. Thanks to their robust design, stationary speed fermenters are designed for continuous operation and can cope with even the most demanding production requirements.



your processes. Both variants offer consistent quality and efficiency. The best solution for your business depends on your individual production requirements.

We're happy to advise you on which model is best for you!

[Our stationary machines can be found from page 23 onwards.](#)

Hematronic sourdough speed fermenters – For great-tasting bread

With the Hematronic fermenter, your sourdough almost makes itself. No lengthy kneading process, no sampling, no weighing – simply add the ingredients, select the desired programme and the rest runs automatically.

In the morning, you'll have fresh, perfectly prepared and matured sourdough. Another bonus is that the same quality of sourdough is always guaranteed – no more sourdough yields that aren't quite right.

Quick amortisation of costs

- For rye sourdough, doing away with the need for bread improvers and other additives means a natural production process – the positive effects can be seen after just 1 to 2 years.

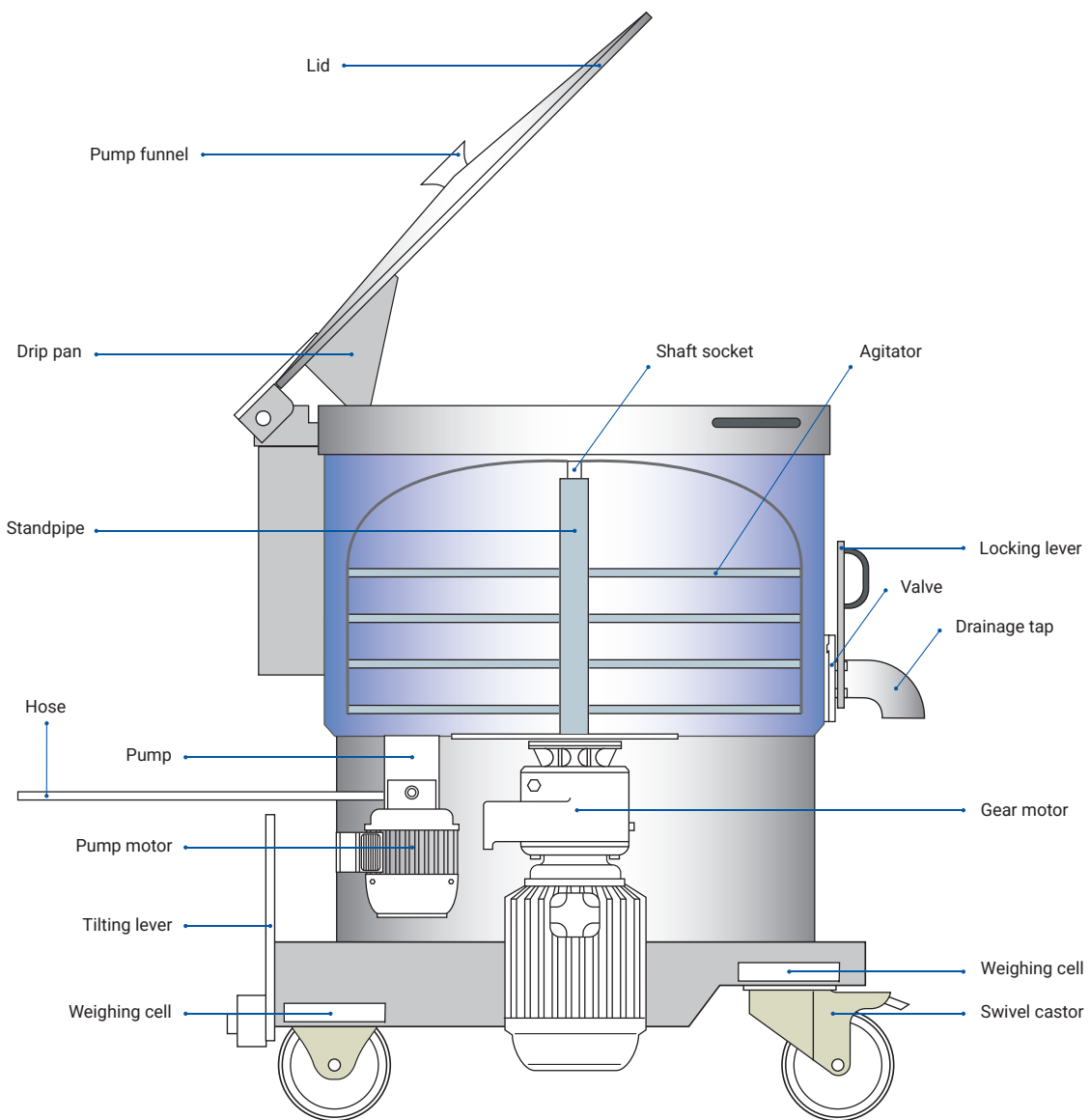


Image: Diagram of the BRSSF



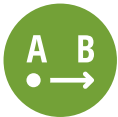
Delivered fully assembled and ready to use

The machine is delivered fully assembled and can begin operating in just a few minutes. Only two plug-in connectors need to be connected between the fermenter and the control cabinet. Thanks to the special shape of the connectors, it's impossible to connect these incorrectly. The machine is controlled via an external control cabinet. This control cabinet holds all the control electronics and has a simple, user-friendly interface.



Integrated weighing cells for precise filling and removal

The fermenter is made of sturdy V4A stainless steel, with weighing cells for precise dosing of ingredients and automatic removal of the sourdough at the end of the fermentation process.



Mobility for easy filling and cleaning

Thanks to its smooth-running castors, the sourdough speed fermenter can be moved wherever required within the bakery, which also makes for extremely convenient cleaning. The compact height also enables the fermenter to be filled directly from silos.



Plug-in agitator for easy removal

In the centre of the fermenter, there is a shaft with a gear motor drive. The fan-shaped agitator is simply attached to the shaft socket and can be easily removed for cleaning.



Convenient cleaning

Cleaning the machine is very convenient thanks to its smooth stainless steel surfaces and simple-to-install components – as easy as pie.



Automatic stop for secure operation

When the lid is open, the mixing process is stopped and the agitator switched off for safety reasons. The mixing process can only be resumed once the lid is closed.



Pump and drainage tap for easy dough removal

A high-quality stainless steel gear pump with external motor allows the sourdough to be easily removed when ready via a dosage tube or the drainage tap on the rear of the fermenter. The dosage tube is acid- and pressure-resistant and reinforced with a stainless steel coil.



Tilting lever for emptying the fermenter completely

The sourdough speed fermenter has a practical tilting lever, which can be used to tilt the fermenter in order to empty it completely, whether of dough or cleaning water.



Plug-in cooling water connection

Overview of BRSSF sourdough speed fermenters

Dimensions	BRSSF 100 V-S	BRSSF 200 PV-S	BRSSF 300 PV-S	BRSSF 500 PV-S	BRSSF 1000 PVK-S
Dimensions in mm (W x D x H)	640 x 700 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 when lid is open in mm	1.710	1.920	2.040	2.290	2.450
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650	650 x 230 x 650	650 x 230 x 650	650 x 230 x 650	850 x 330 x 870

Weights	BRSSF 100 V-S	BRSSF 200 PV-S	BRSSF 300 PV-S	BRSSF 500 PV-S	BRSSF 1000 PVK-S
Weight in kg	105	154	233	350	613
Rye sourdough quantity in kg	~ 60	~ 120	~ 180	~ 280	~ 600
Control cabinet weight in kg	33	33	33	33	56

Additional features	BRSSF 100 V-S	BRSSF 200 PV-S	BRSSF 300 PV-S	BRSSF 500 PV-S	BRSSF 1000 PVK-S
Mobility	✓	✓	✓	✓	-
Control cabinet: electrical connection	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
Pump	-	✓	✓	✓	✓
Weighing	✓	✓	✓	✓	✓
Touchscreen/ data storage	✓	✓	✓	✓	✓



One BRSSF not enough to meet your needs?

► No problem! Contact us and we'll create custom solutions with several BRSSF to suit your requirements.

Hematronic wheat pre-ferment speed fermenters – For wheat-based baked goods of exceptional quality

Wheat pre-ferments from the BRSSF/PVK produce all kinds of wheat-based baked goods – bread, rolls or pastries – of consistently excellent quality. Because the pre-ferment only develops a little acidity, it can be easily processed in larger quantities, producing strong flavours, a very crispy crust and a long shelf life – your customers will be impressed.

To make the pre-ferment, water, yeast and wheat or spelt flour are added to the fermenter, which then automatically controls the fermentation process. After 8 hours of maturing time, the pre-ferment is automatically cooled to ensure it is ready after 12 hours. The dough remains active for up to 24 hours, making it very flexible to use.

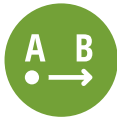
The BRSSF/PVK has all the same technical features of the BRSSF sourdough speed fermenter:



DELIVERED 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 cleaning



AUTOMATIC STOP
for secure operation



PUMP AND DRAINAGE TAP
for easy dough removal



TILTING LEVER
for emptying the fermenter completely



EASY-TO-CLEAN
for hassle-free cleaning of the machines

And the BRSSF/PVK can do even more, making it ideal for the production of wheat pre-ferment:



Sophisticated cooling system for controlling the maturity of the pre-ferment

The Hematronic BRSSF/PVK is a triple-walled fermenter with a built-in cooling water circulation system that enables the temperature inside the fermenter to be precisely controlled and helps the dough to mature perfectly.



Temperature control for consistent quality

Precise temperature monitoring guarantees the consistent quality of the wheat pre-ferment throughout the entire 24-hour production process and allows the structure and taste of the baked goods to be accurately reproduced at a later stage in the process.



Temperature control for easy processing

The integrated cooling circuit keeps the pre-ferment in perfect condition for further processing at all times.

“The Hematronic fermenter is extremely easy to operate and the automation saves us a lot of time. Our wheat pre-ferment is now always produced with uniform precision and freshness. The fermenter even allows me to adjust the temperature and thus to precisely control the maturity of my pre-ferment.”

–Michael Remke, Recke

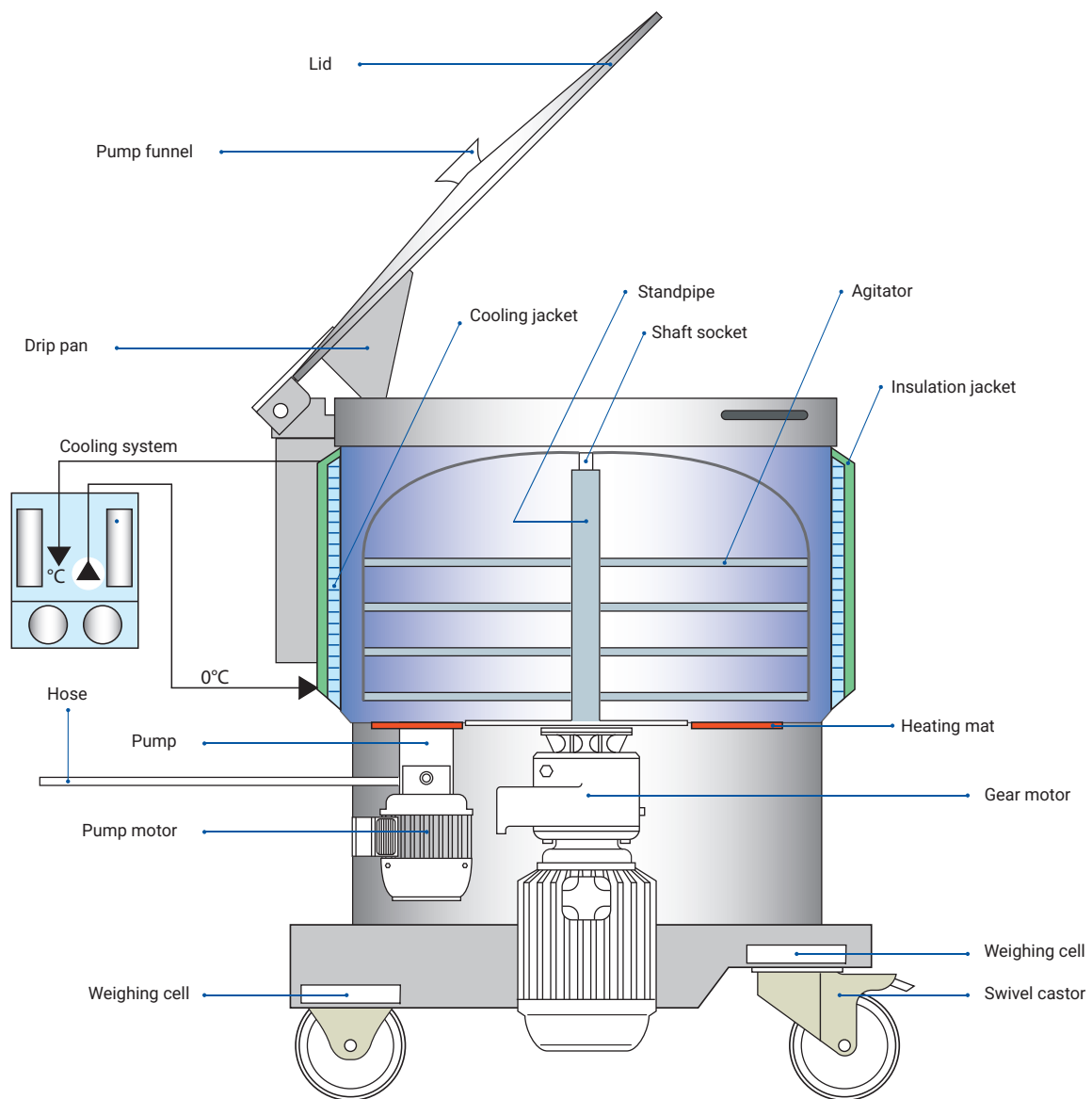


Image: Diagram of the BRSSF/PVK

Overview of BRSSF pre-ferment speed fermenters

Dimensions	BRSSF 200 PVK-S	BRSSF 300 PVK-S	BRSSF 500 PVK-S	BRSSF 1000 PVK-S
Dimensions in mm (W x D x H)	840 x 1050 x 1320	870 x 1.060 x 1.350	1.140 x 1.320 x 1.360	1.320 x 1.400 x 1.770
Height when lid is open in mm	1.880	2.060	2.340	2.450
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650	650 x 230 x 650	850 x 330 x 870	850 x 330 x 870
Cooling unit dimensions in mm (W x D x H)	600 x 620 x 1.000	600 x 620 x 1.000	600 x 620 x 1.000	1170 x 630 x 770

Weights	BRSSF 200 PVK-S	BRSSF 300 PVK-S	BRSSF 500 PVK-S	BRSSF 1000 PVK-S
Weight in kg	260	300	417	680
Pre-ferment quantity in kg	~ 120	~ 200	~ 300	~ 600
Control cabinet weight in kg	33	33	56	56
Cooling unit weight in kg	75	75	75	115

Additional features	BRSSF 200 PVK-S	BRSSF 300 PVK-S	BRSSF 500 PVK-S	BRSSF 1000 PVK-S
Mobility	✓	✓	✓	-
Control cabinet: electrical connection	2,2 kW 400V/3~/50Hz	2,2 kW 400V/3~/50Hz	4,0 kW 400V/3~/50Hz	5,5 kW 400V/3~/50Hz
Pump	✓	✓	✓	✓
Weighing	✓	✓	✓	✓
Touchscreen/ data storage	✓	✓	✓	✓

Since we've started using the Hematronic fermenter, our wheat pre-ferment is always perfect – consistent quality, a simple process and products that taste better than ever!"

– Benjamin and Dirk Voß, Bäckerei Voß







For sourdough and wheat/spelt pre-ferments

Mobile machines

BRSSF 100 V-S

Compact and powerful



The BRSSF 100 is the 'lightweight' version of our sourdough speed fermenters and the ideal solution for smaller bakeries who want to start making their own high-quality sourdough and pre-ferments. With a capacity of up to 60 kg of sourdough, the BRSSF 100 enables the acidification of approx. 25 kg of flour.

Thanks to its mobile design, the fermenter can be moved easily anywhere in the premises. Along with the removable agitator and the option of tilting the bowl, this makes the machine easy to clean.

Using the integrated time switch, the filling of sourdough starter, water and flour can be programmed, which enables the sourdough to be finished within the desired time. The external controls ensure precise control of the fermentation process. In addition, a drainage tap allows the dough to be drained as required once it's ready.

Compact and flexible – the BRSSF 100 has everything you need to start producing high-quality pre-ferments and sourdoughs.

Dimensions	BRSSF 100 V-S
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Dimensions in mm (W x D x H)	640 x 700 x 1.250
Height when lid is open in mm	1.710
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650

Weights	BRSSF 100 V-S
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Weight in kg	105
Rye sourdough quantity in kg	~ 60
Control cabinet weight in kg	33

Additional features	BRSSF 100 V-S
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Mobility	✓
Control cabinet: electrical connection	1,5 kW 400 V/ 3~/50Hz
Pump	–
Weighing	✓
Touchscreen/ data storage	✓

■ Sourdough speed fermenter



The BRSSF 100 has a compact stainless steel housing with drainage tap, a mobile design and removable agitator.

BRSSF 200 PV-S & BRSSF 200 PVK-S

Efficient and user-friendly



Our BRSSF 200 sourdough speed fermenter is the perfect solution for medium-sized businesses who rely on efficiency and quality in their production. It allows up to 120 kg of high-quality sourdough to be produced in a very short time. Integrated temperature regulation and time programming ensure optimum conditions for fermentation.

For easier cleaning, the mobile stainless steel body can be tilted and the agitator removed. A drainage tap on the back allows the dough to be easily removed when ready.

The BRSSF 200 is simple to operate using the user-friendly external control module. Another advantage of the fermenter is its flexibility: it can process a wide range of dough types, making it suitable for use in bakeries and pastry shops alike.

For anyone who values efficiency and high quality – the BRSSF 200 is the ideal solution for medium to larger businesses looking to integrate sourdough fermentation into their production processes.

Dimensions	BRSSF 200 PV-S	BRSSF 200 PVK-S
Dimensions in mm (W x D x H)	840 x 900 x 1.250	840 x 1.050 x 1.320
Height when lid is open in mm	1.920	1.880
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650	650 x 230 x 650
Cooling unit dimensions in mm (W x D x H)	–	600 x 620 x 1.000

Weights	BRSSF 200 PV-S	BRSSF 200 PVK-S
Weight in kg	154	260
Rye sourdough quantity in kg	~ 120	–
Pre-ferment quantity in kg	–	~ 120
Control cabinet weight in kg	33	33
Cooling unit weight in kg	–	75

Additional features	BRSSF 200 PV-S	BRSSF 200 PVK-S
Mobility	✓	✓
Control cabinet: electrical connection	2,2 kW 400 V/3~/50Hz	2,2 kW 400 V/3~/50Hz
Pump	✓	✓
Weighing	✓	✓
Touchscreen/ data storage	✓	✓
Cooling	–	✓

■ Sourdough speed fermenter

■ Pre-ferment speed fermenter



BRSSF 300 PV-S & BRSSF 300 PVK-S

Precise and safe



The Hematronic BRSSF 300 makes dough production even more convenient. With a capacity of up to 180 kg of sourdough, it is particularly suitable for larger businesses looking to optimise their dough fermentation process.

Like all our sourdough fermenters, the BRSSF 300 has a compact design and can be positioned wherever required in the bakery thanks to its swivel castors. The housing can be tilted using the tilting lever and the agitator removed, making cleaning considerably easier.

Alongside integrated temperature and time controls, the BRSSF 300 also has weighing cells that enable precise amounts of ingredients to be added. For additional safety, the agitator automatically stops when the lid is opened.

The BRSSF 300 combines the latest technology with maximum flexibility and safety – making this sourdough speed fermenter the perfect choice for anyone looking for more capacity and precision.

Dimensions	BRSSF 300 PV-S	BRSSF 300 PVK-S
Dimensions in mm (W x D x H)	850 x 1.020 x 1.300	870 x 1.060 x 1.350
Height when lid is open in mm	2.040	2.060
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650	650 x 230 x 650
Cooling unit dimensions in mm (W x D x H)	–	600 x 620 x 1.000

Weights	BRSSF 300 PV-S	BRSSF 300 PVK-S
Weight in kg	233	300
Rye sourdough quantity in kg	~ 180	–
Pre-ferment quantity in kg	–	~ 200
Control cabinet weight in kg	33	33
Cooling unit weight in kg	–	75

Additional features	BRSSF 300 PV-S	BRSSF 300 PVK-S
Mobility	✓	✓
Control cabinet: electrical connection	2,2 kW 400 V/3~/50Hz	2,2 kW 400 V/3~/50Hz
Pump	✓	✓
Weighing	✓	✓
Touchscreen/ data storage	✓	✓
Cooling	–	✓

■ Sourdough speed fermenter
 ■ Pre-ferment speed fermenter



BRSSF 300 PV-S



BRSSF 300 PVK-S

BRSSF 500 PV-S & BRSSF 500 PVK-S

Flexible and large



The BRSSF 500 is our largest mobile speed fermenter model. It allows up to 280 kg of high-quality sourdough to be fermented in one go.

Like all our models, the BRSSF 500 has a compact stainless steel housing, and a low height that also makes it suitable for direct filling from silos. A plug-in agitator, integrated time and temperature controls and weighing cells are included as standard.

For additional safety, the machine also has an automatic stop function that is activated when the lid is opened. A pump and a drainage tap allow the sourdough to be easily removed when ready. Like our other models, the BRSSF 500 is controlled via an external control cabinet.

The BRSSF 500 combines all the advantages of our mobile sourdough speed fermenters with maximum capacity – ideal for anyone requiring efficient large-scale production.

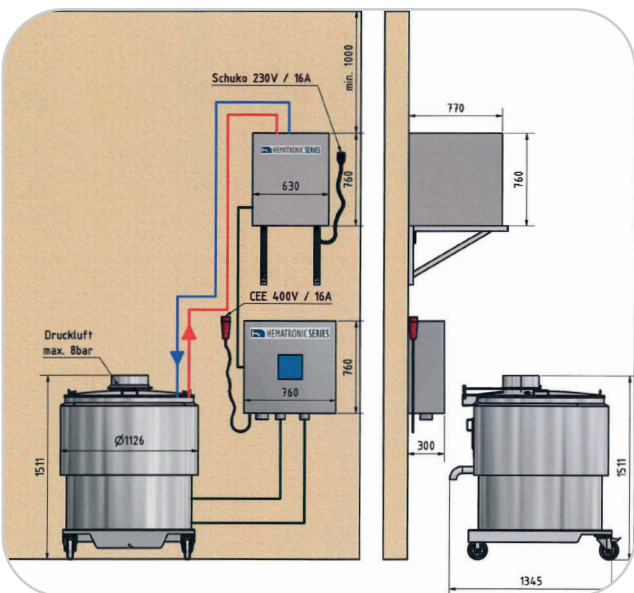
Dimensions	BRSSF 500 PV-S	BRSSF 500 PVK-S
Dimensions in mm (W x D x H)	1.080 x 1.280 x 1.280	1.140 x 1.320 x 1.360
Height when lid is open in mm	2.290	2.340
Control cabinet dimensions in mm (W x D x H)	650 x 230 x 650	850 x 330 x 870
Cooling unit dimensions in mm (W x D x H)	–	600 x 620 x 1.000

Weights	BRSSF 500 PV-S	BRSSF 500 PVK-S
Weight in kg	350	417
Rye sourdough quantity in kg	~ 280	–
Pre-ferment quantity in kg	–	~ 300
Control cabinet weight in kg	33	56
Cooling unit weight in kg	–	75

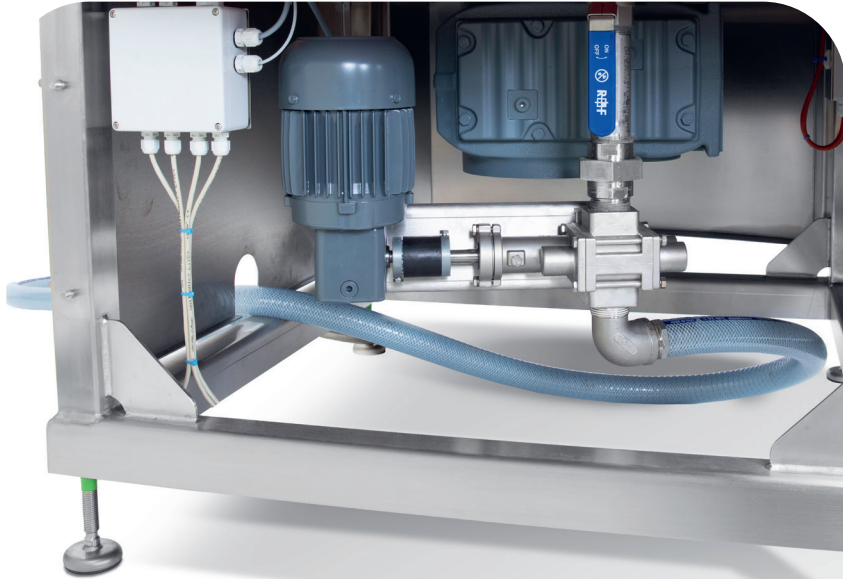
Additional features	BRSSF 500 PV-S	BRSSF 500 PVK-S
Mobility	✓	✓
Control cabinet: electrical connection	4,0 kW 400 V/ 3~/50Hz	4,0 kW 400 V/ 3~/50Hz
Pump	✓	✓
Weighing	✓	✓
Touchscreen/ data storage	✓	✓
Cooling	–	✓

■ Sourdough speed fermenter

■ Pre-ferment speed fermenter







For sourdough and wheat/spelt pre-ferments

Stationary machines

BRSSF 1000 PVK-S

Quantity and quality



We developed the BRSSF 1000 to meet the increasing demands of larger bakeries. This machine enables the production of even larger quantities of sourdough and pre-ferment of up to 600 kg, all without the use of bread improvers or additives. Despite the machine's increased capacity, the dough remains consistently natural – just as it needs to be to meet the ever-increasing demand for high-quality baked goods.

The BRSSF 1000 is therefore the best choice when you want to expand your production of sourdough and pre-ferments without having to compromise on quality.

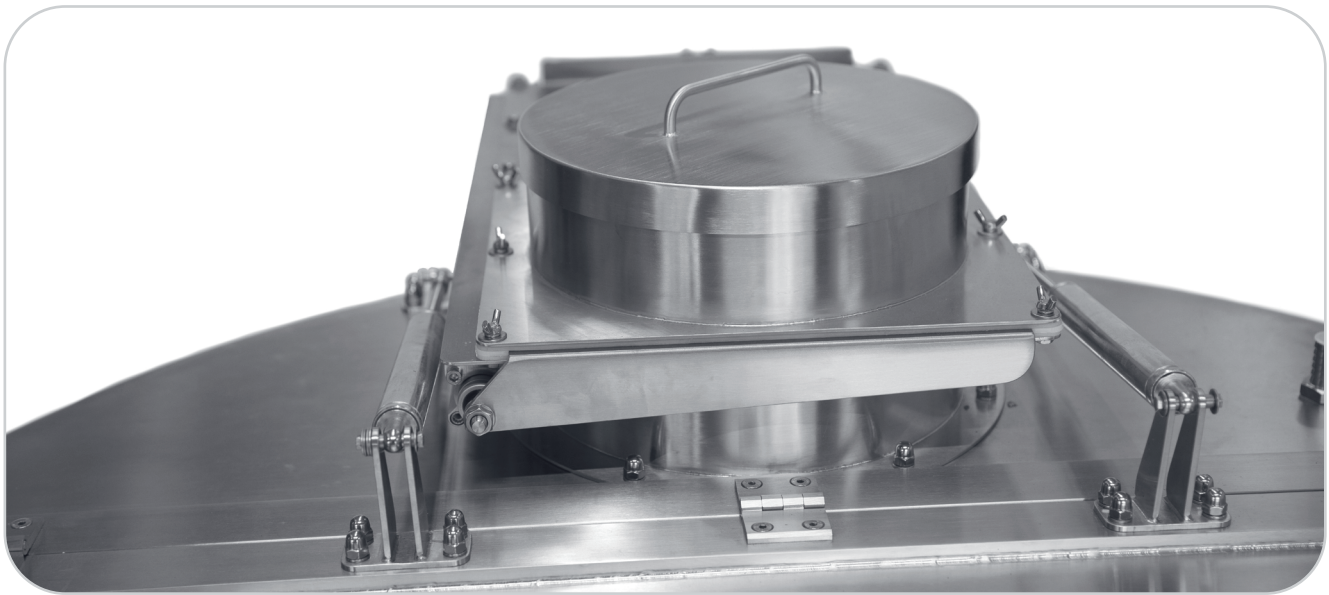
The machine is designed for efficiency: filling and removal are quick and easy, and, despite a weight of over 600 kg, it can even be cleaned while sourdough production continues. Once cleaned, the machine automatically starts again.

Dimensions	BRSSF 1000 PVK-S
Dimensions in mm (W x D x H)	1.240 x 1.320 x 1.770
Height when lid is open in mm	2.450
Control cabinet dimensions in mm (W x D x H)	850 x 330 x 870
Cooling unit dimensions in mm (W x D x H)	1.170 x 630 x 770

Weights	BRSSF 1000 PVK-S
Weight in kg	613
Rye sourdough quantity in kg	~ 600
Pre-ferment quantity in kg	~ 600
Control cabinet weight in kg	56
Cooling unit weight in kg	115

Additional features	BRSSF 1000 PVK-S
Mobility	–
Control cabinet: electrical connection	5,5 kW 400 V/ 3~/50Hz
Pump	✓
Weighing	✓
Touchscreen/ data storage	✓
Cooling	✓

Speed fermenter for sourdough and pre-ferment



Another advantage is the new touchscreen interface of the BRSSF 1000, which guides users through the process without them having to wade through lots of technical information.

In addition, we have integrated a memory function into the display, which allows all the necessary data to be recorded and saved in minute-by-minute sequences.

An added benefit for all bakeries looking to invest in increasing their production capacity and efficiency.



Hematronic pH-fermenters

An innovation for customised sourdough and pre-ferment

Discover the latest generation of our fermenters – now with built-in pH measurement!

These innovative sourdough and pre-ferment fermenters are perfect for producing loose or coarse-crumbed types of bread such as baguettes, ciabatta or twisted breads.

The chemical process involved in the fermentation is similar to that of both BRSSF or BRSSF/PVK models but has a crucial advantage: the precise measurement of the pH value, which allows the acidity to be controlled individually. This means the dough is cooled exactly when the desired

pH value is achieved and is consistently matured.

The fermentation process is also stopped at this point. Cooling the dough allows it to retain its quality throughout the processing period.

Brand-new user guidance via the touch display is easier both to use and to understand. Database storage is also built in so that the entire fermentation process can be saved and reproduced at any time using exactly the same procedure.

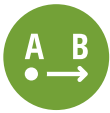
The BRSSF/PVK PH has all the advantages of the BRSSF/PVK:



DELIVERED 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 easy dough removal



TILTING LEVER
for emptying the fermenter completely



SOPHISTICATED COOLING SYSTEM
for controlling the maturity of the pre-ferment



TEMPERATURE CONTROL
for consistent quality



TEMPERATURE CONTROL
for easier processing



EASY-TO-CLEAN
for hassle-free cleaning of the machines

Using the BRSSF/PVK PH also offers the following advantages:



pH measurement for determining the individual acidity of the sourdough and pre-ferment

The integrated pH measurement allows the acidification level of the sourdough or pre-ferments to be precisely regulated. This enables the baker to define the desired pH value as required and the fermentation process to run automatically according to this specification.



pH measurement for fully automatic control of the fermentation process

Once the fermentation process is initiated, it runs fully automatically until the preset pH value is reached. This is followed by automatic cooling, which keeps the dough and therefore the product quality constant throughout the entire processing period.



Touchscreen for even easier operation

The modern touchscreen ensures ergonomic operation.



Data backup of the entire fermentation process

Thanks to the integrated data storage function, the entire fermentation process can be fully documented and the settings reproduced exactly.

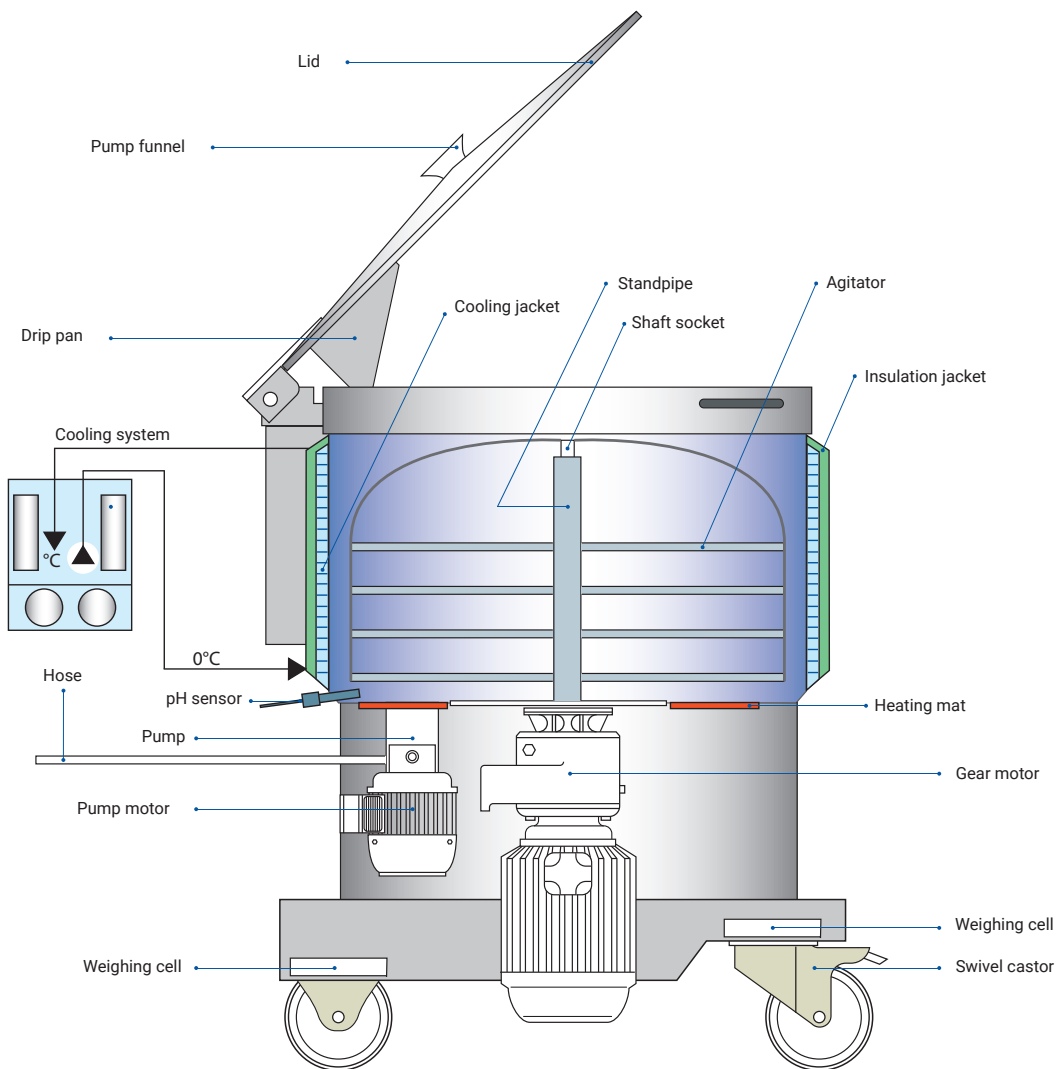


Image: Diagram of the BRSSF/PVK PH

Overview of BRSSF pH fermenters

Dimensions	BRSSF 300 PVK PH	BRSSF 500 PVK PH	BRSSF 1000 PVK PH
Dimensions in mm (W x D x H)	870 x 1.060 x 1.350	1.140 x 1.320 x 1.360	1.320 x 1.400 x 1.770
Height when lid is open in mm	2.060	2.340	2.450
Control cabinet dimensions in mm (W x D x H)	820 x 330 x 820	820 x 330 x 820	820 x 330 x 820
Cooling unit dimensions in mm (W x D x H)	600 x 620 x 1.000	600 x 620 x 1.000	600 x 620 x 1.000
Weights	BRSSF 300 PVK PH	BRSSF 500 PVK PH	BRSSF 1000 PVK PH
Weight in kg	300	417	680
Pre-ferment quantity in kg	~ 200	~ 300	~ 600
Control cabinet weight in kg	48	48	48
Cooling unit weight in kg	75	75	75
Additional features	BRSSF 300 PVK PH	BRSSF 500 PVK PH	BRSSF 1000 PVK PH
Mobility	✓	✓	-
Control cabinet: electrical connection	2,2 kW 400V/3~/50Hz	4,0 kW 400V/3~/50Hz	5,5 kW 400V/3~/50Hz
Pump/weighing	✓	✓	✓
Touchscreen/ data storage	✓	✓	✓



Comprehensive support Guaranteed by our master bakers

Our comprehensive service – before, during and after the purchase of your Hematronic fermenter

Before your purchase: get comprehensive advice and try out the product

Before you choose a Hematronic fermenter, we offer detailed advice and an opportunity to try before you buy. After an initial conversation aimed at providing you with information, we visit your bakery and get to know the on-site conditions. If desired, we can install a Hematronic BRSSF in your bakery for a 2-to-3-week free trial period. During this time, we'll optimise your main recipes for working with sourdough and pre-ferment and bake the initial test batches with you. Alternatively, we can suggest some tried-and-tested recipes for you to try. This allows you to experience how easy the fermenter is to use and to directly compare the difference in taste to your previous products. And maybe your initial impression will be that something is different, somehow better ... with the Hematronic product!

During your purchase: seamless handover, training & support

If you've decided to buy a Hematronic fermenter, you won't have to be without your new machine while waiting for delivery. The test machine will stay in your bakery until your machine has been delivered and is ready for operation. Our experienced master bakers provide your staff with extensive training in the operation and optimal use of the fermenter. They will also help with the switch from existing recipes to working with sourdough and pre-ferments. We'll even provide you with recipes we've tested and which are based on the standards of the DLG (German Agricultural Society) bread test. And if you ever get run into problems, just contact us by phone and we'll answer your questions and provide the necessary assistance.

After your purchase: we're still here to help!

Even once your fermenter is operational, our technical consultants are always on hand to respond to your questions or suggestions. You can also fall back on Hematronic's tried-and-tested recipes whenever you need and easily reorder more starter cultures.

"Switching bakery operations to Hematronic machines is a seamless process. We provide employees with extensive training and expert support. Together with Hematronic's technical consultants, we adapt existing recipes for use with sourdough and pre-ferment. We're always delighted by our customers' enthusiasm for the 'new' flavour of their baked goods."

*Marius Fässler,
application engineer
GMSA Mühle, Switzerland*



Sourdough table of recipes DY 250 (all quantities refer to 10 kg of flour)

Rye content	Dough yield	Acidification	Rye flour	Wheat flour	Salt	Sourdough	Yeast	Water	Dough quantity	Dough temperature
10 %	160	100 %	0,000 kg	9,000 kg	0,200 kg	2,500 kg	0,200 kg	4,500 kg	16,400 kg	24 °C
20 %	164	60 %	0,800 kg	8,000 kg	0,200 kg	3,000 kg	0,180 kg	4,600 kg	16,780 kg	24 °C
30 %	167	50 %	1,500 kg	7,000 kg	0,200 kg	3,750 kg	0,170 kg	4,450 kg	17,070 kg	24 °C
40 %	170	45 %	2,200 kg	6,000 kg	0,200 kg	4,500 kg	0,160 kg	4,300 kg	17,360 kg	24 °C
50 %	171	42 %	2,900 kg	5,000 kg	0,200 kg	5,250 kg	0,150 kg	3,950 kg	17,450 kg	24 °C
60 %	173	40 %	3,600 kg	4,000 kg	0,200 kg	6,000 kg	0,150 kg	3,500 kg	17,450 kg	25 °C
70 %	174	38 %	4,340 kg	3,000 kg	0,200 kg	6,650 kg	0,140 kg	3,410 kg	17,740 kg	25 °C
80 %	175	35 %	5,200 kg	2,000 kg	0,200 kg	7,000 kg	0,140 kg	3,300 kg	17,840 kg	26 °C
90 %	178	33 %	6,030 kg	1,000 kg	0,200 kg	7,425 kg	0,140 kg	3,345 kg	18,140 kg	26 °C
100 %	180	32 %	6,800 kg	0,000 kg	0,200 kg	8,000 kg	0,140 kg	3,200 kg	18,340 kg	27 °C



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