



**AF COMPACT 100 HC**

# ▶ AF COMPACT 100 HC

## ▶ Benefits

- Flexible use for rye sourdoughs  $\geq$  DY 220 and wheat predoughs  $\geq$  DY 200
- Simple controls for variable temperature settings, variable stirring and fermentation time
- Movable, plug-in execution
- Reproducible processes with **DIOstart** 
- Consistency and repeatability of leaven
- Improvement of the quality of the dough (produced in a machine)
- 15 to 20% saving of yeast
- Elimination of improvers, directly, reduction of cooling
- Shorter kneading time
- Favors the production of air cells in the soft interior of bread
- Favors ease of cutting
- Improves the development of volume
- Increases the preservation period
- Can be used for all leavened doughs
- Easy maintenance of the stainless-steel machine, easy removal of tools and effortless cleanup with the shower head



	AF Compact 100 HC
Flour max.	35 kg
Water max.	35 l
Dough max.	70 kg
Temperature min.	8°C
Temperature max.	85°C
Depth	938 mm
Width	594 mm
Height	1223 mm
Filling height	1070 mm
Outlet height	265 mm
Total power	0,75 kW
Total weight	146 kg



DIOSNA Dierks & Söhne GmbH  
 Am Tie 23  
 49086 Osnabrück GERMANY  
 info@diosna.com • www.diosna.com

Our Servicehotline:  
 +49 541 33104640

A company of 