

ELECTRONIC

Baktec's electronic, thermostatic models are provided with a special industrial thermostat in order to supply very accurate temperatures, even **below 3°C**. Water metering is very precise and has a deviation of only < 1%. These models are very reliable, compact, easy to operate and maintain. The water temperature is indicated in decimal. The electronic appliances have totally renewed hard- and software, equipped with the latest innovative techniques and parts. The automatic standby saves up to 80% energy! Options: dough temperature sensor, relay for connection to e.g. water pump or kneader, interface connection RS 232 or RS 485, external start-stop via 24 VDC, micro dosing. Also available as dosing meter.



B1 CERES II

- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range 1 - 80°C
- Water capacity (depending on the pressure) **15 – 18 l/min**
- Dimensions (l x w x d): 29.5 x 27 x 11.5 cm
- R½ " connections, 220/230 V, 50/60 Hz.



B1 CERES II Heavy Duty

- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre
- Temperature range 1 - 80°C.
- Water capacity (depending on the pressure) **35 l/min**
- Dimensions (l x w x d) : 35 x 30,5 x 14,4 cm
- R¾" connections, 220/230 V, 50/60 Hz.



B2 UNIVERS

- For mixing hot and cold **or** cold and chilled water (2 inlets).
- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range 1 - 80°C, adjustable on 0.1°C.
- Water capacity (depending on the pressure) **21 l/min**
- Dimensions (l x w x d): 32 x 30 x 12.6 cm
- R½ " connections, 220/230 V, 50/60 Hz.



B3 UNIVERS

- For hot, cold **and** chilled water (3 inlets).
- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range of 1 - 80°C, adjustable on 0.1°C.
- Water capacity (depending on the pressure) **25 l/min**
- Dimensions (l x w x d) : 40 x 36 x 14,2 cm
- R½ " connections, 220/230 V, 50/60 Hz.



B3 CERES Pro

- For hot, cold **and** chilled water (3 inlets).
- 24 VDC adjustable control inlets and outlets for controlling other equipment.
- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range of 1 - 80°C, adjustable on 0.1°C.
- Water capacity (depending on the pressure) **25 l/min**
- Dimensions (l x w x d): 40 x 36 x 14,2 cm
- R½ " connections, 220/230 V, 50/60 Hz.



**B4 CERES Pro
SEMI INDUSTRIAL**

- For hot, cold **and** chilled water (3 inlets).
- 24 VDC adjustable control inlets and outlets for controlling other equipment.
- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range of 1 - 80°C, adjustable in steps of 0.1°C.
- Water capacity (depending on the pressure) **40 l/min**
- Dimensions (l x w x d) : 40 x 40 x 20 cm
- R¾ " connections, 220/230 V, 50/60 Hz.



**B5 CERES Pro
INDUSTRIAL**

- For hot, cold and chilled water (3 inlets).
- 24 VDC adjustable control inlets and outlets for controlling other equipment.
- Dosing range 0.1 - 999.9 litres, adjustable on 0.1 litre.
- Temperature range of 1 - 80°C, adjustable on 0.1°C.
- Water capacity (depending on the pressure) **80 l/min**
- Dimensions (l x w x d) : 60 x 40 x 20 cm
- R1 " connections, 220/230 V, 50/60 Hz..

- Including:**
- External start-stop-pauze
 - Software updates with micro SD card.
 - Save batch history on micro SD card.
 - Relay for connection to, e.g. water pump or kneader

- Options CERES Pro models:**
- Dosing through multiple dosing outlets.
 - Dough temperature sensor.
 - Continues dosing

DIGITAL

Baktec's digital models are provided with the **Injection-Mixing-Flow (I.M.F.)** system, a revolutionary solution, whereby each water supply (hot, cold and/or chilled) is individually and continuously controlled. This highly reliable system is extremely fast and reaches the required temperature within seconds, with a maximum tolerance of 0.4°C! All digital models are equipped with an automatic pre-run, to guarantee only the required temperature is added to the dough. With one press of a button, only the coldest water available will be dosed. The automatic standby saves up to 80% energy. These models have totally renewed hard- and software, equipped with the latest innovative techniques and parts. Option: dough temperature sensor.

DIGITAL PRO

Baktec's CERES Pro models have a user-friendly and surveyable installation- and information menu, operated by means of an LCD display. It is easy to request information, such as: batch history (time, litres, temperature) and batch progress. These models are equipped with the **Injection-Mixing-Flow (I.M.F.)** system and automatic pre-run. The CERES Pro's have totally renewed hard- and software, equipped with the latest innovative techniques and parts. Easily connected to a process computer or PLC and supplied standard with interfaces RS 232 and RS 485. Other interfaces such as Profibus and Ethernet are easily integrated. The dosing time can be pre-programmed. With one press of button, only the coldest water available will be dosed. Based on an extensive error analysis, most common problems can be easily solved.

DIGITAL PRO

BIC industrial water chillers have been developed for large industrial bakeries and bakeries in countries with very high ambient temperatures (above 32°C). BIC water coolers are custom-made, have a capacity of 300 up to **12.000 litres per hour** and a processing speed of up to **120 litres per minute!** BIC water chillers are very suitable for continuous use and made to measure to the specific needs and wishes of the customer. The chilled water remains at a stable temperature even below 2°C without major fluctuations, which improves the dough quality and optimizes the process.

BIC industrial water chillers have a stainless steel housing and integrated water tank, pump, condenser and controls. The built-in pump keeps the water pressure continuously stable on the outward cooling water pipe. The insulated water tank is made from stainless steel and is fully sealed in order to prevent potential algae growth due to exposure to light. These units are supplied plug ready; fill the tank with water, connect the pipes to the unit and you're ready for operation.



Options:

- Can be modified to suit norms and regulations in specific countries.
- Modifications to all voltages and frequencies.
- Machine featuring wheels instead of rubber feet.
- Modifications for extreme ambient temperatures.
- Condenser for external set-up.
- Stainless steel water pipes.
- Ring lead.



For over 30 years, we have supplied water mixing and measurement equipment, as well as water chillers, to all parts of the world; from America to China and from Finland to Australia. Baktec has developed a wide range of products that offer solutions for every type of bakery, whether it be small artisanal bakeries, large industrial bakeries or anything in between. Our equipment is of very high quality, easy to operate, features unique designs and is aimed at simplifying and optimising the production process.

Baktec's range meets the needs of industrial bakeries, because of our many years of experience in process automation. By following recent technological developments and by incorporating them into our products, we are able to offer applications that are beyond purely dosing of the right temperature. To offer consistent high quality products, one needs high quality equipment. That's exactly what we offer.

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WATER DOSING & MIXING WATER CHILLING

Baktec's complete range of BKL ICE Water Chillers, work according to the same principle: fresh drinking water under natural pressure, runs through a spiral in a 0,5° C water bath, forcibly cooled by means of ice, accumulated along the walls of the bath. The chilled water cannot be contaminated, as with this closed system the water is not in contact with open air. The outlet temperature remains stable, without major fluctuations, which improves the dough quality. By using powerful stirring motors with large fans, the optimal cooling capacity is reached. The ice water chillers are equipped with a digital Ice Mass Sensor (IMS) allowing optimum control over the accumulation of ice and maximum continuity. The water chillers are easy to install and do not need a pump.



BKL 200 ICE IMS

BKL 200 ICE IMS

- Capacity 40 to 150 litre per hour
- Temperature with 1 unit: 1.5 °C - 3 °C*
- Dimensions (l x h x d) : 50 x 86 x 50 cm
- Compressor : ½ PK / 18cc / Cooling capacity: 1191W**

BKL 200 ICE IMS Heavy Duty

- For high ambient temperatures.
- Capacity 40 to 200 litre per hour.
- Temperature with 1 unit: 1 °C – 2.5 °C* .
- Dimensions (l x h x d) : 50 x 90 x 50 cm.
- Compressor: ¾ PK / 26cc / Cooling capacity: 1639W**.

- Process speed (depending on water pressure) 12-20 l p/m.
- Net water bath volume: 72 litres per bath.
- Ice bank: 40 kg per bath.
- Option: Stainless steel evaporator coil and cooling spiral.



BKL ICE DUO

BKL ICE DUO

- Two water baths; cooling in two stages, so extremely low temperatures **below 2 °C** can be reached.
- Efficient and energy-saving through switch for high and low consumption.
- Thermostatic expansion valves for accurate control.
- Flow switch for switching the stirring motors on and off.
- Digital temperature display.

- Capacity 40 to 350 litre per hour.
- Temperature with 1 unit: 0.5 °C - 2 °C*.
- Dimensions (l x h x d) : 99.6 x 85 x 50 cm.
- Compressor: 1 x ¾ PK / 26cc / Cooling capacity: 1640W**
- Not available in 110V / 60Hz execution.

* Depending on inlet temperature and water pressure

** - 4°C evaporation temperature / 45°C condensation temperature