



baktec®

QUALITY WITHOUT COMPROMISE



**WATER CHILLING
WATER DOSING & MIXING**



**QUALITY
WITHOUT
COMPROMISE**



ABOUT US

With over forty years of experience, Baktec can rightly be called a specialist in its own field. The company focuses on developing and producing water mixing and measuring appliances and water chillers for every type of bakery and supplies these worldwide. For decades, we have been known as a manufacturer of **high-quality equipment**, which is highly reliable and accurate. We believe in a world without worrying about peripheral issues, where one only has to focus on one's craftsmanship. It is easy for everyone to work with our appliances; from unskilled personnel to professional bakers. This translates into our range of appliances and the service we offer our customers.

Baktec.Assist©

Through our digital customer portal Baktec.Assist©, downtime is prevented and 75% of support requests are answered. All information can be easily accessed by means of a QR code on the appliance. This allows the users of our equipment to focus on what is important to them: baking the tastiest products.

Our goal is to unburden our customers and to avoid downtime, but when it does happen, we want to help our customers as quickly as possible. On the portal, you will find video content ranging from the installation of our water mixing and measuring equipment and water chillers, to videos explaining how to operate the appliances. Baktec.Assist© includes maintenance history of the customers' appliances and photos of parts which are available for their appliances, so that they can order the parts themselves. Baktec.Assist© allows us to **support** our customers **24/7**.

Preventive Maintenance Program

Baktec has good insight into the lifespan of components, allowing us to predict when they need to be serviced or replaced. Our Preventive Maintenance Program further reduces the risk of downtime. Through Baktec.Assist©, we can advise customers in advance which part is due for service or replacement. The construction and piping of our appliances has been modified, so that everyone is now able to exchange parts using our service videos.

This leaflet is not legally binding. Model changes reserved.

**CORE VALUES
OF BAKTEC**

-  **TOP QUALITY**
-  **EASY TO USE**
-  **SERVICE**
-  **RELIABLE PARTNER**
-  **INNOVATIVE**



B1 CERES III RANGE

For the quality of your dough it is essential to work with a water dosing and mixing system which is accurate and reliable. The B1 CERES III range has a high precision, is easy to operate and maintain. These electronic, thermostatic appliances are provided with a special industrial thermostat in order to supply very accurate temperatures, even below 3°C. The temperature remains constant, even when repeating the batches. The water metering is very precise and has a deviation of 1%. The water temperature, during dosing, is indicated in decimal.

All electronic appliances have new hard- and software, equipped with the latest innovative techniques and parts. The automatic standby saves up to 80% energy.

The service module operated from the control panel, enables you to eliminate tolerances of temperature and quantity. This way the B1 CERES III range can be adapted to the specific conditions in your bakery. By pressing a button, you can add water to your dough, after your initial dose. The B1 CERES III range is a compact unit, executed in stainless steel, the advantage of which is a longer life span and more hygiene in daily use. The B1 CERES III range is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue).

Advantages

- Industrial thermostat for a stable water temperature during dosing
- Constant dosing temperature when repeating the batch
- Minimum fluctuation of the dosing temperature during dosing
- Stable water dosing temperature, even below 3°C
- Renewed pipework for hassle-free repairs and extended life span
- Easy to clean: the appliance is water resistant thanks to IP65 rating
- Can be set to 0.1 liter with a dosing range from 0.1 – 999.9 liter
- Energy savings of 80% due to the stand-by function
- Backwards compatible with older ranges



B1 CERES III

B1 CERES III S

TECHNICAL SPECIFICATIONS	B1 CERES III	B1 CERES III HD	B1 CERES III "S"	B1 CERES III HD 80 "S"
DOSING & MIXING	YES	YES	DOSING ONLY	DOSING ONLY
CAPACITY	0.1-999.9 LITER	0.1-999.9 LITER	0.1-999.9 LITER	0.1-999.9 LITER
TEMPERATURE RANGE	2-80°C	2-60°C	1-90°C	1-90°C
DOSING ACCURACY	± 1%	± 1%	± 1%	± 1%
WATER FLOW (DEPENDENT ON WATERPRESSURE)	20 L/MIN	35 L/MIN	25 L/MIN	80 L/MIN
TEMPERATURE ACCURACY	± 1°C	± 1°C	INDICATION ONLY	INDICATION ONLY
WATER INLETS	2 X R1/2"	2 X R3/4"	1 X R1/2"	1 X R1"
IP VALUE	IP65	IP21	IP65	IP65

UNIVERS II RANGE

The UNIVERS II range is especially developed for bakers who are looking for extremely accurate appliances for consistent quality of their products. These appliances allow users to have optimum control over the production process, which contributes to a consistent dough quality.

Our digital UNIVERS II range appliances are equipped with our renewed **Injection-Mixing-Flow 2.0 (I.M.F. 2.0)** system, an innovation whereby each water supply: hot, cold and chilled water, is individually and continuously controlled. This highly reliable system is extremely fast and reaches the required temperature within seconds, with a high accuracy and a maximum tolerance of **0,4°C**. All UNIVERS II appliances are equipped with an automatic pre-run to guarantee that only the required temperature of water is added to the dough. The UNIVERS II range is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue). The water temperature is indicated in decimal, during dosing.

The UNIVERS II range has a special button option for dosing chilled water; only the coldest available water is being dosed, which is especially useful in the summer. The service module operated from the control panel, enables you to eliminate tolerances of temperature, quantity and the valve setting. This way the UNIVERS II range can be adapted to the specific environmental conditions in the bakery. The automatic standby saves up to 80% energy.

Advantages

- Unique I.M.F. 2.0 system which saves water and extends the life time of components
- Desired temperature is reached within a matter of seconds
- Fitted with automatic pre-run
- Extra function for dosing only chilled water
- Energy savings of 80% due to the stand-by function
- Renewed pipework for hassle-free repairs and extended life span
- Easy to connect to a process computer (B4 and B5 UNIVERS II only)
- Easy to clean: the appliance is water resistant thanks to IP65 rating

TECHNICAL SPECIFICATIONS	B2 UNIVERS II	B3 UNIVERS II	B4 UNIVERS II	B5 UNIVERS II
TEMPERATURE RANGE	2-80°C	2-80°C	2-80°C	2-80°C
DOSING ACCURACY	± 1 %	± 1 %	± 1 %	± 1 %
TEMPERATURE ACCURACY	< 0,4 °C	< 0,4 °C	< 0,4 °C	< 0,4 °C
WATER FLOW (DEPENDENT ON WATERPRESSURE)	21 L/MIN	25 L/MIN	40 L/MIN	80 L/MIN
OPTIONAL INTERFACE	✘	✘	✔	✔
WATER INLETS	2 X R1/2"	3 X R1/2"	3 X R3/4"	3 X R1"
IP VALUE	IP65	IP65	IP65	IP65



B3 UNIVERS II



B5 UNIVERS II

DIGITAL TOUCH RANGE

The DIGITAL TOUCH range has been developed for large-scale bakeries who are increasingly seeking for optimum control over their production process. These appliances contribute to an optimum dough hydration and a consistent product quality. The DIGITAL TOUCH range is user-friendly and can be easily connected to automated systems. They have several new **AI features** making work more efficient and accurate.

The DIGITAL TOUCH range features a user-friendly **touchscreen**, specifically designed for an industrial environment and for the matching conditions. Information can be displayed such as: batch history (time, liter and temperature) and batch progress. This information is easily stored. You can also pre-program the starting time for dosing. Via the touchscreen, it is possible to add program recipes that make working with our devices efficient and easy.

The DIGITAL TOUCH range features data-driven technology for **predictive maintenance**. By using sensor data from our components, the system can measure whether the device is functioning within the desired standards. If it is not, the appliance can predict when maintenance should be performed and parts may need to be replaced. This prevents downtime, which is especially important in a production environment. Online access can be established via a WiFi connection.

The DIGITAL TOUCH range is equipped with our renewed **Injection-Mixing-Flow 2.0 (I.M.F. 2.0)** system, an innovation whereby each water supply: hot, cold and chilled water, is individually and continuously controlled. This highly reliable system is extremely fast and reaches the required temperature within seconds, with a high accuracy and a maximum tolerance of **0,4°C**. All appliances are equipped with an automatic pre-run to guarantee that only the required temperature of water is added to the dough. These appliances have a dosing speed up to **160 liters per minute**, making them unique in the market. They are also available in a fully hygienic design if requested by the customer.

Advantages

- Easy to operate due to touch screen
- Built with data-driven technology for predictive maintenance
- Minimized automatic pre-run to avoid water wasting and decrease process time
- An automatic descaling function to extend the appliance's lifetime
- Program recipes function based on flour temperature
- Extra function for dosing only chilled water
- Energy savings of 80% due to the stand-by function
- Renewed pipework for hassle-free repairs and extended life span
- Wide array waterflow option: from 25 L/MIN to 160 L/MIN
- WiFi connection





DIGITAL TOUCH B4



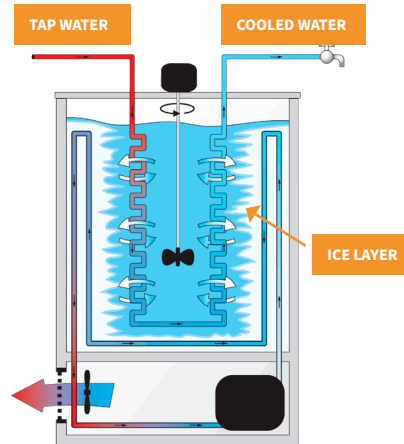
TECHNICAL SPECIFICATIONS	B3 DIGITAL TOUCH	B4 DIGITAL TOUCH	B5 DIGITAL TOUCH	B6 DIGITAL TOUCH
CAPACITY	0.1-999.9 LITER	0.1-999.9 LITER	0.1-999.9 LITER	0.1-999.9 LITER
CONFIGURABLE TO	0.1 LITER OR 1 LITER	0.1 LITER OR 1 LITER	0.1 LITER OR 1 LITER	0.1 LITER OR 1 LITER
TEMPERATURE RANGE	2-80°C	2-80°C	2-80°C	2-70°C
DOSING ACCURACY	± 1%	± 1%	± 1%	± 1%
TEMPERATURE ACCURACY	< 0,4 °C	< 0,4 °C	< 0,4 °C	< 0,4 °C
WATERFLOW (DEPENDING ON WATER PRESSURE)	25 L/MIN	40 L/MIN	80 L/MIN	160 L/MIN
STANDARD INTERFACE	RS 232 AND RS 485	RS 232 AND RS 485	RS 232 AND RS 485	RS 232 AND RS 485
WATER PRESSURE	1-5 BAR	1-5 BAR	1-5 BAR	1-5 BAR
MAXIMUM TEST PRESSURE	16 BAR	16 BAR	16 BAR	10 BAR
WATER INLETS	3 X R1/2"	3 X R3/4"	3 X R1"	3 X R5/4"
ELECTRICITY	100 - 240 VAC 90 W 50-60 HZ	100 - 240 VAC 90 W 50-60 HZ	100 - 240 VAC 90 W 50-60 HZ	100 - 240 VAC 90 W 50-60 HZ
DIMENSIONS (H X W X D)	50,0 X 50,0 X 14,2 CM	50,0 X 55,0 X 18,0 CM	55,0 X 60,0 X 20,0 CM	60,0 X 66,0 X 20,0 CM
IP VALUE	IP65	IP65	IP65	IP65

BKL ICE EF RANGE

For optimum product quality, the precise water temperature is essential. This can be quite a challenge, especially with high temperatures during the summer. With our ice water chillers BKL ICE EF (EcoFriendly), very low water temperatures are continuously available.

Our BKL ICE EF ice water chillers, work according to the same principle: fresh drinking water runs through a spiral in a **0,5°C** water bath, 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. By using a powerful **stirring motor**, the maximum 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. This also prevents the water spiral from freezing. The BKL ICE EF ice water chillers are provided with the eco-friendly refrigerant **R290**, which meets the European F-gas regulation.



The BKL ICE EF range consists of three different water chillers, which differ in capacity and usage:

BKL 200 ICE EF

The BKL 200 ICE EF is a powerful ice water chiller with one compressor. Because of the optimal harmonisation between the mechanical parts, the outcoming water temperature remains constant, without any major fluctuations.

BKL 200 ICE Heavy Duty EF

The Heavy Duty is a very powerful ice water chiller provided with two compressors, which makes it possible to reach very low water temperatures and an optimal cooling capacity. This model is ideal for operation at high ambient temperatures up to 35°C.

BKL ICE DUO EF

The BKL ICE DUO EF is provided with two separate water baths and two cooling units instead of one; two water chillers in one. The water is cooled down in two steps which makes it possible to reach very low temperatures under **2°C**, even with high inlet temperatures. The BKL ICE DUO EF can be connected in series, for very low temperatures, or parallel, for a higher flow capacity. In addition, both cooling units of the BKL ICE DUO EF can be switched on separately. This makes it possible to turn off a cooling unit in winter, when less chilled water is used.



**TAKING
SERVICE
TO THE
NEXT LEVEL**



TECHNICAL SPECIFICATIONS	BKL 200 ICE EF	BKL 200 ICE HD EF	BKL ICE DUO EF
CAPACITY	40-150L /HOUR	40-250L /HOUR	40-400L /HOUR
CONTINUOUS CAPACITY	80L /HOUR	110L /HOUR	160L /HOUR
WATER FLOW	12-20 L/MIN	12-20 L/MIN	12-30 L/MIN
COOLING CAPACITY	1125 W	1700 W	2250 W (2 X 1125 W)
COMPRESSOR	1/2 HP	2 X 3/8 HP	1 HP (2 X 1/2 HP)
ICE MASS	40 KG	40 KG	80 KG (2 X 40 KG)
REFRIDGERANT	R290	R290	R290
NETT WATER BATH CONTENT	72 LITER	72 LITER	144 LITER (2 X 72 LITER)
DIMENSIONS	50,0 X 53,5 X 87,0 CM	50,0 X 53,5 X 90,5 CM	100,0 X 53,5 X 94,0 CM

RESULTS	ONE BKL 200 ICE EF			TWO BKL 200 ICE EF (SERIAL INSTALLED)
	BATCH NR.	PER BATCH 10 L	PER BATCH 20 L	PER BATCH 60 L
1	1.2°C	1.9°C	1.9°C	1.7°C
2	1.2°C	1.9°C	1.9°C	1.4°C
3	1.1°C	2.0°C	1.9°C	1.5°C
4	1.2°C	1.9°C	2.0°C	1.4°C
5	1.3°C	1.9°C	2.0°C	1.4°C
6	1.3°C	2.0°C	2.0°C	1.5°C
7	1.4°C	1.9°C	1.9°C	1.6°C
8	1.4°C	1.9°C	2.0°C	1.7°C
9	1.5°C	1.8°C	2.0°C	2.0°C
10	1.6°C	1.9°C	2.0°C	2.1°C

BIC INDUSTRIAL WATERCHILLERS

The BIC industrial water chillers have been developed for large industrial bakeries and bakeries in countries with very high ambient temperatures above 35°C. They have a capacity of 300 up to **12.000 litres per hour** and have a processing speed of up to **200 litres per minute**. BIC water chillers are very suitable for continuous use and are made to measure, to the specific needs and wishes of the customer, custommade. The chilled water remains at a stable temperature even below **2°C**, which improves the dough quality and optimizes the process.



OPTIONS

- + Can be modified to suit norms and regulations in specific countries
- + Modifications to all voltages and frequencies
- + Can be modified for extreme ambient temperatures
- + Condenser for external set-up
- + Connection for ring lead



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