

**“CELEBRATING
OVER 35 YEAR OF
MANUFACTURING”**

BAKTEC[®]
quality without compromise



QUALITY WITHOUT COMPROMISE

4 CORE VALUES OF BAKTEC

- + RELIABLE
- + INVOLVED
- + THOUGHTFULLY
- + SOLUTION ORIENTED



ABOUT US

We are a family business for more than 35 years and are specialized in the production and development of water mixing- and measuring devices and ice water chillers for bakeries and other industries. Our company is known for the quality and reliability of our products and services. Our products are delivered worldwide.

We commit ourselves to make a product with the highest quality and thereby offer the best service possible to our customers. By following technological developments and translating these into our products, we offer innovative applications that are beyond purely dosing the right temperature. That is why we have developed a wide range of water mixing- and measuring devices and ice water chillers that meet every need. This allows you as a customer to fully control and optimize your production process. To offer consistent high quality products, one needs high quality equipment. This is exactly what we offer.

This leaflet is not legally binding. Model changes reserved.



B1 CERES II RANGE

The electronic, thermostatic models 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 less than 1%.

These models are very reliable, compact and easy to operate and to maintain. The water temperature is (during dosing) 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.

The following options we can install for you:

- 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.

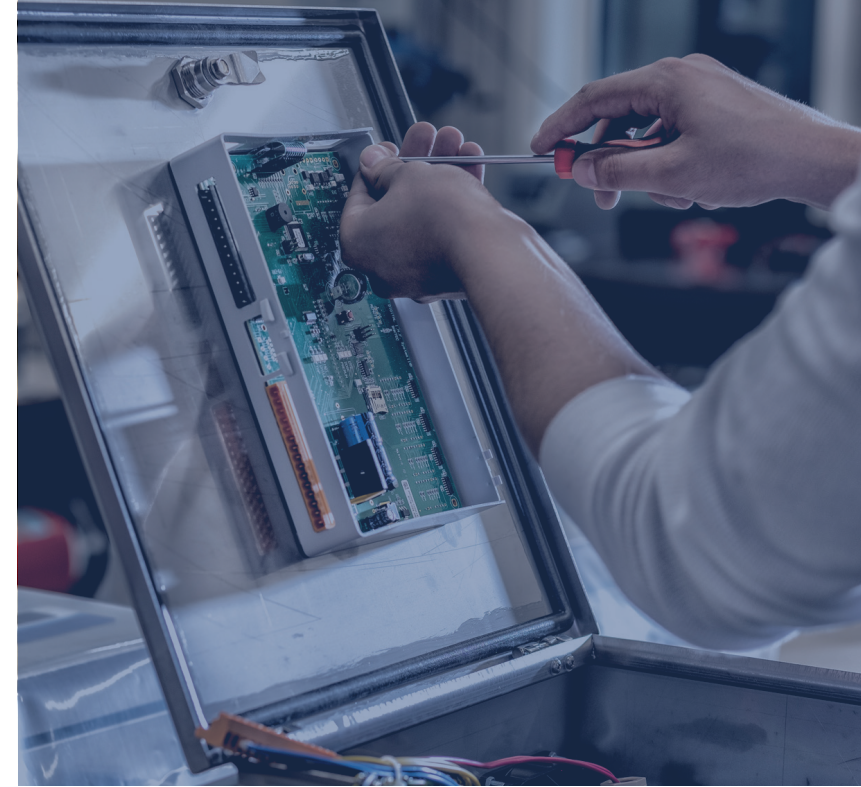
The B1 CERES II range also has models with a high dosing-speed for just dosing water.



	B1 CERES II	B1 CERES II HD	B1 CERES II "S"	B1 CERES II HD "S"	B1 CERES II HD 80 "S"
DOSING & MIXING	✓	✓	✗	✗	✗
DOSING ONLY	✗	✗	✓	✓	✓
WATERFLOW	20 L/MIN	35 L/MIN	25 L/MIN	50 L/MIN	80 L/MIN
TEMPERATURE PRECISION	± 1°C	± 1°C	± 1°C	± 1°C	± 1°C
DOSING PRECISION	± 1%	± 1%	± 1%	± 1%	± 1%
WATER INLETS	2 X 1/2"	2 X 3/4"	2 X 1/2"	1 X 3/4"	1 X 1"
DIMENSIONS	29,5 X 27,0 X 11,5 CM	31,6 X 30,0 X 12,5 CM	29,5 X 27,0 X 11,5 CM	32,0 X 30,0 X 13,4 CM	32,0 X 30,0 X 13,4 CM

UNIVERS RANGE

Our 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 high accuracy and 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. The UNIVERS range offers as an extra function, to dose the cooled water only. These models have totally renewed hard- and software, equipped with the latest innovative techniques and parts. The automatic standby saves up to 80% energy. As an option we can install a dough temperature- sensor.



	B2 UNIVERS	B3 UNIVERS
DOSING & MIXING	✓	✓
WATERFLOW	21 L/MIN	25 L/MIN
TEMPERATURE	± 0,4 °C	± 0,4 °C
PRECISION DOSING PRECISION	± 1%	± 1%
BY PASS	AUTOMATIC	AUTOMATIC
WATER INLETS	2 X 1/2"	3 X 1/2"
DIMENSIONS	32,0 X 30,0 X 12,6 CM	40,0 X 36,0 X 15,0 CM



CERES PRO RANGE

Bakeries are increasingly converting to automated systems. Our **CERES Pro** range meet these requirements. These user-friendly and versatile appliances can be easily connected to automated systems and they also have many new functions allowing you, to work even more efficiently and accurately. The CERES Pro models are easily to operate with an installation- and information menu by means of an LCD display. It is easy to request information, such as: batch history (time, litres and temperature) and batch progress. You can easily program the start time for dosing in advance. This range can easily be connected to a process computer or PLC and is supplied standard with interfaces RS 232 and RS 485. Other interfaces such as PROFIBUS, PROFINET and EtherNet/IP can easily be integrated. Due to an extensive error analysis, you can resolve most of the common problems yourself.

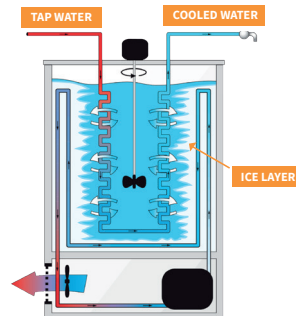
	B3 CERES PRO	B4 CERES PRO	B5 CERES PRO
DOSING & MIXING	✓	✓	✓
WATERFLOW	25 L/MIN	40 L/MIN	80 L/MIN
TEMPERATURE PRECISION	± 0,4 °C	± 0,4 °C	± 0,4 °C
DOSING PRECISION	± 1%	± 1%	± 1%
BY PASS	AUTOMATIC	AUTOMATIC	AUTOMATIC
WATER INLETS	3 X 1/2"	3 X 3/4"	3 X 1"
DIMENSIONS	40,0 X 36,0 X 15,0 CM	40,0 X 40,0 X 20,8 CM	60,0 X 40,0 X 20,8 CM



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.

	BKL 200 ICE EF	BKL 200 ICE HD EF	BKL ICE DUO EF
CAPACITY	40-150 L/HOUR	40-250 L/HOUR	40-400 L/HOUR
CONTINUOUS CAPACITY	80 L/HOUR	110 L/HOUR	160 L/HOUR
WATERFLOW	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



**RELIABILITY
IS THE
PRECONDITION
FOR TRUST**

BIC INDUSTRIAL WATER CHILLERS

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, custom-made. 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
- + Can be modified to all voltages and frequencies
- + Can be modified for extreme ambient temperatures
- + Condenser for external set-up
- + Connection for ring lead

**DON'T WASTE
USE BAKTEC**







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