B1 CERES II



BAKTEC®

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B1 CERES II

For the quality of your dough it is essential to work with a water dosing and mixing system which is accurate and reliable. Baktec's electronic water dosing and mixing appliance, model **B1 CERES II** offers you that and more.

The **B1 CERES II** has totally renewed hard- and software, equipped with the latest innovative techniques and parts. The Baktec **B1 CERES II** incorporates the latest technology developments for precise water metering with a deviation of only < 1%.

Baktec's electronic, thermostatic model are specially equipped with an industrial thermostat, which ensures the delivery of very accurate temperatures, even below 3°C. The water temperature is indicated in decimal (during dosing).

The service module operated from the control panel, enables you to eliminate tolerances of temperature and quantity. This way the **B1 CERES II** 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 Model **B1 CERES II** 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 II** is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue). In addition, reduced production costs make the **B1 CERES** II the most affordable water mixing- and measurement appliance of its kind.

Baktec has a range electronic models available with a larger capacity (B1 CERES II Heavy Duty) and water dosing appliances (B1 CERES II 'S' en B1 CERES Heavy Duty 'S').

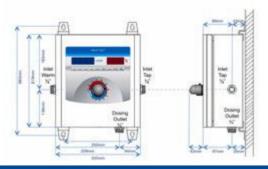
The following options can be added to the B1 CERES II models:

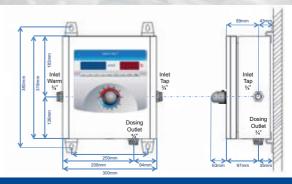
- dough temperature sensor
- 24 VDC relay for connection to, e.g. water pump or kneader
- interface connection RS 232 or RS 485
- external start-stop via 24 VDC
- micro dosing.

Other water mixing- and measurement equipment in the Baktec range feature, digital models for (semi) industrial bakeries with or without computer connections (RS 232, 485, Profibus and other interfaces). Baktec also offers a range of ice waterchillers for every possible use.

Technical specifications	B1 CERES II	B1 CERES II 'S' *	B1 CERES II Heavy Duty	B1 CERES II Heavy Duty 'S'*
Capacity	0.1-999.9 Litre	0.1-999.9 Litre	0.1-999.9 Litre	0.1-999.9 Litre
Adjustable	0.1 Litre	0.1 Litre	0.1 Litre	0.1 Litre
Temperature	1 – 80 °C	No temperature control	1 – 80 °C	No temperature control
Precision from 5 Litre	<1 %	<1 %	<1 %	<1 %
Precision of temperature	± 1 °C	Indication ± 1°C only	±1°C	Indication ± 1°C only
Speed (depending on water pressure)	15 -18 L/min	25 L/min	35 L/min	50 L/min
Water pressure	1-5 kg/cm ²	1-5 kg/cm ²	1-5 kg/cm ²	1-5 kg/cm²
Maximum test pressure	16 kg/cm²	16 kg/cm²	16 kg/cm²	16 kg/cm ²
Water inlet diameter	2 x R ½"	1 x R ½"	2 x R ¾"	1 x R ¾"
Electrical requirements	220- 240 VAC (± 10%) 50 Hz/ 60 Hz (± 2 Hz) , 25 VA/30 W	220- 240 VAC (± 10%) 50 Hz (± 2 Hz), 25 VA /30 W	220- 240 VAC (± 10%) 50 Hz/ 60 Hz (± 2 Hz) , 25 VA/30 W	220- 240 VAC (± 10%) 50 Hz (± 2 Hz), 25 VA/30 W
Nett weight	8,6 kg	7 kg	11,4 kg	8 kg
Dimensions (h x w x d) (without joining appliances)	29,5 x 27 x 11,5 cm	29,5 x 27 x 11,5 cm	31,6 x 30 x 12,5 cm	31,6 x 30 x 12,5 cm

^{*}Only dosing





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B1 CERES II Heavy Duty