

**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

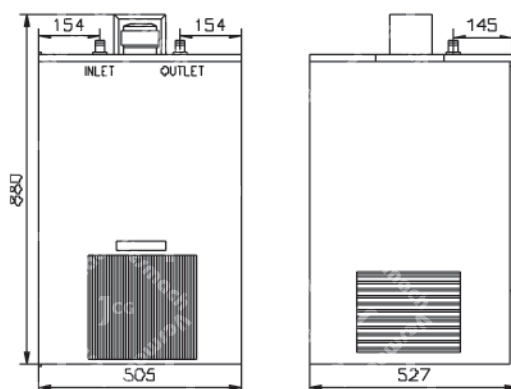
Product Name:

# BAKTEC<sup>®</sup> Water Chiller

MODEL: BKL 200 ICE IMS

Features:

- Chilled water cannot be contaminated, as with this closed system the water is not in contact with open air
- Outlet temperature remains stable, without major fluctuations, which improves the dough quality
- Equipped with a digital
- Ice Mass Sensor (IMS) allowing optimum control over the accumulation of ice and maximum continuity
- Water spirals cannot freeze in



Purpose:

*This machine is used for cooling the water in dough mixing in order maintain maximum quality whatever the season. Cold water guarantees an optimum temperature during dough mixing which in turn ensures a superior quality of finished product*

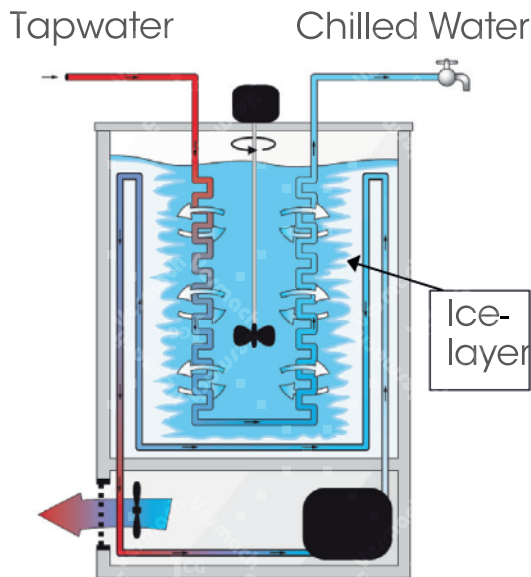
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# BAKTEC® Water Chiller

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## Results with one BKL 200 ICE IMS

Batch nr.	Per Batch 10 lt	Per Batch 20 lt	Per Batch 30 lt
1	1.2°C	1.9°C	1.9°C
2	1.2°C	1.9°C	1.9°C
3	1.1°C	2.0°C	1.9°C
4	1.2°C	1.9°C	2.0°C
5	1.3°C	1.9°C	2.0°C
6	1.3°C	2.0°C	2.0°C
7	1.4°C	1.9°C	1.9°C
8	1.4°C	1.9°C	2.0°C
9	1.5°C	1.8°C	2.0°C
10	1.6°C	1.9°C	2.0°C

### Specifications

Power	220V, 60HZ
Capacity	40 - 150 liters/hr
Temperature with one unit	1.5°C - 3°C
Cooling Capacity	1191 W
Ice Mass	40 kg
Speed (depending on water pressure)	12 - 20L/min
Water Pressure	1 - 5kg/cm <sup>2</sup>
Water Inlet Diameter	R 1/2
Net Water Bath Content	72 Liters
Net Weight	71 kg
Dimension	L 50 x W 50 x H 86 cm

Options: • Stainless steel evaporator coil and cooling spiral