



baktec®

QUALITY WITHOUT COMPROMISE



DIGITAL TOUCH

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 equipment 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 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 digital service we offer customers.

Baktec.Assist©

Through our digital customer portal Baktec.Assist©, downtime is prevented and 75% of support requests are answered. All information can be viewed quickly and is easily accessed by means of a QR code on the appliance. This allows the user of our equipment to quickly get on with 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 quickly. 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. You can also find the maintenance history of the appliances, and photos show which parts are available for each appliance so that customers can quickly order them themselves. Baktec.Assist© allows us to **support** our customers **24/7**.

Preventive Maintenance Program

Baktec has good insight into the life span of components, allowing us to predict when they need to be replaced. Our Preventive Maintenance Programme 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 units has been modified so that everyone is now able to exchange parts using our service videos.



DIGITAL TOUCH

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 touchscreen
- Built with data-driven technology for predictive maintenance
- Minimized automatic pre-run to avoid water wasting and increase process time
- An automatic descaling function to extend the appliance's life time
- 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

SPECIFICATIONS

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

Options

The **DIGITAL TOUCH** range can be extended with many options, including:

- PROFIBUS, PROFINET and EtherNet/IP
- Fully hygienic design
- Dosing via multiple dosing outlets
- Dough temperature sensor

Baktec also supplies, besides water mixing- and dosing appliances, a range of ice water chillers that seamlessly connect to these models.