



baktec®

QUALITY WITHOUT COMPROMISE



UNIVERS II

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 lifespan 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.

UNIVERS II

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 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 conditions in your bakery. The automatic standby saves up to 80% energy.

Advantages

- Unique I.M.F. 2.0 system which saves water and extends the lifetime 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 lifespan
- 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



B3 UNIVERS II



B5 UNIVERS II

SPECIFICATIONS

TECHNICAL SPECIFICATIONS	B2 UNIVERS II	B3 UNIVERS II	B4 UNIVERS II	B5 UNIVERS II
CAPACITY	0.1 - 999.9 LITER OR LB	0.1 - 999.9 LITER OR LB	0.1 - 999.9 LITER OR LB	0.1 - 999.9 LITER OR LB
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 36-176°F	2-80°C 36-176°F	2-80°C 36-176°F	2-80°C 36-176°F
DOSING ACCURACY	± 1%	± 1%	± 1%	± 1%
TEMPERATURE ACCURACY	<0.4°C 1.0°F	<0.4°C 1.0°F	<0.4°C 1.0°F	<0.4°C 1.0°F
WATER FLOW (DEPENDS ON WATER PRESSURE)	21 L/MIN 46 LB/MIN	25 L/MIN 55 LB/MIN	40 L/MIN 80 LB/MIN	80 L/MIN 176 LB/MIN
OPTIONAL INTERFACE	✘	✘	✔	✔
WATER PRESSURE	1-5 BAR	1-5 BAR	1-5 BAR	1-5 BAR
MAXIMUM TEST PRESSURE	16 BAR	16 BAR	16 BAR	16 BAR
WATER INLETS	2 X R1/2"	3 X R1/2"	3 X R3/4"	3 X R1"
ELECTRICITY	100-240VAC 30 W 50-60 HZ	100-240VAC 90 W 50-60 HZ	100-240 VAC 90 W 50-60 HZ	100-240VAC 90 W 50-60 HZ
DIMENSIONS (H X W X D)	32,0 X 40,0 X 15,2 CM	36,0 X 40,0 X 15,2 CM	40,0 X 40,0 X 18,0 CM	50,0 X 40,0 X 18,0 CM
IP VALUE	IP65	IP65	IP65	IP65

Options

The following options can be added to the **UNIVERS II** models:

- Dough temperature sensor
- External start (12-24VDC input)
- Relay for starting of the water pump when using chilled water or kneaders
- PROFIBUS, PROFINET and EtherNet/IP (only the B4 and B5 UNIVERS II)

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