

# BAKTEC®

quality without compromise



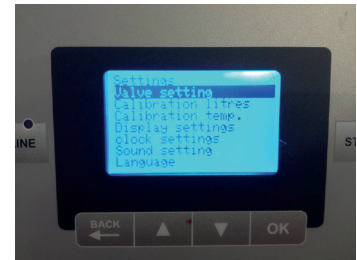
## CERES PRO

Bakeries are increasingly converting to automated systems, using a process computer or PLC. Our **CERES Pro** range meets these requirements. These all-round and user-friendly appliances can be easily connected to automated systems and have several new features making work more efficient and accurate.

The **CERES Pro** models are executed with completely updated hard- and software, with the latest innovative technology and components. Easily connected to a process computer or PLC and supplied standard with interfaces RS 232 and RS 485. Other interfaces such as PROFIBUS, PROFINET and EtherNet/IP can also be easily integrated.

The **CERES Pro** range is equipped with the “**Injection-Mixing-Flow (I.M.F.)** system”: an innovation whereby each water supply: hot, cold and chilled water, is individually and continuously controlled. This system is very accurate and achieves the desired temperature very swiftly up to a maximum tolerance of **0.4°C**. The automatic pre-run makes sure that only water of the required temperature is added to your dough.

The new user-friendly and surveyable menu is operated by means of an LCD display. Information can be easily withdrawn such as: batch history (time, liter and temperature) and batch progress. This information can be easily stored on a micro SD-card. You can also pre-program the starting time for dosing. Due to an extensive error analysis, you can resolve most of the common problems yourself. With the new installation menu, these appliances are easy to adjust and install.



THE SETTINGS MENU

The advantages of our equipment, beside the above mentioned, is the special button for dosing chilled water; only the coldest available water is being dosed; especially useful in the summer. Also dosing through multiple dosing outputs, start of multiple mixers, a dough temperature sensor, an external start-stop function and start of the water cooler pump when using chilled water, is possible with these new devices. The automatic standby function guarantees energy savings of 80%.

The **CERES Pro** range can be extended with many options, including:

- PROFIBUS, PROFINET and EtherNet/IP
- Dosing via multiple dosing outlets
- Starting of multiple kneaders
- Dough temperature sensor
- External start-stop
- Starting of the water pump when using chilled water

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

SPECIFICATIONS	B3 CERES PRO	B4 CERES PRO	B5 CERES PRO
CAPACITY	0.1-999.9 LITER	0.1-999.9 LITER	0.1-999.9 LITER
ADJUSTABLE	0.1 LITER	0.1 LITER	0.1 LITER
TEMPERATURE SETTING	1-80°C	1-80°C	1-80°C
TOLERANCE	± 1 %	± 1 %	± 1 %
TEMPERATURE TOLERANCE	± 0,4 °C	± 0,4 °C	± 0,4 °C
WATERFLOW (DEPENDING ON WATER PRESSURE)	25 L/MIN	40 L/MIN	80 L/MIN
STANDARD INTERFACE	RS 232 EN RS 485	RS 232 OF RS 485	RS 232 OF RS 485
WATER PRESSURE	1-5 KG/CM <sup>2</sup>	1-5 KG/CM <sup>2</sup>	1-5 KG/CM <sup>2</sup>
MAXIMUM TEST PRESSURE	16 KG/CM <sup>2</sup>	16 KG/CM <sup>2</sup>	16 KG/CM <sup>2</sup>
WATER INLETS	3 X R 1/2"	3 X R 3/4"	3 X R 1"
ELECTRICITY	220-240 VAC (± 10%) 50 HZ/ 60 HZ (± 2 HZ) 65 VA /70 W	220-240 VAC (± 10%) 50 HZ/ 60 HZ (± 2 HZ) 65 VA /70 W	220-240 VAC (± 10%) 50 HZ/ 60 HZ (± 2 HZ) 65 VA /70 W
NET WEIGHT	15,4 KG	17 KG	26 KG
DIMENSIONS (L X W X H)	40,0 X 36,0 X 14,0 CM	40,0 X 40,0 X 20,0 CM	60,0 X 40,0 X 20,0 CM