



baktec®

QUALITY WITHOUT COMPROMISE



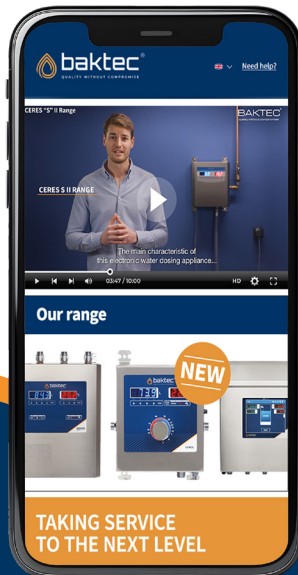
CERES III

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**.



B1 CERES III

For the quality of your dough it is essential to work with a water dosing and mixing system which is accurate and reliable. The electronic, thermostatic models are provided with a special industrial thermostat in order to supply very accurate temperatures, even below **3°C**. The temperature remains constant, even when repeating the batches. The water metering is very precise and has a deviation of **1%**. These models are very reliable, compact and easy to operate and to maintain. The water temperature, during dosing, is indicated in decimal. These electronic appliances have new hard- and software, equipped with the latest innovative techniques and parts. The automatic standby saves up to 80% energy.

The service module operated from the control panel, enables you to eliminate tolerances of temperature and quantity. This way the B1 CERES III range 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 B1 CERES III range 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 III range is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue).

Advantages

- Industrial thermostat for a stable water temperature during dosing
- Constant dosing temperature when repeating the batch
- Minimum fluctuation of the dosing temperature during dosing
- Stable water dosing temperature, even below 3°C
- Renewed pipework for hassle-free repairs and extended life span
- Easy to clean: the appliance is water resistant thanks to IP 65 rating
- Can be set to 0.1 liter with a dosing range from 0.1 – 999.9 liter
- Energy savings of 80% due to the stand-by function
- Backwards compatible with older ranges



SPECIFICATIONS

TECHNICAL SPECIFICATIONS	B1 CERES III	B1 CERES III HD	B1 CERES III S	B1 CERES III HD 80 S
DOSING & MIXING	YES	YES	DOSING ONLY	DOSING ONLY
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	0.1 LITER	0.1 LITER	0.1 LITER
TEMPERATURE RANGE	2-80°C	2-60°C	1-80°C	1-80°C
DOSING ACCURACY	<1 %	<1 %	< 1 %	< 1 %
TEMPERATURE ACCURACY	< 1°C	< 1°C	INDICATION ONLY	INDICATION ONLY
WATER FLOW (DEPENDENT ON WATER PRESSURE)	20 L/MIN	35 L/MIN	25 L/MIN	80 L/MIN
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"	2 X R3/4"	1 X R1/2"	1 X R1"
ELECTRICITY	100-230 VAC 1 PH 50-60 HZ	100-230 VAC 1 PH 50-60 HZ	100-230 VAC 1 PH 50-60 HZ	100-230 VAC 1 PH 50-60 HZ
DIMENSIONS (L X W X H)	29,5 X 27,0 X 11,5 CM	35 X 30,5 X 14,5 CM	24,5 X 27,0 X 11,5 CM	26 X 30,5 X 13,5 CM
IP VALUE	IP65	IP21	IP65	IP65

Options

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

- Dough temperature sensor
- External start-stop via 24 VDC
- Relay for connection to, e.g. water pump or kneader
- 3 way valves for connecting and mixing chilled-, tap **and** warm water
- Micro dosing

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