

# B1 CERES II



**BAKTEC**<sup>®</sup>

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# B1 CERES II

For the quality of your dough it is essential to work with a water dosing and mixing system which is accurate and reliable. Baktec's electronic water dosing and mixing appliance, model **B1 CERES II** offers you that and more.

The **B1 CERES II** has totally renewed hard- and software, equipped with the latest innovative techniques and parts. The Baktec **B1 CERES II** incorporates the latest technology developments for precise water metering with a deviation of only < 1%.

Baktec's electronic, thermostatic model are specially equipped with an industrial thermostat, which ensures the delivery of very accurate temperatures, even below 3°C, The water temperature is indicated in decimal (during dosing).

The service module operated from the control panel, enables you to eliminate tolerances of temperature and quantity. This way the **B1 CERES II** 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 Model **B1 CERES II** 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 II** is easy to operate; specially designed with big digits for showing temperature (in red) and water quantity (in blue). In addition, reduced production costs make the **B1 CERES II** the most affordable water mixing- and measurement appliance of its kind.

Baktec has a range electronic models available with a larger capacity (**B1 CERES II Heavy Duty**) and water dosing appliances (**B1 CERES II 'S'** en **B1 CERES Heavy Duty 'S'**).

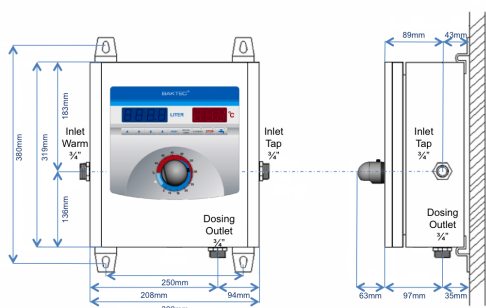
The following options can be added to the **B1 CERES II** models:

- dough temperature sensor
- 24 VDC relay for connection to, e.g. water pump or kneader
- interface connection RS 232 or RS 485
- external start-stop via 24 VDC
- micro dosing.

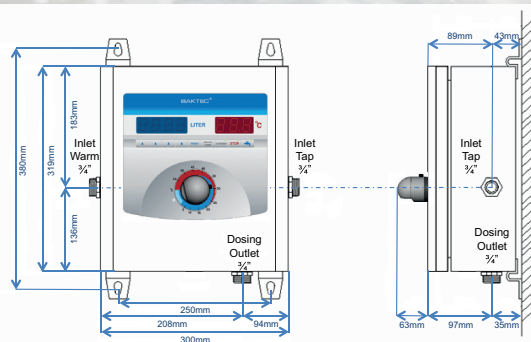
Other water mixing- and measurement equipment in the Baktec range feature, digital models for (semi) industrial bakeries with or without computer connections (RS 232, 485, Profibus and other interfaces). Baktec also offers a range of ice waterchillers for every possible use.

Technical specifications	B1 CERES II	B1 CERES II 'S' *	B1 CERES II Heavy Duty	B1 CERES II Heavy Duty 'S'*
Capacity	0.1-999.9 Litre	0.1-999.9 Litre	0.1-999.9 Litre	0.1-999.9 Litre
Adjustable	0.1 Litre	0.1 Litre	0.1 Litre	0.1 Litre
Temperature	1 – 80 °C	<b>No temperature control</b>	1 – 80 °C	<b>No temperature control</b>
Precision from 5 Litre	<1 %	<1 %	<1 %	<1 %
Precision of temperature	± 1 °C	Indication ± 1°C only	± 1 °C	Indication ± 1°C only
Speed (depending on water pressure)	<b>15 -18 L/min</b>	<b>25 L/min</b>	<b>35 L/min</b>	<b>50 L/min</b>
Water pressure	1-5 kg/cm <sup>2</sup>	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>	16 kg/cm <sup>2</sup>
Water inlet diameter	2 x R 1/2"	1 x R 1/2"	2 x R 3/4"	1 x R 3/4"
Electrical requirements	220- 240 VAC (± 10%) 50 Hz/ 60 Hz (± 2 Hz) , 25 VA /30 W	220- 240 VAC (± 10%) 50 Hz (± 2 Hz), 25 VA /30 W	220- 240 VAC (± 10%) 50 Hz/ 60 Hz (± 2 Hz) , 25 VA /30 W	220- 240 VAC (± 10%) 50 Hz (± 2 Hz), 25 VA /30 W
Nett weight	8,6 kg	7 kg	11,4 kg	8 kg
Dimensions (h x w x d) (without joining appliances)	29,5 x 27 x 11,5 cm	29,5 x 27 x 11,5 cm	31,6 x 30 x 12,5 cm	31,6 x 30 x 12,5 cm

\*Only dosing



**B1 CERES II**



**B1 CERES II Heavy Duty**