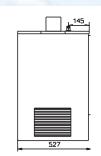
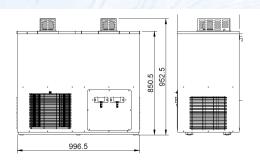
BKL ICE WATER CHILLERS

BKL 200 ICE IMS

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BKL ICE DUO



Specifications	BKL 200 ICE IMS	BKL 200 ICE Heavy Duty IMS *	BKL ICE DUO
Capacity	40 - 150 litres per hour	40 - 200 litres per hour	40 - 350 litres per hour
Temperature with one unit	1.5 °C - 3 °C	1 °C − 2.5 °C	0,5 °C – 2 °C
Speed (depending on water pressure)	12-20 l p/m	12-20 l p/m	12-20 l p/m
Water pressure	1-5 kg/cm ²	1-5 kg/cm ²	1-5 kg/cm ²
Maximum test pressure	16 kg/cm²	16 kg/cm²	7 kg/cm ²
Water inlet diameter	R ½"	R ½"	R 3/4 "
Electricity	220 - 240 VAC / 50 Hz Special: 110 - 115 / 60 Hz	220 - 240 VAC / 50 Hz Special: 110 - 115 / 60 Hz	220-240 VAC 50 Hz Special: 110 - 115 / 60 Hz
Cooling capacity	1191 W	1639 W	1640 W
Ice mass	40 Kg	40 Kg	80 Kg (2 x 40 Kg)
Nett water bath content	72 Litre	72 Litre	144 Liter (2 x 72 liter)
Nett Weight	71 Kg	78 Kg	95 Kg
Dimensions (w x h x d) (without joining appliances)	50 x 86 x 50 cm	50 x 90 x 50 cm	99,6 x 85 x 50 cm

^{*} for high ambient temperatures







BKL ICE WATER CHILLERS

For an optimal dough temperature, the precise water temperature is a must. Certainly in summer, with high ambient temperatures, this can be difficult. With Baktec's **BKL ICE** water chillers, you have continually very low water temperatures available.

Tapwater

Baktec's range of **BKL ICE** Water Chillers, work according to the same principle: fresh drinking water under natural pressure, runs through a spiral in a 0°C water bath, forcibly cooled by means of ice, accumulated along the walls of the bath. The chilled water cannot be contaminated, as with this closed system the water is not in contact with open air. The outlet temperature remains stable, without major fluctuations, which improves the dough quality. By using powerful stirring motors with large fans, the optimal cooling capacity is reached.

The ice water chillers are equipped with a digital **Ice Mass Sensor** (IMS) allowing optimum control over the accumulation of ice and maximum continuity. The water spirals cannot freeze in. With the

Ice - layer

Chilled Water

new digital thermostat and thermostatic expansion valves, it is possible to control the temperature even more efficient and effective.

Results with one BKL 200 ICE IMS				
Batch nr.	Per Batch 10 lt	Per Batch 20 lt	Per Batch 30 It	
1	1.2°C	1.9°C	1.9°C	
2	1.2°C	1.9°C	1.9°C	
3	1.1°C	2.0°C	1.9°C	
4	1.2°C	1.9°C	2.0°C	
5	1.3°C	1.9°C	2.0°C	
6	1.3°C	2.0°C	2.0°C	
7	1.4°C	1.9°C	1.9°C	
8	1.4°C	1.9°C	2.0°C	
9	1.5°C	1.8°C	2.0°C	
10	1.6°C	1.9°C	2.0°C	

Results with two BKL 200 ICE IMS (serial installed)				
Batch nr.	Per Batch 60 lt			
1	1.7°C			
2	1.4°C			
3	1.5°C			
4	1.4°C			
5	1.4°C			
6	1.5°C			
7	1.6°C			
8	1.7°C			
9	2.0°C			
10	2.1°C			

When chilling water, the last few steps require relatively substantial more energy than the first bit. The **BKL ICE DUO** has two separate water baths with water spirals for cooling water in two steps. By cooling down in two separate steps, really low temperatures below 2°C are reached even with high inlet temperatures!

The **BKL ICE DUO** has a "two position switch" per water bath for low and extensive use, making it possible to alter the cooling capacity according to your needs. A flow switch, which only turns on the stirring-motors when chilled water is used, not only saves energy, but also improves the lifespan of the stirring-motors.

If you require a higher capacity, it is always possible to install more **BKL ICE 200** serial or parallel. Extensions in this fashion are always possible, you don't need to trade in your old machine. You are very flexible over time.

The models **BKL 200 ICE** can now also be delivered with stainless steel water- and evaporator coil.

For large, industrial bakeries, Baktec offers the **BIC** industrial water chiller. For optimal and efficient use of chilled water, it is recommended to use a water mixing- and measuring appliance.

Results BKL ICE DUO* Inlet temperature 18°C; 60 I. per batch, with an interval of 12 min.				
Batch nr.	Outlet temperature	Total dosed litres		
1	1,0°C	60 Liter		
2	1,0°C	120 Liter		
3	1,1°C	180 Liter		
4	1,2°C	240 Liter		
5	1,4°C	300 Liter		
6	1,8°C	360 Liter		
7	2,0°C	420 Liter		
8	2,1°C	480 Liter		
9	2,2°C	540 Liter		
10	2,4°C	600 Liter		