

## WATER MIXER

type B25

#### PRODUCT DESCRIPTION

The B25 (replaces B11) is designed for operation in bakeries requiring capacities in the area of 25 l/min (at an inlet pressure of approx. 3 bar) and an accurate temperature control.



The B25 is easy and simple to operate. The required water quantity is set via the key-pad which is smooth and very easy to clean. Temperature is set manually by means of a handle. To displays shows the set water quantity and temperature, respectively, as well as any set intermediate stops, and during metering the actual quantity is continuously displayed.

By means of a button for automatic intermediate stop, the quantity of water can be divided into two portions allowing for a pre-mix.

The water mixer has a repeat function meaning that you only have to press a button to repeat the latest metered quantity.

The B25 can memorize up to 3 different water quantities. An intermediate stop can be entered in each programme.

Any interruptions of operation are easily identified by means of codes given in the temperature display.

The water mixer is prepared for connection to a water cooler. If the water cooler is equipped with a booster pump, start/stop of the pump is controlled by means of the built-in relay function of the water mixer.



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### TECHNICAL SPECIFICATIONS

### Temperature:

Temperature range:

Hot water inlet temperature:

Temperature accuracy:

Display:

Display resolution:

+10° - 60°C

Max. 80°C

-/+ 1°C \*)

Digital LED

1°C

## Dosing

Capacity at approx. 3 bar inlet pressure:

Max. water quantity per operation:

25 l/min. 999.9 l.

Repeat accuracy:

+/- 0,5% of set quantity

Display:

Digital LED

Display resolution:

0.1 l.

Measuring technique:

Mechanical/electronical

#### Connection

Power supply:

120 VAC / 50-60 Hz

Power consumption:

50 VA

Water inlet connections:

Hot water inlet:

Cold water inlet:

Recommended operation pressure:

1/2" pipe thread

Left connection (red)

Right connection (blue)

3 bar

\*) Hot water inlet temperature must be min. 10° C higher than required discharge temperature, and cold water inlet temperature is lower than required discharge temperature.

#### Cabinet:

Dimensions:

360 x 200 x 150 mm

Tightness classification:

**IP65** 

ETA-approved (Danish Board of European Technical Approvals). Approval No. VA.1.44/10371.

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