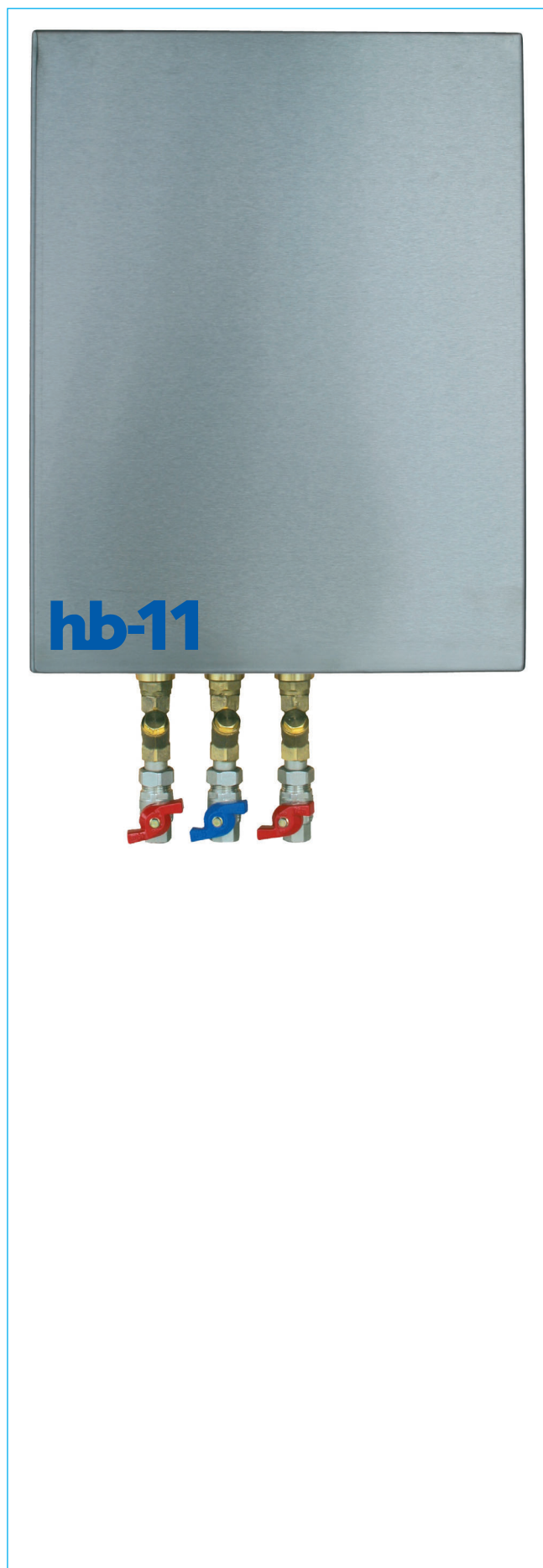


Autom. Water Dosing Device HB11 C (Connect)



Basic technical information

Water amount/min:	30 – 50 litres/min at 4 bar
Piping connection:	½" or ¾"
Flow connections:	warm, cold, ice water
Water flow points:	1 – 6 pieces
Connection value:	230 VAC / 50 Hz
Measurements:	540 x 340 x 200 mm
Temperature range:	1° to 90° C
Pre-water separation:	none or installable
Dosing accuracy:	0.1 litre
Temperature accuracy:	1° C
Temperature sensors:	included
Control device:	HB18, HB40, HB46, HB50, Backcontrol and external sensing device
Interfaces:	Ethernet, RS232
Loop cabling insulated:	on-site recommendable (no sewage also for small transported amounts)
Dough temperature control:	possible in connection with Backcontrol

Intended use

Exact, quick dosing of water and containment of desired W-temperature.
For water feeding of kneaders, pre-dough machines, yeast devices, etc.

General function

The desired amount and temperature of water is automatically controlled via sensors and supply valves.
As individual withdrawal or recipe, if applicable dough temperature controlled.
A calorie calculation method decreases sewage in the channel, or correspondingly eliminates it.

Construction

Tap ware construction in stainless steel.
Valves 24V DC, interface for control via Ethernet, R232 correspondingly.
Sensors in stainless steel.
Sanitary installation on-site!
Interfaces serve only the internal system communication.

Symbol pictures – technical modifications reserved!