

# Water - Dosing & Chilling

Water meter

S2100



## Description

Our Electronic range of water meters saves time, thanks to its automatic operation, also the meters allow the installation of the chiller to be remote from the flour store, thus avoiding damage being caused to the cooling system.

Reference	Model
FG310	S2100

## Features

- Helps to maintain dough quality. Has a very accurate volume and temperature measurement
- Electronic control board protected by lid
- Supplied complete with: filters; taps (hot & cold water), outlet kit (hose pipe with swan neck)
- One year warranty (parts and labour)

**Dimensions:**

<b>Model:</b>	<b>S2100</b>
Height:	310mm
Width:	268mm
Depth:	110mm
Weight	8 kg

Power: 1 Phase;13 Amp; 220V; 50 Hz

**Capacity:**

- Digital display with 25 mm high figures
- Litres display with one decimal point from 1 litre to 999,9 litres, except the S2000 model which is displayed 99,9 litres.
- Electronic temperature reading of water at outlet
- Temperature adjustment by automatic mixing valve
- S2000+ AMT - Automatic mixing valve especially designed for cold and hot water (1 to 2,5° C), Graduation: 0 - 40° C, Accuracy:  $\pm 1^{\circ}$  C
- S2000+ A - No temperature mixing
- S3000+ -Fast electronic temperature mixing by electrovalves with proportional control in less than 20 seconds, Accuracy:  $\pm 0.3^{\circ}$  C
- Inlet water pressuer: - Hot 1 bar minimum and 45° C Maximum / Cold: 1 bar minimum



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