

STOPPIL S3000+

WATER METER ENTIRELY DIGITAL

Digital display of water amount Electronic temperature mixing

PRACTICAL

- Remote control
- preregistered programmes

LOW COST

- Pre-run
- Little water to the drain
- Right temperature very fast



MASTERED QUALITY

- Memorized recipes
- Litre and temperature setting by 1/10th
- Accuracy: litres: ± 0,5 %
temperature: ± 0,3 °C
- Stopsignal if temperature fails to be reached

TIME SAVING

- Temperature adjustment almost instant
- 50 programmes to be memorized
 - Remote control
- Dough temperature display

An investment worthy your quality and productivity requirements conform with the European sanitary standards.

Water meter STOPPIL S3000+

Complete solution entirely digital with almost instant temperature adjustment and pre-run to the drain.

- Digital display with 25 mm high figures
- Litres setting by 1/10th of a litre (in blue)
- Digital display of water temperature to the mixer (in red)
- Temperature setting by 1/10th of °C
- Fast electronic temperature mixing by electrovalves with proportional control in less than 20 seconds
- Accuracy: $\pm 0,3$ °C
- Flow capacity (depending on inlet pressure):
 - between 8 and 15 litres/minute
- Up to 50 recipes can be memorized
- Electronics embedded in protection lid
- Second outlet for pre-run of not correct temperature
- Supplied complete with:
 - Inlet kits with filters
 - outlet kit with swan neck
- 1 year warranty for spares and labour

Extra supply as option

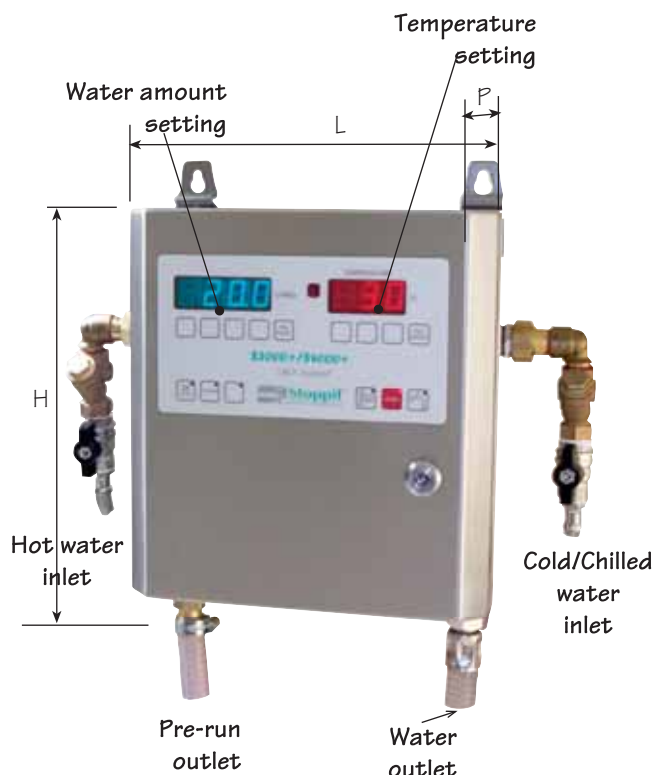
- Dough temperature sensor
- Infra-red remote control

Requirements

- Electrics 220 V 50 Hz (110V available)
- Pressure Each inlet: 1 bar minimum
- Pipes: Diameter 14-16 mm minimum

Dimensions

- H = 32 cm x W = 30 cm x D = 13 cm



This unit offers an extremely satisfying solution for an accurate temperature and repeated change between low and high temperatures.

Supplied with one of our chillers, the Baker's most difficult demands are fulfilled.

This brochure is subject to change and therefore not contractual