

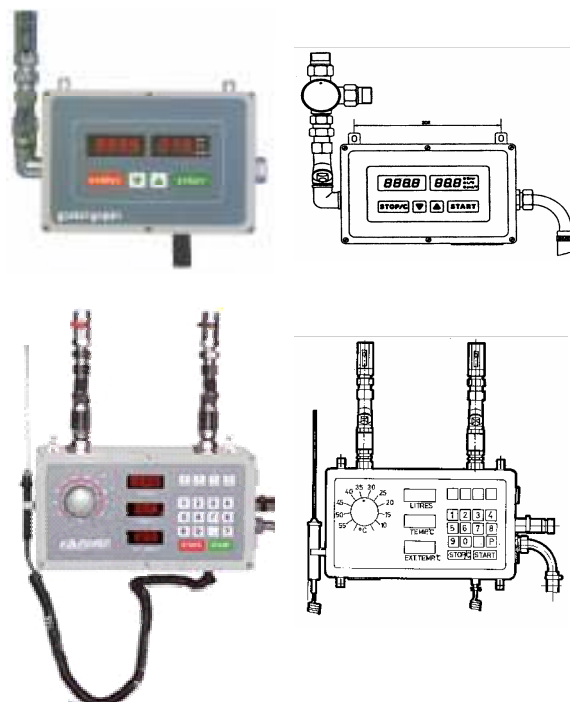
A1. ELECTRONIC WATER DOSING AND BLENDING DEVICE

VOMIX 35 AND VOMIX 45

The electronic water dosing and blending devices VOMIX 35 and VOMIX 45 are indispensable for the modern bakery. They allow the preparation of the required quantity of water at a desired temperature for the dough kneading process.

Advantages:

- VOMIX 35 doses the requested quantity of water, whose temperature is shown on an electronic display.
- VOMIX 45 doses the requested quantity of water at a certain temperature, which is set through the device's thermo-stat.
- VOMIX 45 is equipped with a temperature probe to measure the dough's temperature in the mixer's bowl; the dough's temperature is shown on one of the three device's electronic displays.
- 30 different recipes can be pre-set.
- Simple handling and high accuracy.



Technological and technical characteristics:

DEVICE	VOMIX 35	VOMIX 45
Max. dosing quantity (l)	999,9	999,9
Water connection (inch)	3/4	1/2
Water flow during dosing (l/min) at 1 bar 20 (°C)	18	18
Water flow during dosing (l/min) at 5 bar 20 (°C)	40	40
Max. water entry temperature (°C)	65	65
Temperature setting range (°C)	2-60	2-60
Supplied water temperature accuracy (°C)	+/-1	1
Dosing accuracy (%)	1	1
Max. water entry pressure (bar)	5	5
Min. water entry pressure (bar)	1	1
Connecting power (VA)	25	25
Connecting voltage	1N; 230-110V; 50-60Hz	1N; 230-110V; 50-60Hz
Dimensions		
dimensions of the device without connections (mm)	240x120x160	360x150x200
dimensions of packed device (mm)	550x390x180	540x540x240
weight (kg)	8,5	9,5
gross weight (kg)	9,5	11,5

Basic version of the device VOMIX 45 includes:

- temperature probe for dough's temperature measurement