

STOPPIL S2150

THE DIGITAL WATER METER FOR BAKERS

AMT type - with thermostatic mixing valve

AMM type - with manual temperature mixing

A - without temperature mixing

« CLASSIC » Range



TIME SAVING

- Last batch memorized
- Automatic temperature mixing on AMT type

EXCELLENT DOUGH QUALITY

- Good volume accuracy from 0,5 to 999,9 litres

PRACTICAL

- Easy litre display 1/10^e l.
- Stainless steel box, easy maintenance.
- Sensory keys.
- Supplied with kits.

MAINTENANCE BENEFIT

- Reliable components
- Reduced maintenance
- Counting by turbine

This new range of CLASSIC water meters offers the industrial technology to the bakery. Packs, including Tower water meter and under pressure water chiller can be delivered with a reduced price.

STOPPIL Water Meter

S2150

« Classic » range



S2150 A



S2150 AMM



S2150 AMT

- Digital display 25 mm high figures.
- Simple turbine counting system.
- Litres: blue display from 0.5 to 999,9 litres with accuracy to 1/10°
- Temperature: red display for the outgoing water

S2150-A: without temperature mixing

S2150-AMM: with manual temperature mixing

S2150-AMT: with high standard thermostatic mixing valve particularly adapted to iced water up from 1 °C.

Graduation: 0 - 40 °C

Accuracy: ±1 °C

- Flow of water depending on inlet pressure: 6 – 25 l/mn
- Separated electronic module installed in an stainless steel protection box
- Signal for the water chiller pump control
- Supplied with:
 - Inlet kit with filters
 - Metallic swan neck filling nozzle with flexible pipe

Requirements:

- Electricity: 100 to 240 V - 50 and 60 Hz
- Pressure: from 1 to 5 bar each inlet
- Hot water: 60 °C max
- Pipes: Ø 16-18 mm diameter copper pipes recommended
- Accuracy ± 1 % on volume
± 1 °C on temperature
- Connecting: ½ female gas inlet

Dimensions (H x L x W) and weight

S2150 A/AMM/AMT: 40 x 30 x 18 cm
14 kg net weight

This brochure is subject to change and therefore not contractual