

STOPPIL S4000+ / S5000+

Automatic control of three water inlets
Electronic temperature mixing **IMF** system

LOW COST

- Pre-run
- Optimum economic mixing
- Great accuracy
- Little water to the drain
- Right temperature very fast

PRACTICAL

- Remote control
- Preregistered programmes



S4000+

S5000+

MASTERED QUALITY

- Memorized recipes
- Litre and temperature setting by 1/10th
- Accuracy: litres: $\pm 0,5 \%$
temperature: $\pm 0,3 \text{ }^\circ\text{C}$
- Stopsignal if temperature fails to be reached

TIME SAVING

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

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

Water meter **STOPPIL S4000+/S5000+** with three water inlets

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

- Automatic and economic control of the 3 water inlets
- 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 : ± 0,3 °C
- Flow capacity (depending on inlet pressure)
 - **S4000 +** : between 25 to 30 litres/minute
 - **S5000 +** : between 45 to 60 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

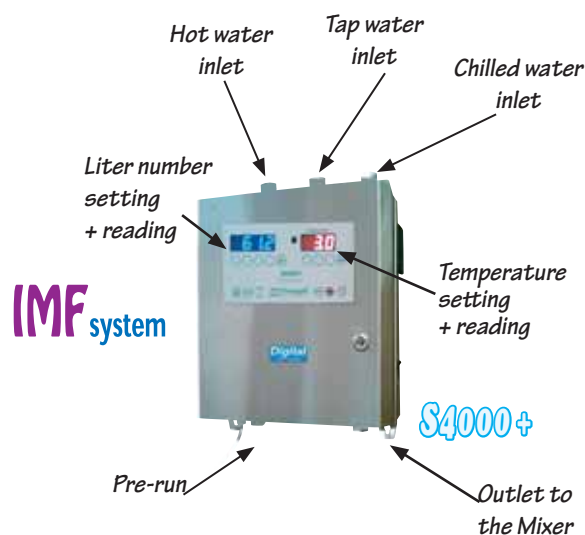
- Dough temperature sensor
- Infra-red remote control
- Software for computer link

Requirements

- Electrics: 220 V - 50 Hz
- Pressure: Each inlet: 1 bar minimum
- Pipes: **S4000 +**: Diameter 20 mm
S5000 +: Diameter 25 mm

Dimensions

- **S4000 +**: 40 x 36 x 15 cm (H x W x D)
- **S5000 +**: 60 x 40 x 20 cm (H x W x D)



This unit offers the best 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