



KOMBIMIX

BKM 100S
Flow-through water chiller



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The Kombimix® BKM100S waterchiller is carefully designed for the demanding bakery where continuous quality and reliability are needed. The flow-trough waterchiller meets the highest hygienic approval specifications and is easy to connect. The compact dimensions makes the chiller easy to place and no extra components are required. The high flow rate simplifies the use in combination with different types of watermixing devices.

Product Information

- Flow rate of 10 l / 22 lbs per minute
- Cooling capacity of 120 l / 264 lbs per hour (divided into batches)
- Hygienic construction with a closed circuit, bacteria-free
- Environment friendly coolant R134A (no CFK's!!!)
- The chiller can be placed on the floor or on the wall

The cooling system of the Kombimix® BKM100S is developed in such a way that it can cool down tap water to 3-6°C / 37-43°F without loss of quality of the water. The chiller is connected directly to the tap water and works with a closed circuit : the running water in the heat exchanger does not make any contact with the open air neither with the water bath that functions as a cooling medium. For these reasons this chiller meets the highest hygienic approval specifications.

The working method of the chiller is based on the production of an ice mass whereby the needed water (circulating in the heat exchanger) loses its heat by which means the ice melts. Therefore the chiller needs time between the batches to reproduce new ice.

Technical Specifications

- Flow rate per minute: 10 liters / 22 lbs
- Cooling capacity: Continous delivery of **4 batches of 30 liters / 66 lbs per hour** at a temperature of **3~6 °C / 37~43°F** according to the conditions as specified in the requirements below.
- Coolant: Environment friendly R134A gas
- Voltage: 110 Volt / 60 Hz
- Power dissipation: 1540 Watt max.
- Connection Pipes: Ø 15mm / ½"
- Housing: Stainless steel
- Dimensions: HxWxD 1100x600x600mm / 44x24x24"
- Weight: 101 Kg / 222 lbs

Requirements

The Kombimix® BKM100S requires the following conditions for the best results:

- Maximum incoming water temperature: 22°C / 72°F
- Minimum water pressure: 2Bar / 29psi
- Maximum ambient temperature: 25°C / 77°F

Your representation :

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