

LC Industrial Digital Water Mixing and Measurement Appliance



IMF (Injection-Mixing-Flow) is an innovation whereby each water supply; Hot, Cold and Chilled water, is individually and continuously controlled. This system is very accurate and achieves the desired temperature very swiftly up to a maximum tolerance of 0.4 C. The automatic pre-run makes sure that only water of the required temperature is added to your dough. The advantages are clear; any chosen temperature can be reached in split seconds, even with a flow of 80 litre per minute.

Options include: Dough Temperature Sensor, External Start-Stop, Infrared remote control.

LCB4

(3 inlets- Pre-run)

High volume, temperature and quantity control.

For the entire temperature range: warm, cold **and chilled** water, (automatic)
Selection of 50 programs
Dosing range 0,1 - 999,9 litre, adjustable on 0,1 liter.
Temperature range 2,0 - 80,0°C, adjustable on 0,1°C
Water capacity (depending on pressure) 40 l/min
R $\frac{3}{4}$ " connections. Standard choice of interface RS 232 or 485.
Electricity – 220 VAC

Note: LC Bakery Equipment Service Ltd. is constantly improving it's products and reserves the right to make changes at anytime without notice!

LC Bakery Equipment Service Ltd

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