

Poseidon



Poseidon sets a new benchmark in water dispensing for industrial bakeries and food producers. The digitally controlled water dispensing and mixing system combines the latest technologies with innovative software and facilitates your dispensing needs through its intelligent and userfriendly interface. Precise water dispensing in volume and temperature without preflushing reduces dispensing time, minimizes water use and guarantees adherence to the highest foodsafety and quality standards.



- Intuitive & modern touch-panel operation
- Integrated recipe manager, allowing partial dispensings
- Adaptive mixing algorithm with nearly zero wasted water
- Logging of all dispensing operations and user interactions
→100% tracibility at least 365 days
- Easy access to the last operations
- Automatic flushing if defined nonuse time exceeded
- 2- or 3-water configuration (software configurable)
- Optional linking to a central recipe server/ networking of several devices in one plant, data synchronization

Volume range	0.1 – 999.9 L
Temperature range	1.0 °C – 70.0 °C
Temperature precision	+/- 1 °C, above 5.0 L
Volume precision	0.1 L
Power supply	230 V / 50 HZ
Water pressure	< 4 bar
Dosing rate	> 40 L/min
Mass	20 kg