



S2150 CLASSIC WATER METER

THE DIGITAL
WATER METER
FOR BAKERS

TO COMBINE WITH OUR WATER CHILLERS OR OTHER

SP 100



SP 200



SP 300



SP 400



- Stainless steel for strength and sustainability
- Easy to maintain : sustainable and reliable components
- Easy to install
- Easy to use
- Available with or without mixing valve
- Available in a Tower version

S2150 A Tower



S2150 AMT Tower



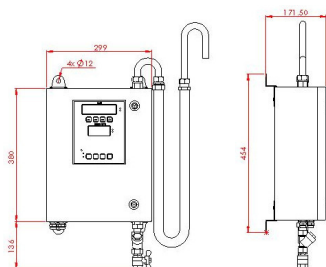
CHARACTERISTICS

MODEL S2150 A - without mixing valve



- Digital display 25 mm high
- Blue display for liters, accuracy 1/10e
- Red display for outgoing water temperature

- 1 inlet - for water at room temperature
- Speed (depending on inlet pressure) : 6 - 25 l/mn
- Turbine counting system
- Display from 0.5 to 9999.9 liters
- Last batch memorisation
- Net weight : 7 kg
- Supplied with : inlet kit with filters and metallic swan neck filling nozzle with flexible pipe

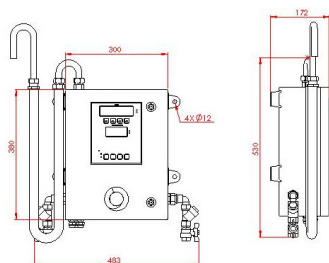


MODEL S2150 AMT - with automatic thermostatic mixing valve



- Digital display 25 mm high
- Blue display for liters, accuracy 1/10e
- Red display for outgoing water temperature

- 2 inlets - for cold (or chilled) and hot water
- Speed (depending on inlet pressure) : 6 - 25 l/mn
- Turbine counting system
- Display from 0.5 to 9999.9 liters
- Last batch memorisation
- Automatic temperature mixing
- Net weight : 8 kg
- Supplied with : inlet kit with filters and metallic swan neck filling nozzle with flexible pipe



STOPPIL *Dosing specialist since 1955*

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REQUIREMENTS

- Electricity : 100/240 VCA - 50/60 Hz
- Pressure : from 1 to 5 bar each inlet
- Hot water : max 60 °C
- Piping Ø : R 3/4 "
- Dosing accuracy : $\pm 1\%$
- Temperature accuracy (2150 AMT) : $\pm 1\text{ }^{\circ}\text{C}$

- CE standards
- 1 year warranty