



+3°C

FASTWATER

INSTANTANEOUS WATER CHILLER
FOR DOUGH



THERMOGEL

DOUGH EXPERTS

Cold technology since 1963



Thermogel

Baking is one of the oldest professions in the world. Thermogel was established alongside modern bakeries to provide support in everyday work.

1965

The bakers expressed the need to control the temperature of the dough, especially in summer, when the heat that causes soft and poor quality dough. This is how our first water cooler was born.





INNOVATIVE WATER COOLING

Water chiller, fast and clean.

Water cooling technology is the base for a good product. A correct temperature and an accurate water control permit to obtain better doughs eliminating the external factors that compromise the final quality of the product. For this reason, from our experience and a continuous innovation, born the FASTWATER project.

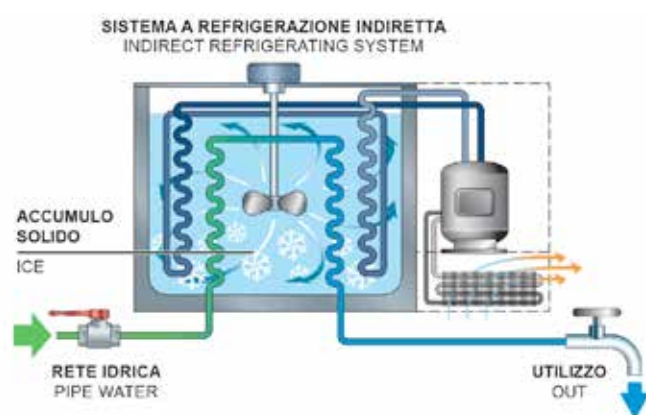


TOTAL CONTROL OF THE BREAD DOUGH
TEMPERATURE

FAST AND CLEANING

Innovative indirect refrigeration system.

The instant water chillers FASTWATER use an indirect cooling system (TIR) that involves total separation of the cooling circuit from the water circuit. The cooled water used in the mixes is, in fact, provided by an intermediate circuit containing fusing ice avoiding any annoying problem of normal water refrigerator.



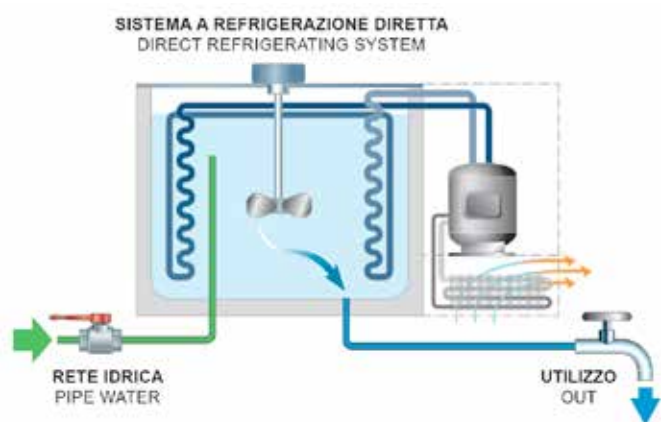
Sistema Indiretto di Refrigerazione
Thermogel (TIR)

INDIRECT REFRIGERATION



The water used for the dough, according to the strictest food regulations, pass through an aisi 316L stainless steel circuit. It reaches the desired temperature by exploiting the temperature of the water in the tub in which it is immersed.

In this way, the water supplied is always healthy and clean.



Vecchio sistema di refrigerazione
ad accumulo.

REFRIGERATION BY ACCUMULATION



Normal water chillers use direct refrigeration with an accumulation tank, without separating the refrigeration circuit from the water used in the dough.

This can have several consequences:

- bacterial proliferation
- dangerous gas or oil infiltrations
- difficult cleaning
- flood risk



GAIN ONLY THE BEST

The new system eliminates any problem, guaranteeing always maximum functionality

The innovative indirect refrigeration system allows for various benefits compared to the old water refrigeration systems.

- Sanitation always guaranteed.

The chilled water never comes into contact with the outside air, thus eliminating the problem of bacterial proliferation due to stagnant water.

- No ice formation

A thermometer allows you to constantly check the operating temperature and prevents the water from freezing inside the pipe.

- Immediate cleaning

Easy maintenance and cleaning that can be done directly by the customer.

- No flooding

No risk of flooding without an accumulation tank.

ENERGY SAVINGS



The entire system does not need pumps but exploits the pressure of the water supply. In addition, the recirculation of water the agitators allows for better heat exchange and together with the excellent insulation allows for significant energy savings.

QUALITY FIRST

Reliability and maximum cleanliness.

Our chillers are built to ensure maximum reliability and allow perfect sanitation in any environment. All this is allowed by a careful selection of materials and components.

STRUCTURAL DETAILS



- External structure in AISI 304 stainless steel
- Aisi 304 stainless steel tank
- main water line pipe in AISI 316L
- Agitator to avoid the ice to form.
- internal thermometer that avoids ice accumulation.
- Mechanical components resistant to strong stress.

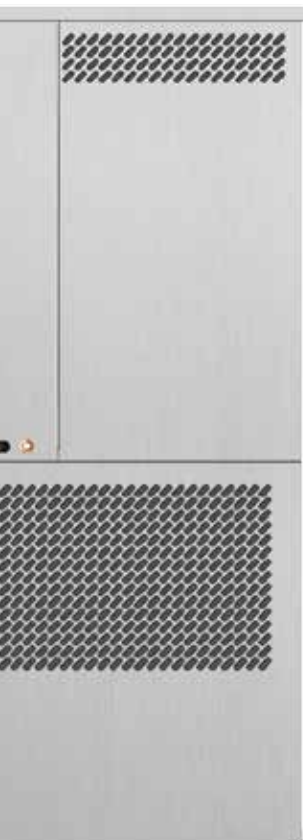
SYSTEM DETAILS



- Ultra-tropicalized condensing unit to work even in ambient temperatures of $+45^{\circ}\text{C}$



Maximum performance for 24h, non-stop working day.







- Easily accessible electrical panel equipped with all safety standards.
- regulation thermostat
- Temperature probe.



CHOOSE HOW TO WORK

Dosing and mixing controllers.

The FASTWATER water chiller allows maximum freedom of operation according to the needs of the end user, thanks to the addition of professional dosing and mixing systems, both integrated and independent.

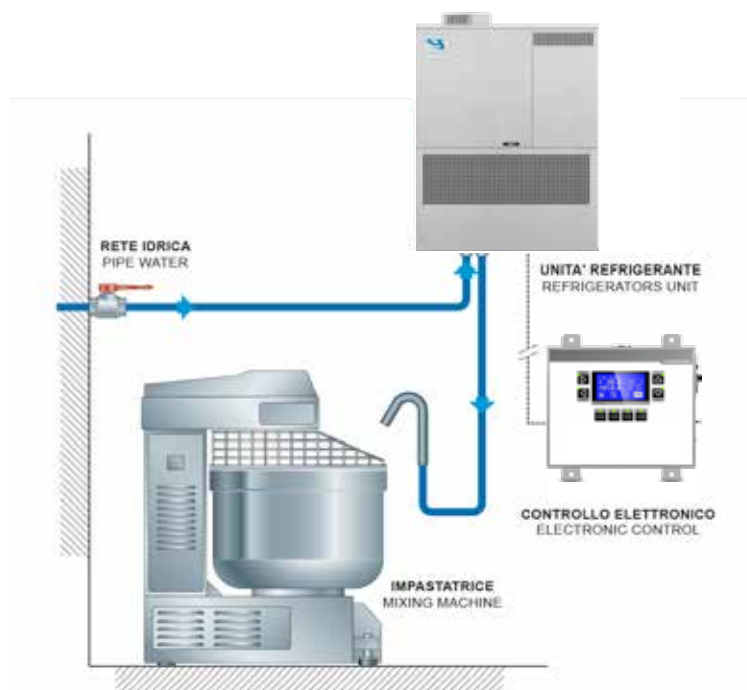
	DOSING	MIXING
INTEGRATED	<div><p>DOX</p></div>	<div><p>DOMIX</p></div>
INDIPENDENT	<div><p>DOSA</p></div>	<div><p>DOSAMIX</p></div>

WATER DOSING STATION / COUNTER

DOX

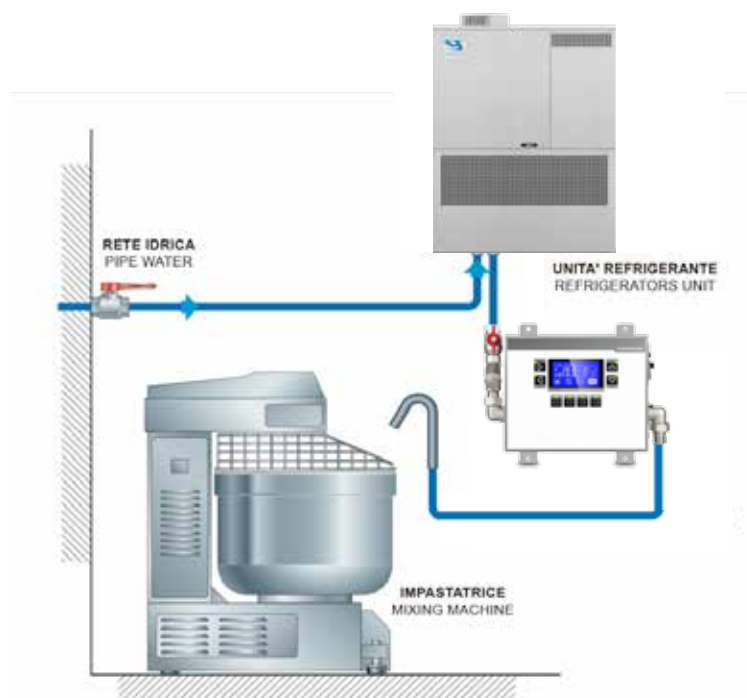
Water dosing station DOX WATER. It allows the collection of water by setting the desired quantity in an extremely simple way.

A standard feature of this device is the visual display of the water discharge temperature.



DOSA

Independent DOSA water dosing unit. It allows you to withdraw water of the desired quantity while displaying the discharge temperature. The independent system offers the possibility to connect several chillers to the same instrument, or to divide the water line of a chiller on different mixers.

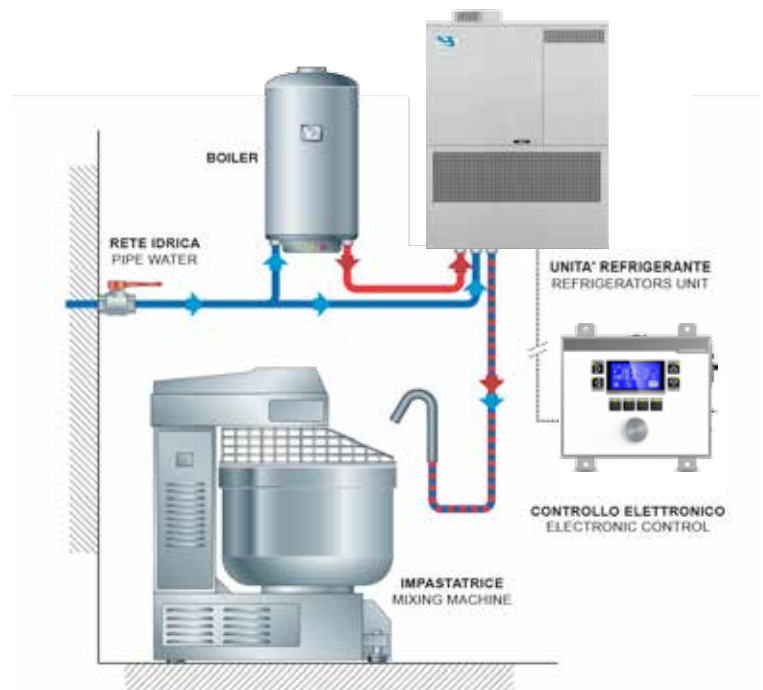


WATER DOSING AND MIXING STATIONS

DOMIX

Water dosing and mixing station DOMIX WATER. It allows the collection of water by setting the desired temperature and quantity in an extremely simple way.

A standard feature of this device is the visual display of the water discharge temperature.



DOSAMIX

DOSAMIX independent water dosing and mixing unit. Allows you to take water at the desired temperature and display the temperature of the flour or dough on the display.

The independent system offers the possibility to connect several chillers to the same instrument, or to divide the water line of a chiller on different mixers.

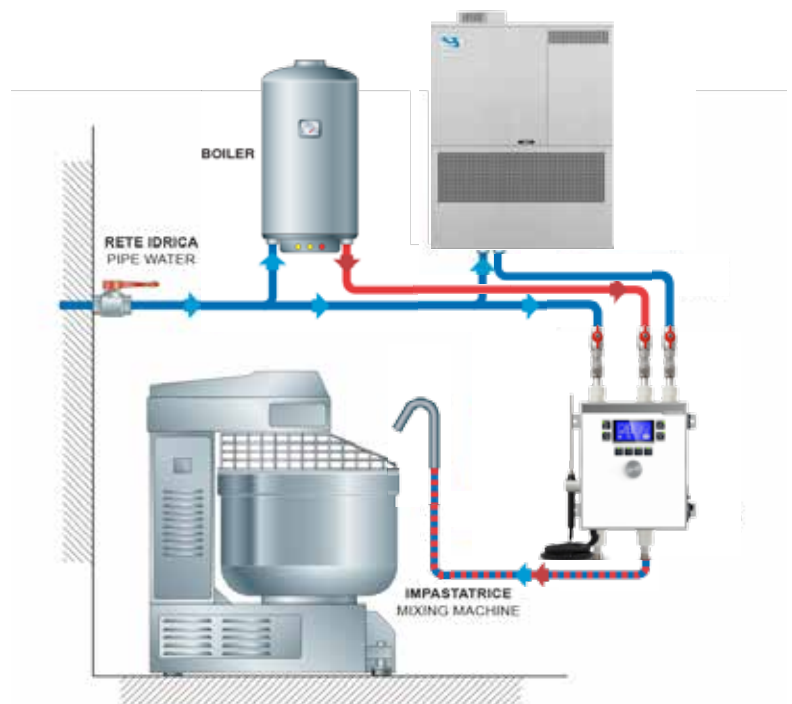


TABELLA TECNICA

FASTWATER

WATER CHILLING

▼ +3°C

Code	(WxDxH) External	Cap. Lt/h	Watt	Volts/Hz
FW60	750X530X620	60	800	230/50
FW100	750X530X620	100	1200	230/50
FW160	800X550X650	160	1800	400/50
FW240	850X600X1120	240	2600	400/50
FW300	850X600X1120	300	3300	400/50
FW500	850X600X1120	500	5500	400/50

		DOSING				MIXING			
INTEGRATED	DOX				DOMIX				
	Code	(WxDxH) External	Watt	Volts/ Hz	Code	(WxDxH) External	Watt	Volts/ Hz	
	DX60	200x100x150	30	230/50	DW60	200x100x150	50	230/50	
INDIPENDENT	DOSA				DOSAMIX				
	Code	(WxDxH) External	Watt	Volts/ Hz	Code	(WxDxH) External	Watt	Volts/ Hz	
	DOS45	225x140x180	50	230/50	DOX45	225x170x265	50	230/50	

50 YEARS
OF EXPERIENCE
 *made in Italy*



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