BLUE DROP & BLUE CREEK

WATER METERS & MIXERS

We provide quality,
professional equipment
and services to artisan bakeries.

WATER METERS & MIXERS

The consistency of dough depends on one simple parameter: **maintaining the base temperature.**

To help bakers master this essential point, BLUE DROP and BLUE CREEK provide a **reliable, automated solution** suitable for all types of bakeries!

They guarantee a **stable temperature**, **consistent dough**, and a **reliable process.** A valuable aid in meeting quality requirements while simplifying the daily work of teams.

BLUE DROP

BLUE DROP **automatically calculates the ideal water temperature**, taking into account the desired base temperature, the ambient temperature, and the assumed temperature of the flour.

In setpoint mode, the baker simply indicates the desired temperature in the mixer. The dosing device then **adjusts the flow and drains off any water that is not at the right temperature**, without including it in the final volume.

The **setting is optimized** and **water consumption is reduced** to the bare minimum.

BLUE CREEK

BLUE CREEK builds on the strengths of Blue Drop and takes them even further! With **three water inlet**s, it offers even more adjustment options.

Its **optional corded probe** measures the actual temperature of the flour for maximum accuracy.

With its **larger screen**, **stainless steel construction**, and **integrated recipe management**, it becomes a true production assistant.

The BLUE DROP and BLUE CREEK feature a system that allows for pulse dosing, which is useful for automating watering and improving accuracy.

TECHNICAL DATA

- **Blue Drop :** IP55 waterproof box for wall mounting.
  Blue Creek : stainless steel construction, hygienic and durable.
- Automatic calculation of water temperature (base temperature + ambient temperature).
- **Blue Drop :** two water inlets.
  Blue Creek : 3 water inlets (hot, cold mains, cold chiller).
- 5″ (Blue Drop) and 7″ (Blue Creek) color touchscreen.
- Integrated ambient temperature sensor.
- Automatic adjustment of volume and pouring temperature.
- Water outside tolerance is drained; only compliant water is counted.
- Pulse dosing for automatic watering.
- Recipe mode *(Blue Creek only)*.
- Optional corded probe for direct measurement of flour temperature *(Blue Creek only)*.
- Connection for remote control *(Blue Creek only)*.

DATA & DIMENSIONS

	BLUE DROP	BLUE CREEK
Measurement function	yes	yes
Mixing function	yes	yes
Ambient temperature sensor	yes	yes
Corded probe	no	yes *(paying option)*
Recipe mode	no	yes
Number of water inlets	2	3
Precision	±1 %	±1 %
Required water pressure	1 to 5 bars	1 to 5 bars
Dimensions (LxPxH)	383 x 134 x 304 mm	440 x 170 x 340 mm
Flow rate	20 to 30 liters/min	20 to 30 liters/min
Electrical supply	220-240 / 1PH+N+T / 50 Hz	
Power	0,06 kW	0,06 kW

NON CONTRACTUAL DATA

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