



Joanna Levin Hamburg -
bakery machinery

Hammonia Water Cooler



Our Hammonia Water Cooler offers efficient, competitive and compact solutions for the production of cold water in medium-small bakeries or in the confectionary. All the machines are sized to work also with high room temperature, typical in summertime, when the water refrigeration is indispensable.

The water cooler operate on a simple system: Fresh drinking water under natural pressure, runs through a spiral in a 0°C water bath, forcibly cooled by means of ice, accumulated along the walls of the bath. The chilled water cannot be contaminated, as with this closed system the water is not in contact with open air. The outlet temperature remains stable, without major fluctuations, which improves the dough quality. By using powerful stirring motors with large fans, the optimal cooling capacity is reached.

The using of these machine helps to improve the production process during warmer months. It's also a very good help in the industrial laboratories for the production of base pizzas, balls pizzas and frozen pizzas, making it easier to work with the mixture. Can also be used in the industrial confectionaries to ensure a more easy mixture working.

Model	Tank capacity (L)	Hourly capacity (L)	Dimensions (mm)
WC 100 SP	100	80	727 x 653 x 1.093
WC 150 SP	150	80	727 x 653 x 1.288
WC 200	200	130	730 x 645 x 1.610
WC 300	300	280	830 x 845 x 1.720
WC 500	500	280	830 x 845 x 2.170

For further information please contact us.

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