



Automation GmbH

WAMI – Water measuring & mixing system

Loss-free recipe and process water dosing

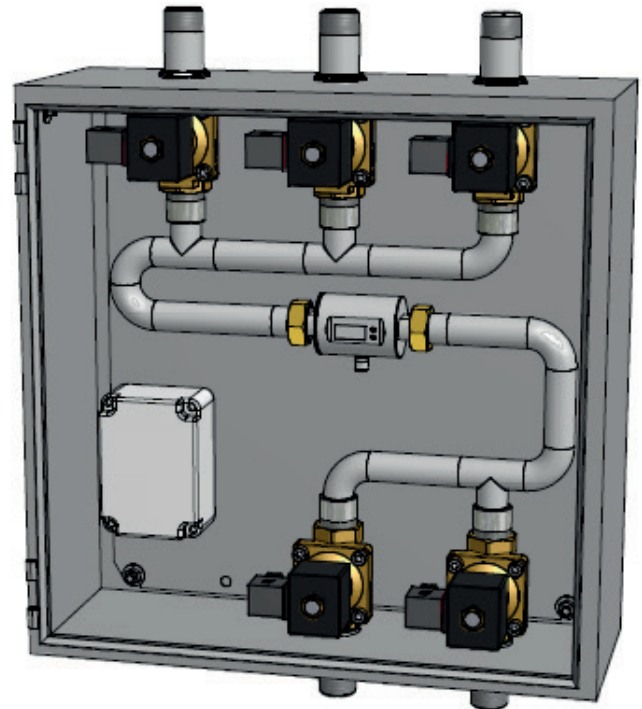
WAMI, developed by W&K-Automation GmbH for precise and reproducible recipe and process water dosing, can be used for all production processes from pre-product production to dosing at the dough production point. Using standard industrial components in conjunction with the latest software and PLC controls, the WAMI offers high performance with loss-free dosing.

The advantages of WAMI:

- Loss-free dosing without pre-run
- Simple operation via touch panel
- Exact target temperature mixture
- Output per minute up to > 70 liters (depending on inlet pressure and supply)
- Maintenance-free fittings
- Direct operated valves without compressed air
- Magnetic inductive meter for quantity measurement --> no moving parts - no wear
- Optional operation with only 2 types of water
- Standard connections ¾" or 1" for easy installation and connection

What we will need from you:

- Secure power supply
- Water supply lines with filter, non-return valve and pressure regulator (all types synchronous >1.5bar)
- Installation



Water measuring and mixing system type IV

Standard WAMIs and custom-made products

We offer two WAMI types with 3 inputs each (ice-tap-hot) and 2 outlets in stainless steel housing:

- WAMI III - with ¾" connection (up to 50 l/min)
- WAMI IV - with 1" connection (up to 70 l/min)

The temperature range of our standard WAMIs is designed for a maximum of 70°C. On request we can design WAMIs according to your special requirements and realize dosing capacities up to >100l/min. as well as an increased temperature range. The necessary water supply must be available, constant and reproducible.

Our WAMIs have a wide-range electrical power supply of 100-240 VAC, so that only a standard connection or socket is required at the installation location. All modules are suitable for industrial use and designed for 24-hour shift operation. The valves, measuring instruments and sensors are easily accessible.

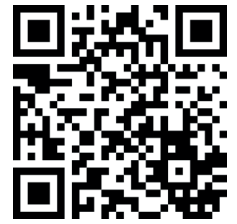
The controller (Siemens S7-1200) offers the option of connection to external control or management systems via Profinet, Profibus, Modbus, etc. for controlling dosing and exchanging production data.

COWA – Continuous water dosing.

W&K-Automation GmbH is your contact if you need continuous water dosing at a constant temperature over the entire production period.

COWAs are successfully used for dough and pre-dough production as well as in snack production.

Please do not hesitate to contact us: We have or we will find the right solution for your specific requirements!



W&K-Automation GmbH

We are one of the world's leading suppliers of Sourdough, Poolish and Re-work systems and liquid handling. In addition, we offer our customers solutions in process technology and automation. With our systems we can cover all relevant steps of dough production: Starting with silo technology, through pre-dough production and recipe control to kneading technology.

Our capabilities include:



Pre-dough / Sourdough



Re-work processing



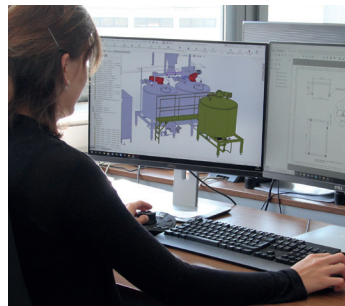
Hammermills



Water Dosing Systems



Controls & Automation



Process & Engineering



Yeast dissolver



Customized planning and development

Our customers

Our customers are medium-sized and large bakeries. Thanks to our expertise in the fields of liquids and automation technology, we also take on projects in other food sectors, such as chocolate factories or breweries.

What distinguishes us is that we usually enter into long-term partnerships with our customers and can support them in the design and implementation of new projects such as W&K solutions.

Our network - Your advantage

We cooperate permanently with specialized partners in tank manufacturing, piping, stainless steel welding, etc. This guarantees high quality in planning and execution. These resources make large projects at home and abroad feasible for us. Our customers know this structure and appreciate the advantages.

