

9. Settings and Capacities

9.1 Claris Standard S-XXL in liters

Combi Steamers / Self-Cooking Systems / Steam Cookers / Ovens

Direct Injection

°KH	°Clarke (GB)	PPM	°FH	Bypass-levels	capacity in liters				
					S	M	L	XL	XXL
< 4	5	70	7	0	2'250	3'700	7'000	10'000	16'500
5	6	90	9	0	1'800	3'000	5'600	8'000	13'200
6	8	107	11	0	1'500	2'500	4'660	6'670	11'000
7	9	125	13	0	1'290	2'140	4'000	5'710	9'430
8	10	143	14	0	1'130	1'880	3'500	5'000	8'250
9	11	161	16	0	1'000	1'670	3'110	4'440	7'330
10	13	179	18	0	900	1'500	2'800	4'000	6'600
11	14	196	20	0	820	1'360	2'550	3'640	6'000
12	15	214	21	0	750	1'250	2'330	3'330	5'500
13	16	232	23	0	690	1'150	2'150	3'080	5'080
14	18	250	25	0	640	1'070	2'000	2'860	4'710
15	19	268	27	0	600	1'000	1'870	2'670	4'400
16	20	286	29	0	560	940	1'750	2'500	4'120
17	21	304	30	0	530	880	1'650	2'350	3'880
19	24	339	34	0	470	790	1'470	2'100	3'470
21	26	375	38	0	430	710	1'330	1'900	3'140
23	29	411	41	0	390	650	1'220	1'740	2'870
26	33	464	46	0	350	580	1'070	1'540	2'540
29	36	518	52	0	310	520	960	1'380	2'270
33	41	589	59	0	270	450	850	1'210	2'000
38	48	679	68	0	240	390	730	1'050	1'740

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

Boiler System

°KH	°Clarke (GB)	PPM	°FH	Bypass-levels	capacity in liters				
					S	M	L	XL	XXL
< 4	5	70	7	4	3'200	5'300	10'000	14'300	22'000
5	6	90	9	4	2'570	4'290	8'000	11'500	17'200
6	8	107	11	3	2'140	3'570	6'670	9'520	15'710
7	9	125	13	3	1'840	3'060	5'710	8'160	13'470
8	10	143	14	2	1'410	2'340	4'370	6'250	10'310
9	11	161	16	2	1'250	2'080	3'890	5'550	9'170
10	13	179	18	2	1'130	1'880	3'500	5'000	8'250
11	14	196	20	2	1'020	1'700	3'180	4'550	7'500
12	15	214	21	2	940	1'560	2'920	4'170	6'870
13	16	232	23	2	870	1'440	2'690	3'850	6'350
14	18	250	25	2	800	1'340	2'500	3'570	5'890
15	19	268	27	2	750	1'250	2'330	3'330	5'500
16	20	286	29	2	700	1'170	2'190	3'120	5'160
17	21	304	30	2	660	1'100	2'060	2'940	4'850
19	24	339	34	2	590	990	1'840	2'630	4'340
21	26	375	38	1	480	790	1'480	2'120	3'490
23	29	411	41	1	430	720	1'350	1'930	3'190
26	33	464	46	1	380	640	1'200	1'710	2'820
29	36	518	52	1	340	570	1'070	1'530	2'530
33	41	589	59	1	300	510	940	1'340	2'220
38	48	679	68	1	260	440	820	1'170	1'930

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

Coffee and Vending machines

Coffee-Espresso

°KH	°Clarke (GB)	PPM	°FH	Bypass-levels	capacity in liters				
					S	M	L	XL	XXL
< 4	5	70	7	6	4'500	7'500	14'000	20'000	33'000
5	6	90	9	6	3'600	6'000	11'000	16'000	27'000
6	8	107	11	5	3'000	5'000	9'200	13'200	22'000
7	9	125	13	5	2'570	4'280	7'890	11'310	18'860
8	10	143	14	4	1'870	3'120	5'750	8'250	13'750
9	11	161	16	4	1'670	2'780	5'110	7'330	12'220
10	13	179	18	4	1'500	2'500	4'600	6'600	11'000
11	14	196	20	4	1'360	2'270	4'180	6'000	10'000
12	15	214	21	3	1'070	1'790	3'290	4'710	7'860
13	16	232	23	3	990	1'650	3'030	4'350	7'250
14	18	250	25	3	920	1'530	2'820	4'040	6'730
15	19	268	27	3	860	1'430	2'630	3'770	6'290
16	20	286	29	3	800	1'340	2'470	3'540	5'890
17	21	304	30	3	760	1'260	2'320	3'330	5'550
19	24	339	34	3	680	1'130	2'070	2'980	4'960
21	26	375	38	2	540	890	1'640	2'360	3'930
23	29	411	41	2	490	810	1'500	2'150	3'590
26	33	464	46	2	430	720	1'330	1'900	3'170
29	36	518	52	2	390	650	1'190	1'710	2'840
33	41	589	59	2	340	570	1'040	1'500	2'500
38	48	679	68	2	300	490	910	1'300	2'170

The COFFEE-ESPRESSO application describes the production of hot drinks with steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

Vending

°KH	°Clarke (GB)	PPM	°FH	Bypass-levels	capacity in liters				
					S	M	L	XL	XXL
< 4	5	70	7	6	5'310	9'300	17'500	25'000	41'000
5	6	90	9	6	4'250	7'500	14'000	20'000	33'000
6	8	107	11	6	3'540	6'250	11'670	16'670	27'500
7	9	125	13	6	3'040	5'360	10'000	14'280	23'570
8	10	143	14	5	2'120	3'750	7'000	10'000	16'500
9	11	161	16	5	1'890	3'330	6'220	8'890	14'670
10	13	179	18	5	1'700	3'000	5'600	8'000	13'200
11	14	196	20	5	1'550	2'730	5'090	7'270	12'000
12	15	214	21	4	1'180	2'080	3'890	5'550	9'170
13	16	232	23	4	1'090	1'920	3'590	5'130	8'460
14	18	250	25	4	1'010	1'790	3'330	4'760	7'860
15	19	268	27	4	940	1'670	3'110	4'440	7'330
16	20	286	29	4	880	1'560	2'920	4'170	6'880
17	21	304	30	4	830	1'470	2'750	3'920	6'470
19	24	339	34	4	750	1'320	2'460	3'510	5'790
21	26	375	38	3	580	1'020	1'900	2'720	4'490
23	29	411	41	3	530	930	1'740	2'480	4'100
26	33	464	46	3	470	820	1'540	2'200	3'630
29	36	518	52	3	420	740	1'380	1'970	3'250
33	41	589	59	3	370	650	1'210	1'730	2'860
38	48	679	68	3	320	560	1'050	1'500	2'480

The VENDING application describes the production of hot drinks without steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.