PROFESSIONAL

WATER METERS

Achieve the perfect dough for superior products every time!

What is a Water Meter & Why Do I Need One?

A water meter allows you to add the specific amount of water you need to help you make perfect dough every time. It will also help you get the dough consistency you need for perfect products every time. Avoid end results of dry crumb and flat flavored breads.

DAF001 DIGITAL WATER METER

Doyon's water meter with its digital control panel will let you measure from 0.1 to 99.9 liters and give an exact reading of water temperature.

- Water pressure : from 3.6 psi to 116 psi (0.25 bar to 8 bars)
- Bursting pressure : approximately 2900 psi (200 bars)
- Water flow rates : from 0.5 to 25 liters per minute
- Can set quantity by: Liter, US Gallon or CAN Gallon
- Water temperature can display in either F or C
- Reads Min. and Max Temperature range: 34°F to 214°F (0°C to 99.5°C)
- Volume measurement accuracy in terms of preset value:
  ± 5% with water flow rates from 0.51 l/min to 2 l/min
  ± 2% with water flow rates from 2 l/min to 25 l/min
- 120V - 1PH - 60 Hz
  100 - 240V AC
  24V AC 50Hz or 60 Hz
  220V - 1 PH - 50 Hz

WM35

WM35 WATER METER

The WM35 Water Meter is a Water Mixer with automatic thermostatic mixing. The structure is stainless steal. It's program is equipped with Microprocessor logic with permanent memory. Internal fittings in bronze, brass and stainless steel. The quantity of water dispensed can be set manually; one program setting. Manual setting for temperature.

WM45 WATER METER

The WM45 Water Meter is equipped with digital displays to view the water quantity and it's temperature measured by the external probe. Mixing is set by the regulating knob. The quantity of water dispensed can be set and you also can have multiple settings for programs. Manual setting for temperature.

WM45

WM35 & WM45:

- Manual (WM35) or programmable (WM45)
- Digital panel
- Water pressure: from 15 psi to 70 psi (1 bar to 5 bar)
- Water flow rates: from 4.75 usg/min to 10 usg/min
- Volume measurement accuracy : ±1%
- Water temperature range: from 35°F to 140°F (2°C to 60°C)
- 120V - 60Hz
- 8.2' (2.5 m) hose for water outlet
- Cord and plug included
- ETL listed

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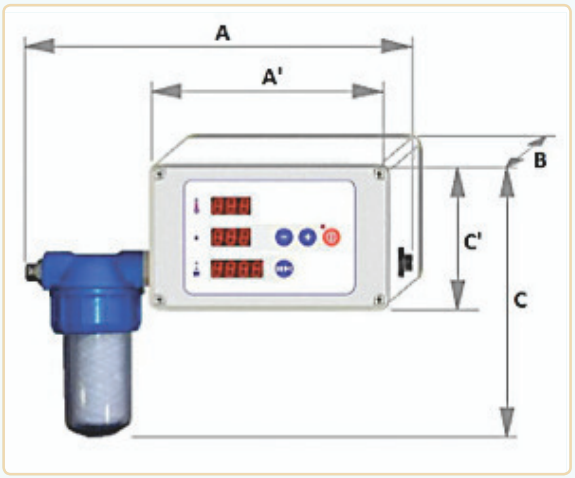
DAF001 DIMENSIONS

A: 16-15/16" (380 mm) **A[1]: 9-1/16"** (230 mm)
B: 5-1/8" (130 mm)
C: 10-1/4" (260 mm) **C[1]: 5-1/2"** (140 mm)

ELECTRICAL SYSTEM
120V - 60Hz

WATER INLET: 1/2" NPT

DAF001



WM35 & WM45 DIMENSIONS

WM35
17"W X 6 7/8"D X 17 5/8"H
(432 mm X 175 mm X 454 mm)

WM45
19"W X 7 3/4"D X 18"H
(483 mm X 197 mm X 457 mm)

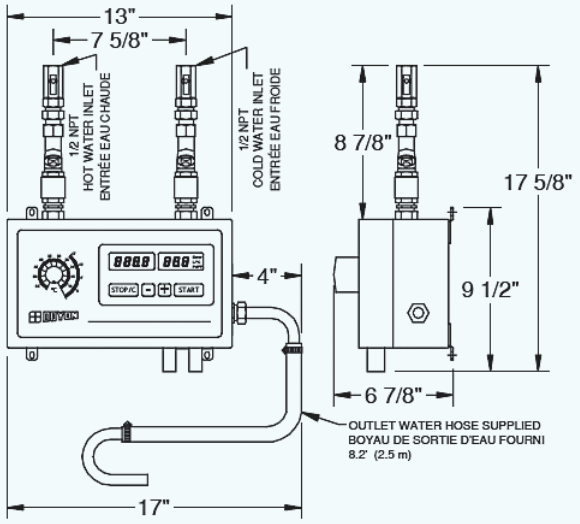
WATER INLET: 1/2" NPT

APPROX. SHIPPING WEIGHT
WM35 25 lb (11.5 kg)
WM45 30 lb (13.5 kg)

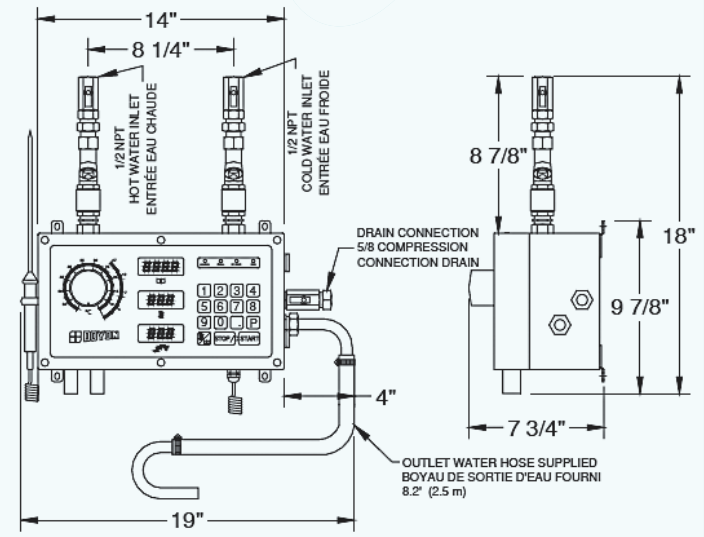
ELECTRICAL SYSTEM
120V - 60Hz

WARRANTY
All Doyon Water Meters carry a 1 year parts and 2 year labor warranty.

WM35



WM45



Produce perfect dough every time
by choosing exactly which meter you need, water measurement, temperature control or both.

The best way to produce a consistent product is to start with the best dough that has been handled properly and that means as little as possible. In addition to a Doyon mixer, the best way to ensure consistency is to choose a water meter to compliment your equipment. Controlling the amount of water and its temperature in the mix simplifies facility processes, saving you valueable time; time that can be given to other bakery tasks.

DOYON & NU-VU
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