

## Water Meters SDWM

Designed for the retail baker who produces multiple and varied batches of product per day, the CMC-America SDWM places up to 100 Lbs. per minute of water. When paired with an optional Thermostatic Mixing Valve, the SDWM provides the baker with both weight/volume and temperature control. The SDWM attaches to  $\frac{3}{4}$ " NPT water lines and provides output temperatures ranging from 40° - 90° F, 65° - 115° F and 85° - 160° F at full accuracy starting at 1/10 lbs. of volume. The unit is easy-to-use for bakers who want to give every batch that personal, hands-on touch.

### 1 Sanitary Construction for Your Most Important Ingredient – Water.

The basic meter is made with non-corrosive bronze parts and the entire unit is rust-less and non-corrosive. Water is delivered through an 8' stainless steel flexible hose.

### 2 Compact & Easy to Install in Your Bakery

The standard SDWM measures 12" W – 16" H – 7" D. When combined with the Thermostatic Mixing Valve, the unit measures 22" W – 16" H – 7" D. Weighing 55 lbs. with an Aluminum enclosure mounting bracket, the SDWM is compact and easy to install.

### 3 It Works. It Never Stops.

With only one working part in the SDWM chamber, sustained, trouble-free performance is ensured. The unit's laminated fiber piston is not subject to breakage. It has positive displacement for exact measurement. With geared accuracy adjustment, no bypass arrangement is needed.



Thermostatic Mixing Valve