

# WATER METERS



## Water Meters Industrial Grade D 150 & D 300

CMC-America's industrial water meters, the D 150 & D 300 are designed to keep industrial dough operations at maximum efficiency. These units deliver up to 150 lbs. per min and up to 300 lbs. per min respectively. Higher output meters can be manufactured upon request. When paired with the optional Thermostatic Mixing Valve, your operation will have complete control of both the volume and the temperature of the water going into your recipes.

### 1 **Remote Control. Completely Automatic**

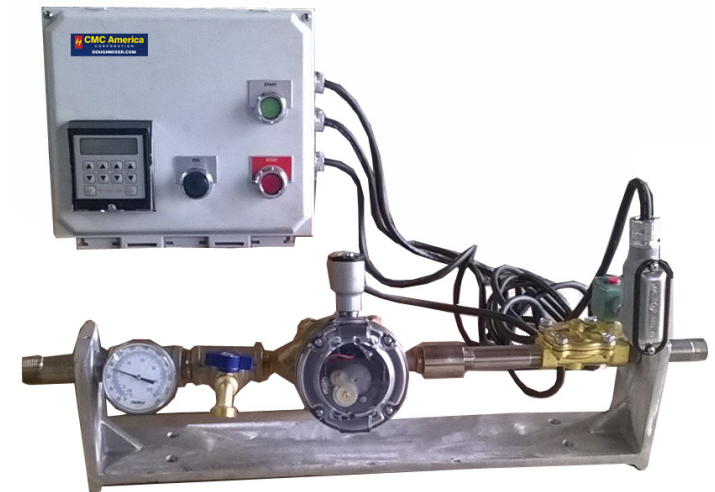
The meter control panel can be placed anywhere. It need not be located adjacent to the water source. To use, just set the volume of water you need and press 'start'. The exact amount will be delivered. Shut off is automatic with an electric solenoid shut off valve, and the unit comes with a built-in thermometer.

### 2 **Available with Exclusive Thermostatic Control**

If you install the optional thermostatic mixing valve, the unit will deliver water at exact temperatures at high volumes. It is accurate to within 1/2° F. Once set, the unit will deliver water at the desired temperature, mix after mix.

### 3 **Sanitary. Dependable. Service-Tested.**

The meter is made of non-corrosive bronze parts and contains a bronze strainer to eliminate scale and other water-borne sediments. It is easily removed for cleaning. Its synthetic disc, ball and pin provide dependable performance. All working parts – meter, thermometer and operating



Learn more about what makes our meters true 'Champions' at [www.cmc-america.com](http://www.cmc-america.com) or for more information call +1-815-726-4337