

WATER METER

Enhance your dough-making precision with our Water Meters, designed to meet the exacting needs of bakers striving for perfection.

Our meters come in two models: cold and hot model or classic model, catering to a range of preferences.

COLD AND HOT



BH-WM-CH

COLD



BH-WM-STD

Equipped with a user-friendly digital control panel, these water meters offer precise measurements from 0.1 to 99.9 liters, ensuring accuracy in water quantity for your dough. The digital control panel also provides an exact reading of water temperature, empowering you to achieve the desired dough consistency consistently.

| MODEL | MIN. FLOW | WATER PRESSURE | WATER INLET | MACHINE DIMENSIONS W x D x H | POWER | WEIGHT |
|-----------|-------------|-----------------|-------------|---------------------------------|-------------------|--------|
| BH-WM-STD | 16 Gal/min. | 3 psi - 116 psi | 1/2" NPT | 8" x 12" x 4" | 110V - 1Ph - 60Hz | 12 lbs |

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