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WATER METERS

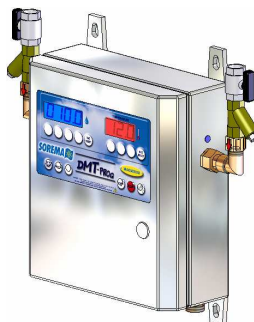
◊ MAGNERON ◊



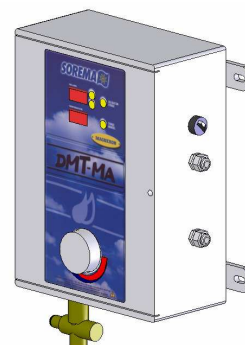
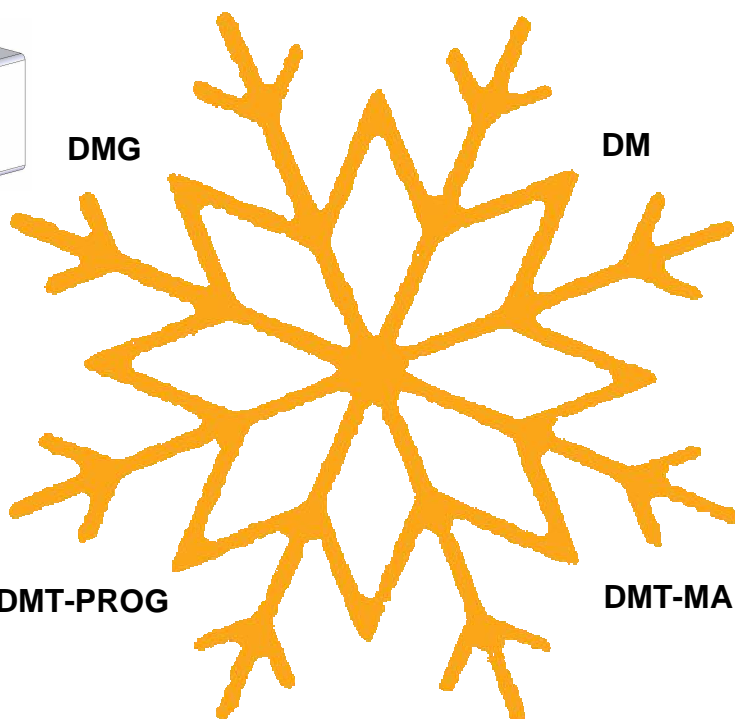
DMG



DM



DMT-PROG



DMT-MA

This equipment allows simple dosing thanks to electronic metering and automatic shut-off of the volume of water with or without control of the temperature of the flow water, according to the model.


BASIC FUNCTIONS

- Stop during use.
- Set point stored.
- Reset.
- Restart after a stop, with memorization of the previous flow volume.
- Remote control of a pump (dry contacts) only on models DM, DMT-MA and DMT-PROG.





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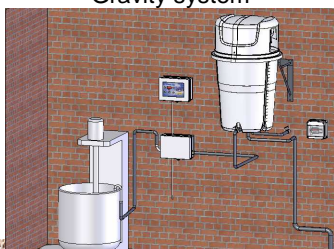
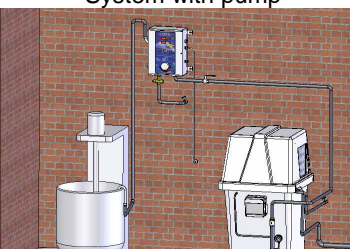

Internet : www.sorema.com - e-mail : info@sorema.com



STANDARD FEATURES

	<p>Model DMG – Simply gravity dosing.</p> <p>This meter is designed for installations equipped with water coolers without pump, “gravity feed into the dough”</p> <ul style="list-style-type: none"> Adjustable volume from 0,1 to 99,9 liters. Dosing unit : 0,1 liter. Précision : +/- 2%. Operating conditions : <ul style="list-style-type: none"> Water temperature from 0 to 35°C ambient temperature from 2 to 50°C nominal flow rate : 500 liters per hour at 0,03 bar Supply voltage : 240V single phase 50Hz Accessory : feed output hose with a hook to hang it on the kneading machine. <p>The meter must be positioned at a level 30 cm inferior to the exit of the cooler.</p>
	<p>Model DM – Simple pump-controlled dosing.</p> <p>This meter is designed for installations equipped with booster pump</p> <ul style="list-style-type: none"> Adjustable volume from 1 to 999 liters. Dosing unit : 1 liter. Précision : +/- 2%. Operating conditions : <ul style="list-style-type: none"> Water temperature from 0 to 35°C ambient temperature from 2 to 50°C nominal flow rate : 1 000 liters per hour at 2 bars Supply voltage : 240V single phase 50Hz Accessories : output hose with a hook to hang it on the kneading machine Dry contact for pump control. Option : Dosing unit of 1/10th of a liter for volumes from 0,1 to 99,9 liters.
	<p>Model DMT-MA – Dosing by means of a thermostatic water mixer.</p> <p>This meter is designed for installations equipped with booster pump</p> <ul style="list-style-type: none"> Adjustable volume from 1 to 999 liters in the liter version. Dosing unit : 1 liter. Précision : +/- 2%. Flow water temperature reading to the nearest °C A thermostatic mixer regulates the flow water temperature from 1°C to 35°C by automatically mixing the cooler's cold water and the mains hot water Regulation of the cold/hot water mixing with an adjustment knob and display of the value on the temperature indicator to the nearest 1°C. Operating conditions : <ul style="list-style-type: none"> cold water inlet : 0° to +1°C hot water inlet : 40 to 60°C water temperature range from 0 to 35°C ambient temperature from 2 to 50°C nominal flow rate : 1000 liters per hour at 2 bars minimum cold/hot water pressure : 2 bars Voltage : 240V single phase 50Hz Accessories : Feed output hose with a hook to hang it on the kneading machine Dry contact for pump control. Option : Dosing unit of 1/10th of a liter for volumes from 0,1 to 99,9 liters. Dough temperature sensor
	<p>Model DMT-PROG – Dosing with pump, mixing cold water hot water and memorization of recipes.</p> <p>This meter is designed for installations equipped with booster pump (Required pressure 2 bars).</p> <ul style="list-style-type: none"> Adjustable volume from 0,1 to 999,9 liters. Dosing unit : 0,1 liter. Précision : +/- 1%. Flow water temperature reading, adjustable to 1/10°C +/- 0,3°C. Electronic mixing by motorized valves of the water temperature, mixing of the cooler's cold water and the mains hot water Mémorization up to 50 recipes. Operating conditions : <ul style="list-style-type: none"> cold water inlet 0 to 1°C hot water inlet : 40 to 65°C mixed water temperature from 1 to 65°C ambient temperature from 2 to 50°C nominal flow rate : 660 liters per hour at 2 bars Voltage : 240V single phase 50Hz Accessories : Feed output hose with a hook to hang it on the kneading machine and filters and valves for meter inputs Dry contact for pump control. Option : Dough temperature sensor.

We are in a position to manufacture special meters according to special flow rates, ...

<p style="text-align: center;">Gravity system</p> 	<p style="text-align: center;">System with pump</p> 	<p style="text-align: center;">Distributor</p>  <p style="text-align: center;">2410 CADES WAY, STE A, VISTA, CA 92081 760-598-1168 sales@guyonwest.com</p>
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