

Performances

• Water output:

From 15 to 25 I/min with 1 bar and 20°C

From 35 to 55 I/min with 5 bars and 20°C

The advantages

- Optimised management of the temperature and outflowing water quantity.
- Digital display of information
- Contributes to consistent dough mixing results
- Easy start-up

Use

The *Dox-Domix* water meter & mixer range doses and mixes (except for the Dox 30) the precise quantity and hot and/or cold water temperature needed for the dough. The water temperature is measured and displayed directly on a monitor.

Operating principle

The water meter & mixers are connected to the main water, hot water and water cooler. Depending on the selected programme, they determine the quantity and ideal temperature of water needed for the recipe. The mix water is obtained using a thermostatic button.

Construction

- Electronic control
- Composite structure (4 / 5 mm thick)
- Dual layer stainless steel filter
- Back flow valve
- Power plug and jack for remote pump control
- Stainless steel delivering pipe
- Delivered with "S" pipe, 2.5m pipe and support
- Digital keyboard to set or call up memory, or water discharge
- Power supply : single phase 208 to 240 V, 50 Hz to 60 Hz (on Standard models)

Dox 30

Display of quantity and temperature of water 1/10 of a degree Celsius

Domix 30

- Display of quantity and temperature of water 1/10 of a degree Celsius
- Temperature adjustment by means of a thermostatic button

Domix 45 A

- \bullet Domix 45 A : By-pass to drain the water that has not reached the desired temperature (draining the pipes, etc...)
- Digital display of ambient temperature and the external sensor (dough temperature) at 1/10 of a degree Celsius
- By-pass
- Temperature adjustment by means of a rotating button
- 80 mixing programs

Machine complies with (§ standard

