



DOSAMIX

THE POWER OF SIMPLICITY



DOSAMIX T20 & DOSAMIX D30

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OUR PRODUCTS

The water meters of Dosamix stand for both reliability and efficiency. It does what it promises to do. These compact and reliable appliances are ideally suited for small and medium-sized bakeries, which are looking for a solid and accurate water meter to enhance their dough quality and work more efficiently.

THE BENEFITS

Discover the benefits Dosamix offers you when working with our appliances.



EASY TO OPERATE

Equipped with a clear control panel with large illuminated digital numbers for recognisable readout. Making it easy to set the requested temperature and amount of water.



EXCELLENT DOSING ACCURACY OF > 1%

Always the correct amount of water due to precise water metering with a deviation of less than 1%.



EASY TO SERVICE AND INSTALL

Clear digital installation and service instructions. The service module is operated from the control panel, to eliminate tolerances of temperature and quantity. Delivered with an installation kit and 2,5 m delivery hose in food-grade plastic with stainless steel hook.



EXCEPTIONAL TEMPERATURE ACCURACY OF ± 1 °C

Always constant temperatures available through use of our specially developed thermostat with a deviation of ± 1 °C.



EXTREMELY COMPACT

A solid and compact model that fits into any type of bakery.



AUTOMATIC MEMORY FUNCTION

Repeats or resumes the last set water amount after stopping or pausing the batch or in case of power failure.



MODERN TECHNOLOGIES

The latest technologies are integrated in our appliances.



ADDITIONAL WATER SUPPLY

To get a perfect dough, it is sometimes necessary to add some water after mixing. Additional water can easily be added by pressing a button and the appliance will show the amount in the display.



EASY CONNECTION WITH A WATER CHILLER

Ideally suited for integrating with a water-cooling system.



UNIVERSAL POWER ADAPTER

Can be connected to practically every power supply; 80 -240 VAC / 50-60 Hz.



ECONOMICAL SOLUTION

The most solid, reliable and affordable solution of its kind.

TECHNICAL SPECIFICATIONS

	DOSAMIX T20	DOSAMIX D30
CAPACITY	0,1-999,9 LITRE	0,1-999,9 LITRE OR 1-999 LITRE
CONFIGURABLE TO	0,1 LITRE	0,1 LITRE OR 1 LITRE
TEMPERATURE CONFIGURATION	2-65°C	NO TEMPERATURE CONTROL
TEMPERATURE RANGE	2-65°C	1-65°C
DOSING ACCURACY	± 1%	± 1%
WATER CONNECTION	2 x ½"	1 x ½"
TEMPERATURE ACCURACY	± 1°C	INDICATION ONLY
PROCESSING SPEEDS AT 3BAR	20-25 L/MIN	30-35 L/MIN
WATER PRESSURE	1-5 BAR	1-5 BAR
MAXIMUM TEST PRESSURE	10 KG/ CM²	10 KG/ CM²
WATER INLETS	2 x R1/2"	1 x R1/2"
ELECTRICITY	100-240 VAC 50-60 HZ 25W	100-240 VAC 50-60 HZ 25W
DIMENSIONS WITHOUT CONNECTORS	200 X 300 X 132 MM	200 X 200 X 132 MM

No rights can be derived from this table, model changes reserved.



OUR STORY

Discover a fresh approach with Dosamix, where what you see is what you get. Not only when it comes to our appliances, but also to our way of working. We are a no-nonsense, people-driven company, which was created after gaining years of experience in the industry.

Bakeries from all over the world emphasized the need for appliances that are both compact, reliable and affordable at the same time. Dosamix arose from this need and developed robust and yet cost-effective water meters. Our aim is to empower bakeries in optimizing their production processes and elevating bread quality.

Our appliances are easy to install, maintain and operate. Even in compact areas where there is limited space to install all kinds of equipment. Dosamix's service is just as reliable as our water meters. We say what we do and we do what we say; that is what Dosamix stands for.



TRANSPARENCY

We serve artisanal bakeries worldwide. We offer affordable and solid appliances in order to work more efficiently and improve bread quality.



RELIABILITY

Appliances that live up to their promises and on which you can rely. Dosing the right amount and temperature of water has never been easier.



SIMPLICITY

Easy to install and operate. No nonsense. Just like the service and support. All information about the appliances is easy to find and understand.