



Why Your Bakery Pays More for Water Than It Should — and How to Fix It

Water Flow Innovations LLC

Flow Conditioning Device (FCD)
waterflowinnovations.com

Your dough mixing, pan washing, and oven steam injection all draw from the same supply — but your meter counts more than arrives. **Mixing bowl fills, CIP cycle surges, and steam injection demand create the conditions for air, gas, and turbulence to form in the line at your meter — and you're billed for it.** The FCD (Flow Conditioning Device) corrects the measurement. Your formulations, hydration ratios, and every recipe parameter stay the same. Your water bill drops — and so does your sewer bill, because sewer charges are calculated from the same inflated meter reading. One device. Two bills fixed.

WHY BAKERY WATER METERS OVER-READ

The Core Problem: The FCD Corrects the Flow at the Municipal Meter — Not Your Formulation Water or Recipe Hydration

Your dough hydration, pan wash volumes, and steam injection rates are controlled by your formulations — and stay exactly that way. The FCD installs at your municipal meter, ahead of every mixing, washing, and steam system. It corrects the measurement of total intake. Every formulation, SQF protocol, and AIB standard remains as validated. Only billing accuracy changes.

THE THREE OVER-READING SOURCES UNIQUE TO COMMERCIAL BAKERIES



Mixing Bowl & Ingredient Fills

Large mixing bowl water fills create high-velocity demand events on every batch — generating air, gas, and turbulence at the supply meter with each fill cycle across every production shift.



CIP & Pan Wash Surges

Clean-in-place and pan washing systems create repeated high-velocity on/off demand events — each one generating air, gas, and turbulence at the supply meter throughout every production cycle.



Oven Steam Injection Demand

Steam injection system demand cycling with oven load creates variable high-velocity demand events — compounding mixing and CIP over-reading on every production run throughout the baking day.



Your Water Intensity Per Unit of Baked Goods Is Better Than Your Meter Shows

SQF certification, AIB International audits, and retailer scorecards (Walmart, Kroger, Costco) track water intensity per unit of production. When the meter over-reads bowl fills and CIP cycles, every figure is inflated. After FCD installation, metered intake reflects true use — improving the accuracy of all reported metrics without changing any formulation or food safety parameter.

BEFORE & AFTER THE FCD

WITHOUT FCD

- ✗ Air, gas & turbulence billed as water volume
- ✗ Bowl fills inflate meter on every batch
- ✗ CIP surges compound over-reading each run
- ✗ Water intensity per unit overstated
- ✗ Sewer charge tied to inflated meter



WITH FCD INSTALLED

- ✓ Metered volume reflects water actually delivered
- ✓ Bowl fills read accurately
- ✓ CIP cycles measured correctly
- ✓ True water intensity per unit revealed
- ✓ Sewer charge based on real usage

5–30%

Average water & sewer bill reduction

46%

Highest documented single-site reduction

~1 Hour

Install time — water off about 1 hour

6-Mo

Money-back, no questions asked · install non-refundable

How the FCD Works — Four Steps

1

Installs between two pipe joints right after your water meter — water off about one hour

2

Creates a slight back-pressure that extends back through the meter, reducing air, gas, and turbulence

3

Delivers a laminar-like flow profile through the meter — the condition it was calibrated to read

4

Meter reads accurately. Bill drops. Every hydration ratio, CIP protocol, steam parameter, and SQF food safety requirement is effectively unchanged.

FREE SAVINGS ESTIMATE

Instant estimate — takes 30 seconds, no contact info required.

waterflowinnovations.com/
[water-bill-savings-calculator](#)

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CERTIFICATIONS

IAPMO NSF/ANSI/CAN 61 KIWA GMP SQF

316L Stainless Steel · Made in USA
Under 0.8 psi pressure loss
Lifetime Transferable Warranty