



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

Water Flow Innovations LLC

Flow Conditioning Device (FCD)
waterflowinnovations.com

Your store runs produce misters, deli prep, and HVAC from one municipal supply — but your meter counts more than actually arrives. **Refrigeration condenser cycling, produce misting on/off demand, and deli prep surges 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. Every store system stays 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 GROCERY STORE WATER METERS OVER-READ

The Core Problem: Grocery Stores Run High-Frequency Demand Cycles 16+ Hours a Day, Every Day

Supermarkets run produce misters every few minutes, refrigeration condensers continuously, and deli prep sinks surging at peak hours — all creating open-valve events that generate air, gas, and turbulence in the line at the meter. Your meter registers it all as billable water. The FCD corrects that without changing any store system or food safety parameter.

THE THREE OVER-READING SOURCES UNIQUE TO GROCERY STORES



Produce Misting On/Off

Produce misting systems cycling on and off every few minutes throughout operating hours create one of the highest-frequency demand cycling patterns of any retail operation — compounding over-reading all day.



Refrigeration Condenser Cooling

Refrigeration condenser water cooling systems cycling with store load create continuous variable demand events — generating air, gas, and turbulence at the supply meter throughout every operating day.



Deli & Bakery Prep Surges

Deli prep, bakery equipment, and meat department sinks create high-velocity demand surges during peak prep hours — adding to refrigeration and misting over-reading on every busy shift.



Chain & Multi-Store Operators: Each Location Is a Separate Savings Opportunity

Every store with its own metered supply connection is a standalone FCD installation. Savings aggregate across the chain for corporate sustainability reporting, EPA Food Retailer Water Challenge benchmarking, and investor ESG disclosure. The lifetime transferable warranty follows each property through any ownership or lease change — no requalification required.

BEFORE & AFTER THE FCD

WITHOUT FCD

- ✗ Air, gas & turbulence billed as water volume
- ✗ Produce misters inflate meter all day
- ✗ Refrigeration cycling compounds over-reading
- ✗ Water intensity per store sq ft overstated
- ✗ Sewer charge tied to inflated meter



WITH FCD INSTALLED

- ✓ Metered volume reflects water actually delivered
- ✓ Produce misting cycles read accurately
- ✓ Refrigeration demand measured correctly
- ✓ True water intensity per store 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. Produce misting, refrigeration, deli prep, and every store system are 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