S-Curve Management for the Professional Baker
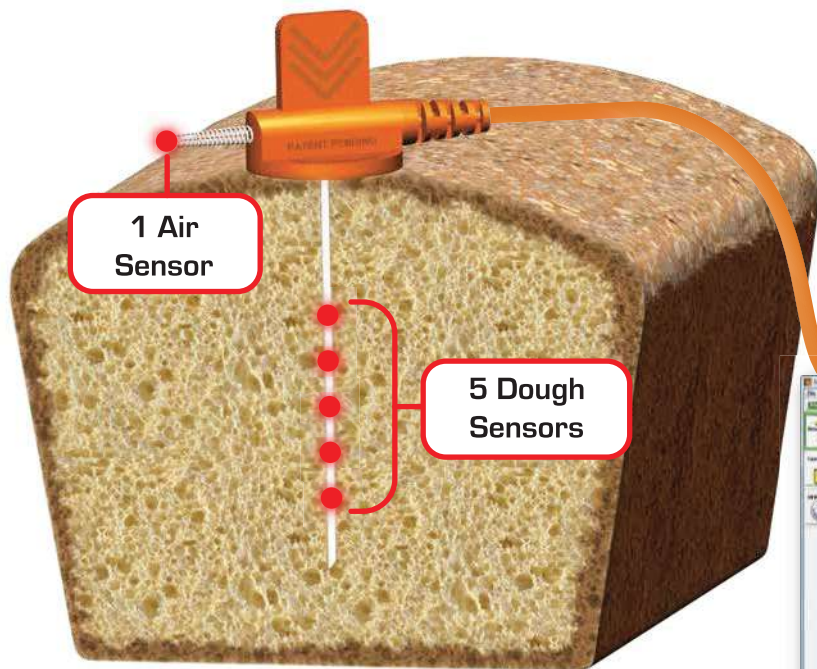
Bread**ometer**®

The patented BakeWATCH® Breadometer® taps into the power of automatic S-Curve analysis to ensure optimal crumb set, texture and shelf-life consistency. From a balanced oven, consistency of placement of the 5 depth dough channels is repeatable by any user, inserting the probe up to the Stop Plate. The Breadometer also rises with oven spring, to recognize real-world baking conditions. All 6 channels plug into a SuperM.O.L.E.® Gold 2 profiler at once.

Working in tandem with this versatile 6-in-1 probe, the Breadometer Environment in the M.O.L.E.® MAP software automatically calculates Yeast Kill, Starch Gelatinization and Arrival to baking temperature as percentages of bake time for yeasted varieties. With a single probe insertion, training is easy and results are reliably consistent for the 5 insertion depths. Derive optimal bake times and settings, speed NPD and achieve copy exact production across all lines with the Breadometer®.
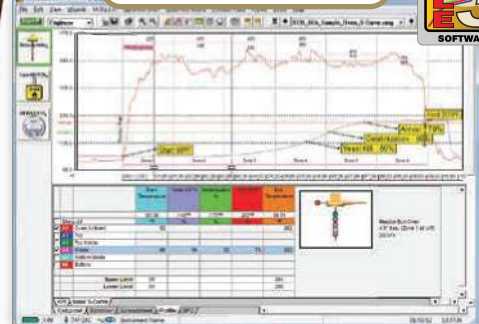
FEATURES

1 Air Sensor

5 Dough Sensors

(3-channel model available for V-M.O.L.E.s)

Works with industry Standard M.O.L.E.®
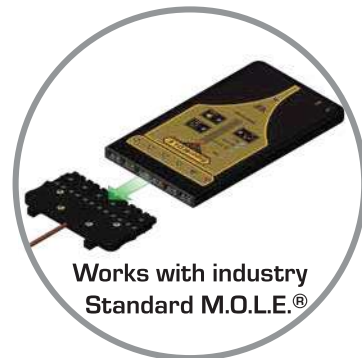
Patented Baking Environment

COMPATIBLE WITH
MAP 3 SOFTWARE

Automatic S-Curve Profile

BakeWATCH a Division of ECD

• Top rated customer support • No-cost ECD Training Tools • Award winning software •

For Bake Cycle Perfection Every Time

Breadometer®
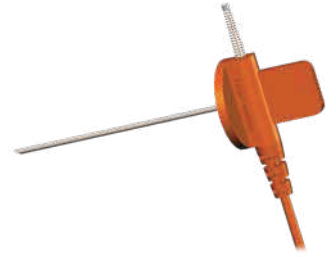
BENEFITS

- Optimize package weights without overage
- Optimize active ingredients benefits
- Produce consistently High Quality Product – at all locations
- Achieve optimum yield across all work shifts
- Rapidly transfer baking processes between ovens & locations
- Consistently finds the slowest to bake areas to optimize yield
- Reduce Energy useage by minimizing bake time
- Optimize output per BTU consumed
- Easy to use, works with industry standard M.O.L.E.® Profilers
- One piece probe, solves multiple thermocouples insertion difficulty
- Removes operator as a measurement variable
- Software saves analysis time with automatic S-Curve reporting
- MAP Automatically locates, Detect and Identifies: Start Temperature Yeast Kill Temperature, Gelatinization, Arrival and End Temperature

SYSTEM INCLUDES:

- Breadometer® 6 in 1 Sensor
- M.O.L.E.® MAP Software
- Quick Reference Guide
- Carry Case

      Order ECD P/N: E51-2733-00

WARRANTY

1 year parts and labor

PATENT

US Patent No. 8,556,502

SPECIFICATIONS:

SuperM.O.L.E.® Gold 2 & SuperM.O.L.E.® Gold Compatible

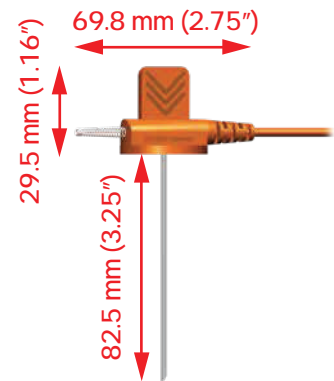|	
Height:	82.5 mm (3.25″) probe depth in dough
	29.5 mm (1.16″) body & grip above dough
Length:	69.8 mm (2.75″)
Width:	37.4 mm (1.25″)
Probe Weight:	45.3 grams (1.6 oz)
Probe material:	Stainless Steel
Temperature limit:	315°C (600°F) Maximum
Sensors:	6 Type K Themocouples
Lead wire:	45.7cm (18″) long, PFA with Silicon jacket
Accuracy:	±1.1°C or 0.4% whichever is greater (Special Limits of error per ANSI MC 96.1)

69.8 mm (2.75″)
29.5 mm (1.16″)
82.5 mm (3.25″)

• Top rated customer support • No-cost ECD Training Tools • Award winning software •