

# S-Curve Management for the Professional Baker

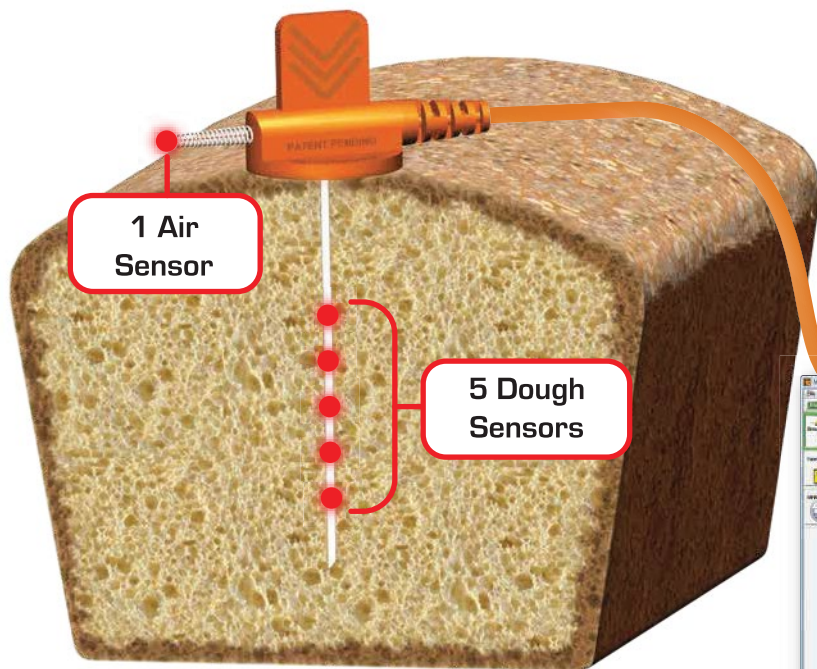
## Breadometer®



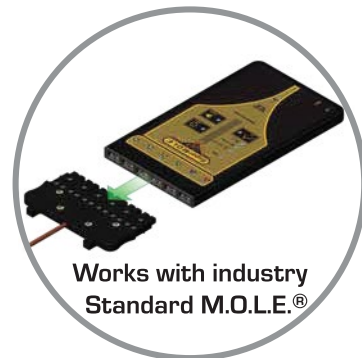
The patented BakeWATCH® Breadometer® taps into the power of automatic S-Curve analysis to ensure optimal crumb set, texture and shelf-life consistency. From a balanced oven, consistency of placement of the 5 depth dough channels is repeatable by any user, inserting the probe up to the Stop Plate. The 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



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



Works with industry Standard M.O.L.E.®

Patented Baking Environment



Automatic S-Curve Profile



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• 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 usage 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

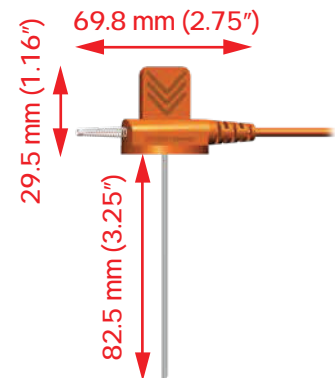
### PATENT

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<br>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 Thermocouples  |
| Lead wire:         | 45.7cm (18") long, PFA<br>with Silicon jacket                                     |
| Accuracy:          | ±1.1°C or 0.4% whichever is greater<br>(Special Limits of error per ANSI MC 96.1) |



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