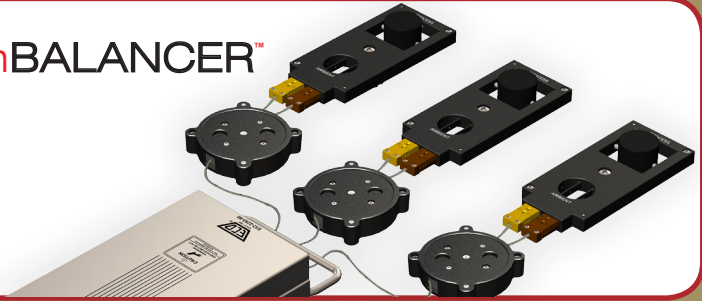


Balance tunnel and rack ovens

OvenBALANCER™



Independently validate the lateral balance of oven zone temperatures and convective heat flow efficiency without bulky probes or the need for individual thermocouples. Utilizing patented ECD OvenRIDER® technology, OvenBALANCER™ travels through your tunnel or rotating rack oven with 3 magnetically attached Sensor Panels collecting data in a 6-channel SuperM.O.L.E.® Gold 2 thermal profiler for analysis and SPC charting. Confirm peak baking efficiency with scheduled use for data which detects out of specification conditions before yields are affected with OvenBALANCER™.

BENEFITS

- Verify oven balance without inserting thermocouples
- Validate zone temperatures and convective heat efficiency balance
- Statistical Process Control empowers detection prior to yield reduction
- Discourages unauthorized machine tweaks during various shifts
- Prevention is more profitable to your business than reactive hassles
- Flexible reach design enables use in all oven types and dimensions
- Sensor Option to a 6-channel BakeWATCH SuperM.O.L.E.® Gold 2 & Barrier

SYSTEM INCLUDES

- 3 Dual-Sensor Magnetically-Attached Panels
- 3 Winder Reels with replaceable 7ft. / 2.1M SSOB Cables installed
- MAP Software on USB drive
- Quick Reference Guide
- Carrying Case
- 1 year parts and labor Warranty

Order P/N: E56-6862-00

PATENT

6375351, 6520675, 6062728



SuperM.O.L.E.® Gold 2 purchased separately



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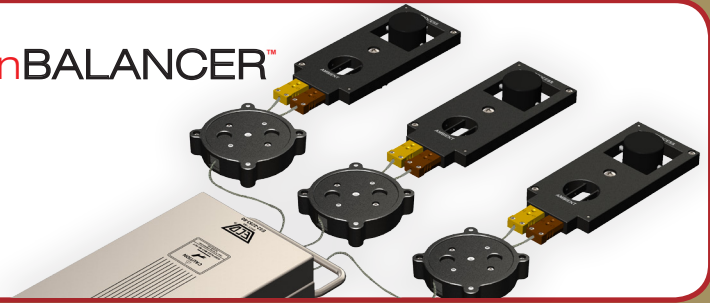
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• Top rated customer support • No-cost ECD Online Training • Award winning software •

SPECIFICATIONS

OvenBALANCER™



FEATURES

- Integral magnet securely attaches each of 3 Sensor Panels to pans or directly to belt or shelf
- Flexible placement with up to a 14' / 4.2M separation – suitable for all oven types
- Light and compact to pack, carry and deploy – not a fixed bar or pallet type product
- Cables from M.O.L.E. thermal profiler play out and retract on Cable Winders (included)
- Process Sensor mass pucks designed to not saturate in 30+ minute bakes
- Utilized with SuperM.O.L.E. Gold 2 (or SMG) and the kit thermal barrier currently in use to fit your product varieties ovens (internal clearance) & bake cycles

SENSORS

3 pairs of 2 (Process & Ambient) Special Limits of Error K-Type 30-gage SSOB wire

SENSOR PANEL WITH MAGNET

Dimensions (L x W x H):
63.75mm (2.51") x 171.45mm (6.75")
x 48.26mm (1.9")

Weight: 0.408kg (0.3 lb.)

DATA ACQUISITION

Sample Interval: 1.0 second recommended,
downloaded to Breadmeter KPI
Data Points 250,000 x 6 channels
Data Runs stored: Dozens
Accuracy: +/- 1°C [1.8°F]
Resolution: 0.056°C [0.1°F]

WEBSITE

www.bakewatch.com

SENSOR DEFINITIONS



● Ambient Sensors

Exposed Thermocouples have fast response to product-level Oven Air Temperatures. Detects burner imbalances and incorrect oven zone settings.

● Process Sensors

Mass pucks measure the effect of convection to drive heat evenly into baked goods. SPC on Zone Slopes verify lateral convection controls balance. Detects incorrect Fan, Baffle, Damper and Colorador settings.



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