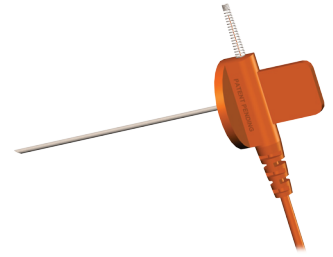


For Bake Cycle
Perfection Every Time

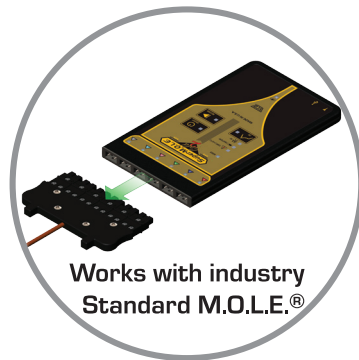
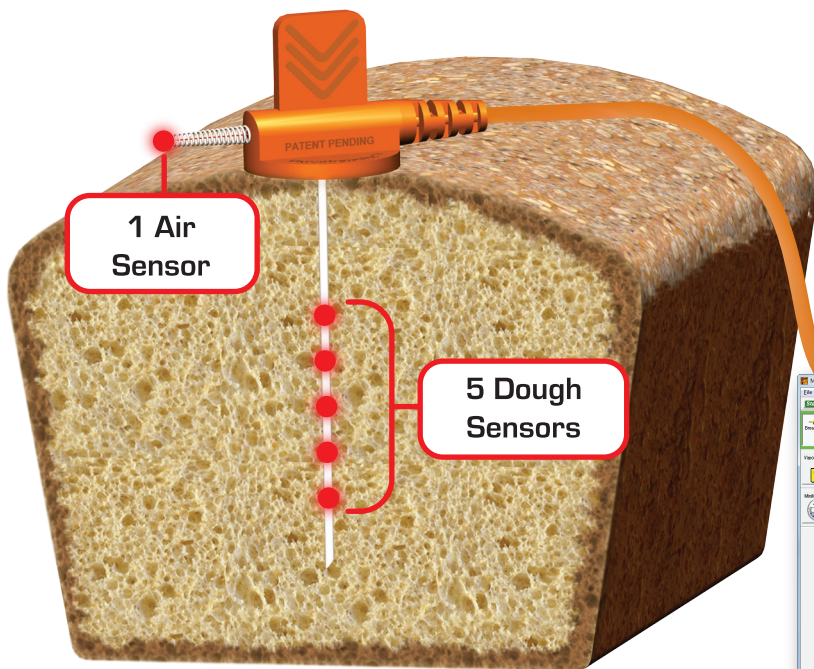
Breadometer®



Breadometer® solves the problem of unevenly baked dough products in a unique, patent pending one-piece probe designed to find the slowest-heating region in the baked good, reliability and repeatedly. Breadometer® works with M.O.L.E.® MAP software and 6-channel BakeWATCH® thermal profilers, SuperM.O.L.E.® Gold and SuperM.O.L.E.® Gold 2.

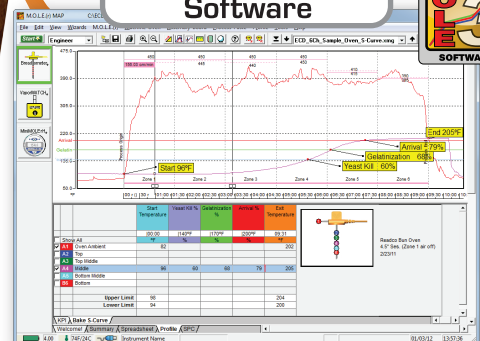
Finding the portion of the baked good that takes the longest to reach specified bake temperature ("Arrival Time") becomes a slow and iterative process by a Bakery Engineer skilled in such instrumentation. This is especially true for yeast breads due to oven spring, which randomly alters the vertical location of individually inserted thermocouple sensors. But with the new Breadometer®, a single probe insertion is all that's required to perfectly profile your product. It's quick and simple - any employee can perform the task without interrupting production. This means you'll realize production quality initiatives faster and be more successful with bake cycle data you can trust.

FEATURES



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

Special Baking
Software



Automatic S-Curve Profile

North & South America, Europe
ECD World Headquarters
4287-B SE International Way
Milwaukie, Oregon 97222-8825 U.S.A.
Tel: +1 503 659 6100 | +1 800 323 4548
Fax: +1 503 659 4422
E-Mail: sales@ecd.com | Web: www.bakewatch.com



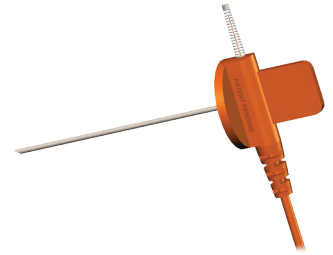
Home of the M.O.L.E.® Thermal Profiler

ECD Asia/Pacific
Singapore
Mobile: +65 9692 6822
Fax: +65 6241 9890
E-Mail: ecd.asia@ecd.com

• Top rated customer support • No-cost ECD Training Tools • Award winning free 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®
- M.O.L.E.® MAP Software
- Quick Reference Guide
- Carry Case

Order ECD P/N: E51-2733-00

WARRANTY

1 year parts and labor

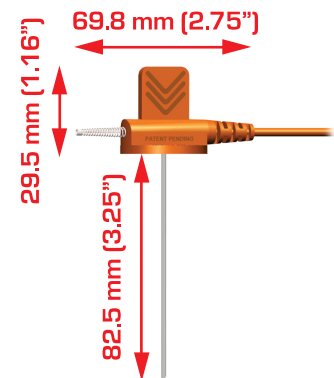
PATENT

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 Thermocouples
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)



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