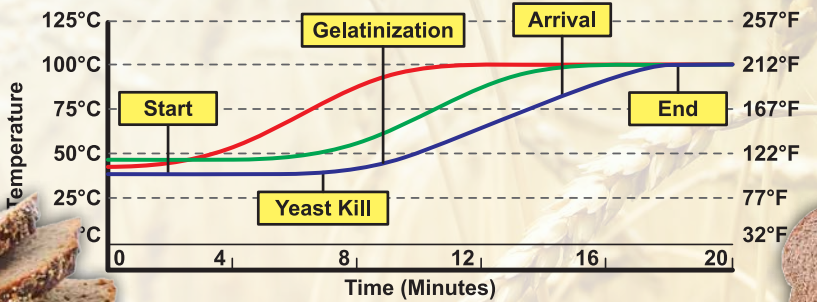




Why Guess? Profile with BakeWATCH®!



Excellence in Measurement Solutions Worldwide

ECD PRODUCT CATALOG



6-Channel BakeWATCH® M.O.L.E.® Kit for Tunnel Ovens

Commercial Bakers' Top Choice for in-transit ovens and proofer profiling for higher yields and quality assurance

- The 6-input profiling workhouse that is compatible with thermocouples, Breadometer®, VaporWATCH® and other ECD sensor platforms
- Provides lateral oven balancing data with 3 air and 3 insertion T/Cs
- Direct USB 2.0 connection to PC for Setup, Download & Charging
- Separate power and record buttons with multi-run memory means you don't lose data



Balance Bake Ovens & Optimize Baked Goods

Kit includes SuperM.O.L.E.® Gold 2, Thermal Barrier, 7' Thermocouples & M.O.L.E.® MAP Software

Oven Profiling:

- Balance ovens simply and efficiently
- Replace opinions with facts
- Pinpoint problem areas immediately
- Reduce energy costs
- Achieve optimum yield across all work shifts

Product Profiling:

- Produce consistently high quality product at all locations
- Reduce waste, improve yields & profits
- Optimize active ingredients benefits
- Profiles chilling/freezing operations, too
- Profile proofers humidity with MiniM.O.L.E.® rH or VaporWATCH®

Learn More: www.bakewatch.com/Products/BakeWATCH.aspx 



BakeWATCH®



3-Channel BakeWATCH® Rack Ovens V-M.O.L.E.® Kit

Perfect Solution for Retail & In-Store Bakers' ovens and proofer profiling for higher yields and quality assurance

- Complete kit includes V-M.O.L.E.® profiler, BB-50 thermal barrier, 7' or 3' set of thermocouples, MAP Software CD & carrying case. 2 -year warranty
- The 3-input value-priced oven balancing kit that measures time and temperature using thermocouples and proofer humidity with optional VaporWATCH®
- Balance Rack & Deck Ovens High-Mid-Low
- Direct USB 2.0 and same controls as 6-channel units
- From Fresh to Frozen to Par Bake -

Bake Better Bread with BakeWATCH®



Learn More: www.bakewatch.com/Products/Rack-Oven-BakeWATCH 

ECD Thermocouples - PFA Color-Indexed

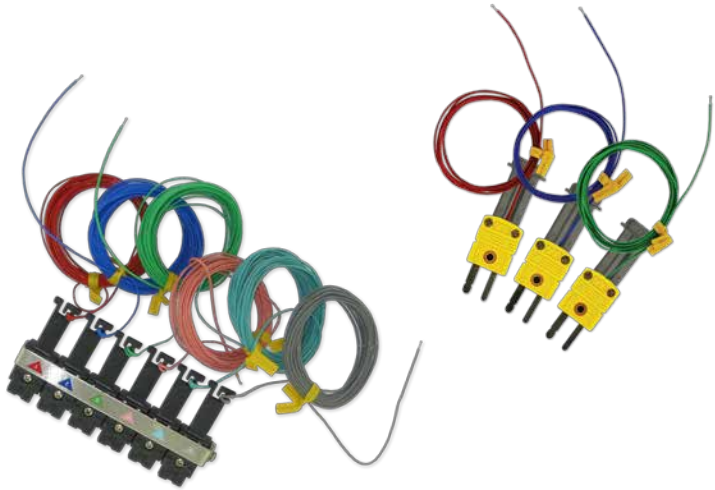
Thermocouples for oven balancing (7'/2134mm): Good for rack and tunnel oven balancing and dough profiling. Standard with BakeWATCH® Kits.

- Cover breadth of oven; Left-Center-Right or High to Low
- 3 Air sensors
- 3 Belt level or dough sensors
- Organize unused length on integral winders

Thermocouples for baked goods profiling (3'/915mm):

Good when concentrating on adjacent pan straps and trays or smaller ovens. Optional, shorter length.

- Stage a centrally located pan/ strap
- 2 Air Sensors
- 4 Dough insertion Sensors
- Organize wires for neat profile rig



Thermal Barriers



ECD Thermal Barriers - *The M.O.L.E.®'s Lifeline to Longevity*

- Barriers enable in-transit profiling
- Stainless steel construction for easy cleaning
- Wide range of models:
 - ◇ BB-45: Flat breads, biscuits & snack goods
 - ◇ BB-50: Breads, all-purpose
 - ◇ BB-80: Cakes & dense dough - *new design!*

	BB-45	BB-50	BB-80
204C/400F°	25min	40min	90min
260C/500F°	15min	30min	60min

Learn More: www.ecd.com/c-56-thermal-barriers.aspx



For Bake Cycle Perfection Every Time

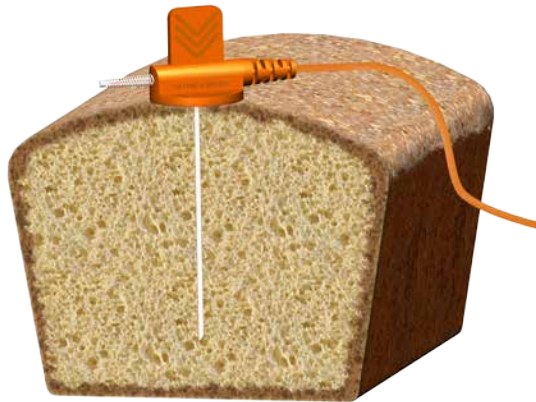
Kit includes: Probe with 18" lead to M.O.L.E.®, MAP Software, Quick Reference Guide & Carry Case.

- Makes profiling dough in a balanced oven Easy, so it's done more regularly
- 1 air & 5 dough sensors in a patented single probe design deploys quickly
- Provides consistent data, regardless of operator. Superior to individual thermocouples
- M.O.L.E.® MAP software's baking tab automatically reports S-Curve yeast kill, gelatinization and bake temperature arrival at 5 depths
- Same Depths Consistently and Repeatably – Train Operators Quickly
- Works with 6-channel BakeWATCH® profilers, SuperM.O.L.E.® Gold 2 and SuperM.O.L.E.® Gold

Learn More: www.bakewatch.com/Products/Breadometer.aspx



Breadometer®



Breadometer®

MiniM.O.L.E.® rH



The Versatile Displaying Logger

Kit Includes: Datalogger with LCD Display, Start Magnet, USB Download Station & M.O.L.E.® MAP Software. Dual kit also available.

- Designed for monitoring & recording proofer conditions and mixing and dough room environments
- Large LCD display is easily read from a distance
- Works stand-alone, frees up M.O.L.E.® profiler for ovens work
- Records temperature and humidity over time (2 channels)
- MiniM.O.L.E.® rH Environment in M.O.L.E.® MAP reports both rH and degrees F or C
- Records data that helps maintain proper proofer setup for all your varieties
- Reliable, Accurate, Easy to use

Learn More: www.bakewatch.com/Products/MiniMOLerH.aspx



Relative Humidity Sensor

Kit includes: Sensor with Rechargeable Battery and Magnet Mount, Charger, Cables, M.O.L.E.® MAP Software & Users Guide.

- Designed for proofer relative Humidity profiling
- Provides one rH input to any M.O.L.E.® profiler
- Remaining M.O.L.E.® channels can be a mix of air and dough temperatures
- A precision, rechargeable instrument
- VaporWATCH® environment in M.O.L.E.® MAP reports both rH and degrees F or C
- Rugged - Many years of service with yearly calibration
- Records data that helps maintain proper proofer setup for all your varieties



Learn More: www.bakewatch.com/Products/VaporWATCH.aspx



VaporWATCH®



6-channel Oven Verification Platform

Kit includes: Pallet of desired width, M.O.L.E.® MAP Software, Start Magnet Kit, Quick Reference Guide.

- Analyzes both the convective component of heat transfer plus oven temperatures via specialized sensors in a stable mass pallet
- With included SPC, variances in Heat Flow are detected and coded to alert a maintenance need or the operator to inappropriate machine settings before product quality suffers
- Three pairs of fixed sensors provide lateral oven verification
- Best applications: Flat Breads, Pizza and Snack Good & Cracker ovens
- Comes in standard widths from 6.6"/168mm to custom widths up to 36"/914mm
- Works with 6-channel BakeWATCH® profilers, SuperM.O.L.E.® Gold 2 and SuperM.O.L.E.® Gold

Learn More: www.ecd.com/products/ovenrider

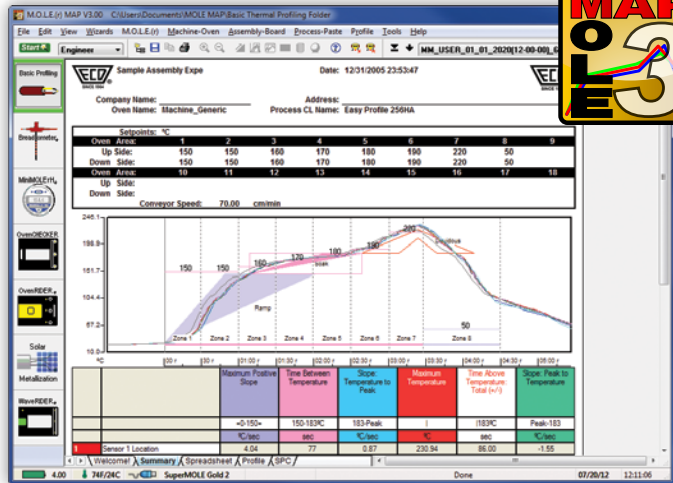


M.O.L.E.® MAP 3.10 – Baker Friendly, Baker Approved!

MAP software drives all ECD profiler and sensor packages, and is organized by special Environments for each application. Basic, Breadometer®, VaporWATCH® and MiniM.O.L.E.® Environments are ready for use upon responding as a Baker during the installation process.

- Organize and share your ovens and proofers work in separate folders per variety to report, print and network flexibly
- Recipient of exported profile can import into MAP in their local language (get MAP at ECD.com)
- Use the Breadometer Environment's KPI tab for oven balancing and Bake S-Curve tab for baked goods optimization
- Bake S-Curve realizes Breadometer's power; Also works with traditional thermocouples.
- MAP is compatible with older M.O.L.E.® MDM libraries as well as Excel and Text files
- Compatible with current ECD 3, 6 and 20 channel M.O.L.E.s, and older SuperM.O.L.E.® Gold's if "Xpert Ready"

Learn More: www.ecd.com/products/megamolemap



M.O.L.E.® MAP



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The trapezoidal ECD logo®, M.O.L.E.® (Multi-Channel Occurrent Logger Evaluator), BakeWATCH®, Breadometer®, MiniM.O.L.E.® rH, OvenRIDER®, SuperM.O.L.E.® Gold 2, VaporWATCH® and V-M.O.L.E.® are registered trademarks of Electronic Controls Design, Inc.

Patents & Patents Pending: Breadometer #8,556,502; OvenRIDER® #6,062,728 #6,375,351 #6,520,675;



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