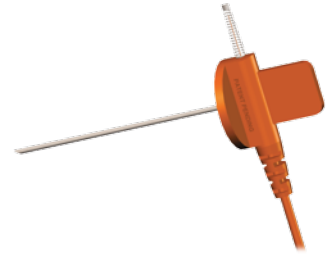


For Bake Cycle  
Perfection Every Time

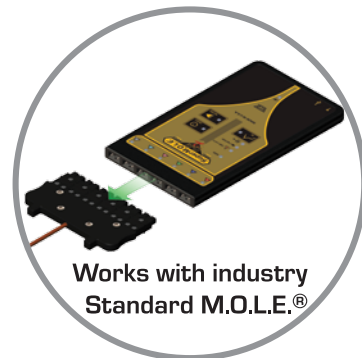
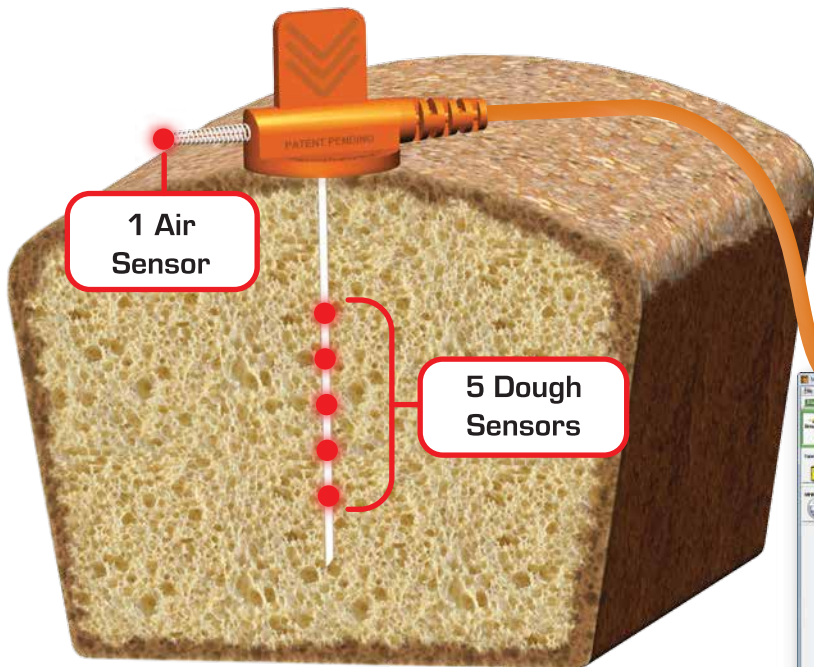
**Breadometer®**



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.

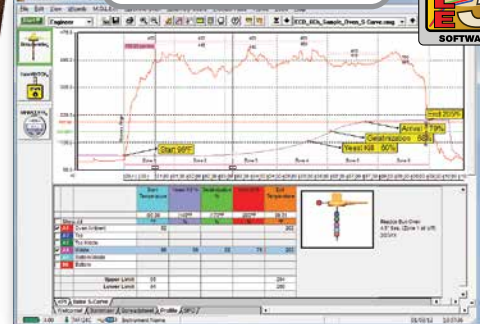
Finding the portion of the baked good that takes the longest to reach specified bake temperature ("Arrival Time") becomes a slow and iterative process by a Bakery Engineer skilled in such instrumentation. This is especially true for yeast breads due to oven spring, which randomly alters the vertical 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



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Fax: + 1 503 659 4422  
E-Mail: sales@ecd.com | Web: bakewatch.com

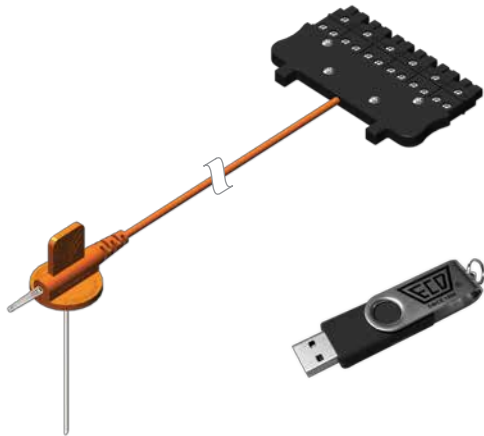
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E-Mail: ecd.europe@ecd.com

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

For Bake Cycle  
Perfection Every Time

**Breadometer®**



**SYSTEM INCLUDES:**

- Breadometer®
- M.O.L.E.® MAP Software
- Quick Reference Guide
- Carry Case

Order ECD P/N: E51-2733-00

**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

**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)

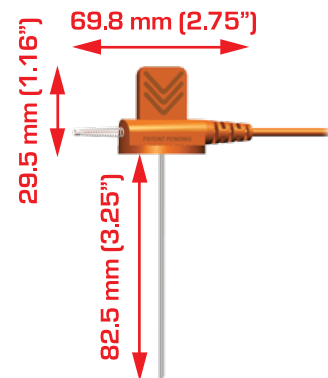
Probe material: Stainless Steel

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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