6-Channel BakeWATCH® M.O.L.E.® Kit for FSMA Compliance Kill Step Profiling

SuperM.O.L.E.® Gold 2 is chosen by AIB International and a majority of commercial bakeries for in-transit data recording of internal dough temperatures for use with Kill Step Calculators. Balance Ovens and improve product quality as well for high-yield bakery profitability.

- The 6-input profiling workhouse that is compatible with Thermocouples, OvenBALANCER™, Breadometer®, VaporWATCH® and other ECD sensor platforms
- Direct USB 2.0 connection to PC for Setup, Download & Charging
- Input Status LEDs inform all active channels will render data as expected
- Separate power and record buttons with multi-run memory mean you won’t lose data

Web: bakewatch.com/products/thermal-profiler/bakewatch.aspx
Balance Ovens & Optimize Baked Goods
Kit includes SuperM.O.L.E.® Gold 2, Calibration Certificate, Thermal Barrier choice, 7’ Thermocouples & M.O.L.E.® MAP Software, USB Cable & Charger. 2-year warranty

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:
- Obtain Kill Step data directly to BakeWATCH® Calculator for FSMA Reports
- 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 VaporWATCH®

Web: bakewatch.com/products/thermal-profiler/bakewatch.aspx
3-Channel BakeWATCH® Rack Ovens V-M.O.L.E® Kit
Perfect Solution for smaller bakeries and those with narrower ovens and budgets who require high yield quality and food safety analytical data to obtain that competitive edge.

- Complete kit includes V-M.O.L.E.® profiler, Calibration Certificate, Thermal Barrier choice, 7’ or 3’ set of thermocouples, MAP Software, USB cable and carrying case. 2-year warranty
- The entry-level profiler compatible with Thermocouples, 3-channel Breadometer®, VaporWATCH® and BakeWATCH® Kill Step Calculator
- Balance Rotating Rack Ovens High-Mid-Low & Lateral balance in Tunnel Ovens
- Ensure optimum crumb set and texture without over or under baking
- Direct USB to PC communication and charging, same 2-button control as 6-channel M.O.L.E.
- From Fresh to Frozen to Par Bake –

Bake Better Bread with BakeWATCH®

Web: bakewatch.com/products/thermal-profiler/rack-oven-bakewatch.aspx
20-Channel BakeWATCH® M.O.L.E.®

When enough data points are never enough Quality Assurance, MEGAM.O.L.E.® is the solution!

- 4 banks of 5 channels may be organized into a 20-input Mini Adapter box for easy wires management and customized lengths
- Useful for detailed Oven Mapping and internal/external entrée trays cooking & freezing applications
- Three-piece interchangeable flexibility w/ M.O.L.E.®, I/O Module and Power Pack
- Complete kit includes 3-Module MEGAM.O.L.E.® profiler, Calibration Certificate, Thermal Barrier choice, customized array of 20 input thermocouples, MAP Software, Charger & USB cable and carrying case. 2-year warranty

Web: ecd.com/products/thermal-profilers/megamole-20.aspx
Balance tunnel and rack ovens

OvenBALANCER™ is the NEW, easier way to balance tunnel and rotating rack ovens without the need to insert and strain-relive thermocouples.

- 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)
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 [2 depths with 3-ch Breadometer ® for V-M.O.L.E.®]
- 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
VaporWATCH®

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 ensures consistent dough conditions are delivered by proofer to oven for production consistency year-round

Web: bakewatch.com/products/sensor/vaporwatch.aspx
**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

Web: bakewatch.com/products/sensor/minimole-rh.aspx
**ECD Thermal Barriers - The M.O.L.E.®’s Lifeline to Longevity**

- Barriers enable in-transit profiling
- Keep your M.O.L.E.® cool during Kill Step work
- Stainless steel construction for easy cleaning
- Wide range of models:
  - BB-45: Flat breads, biscuits & snack goods
  - BB-50: Breads, buns – most common varieties
  - BB-80: Cakes & dense dough

<table>
<thead>
<tr>
<th>Temperature</th>
<th>BB-45</th>
<th>BB-50</th>
<th>BB-80</th>
</tr>
</thead>
<tbody>
<tr>
<td>204C/400F°</td>
<td>25min</td>
<td>40min</td>
<td>90min</td>
</tr>
<tr>
<td>260C/500F°</td>
<td>15min</td>
<td>30min</td>
<td>60min</td>
</tr>
</tbody>
</table>

Web: ecd.com/c-56-thermal-barriers.aspx
ECD Thermocouples - PFA Color-Indexed

Thermocouples for oven balancing (7’/2134mm): Good for rack and tunnel oven balancing and dough profiling. Standard BakeWATCH® FSMA Kits Set.
• Cover breadth of oven; Left-Center-Right or High to Low
• Sets of 6 Micro or Sets of 3 Mini
• Color Indexing matches software channels graphing
• Organize unused length inside barrier on integral winders

Thermocouples for baked goods profiling (3’/915mm): Useful to profile adjacent pan straps and trays or smaller ovens. Optional, shorter length.
• Instrument a centrally located pan/strap
• Profiling snack goods on fast, narrow conveyors
• Sets of 6 Micro or Sets of 3 Mini

ECD supplies only Special Limits of Error Grade K-Type Thermocouples in a variety of insulation types
MAP software is organized by special Environments which drive all ECD profiler and sensor packages, per application. Basic, Breadometer®, VaporVWATCH® 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), or share PDF'd reports
- 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 internal dough 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”

Web: bakewatch.ecd.com/downloads.aspx
BakeWATCH® Kill Step Calculator – Kill Step Productivity Leaps Forward

BakeWATCH® Kill Step Calculator for Windows is the easy-to-use tool that automates the data collection process and report generation in a single program, with no copy and paste required. It’s what you’ve been asking for, and definitely worth the wait!

- **All-inclusive Functionality:** No data exporting required, everything’s built-in
- **No Manipulation or Guessing:** Automatically graphs and tracks each valid dough thermocouple’s profile data
- **Simplified Reporting Process:** When counter reaches 30 valid profiles, the Process Lethality D-Reductions Report can be printed and saved as your record of FSMA Compliance
- **Web-enabled Updates:** Auto Updating of New Varieties online
- **Aligns with existing Protocol & Technology:** Confidentially process Kill Step work with 6-input SuperM.O.L.E.® Gold 2 and 3-input V-M.O.L.E.® BakeWATCH thermal profilers

1. REPORT SETUP
2. DOWNLOAD
3. PRODUCE REPORT
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. OvenBalancer™ is a trademark of Electronic Controls Design, Inc.