

The Industry Standard Profiler for FSMA Compliance and Perfect Baking Results



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



A measurement tool your bakery can profit from using every day – that's the 6-Channel SuperM.O.L.E.[®] Gold 2 thermal profiler! Validate proofers, ovens and freezers to achieve high-yield profitability from all your lines. And easily generate kill step D-Reduction reports to answer FSMA food safety audits for the post-bake critical control point hazards analysis with BakeWATCH[®] Kill Step Calculator. Bakeries worldwide rely upon BakeWATCH[®] M.O.L.E.[®] products by ECD, the pioneer in M.O.L.E.[®] thermal profiling.

Features:

- **Oven Balancing** - The BakeWATCH[®] profiler, housed in a stainless steel enclosure, travels with up to 6 thermocouple sensors clipped to pans across the belt. This oven ambient data captures a picture of your oven's performance in the thermal profile.
- **Baked Goods Optimization** - The next step is to use this new-found product-level thermal knowledge to optimize each product's profile from the baked goods' perspective. Inserting BakeWATCH[®] temperature sensors directly into the dough provides you with signature S-Curve data so relevant to controlling an optimum bake. Entry, Exit, Average, Yeast Kill and Gelatinization temperatures as well as % Bake Time to Arrival temperature are all calculated and displayed for your product improvement and benchmarking.

Product Benefits:

- 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[®]

Oven Benefits:

- Balance Your Ovens Simply and Efficiently
- Replace opinions with facts
- Pinpoint Problem Areas Immediately
- Reduce Energy Costs
- Achieve optimum yield across all work shifts

System Includes:

- SuperM.O.L.E.[®] Gold 2
- Quick Reference Guide
- Calibration Certificate
- Power Pack Charger
- Thermal Barrier (Dependent upon products baked)
- USB PC Interface Cable
- M.O.L.E.[®] MAP Software
- 6 - Color Coded 0.010" Type K Thermocouples - 7 Ft
- Carrying Case

KIT P/N:

E52-2253-00, BAKEWATCH SMG2 BB-45 SYSTEM
E52-2253-05, BAKEWATCH SMG2 BB-50 SYSTEM
E52-2253-08, BAKEWATCH SMG2 BB-80 SYSTEM



Compatible with...
OvenBALANCER[™], VaporWATCH[®], Breadometer[®]
& BakeWATCH[®] Kill Step Calculator



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SPECIFICATIONS



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THERMOCOUPLE SENSORS

Up to 6 Type K ECD Micro-Thermocouples

COMMUNICATIONS

Interface: USB Compliant (charge;upload;download)
Cable: USB Type A, Male-to-Mini B, 5 pin Male, 1m (3')

DATA ACQUISITION

Sampling Interval: 0.1 seconds to 24 hours
Data points: 250,000 for all 6 channels
Data runs stored: 96+ (Standard Thermal Profiles)
Accuracy: +/- 0.5°C (0.9°F)
Resolution: 0.056°C (0.1°F)
Measurement range: -200°C to 1271°C (-328°F to 2320°F)

POWER

Battery: Lithium Polymer - Rechargeable, 340mAh
Charge Protection: optimized for lithium polymer
Charge time:

- Partial: 15 minutes (1 Run Minimum)
- Full: 9 hours

Charge Capacity:

- 10 Runs (Minimum)

Battery Life: 3 Years Minimum
Charger input current: 175 ma via USB Interface

PATENT

U.S. PATENT No. 7,653,502

PHYSICAL

Dimensions (L x W x H):

- Profiler: 152.4mm (6") x 89mm (3.5") x 9.41mm (0.37")
- Barrier BB-45: 251.5mm (9.9") x 116.8mm (4.6") x 44.5mm (1.75")
- Barrier BB-50: 238mm [9.37"] x 122mm [4.80"] x 49mm [1.93"]
- Barrier BB-80: 236mm (9.3") x 123mm (4.7") x 80mm (3.14")

Weight:

- Profiler: .204 kg (7.2 oz)
- Barrier BB-45: 1.47 kg (3 lbs 4 oz)
- Barrier BB-50: 2.38kg [5.25lbs]
- Barrier BB-80: 4.1kg (8.95 lbs)

OPERATIONAL ENVIRONMENT

Humidity: 0-85% RH (Non Condensing)

Temperature:

Operational range: -40°C to +85°C (-40°F to 185°F)

	BB-45	BB-50	BB-80
204°C/400°F	25 min.	40 min.	73 min.
260°C/500°F	15 min.	30 min.	55 min.

COMPLIANCE

EN 301 489-01 V1.8.1:2008
EN 300 328 V1.7.1:2006
EN 301 489-17 V2.1.1:2009
EN 60950
R&TTE 1999/5/EC
Low-voltage Directive 2006/95/EC
RoHS 2002/95/EC
WEEE 2002/96/EC



WARRANTY

2 years parts and labor

WEBSITE

www.bakewatch.com



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