ECD BakeWATCH’s CakeOMETER™ sets the new standard for cake baking consistency with an all-in-one temperature measurement solution that combines ease-of-use with deep data collection. The unique design provides in-batter sensor stability and depth control to ensure accurate temperature measurement throughout the cake baking process. When integrated with ECD’s 3-channel V-M.O.L.E.® or 6-channel SuperM.O.L.E.® Gold 2 thermal profiler, CakeOMETER™ allows cake temperature data to be captured for simple download to evaluate baking time and temperature, delivering repeatable results.

www.bakewatch.com/cakeometer
SPECIFICATIONS

DIMENSIONS:

- Length: 152.4mm (6in)
- Width: 152.4mm (6in)
- Height: 83.8mm (3.3in)
- Height with Depth Gauge Probe: 108mm (4.25")
- Weight: 158.8grams (5.6 oz)
- Material (Base Unit): Stainless Steel
- Max. Operational Temperature: 482°C (900°F)
- Sensors: 3 Type K Junction
- Lead Wires: 30-gage, 914mm (36in) long, SSOB Jacket
- Special Limits of Error: Less than ± 1.1° C (Per ANSI MC 96.1)

KIT INCLUDES (E61-2263-00/ E61-2266-00):

- CakeOMETER™
  - One 4-legged Base Unit
  - One ambient 914mm (36in) SSOB 30-gauge thermocouple
  - Two depth 914mm (36in) SS0B 30-gauge thermocouples
- M.O.L.E.® MAP Software
- Quick reference guide

WARRANTY

6 months parts and labor

WEBSITE

www.bakewatch.com

- Award winning products, service & software • No-cost ECD Online Training •