Perfect the Proofing process (fermentation) with the VaporWATCH® Relative Humidity Sensor. Validates proofer calibration and performance using the 6 or 3-channel M.O.L.E.® thermal profiler you already have. Deliver consistent dough to the oven throughout the year despite the season or changeable weather and improve yields by adding a VaporWATCH® to your BakeWATCH M.O.L.E.® tool kit.

The Standard of the Baking Industry:

- Deliver consistent dough to the oven
- Measure rH with one channel of your M.O.L.E.® Thermal Profiler
- Magnetic attachment to Pan
- Validate rH and temperature of dough and proofer ambient
- Attain consistent year-round product quality
- A precision rechargeable and Calibratable Instrument
- Analyze using VaporWATCH® Environment in M.O.L.E.® MAP Software
SPECIFICATIONS

SYSTEM INCLUDES:

• VaporWATCH® RH Sensor with NiMH Rechargeable Battery
• Interface Cable to SuperM.O.L.E.® Gold/2 & V-M.O.L.E.®
• Power Charger
• M.O.L.E.® MAP Software
• Users Guide
• Carry Case
• Calibration Certificate (Renewable after 12 months)

Order ECD P/N: E44-7423-00

SPECIFICATIONS:

Accuracy: 3%
Resolution: 0.1 RH
Battery Life: 4 hours continuous
Battery Type: Rechargeable NiMH
RH Range: 0 to 100% Non Condensing
Operating Range: 32º to 122ºF, 0-50ºC

Note: Not designed for oven use, which requires absolute humidity measurement with a survivable device.

WARRANTY

1 year parts and labor

WEBSITE

www.bakewatch.com

“Optimizing your Machine, Assembly & Process (M.A.P.)”

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