



Mühlchenemie

makes good flours even better

VoluMax

Device for measuring baked volume

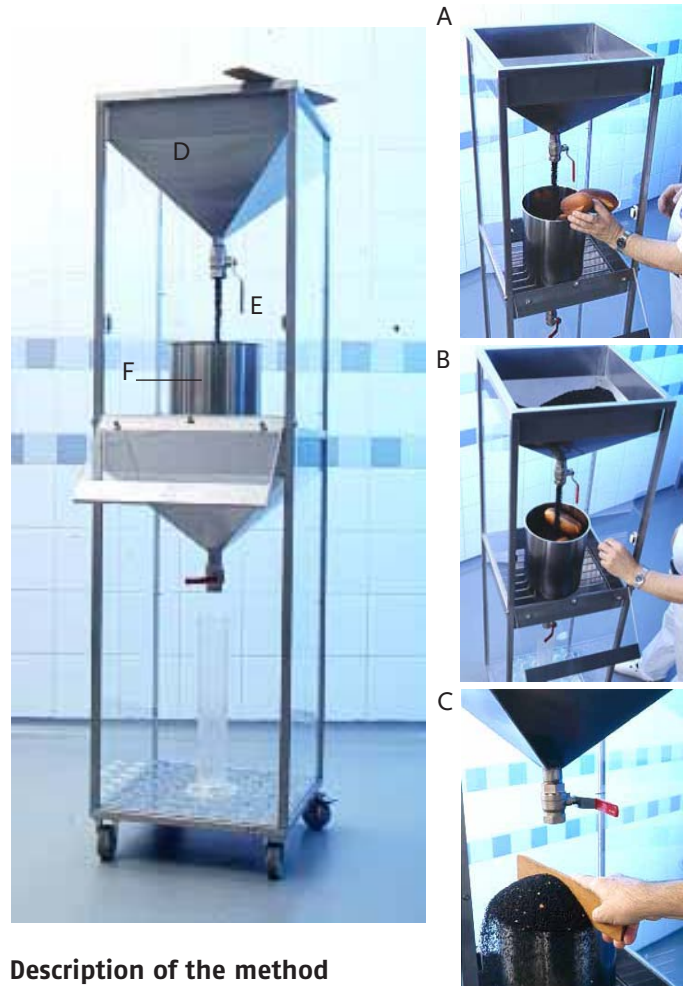
In many cases the volume of a baked product is the main quality attribute that decides whether or not it will be bought. The softness of the crumb, taste and shelf-life are secondary to this. It is therefore essential for product development and production to achieve the best possible baked volume by optimizing the process, adding suitable ingredients and making precise measurements.

On the basis of years of experience in optimizing the volume yield of many different baking applications we have developed a simple device that meets a wide range of requirements:

- Determining volume with the VoluMax is a quick procedure
- The device is simple and safe to handle
- The results have good reproducibility
- Baked products of very different kinds can be measured
- Easily transportable
- Attractive appearance
- Easy to clean
- Very little maintenance required, since there are few moving parts and no electrical or electronic components
- Sturdy construction
- Any repairs are quickly carried out with simple tools.

The standard version is suitable for baked products of almost any shape with dimensions up to about 28 x 20 cm and a volume of approximately 5 litres. This range can easily be enlarged by using different containers. The containers do not have to be calibrated externally.

A single measurement can be made in about 2 minutes, depending on the volume of the product.



Description of the method

Calibration (once daily)

Fill the empty container (A) with the measuring material (B). Strip off any excess material with the board (C) and put it aside. It will no longer be needed on this occasion.

Measurement

- After calibration, pour the measuring material into the hopper (D).
- Place the measuring cylinder (F) in the receiving area under the container.
- Place the baked product in the container (A). It should disappear completely under the edge of the container. Cut if necessary.
- Place the container in the apparatus.
- Open the tap (E) and allow all the measuring material to run out.
- Strip off excess material with the board (C).
- Read off the volume from the measuring cylinder (F).
- Empty the container and the measuring cylinder into the hopper