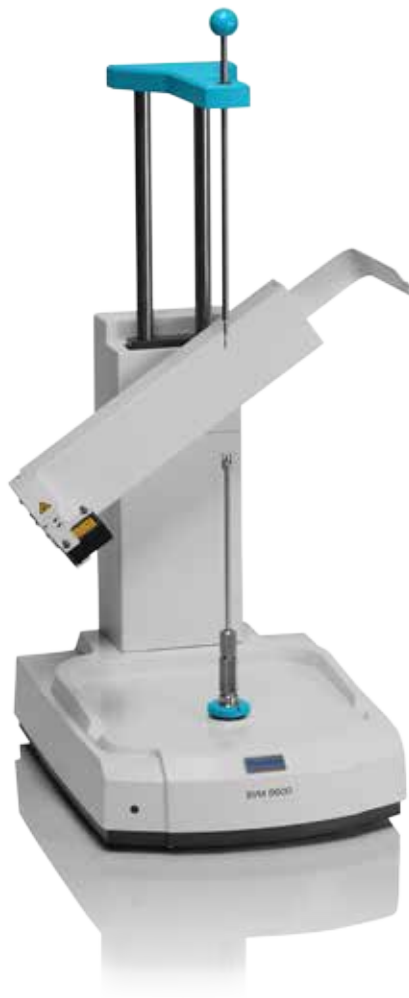


Volume Measurement

BVM 6600

New Innovative Design



Bread



Cakes and Rolls



Cookies and Crackers



Mantou

Accurate Volume in Seconds

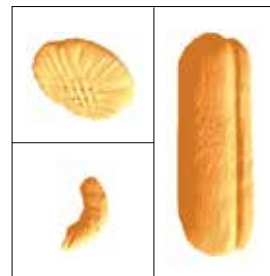


Official Method:
AACCI 10-14.01

Perten
INSTRUMENTS
a PerkinElmer company

Volume Measurement

Superior quality and value of bread and other bakery products is associated with higher volume and aerated crumb. The BVM 6600 uses fast, automated laser topography to provide an alternative to time-consuming and unreliable seed displacement methods. It maps height, length, width and volume, and produces a 3-dimensional rotatable product image. Product weight, specific volume and density are also reported. The BVM 6600 provides accurate analysis that is repeatable and applicable from one production site to the next. The instrument is robust and easy to use for millers, bakeries, food companies, food ingredient suppliers, food research institutes and test kitchens.



Features and Benefits

Fast: 5 times faster than seed displacement test. 20-30 second measuring time is common.

Accurate and Reproducible: Laser arc motion more accurately renders the whole sample surface. Most accurate on the market.

Versatile: Variable laser arm radius suits a wider range of samples.

Objective: Operator-independent measurement.

Powerful: Full dimensional analysis, user-defined parameters and calculations, flexible data reporting, easy transfer to spreadsheet programs.

Robust: Suitable for laboratory and production environments.

Non-contact operation: Non-destructive measurement.

Standard Method: Approved method for bread volume: AACCI/No.10-14.01.

Applications

Bakery products: Loaves, hearth breads, pan breads, hamburger buns, rolls, brotchen, muffins, cupcakes, sweet rolls and pastries, cookies, crackers, flat breads and steamed breads.

Quality Assurance and Control: Monitor bread making conditions, flour quality and ingredient performance. Take control of quality across different batches, shifts and production sites. Ensure product volume and packaging is matched.

Product and Process Development: Test kitchens, test bakeries and baking equipment suppliers evaluate flour, ingredients, additives, improvers, processing equipment and methods.

Research and Development: Universities, food research institutes and food ingredient suppliers research new ingredients, products and processes.

Accessories

The BVM is provided with a set of standard accessories. A wide range of optional product support attachments are available to suit a range of product shapes and sizes.

Technical Specification

Max product size (HxWxD): 45x28x28 cm

Dimensions (HxWxD): 84x59x47 cm at operation, 54x37x47 cm at shipment

Net Weight: 18 kg

Power Requirements: 100-240V, 50 - 60 Hz, 120VA

Computer Requirements: PC with Windows Vista or later operating system, DirectX 8 compatible 3D Graphics card, 1 USB com port, 1.0 GHz CPU, 512 MB RAM (1 GB recommended), 1 GB free hard disk space for data files.