



# **BREAD VOLUME METER 13300**



### Purpose :

Volume Testing Device is designed for volumetric testing of oblong and round bakery products.

The device is used in laboratories in the bakery industry for quality inspection of bakery products as well as for processing control.

The operation of this device is based on the measurement of the volume of millet grains, whose volume is equal to that of the tested bakery product.

### **Technical Specifications:**

- It works mechanically, thus it requires no electrical source
- Its ergonomic design enables mobility and it is easy to use
- Outside dimensions of the device are 540 x 650 x 1600 mm and its weight is 17 kg.

Factory / Fabrika Dağyaka mahallesi 2010 .Cd.No:23 Kazan Ankara TURKEY



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