

BAKEMETER

BAKEMETER is a lab system for R&D and quality control departments in food industry.

It captures the product in 3D and color using our unique N1 multispectral 3D scanner.

It calculates product parameters incl. dimensions, volume, area, baking color, color indices, glossiness and more.

These data and the product images are stored in the database for visualization and analysis.







BAKEMETER works for a whole range of products:

- > Cookies, snacks and biscuits
- > Bread, pizza and baguette
- > Meat and poultry

With BAKEMETER you can

- > Learn your product
- > Collect complete and objective data
- > Ensure consistent product quality

BAKEMETER: digitize it!

Max. product size LxWxH = $700 \times 365 \times 190$ mm





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