

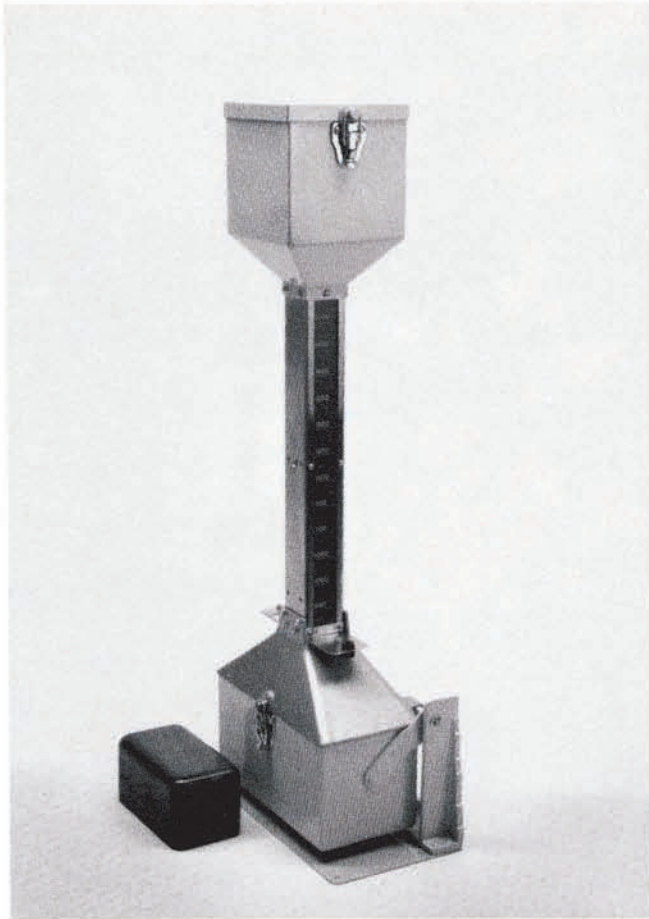


National

Cereal Chemistry Equipment:

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Loaf Volumeter

Features:

- Quickly determines the volume of bread loaves and related products by non-destructive, dry displacement.
- Clear Plexiglass window and engraved scale allow direct reading in cubic centimeters (cc).
- All units include a dummy loaf for precise and easy calibration of the volumeter.

Specifications

- **Micro Volumeter**

Minimum Readable Volume	100cc
Maximum Readable Volume	270cc
Bottom Container Size (WxDxH)*	4.0" × 3.3" × 3.4" (102mm × 84mm × 86mm)

- **Pup Volumeter** (100 gram loaf)

Minimum Readable Volume	400cc
Maximum Readable Volume	1000cc
Bottom Container Size (WxDxH)*	5.5" × 4.5" × 5.5" (140mm × 114mm × 140mm)

- **1/2 Pound Volumeter** (227 gram loaf)

Minimum Readable Volume	900cc
Maximum Readable Volume	1500cc
Bottom Container Size (WxDxH)*	8.7" × 4.4" × 4.4" (221mm × 112mm × 112mm)

- **1 Pound Volumeter** (454 gram loaf)

Minimum Readable Volume	1675cc
Maximum Readable Volume	3000cc
Bottom Container Size (WxDxH)*	11.6" × 5.6" × 5.0" (294mm × 142mm × 127mm)

- **1-1/2 Pound Volumeter** (680 gram loaf)

Minimum Readable Volume	2475cc
Maximum Readable Volume	3800cc
Bottom Container Size (WxDxH)*	15.7" × 6.8" × 5.1" (399mm × 173mm × 130mm)

- **8" Round Volumeter** (203mm Diameter)

Minimum Readable Volume	500cc
Maximum Readable Volume	1600cc
Bottom Container Size (WxDxH)*	9.5" × 9.5" × 3" (241mm × 241mm × 76mm)

* All volumeters will accommodate products which are taller than the listed height (H). The tapered, hinged cover of the sample chamber provides the additional head room required for most baked loaves.

Dimensions and specifications are approximate and may change without notice.