#### PROFESSIONAL MEASURING





# LARGE BAKERIES WEIGHING THE INGREDIENTS FOR A BREAD DOUGH

## PLATFORM SCALES | KERN IXC

There are many recipes for bread. However, there are only a few ingredients for good and, above all, well-tolerated bread: flour, water, leavening agent (sourdough, yeast), salt and plenty of time (long dough processing). All ingredients are carefully weighed for the recipe. This is important so that the end product always has the same quality. That creates customer satisfaction



Model	Weighing capacity	Readability	Price
IXC 100K-3L	150 kg	0.005 kg	€ 1,010

## **Suitable Accessories:**

• DAkkS calibration certificate 963-129 - 963-129 - €153.-



https://partner.kern-sohn.com/Segment/B00AA

\* DAkkS calibrations are also possible on site All prices are net, valid until 03.11.2025 plus shipping cost

## Personal consultation from our product specialist:



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