



## The ennoLogic Infrared Thermometer Helps Artisan Bakers Make Beautiful Breads

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The ennoLogic eT650D helps bakers measure temperatures throughout the baking process. From measuring water temperatures for activating yeast to scanning the baking stone, the ennoLogic non-contact IR thermometer helps bakers get the crispy crust and fluffy interior that makes artisan bread so delicious.



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Professional bread bakers know that temperature is essential throughout the process of baking the perfect bread. The ennoLogic eT650D infrared temperature gun provides quick and accurate results helping bakers make any artisan bread into a masterpiece.

Most recipes require activating the yeast before adding it to the dough. Since yeast is an active culture, taking the temperature of the water before adding the yeast is extremely important in the bread making process.

Water that is too hot or too cold does not correctly activate the yeast which then prohibits the dough from rising properly.

"Bakers can use the ennoLogic infrared thermometer to test the water temperature before adding the yeast," explains Chris Johnston of ennoLogic. "While most recipes don't indicate the temperature the water should be, most professional bakers believe that water between 105°F and 115°F degrees will activate dry baker's yeast without killing the live cultures."

The ennoLogic eT650D IR thermometer scan feature lets bakers measure the temperature of the water as it heats, to achieve this precise temperature range before adding the yeast for activation.

Additionally, bakers can use the eT650D infrared thermometer throughout the baking process to be certain dough has reached room temperature before baking and to measure the temperature of the baking stone before placing the dough in the oven.

"The ennoLogic temperature gun is great for measuring the temperature of a baking stone before placing the bread on it to bake," added Johnston. "For most artisan bread, the baking stone should measure at least 485 degrees for the optimal baking temperature to get the desired crisp crust and fluffy interior."

While the traditional oven thermometer indicates the temperature within the oven, it does not measure the surface temperature of the baking stone on which the artisan bread is baked. The ennoLogic infrared thermometer allows bakers to confidently measure the surface of the stone, a key element in baking artisan bread.

Baking stones will continue to heat after the oven has reached its set temperature and may even rise to temperatures well beyond the set oven temperature over time. This makes it difficult to know what the true temperature of the baking stone without a non-contact thermometer to measure with.

"Home chefs can use the ennoLogic infrared thermometer to bake great artisan bread," says Johnston. "The temperature gun helps bread makers avoid the guessing game of water and oven surface temperatures to get the best results every time."

About ennoLogic: ennoLogic is a brand of high-quality electronics products with a focus on measurement and test instruments. The brand's goal is to offer reliable, accurate, high-quality technology products at affordable prices, backed by exceptional customer service and support. The ennoLogic brand was founded in 2013 in Eugene, Oregon.

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