

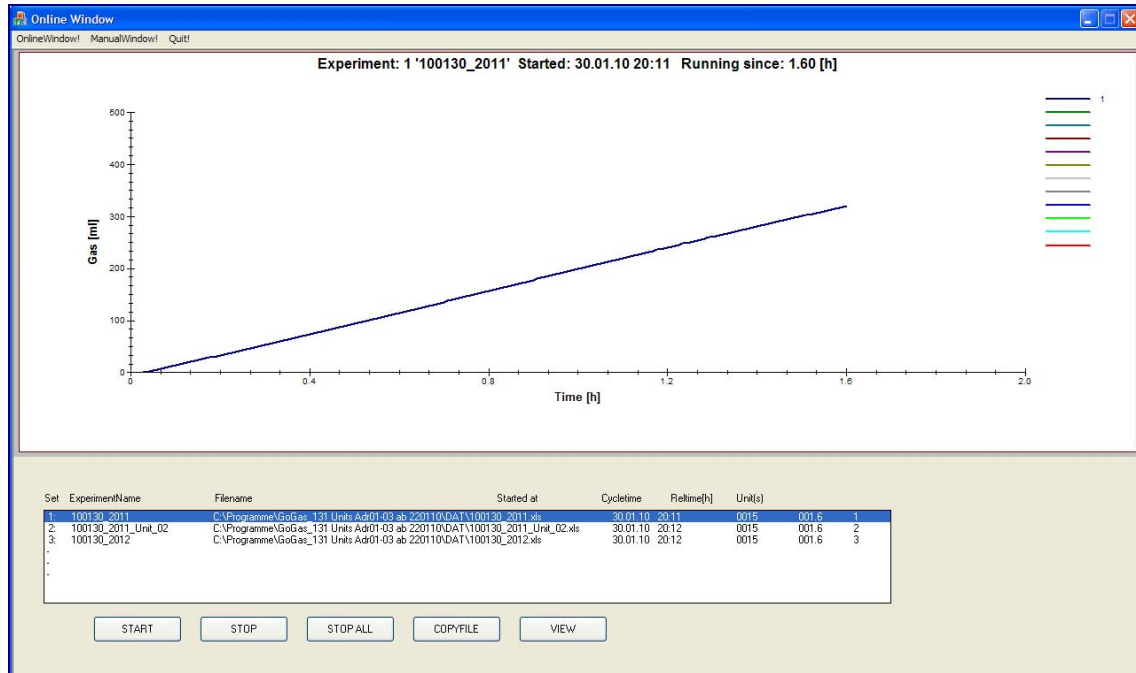
# Gasvolume Monitor

## Application Example DHW

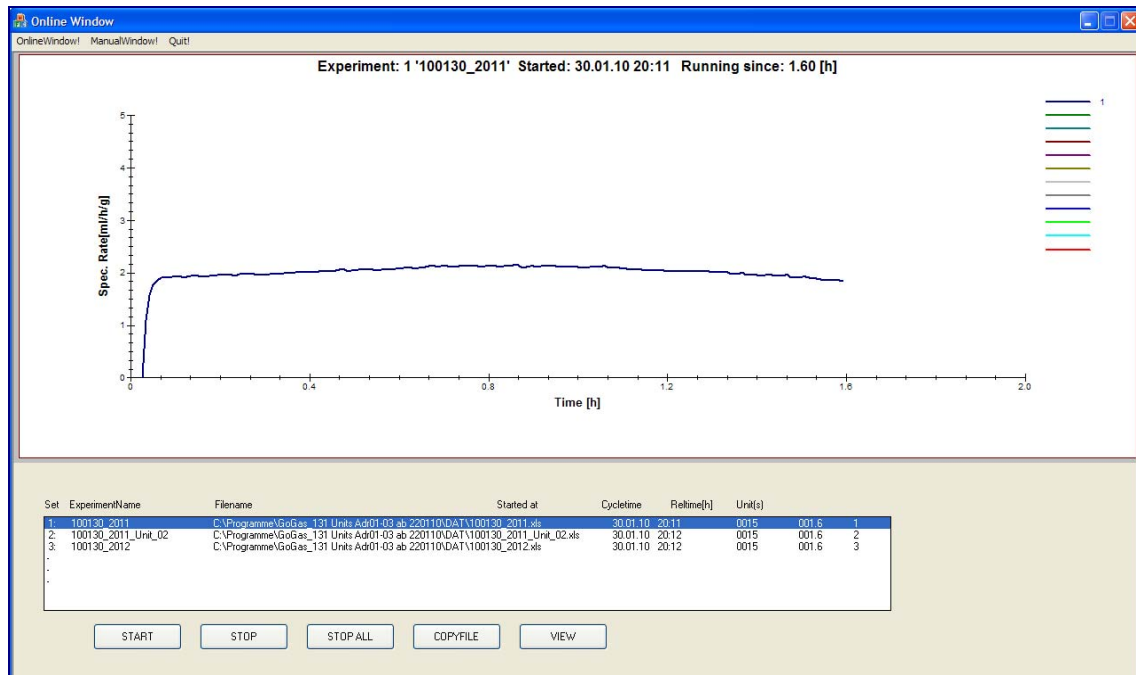


Raising Power of Yeast in 100 g Dough\* at 30 °C  
 Phase after Reaching Steady State Conditions  
 Online Trendgrafics from Applicationsoftware GoGas

### Generated Gasvolume vs Time



### Specific Gassing Rate (ml CO<sub>2</sub> / g / h) vs Time



\*) Recipe: 100 g Farine Type 550 / 1.5 g NaCl / 2.5 g Yeast (DHW) / 70 ml Water