



## Economy and System in the Bakery, Vol. 5: A Handy Manual of Up-To-Date Money-Saving Suggestions and Form-Sheets for Small and Large Bakeries, the Result of Years of Study and Practical Experiments; Heat, Combustion,

By Emil Braun

Forgotten Books, United States, 2016. Paperback. Condition: New. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. Excerpt from Economy and System in the Bakery, Vol. 5: A Handy Manual of Up-to-Date Money-Saving Suggestions and Form-Sheets for Small and Large Bakeries, the Result of Years of Study and Practical Experiments; Heat, Combustion, Fuel, Ovens The introduction of machinery and patent bake ovens necessarily demands of the up-to-date baker a more or less technical education. The regulation of the temperature of water, sponge and dough, as well as the regulation of heat in bake-shops and the ovens, must be studied, and the principles governing them properly applied. The heat in a bake-oven can and should be kept under control just as the engineer has perfect control over his engine or boiler. A pyrometer or thermo meter should be attached to every bake-oven, whether made of brick or iron; indirectly ( ue-heated) or in side (direct) fired. There are three different scales of heat measure; the Reaumur, Celsius or Centi grade and the Fahrenheit. To abbreviate these names on pyrometer or thermometer, the following letters are used: R. (reaumur), C. (celsius), F. (fahren heit). The freezing point on the R...



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