

In Depth

Escali's Pana Scale

Escali introduces the Pana Scale, the first home kitchen scale to provide accurate volume measurements in cups and tablespoons. This patent-pending scale also offers a user-friendly display option incorporating fractions. The Pana Scale comes preprogrammed for precise volume measurements of more than 150 ingredients, bringing new dimensions of accuracy and convenience to the home kitchen.

This high-precision scale is the ideal choice for baking, where accurate measurement of ingredients is the key to best results. It measures volume in cups and tablespoons for a wide range of ingredients from 17 types of flour to eggs, corn syrup, cream, sliced apples, grated Parmesan, poppy seeds, walnuts, grated zucchini

and many more. A multifunctional all-purpose kitchen scale, it also measures weight in grams, ounces or a combination of pounds and ounces.

"Baking experts understand that the best way to measure volume is with a scale, but in the past this has been too complex for most people because it requires knowledge of the density of each individual ingredient. The Pana Scale greatly simplifies this process. Whether you're baking cookies, cakes, pies or breads, this scale can improve your results and make them consistent," said Theo Prins, President of Escali.

Measuring volume with the Pana Scale is easy: just enter a 2-digit ingredient code and then add the ingredient to a bowl on the scale until the display shows the desired number of cups and tablespoons. Escali worked in partnership with King Arthur Flour to develop these ingredient codes after carefully researching the density and weight of each item. A laminated chart of ingredient codes comes with the scale, and the



codes will also be readily available at www.escali.com.

"A steady stream of employee-owners spent days in our test kitchen, determining the precise weight of one cup of flour, one cup of chocolate chips, and dozens of other baking ingredients (it's different for all of them!). Many new bakers don't realize that measuring with a measuring cup can be very inaccurate, depending both on the cup itself, and how the baker packs it. The Pana Scale guarantees precise measuring the easy way, and much better baking results," said P.J. Hamel, employee-owner of King Arthur Flour.

Other essential features include the tare function, which works with most kitchen bowls or containers and enables the user to reset the scale to zero as each ingredient is added. This provides fast results with no over- or under-measuring, while making the baking process easier and neater.

The Pana Scale has a measuring capacity of up to 6.5 pounds and features a sturdy ABS plastic body with silver metallic finish and large soft-touch buttons. The stainless steel plate can be removed for easy clean up.

Suggested Retail Price: \$69.95

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