

AUTOMATION

POWDER TECHNIC BATCH CONTROLLER

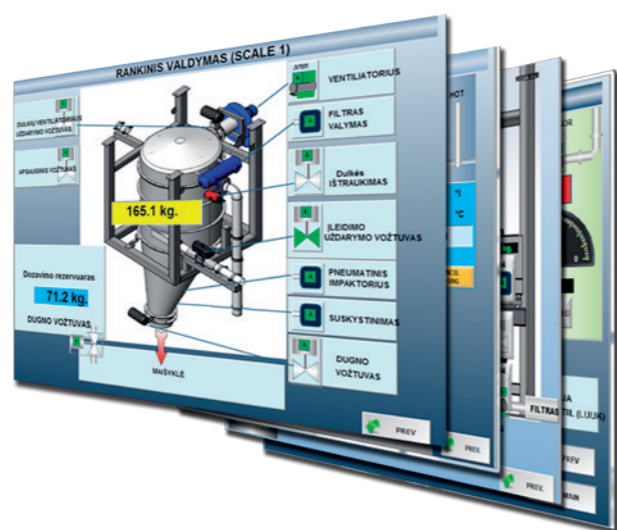
Powder Technic's Automation System for bakeries
Industry level reliability – economic price

To ensure maximum reliability of the automation system, we use only highest industrial level hardware and in-house developed dosing software perfected in countless dosing applications. Thanks to standard hardware and in-house software, we can deliver State-of-the-Art automation at economical price.

STATE-OF-THE ART AUTOMATION HARDWARE

- Operator Panel: 15" industrial touch screen panel IP67/stainless steel
- PLC: High Speed CPU Siemens S7/ Omron/ Mitsubishi
- Weighing instruments: Ultra-High precision digital weight transmitter, Profibus-interface
- SQL Database

Intelligent software developed specially for bakeries



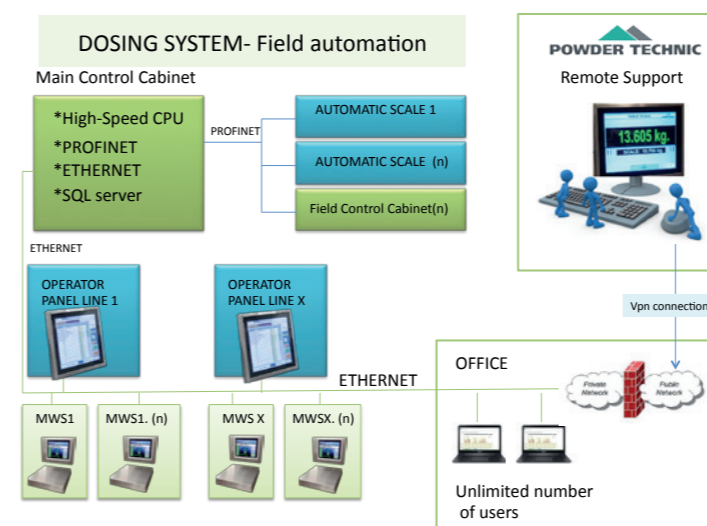
- software modules for manual and automatic dosing, conveying, mixing, PC functions
- Graphic operator menus in customer's language
- Full integration to automatic mixers
- Proportioning of dough: (%/units/litres)
- 1-2-3 phase recipes
- Production order management
- Unlimited number of recipes
- Dynamic dosing precision upkeeping
- Intelligent pneumatic conveyor control
- Dynamic ingredient location
- Visual display of the fill level of ingredients in silos and containers
- Dough resting time control



Our operator panel menus have been developed for bakers, that's why they are so easy to use



We use only process industry level automation components in our equipment



OFFICE OPERATIONS

- Recipe management
- Production orders: entry, editing, real time surveillance
- Stock-level management
- Full traceability of ingredient dosing
- Ingredient consumption reports
- Dosing reports
- ERP / MES interface
- Production supervision: process chart, alarms, maintenance operations



The manual dosing station is connected to the automation system. Dosing report is saved to database for quality control.