

Product Solution:

EB11

BATCH CONTROL



BAKERY PRODUCTION



Anthony manages a medium sized wholesale bakery producing baked goods for cafes and supermarkets. His bakery has a number of different lines that are semi-automated but water and oil addition are manual additions. Often his staff open a valve to fill the water required for a batch and are distracted by requirements on other lines or are delayed in returning while adding other ingredients.

Anthony wanted to automate the batching process so his staff just press a button and the correct volume of water and oil is added every time. His bakery had established batch lines that he wanted to upgrade without expensive wiring and control systems

The EB11 mounted on a OM025P and attached solenoid valve gave him a simple batch controlling system that was simple to install for both oil and water. It proved accurate and repeatable, with a single button press for his staff. Anthony has saved \$4000 per month in labour and less waste of raw materials and production time.

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