

REFERENCES



We are satisfied with Powder Technic. Over the years, they have helped us to automate our dough production in our bakeries in Paide, Võru and Kaunas."

IVAR PUKSPUU
MANAGING DIRECTOR OF EESTI PAGAR

AB BAGERI R. FAGERRUDD OY

Dosing system, 3-6 batch /hour
 • 11 components, scale hopper, pneumatic conveyors

ANTELL-LEIOMOT OY

Dosing system software and electronics update
 • table scales, fluidization equipment, silo weighing equipment

CRISTELLA AS, Estonia, Võru bakery

Dosing system, 4 production lines
 • 3 x 80 m³ silos
 • 4x scale hopper, manual weighing tables
 • 4 lines, total 24 batch /hour

EESTI PAGAR AS, Estonia

Dosing system no1:

• 4 lines 20 batch / hour
 • small components, bigbags, liquid yeast, water, bigbag dosing, PLC control

Dosing system no1 capacity upgrade:

• pneumatic conveyors, filters, PLC control
Dosing system upgrade: line no5
 • pneumatic conveyors, scale hopper, PLC control

Dosing system no2 :

• small component/big bag dosing unit
 • scale hoppers
 • PLC control

ELONEN OY LEIOMO

2 lines/ 15 x 300 l batch /hour
 Dosing system. 17 ingredients in automatic dosing

FAZER LEIOMOT OY

Shopping Center Sello: 10 x 50 l/hour Flour and water dosing system. Silo, pneum. conveyour, scale hopper, recipe control

Vantaa: Dosing system, 10 small ingredients

Lappeenranta: Milk powder mixing system

Seinäjäki: 10 x 300 l/hour Dosing System for bakery, Siemens PLC, 15 ingredients

Turku: 5-7x 300 l batch/hour Dosing system

Vantaa:

- Cyclone filter and pneumatic conveyors
- Dosing system. 5-7x 300 l batch/hour Dosing system.
 - 3 x Big Bag dosing, Siemens PLC control
- 2 x dosing scales to dough mixers
- 5 x dosing scales, dosing screw

Jyväskylän leipomo: Dosing system, control

Kleemolan leipomo: Modernization of pneumatic conveyer

Kotka: Silo equipment

Lahden leipomo: Small ingredient dosing, system 10 ingredient

Tallinn, Estonia: Dosing system Upgrade

FAZER MLL AND MIXES

12 X powder technic fluidization system to bulk loading silos

FAZER MAKEISETI OY

Dosing system for chocolate manufacturing line

HENRIKSSONIN LEIOMO OY

7x10 300 l batch/hour Dosing system. 10 microingredient, 2 fluids, water, silo flour, recipe controller

HESPRO FINLAND OY

Dosing system no1 for mayonnaise manufacturing: Small components, big bags, pneumatic conveyors, PLC program

Dosing system Upgrade: small components

JOHANNEKSEN POJAT OY

7x10 300 l batch/hour. Dosing system. Small ingredient dosing unit 10 pcs.

KAUHAVAN PULLATUOTE OY

10-13 300 l batch/hour. Dosing system for bakery. 17 ingredients in automatic dosing

KONDITORIA GALETTE, KOTKA

7x 80 kg/hour. Dosing system for market Bakery

KOTILEIOMO SIISKONEN OY

Dosing system for bakery : 10-13 x 300 l batch/hour. 8 x small ingredient, 6 x Big Bag, Silo dosing, Sour dough production and dosing, scale hopper

Dosing system upgrade: sourdough system, PLC programmin

KOTILEIOMO SIISKONEN OY

10-13 x 300 l batch/hour. Dosing system for bakery. Upgrade 2 x new sour dough tanks + 4 pc small ingredient

LAPINJÄRVEN LEIOMO OY

• Small ingredient dosing system 10 ingredient

- Fluidization equipment to bakery
- Liquid yeast dosing equipment

LEIOMO ROSTEN OY

Dosing system: Sour dough flour dosing systems and sour dough dosing system

Upgrade to dosing system: scale hopper, pneumatic conveyors, PLC program update

LEIOMO SALONEN OY

• **Dosing system:** 10-13 x 300 l batch/hour, Fully automatic dosing system 7x Big Bag, 3 x silo, 13 x small ingredient

• **Dosing System upgrade no1:** Flour dosing to Sour Dough tanks

• **Dosing system upgrade no2:** 2 silos 60 m³

LINKOSUON LEIOMO OY

• **Dosing System:** 24x 300 l batch/hour. 40 ingredients in automatic dosing

• **Dosing system upgrade:** Dry yeast dosing unit

• **Dosing system upgrade:** Water dosing to sour dough tanks

• **Dosing system upgrade:** 3 x sour dough tanks, sour dough

• **Dosing system upgrade:** software modernization

MOILAS LEIOMO OY, NAARAJÄRVI

Dosing system for gluten-free bakery

- 10-15 x 300 l batch / hour
- pneumatic conveyors, Silos, small ingredients, Big Bags, fluid. Recipe Controller

NORDHAUS OÜ, TALLINN, ESTONIA

Dosing system for bakery

- 10-12 x 300 l batch/hour.
- 4 Silos, small ingredients, pneumatic conveyor, fluids. Recipe Controller

NYA WIBOX BAGERI

Wheat flour dosing equipment, 10 x 50 kg/h
 • big bag dosing

OY E.BOSTRÖM AB

Dosing system for bakery

- 10-15 x 300 l batch/hour
- Silos, small ingredients, Big Bags, fluids,

Recipe Controller

Dosing system upgrade:

- new silo, pneumatic conveyors
- PLC program modernization

PERHELEIPURIT OY, Turku

Shopping Center CM kupittaa

- 10 x 50 l/hour
- Flour and water dosing system. Silo, pneum. conveyour, scale hopper, recipe control

PERHELEIPURIT OY, Vantaa

Shopping Center CM Jumbo

- 10 x 50 l/hour
- Flour and water dosing system. Silo, pneum. conveyour, scale hopper, recipe control

PORIN LEIPÄ OY

Dosing system for bakery

- 2 production lines, total 12x300l /hour
- Silos, small ingredients, Big Bags, fluids, Recipe Controller

POROKYLÄN LEIOMO OY, Joensuu

Dosing system for market bakery

- 10 x 50 l/hour
- Flour and water dosing system. Silo, pneum. conveyour, scale hopper, recipe control

POROKYLÄN LEIOMO OY, Nurmee

Dosing system for bakery

- 2 production lines, total 12x300l /hour
- Silos, small ingredients, Big Bags, fluids, Recipe Controller

PRIMULA OY, HERKKUTEHDAS

• Dosing system for bakery, 2 production lines, total 26x300l /hour

- Silos, inline sifters, sour-dough, small ingredients, Big Bags, fluids, Recipe Controller

SINUHE KY, Kouvola

• Dosing system for bakery, 10-12x 300 l batch/hour

- Pneumatic conveyors, small ingredient, big bag dosing, fluids, water dosing, scale hopper, dust extraction, Recipe controller

SINUHE KY, Lahti

• Dosing system for bakery, 15x 300 l batch/hour

- Pneumatic conveyors, small ingredient, big bag dosing, fluids, water dosing, scale hopper, dust extraction, Recipe controller

SOK Suur-Savo Leipomo

- 15x 300 l batch/hour Dosing system for bakery
- 3 x indoor silos, pneumatic conveyors, 8 small ingredient, 4 x big bag, sosur dough manufacturing system

T.TALKION LEIOMO

- Dosing system 8 x 300 l batch / hour
- 10 x small ingredient, pneumatic conveyer, scale hopper UAB

UAB LIETUVOS KEPEJES, LITHUANIA

- Fully automatic Dosing system for bakery.
- Silos, small ingredient, big-bags, fluids Recipe Controller

ULLAN PAKARI OY, Pori bakery

- Dosing system for bakery 10-12x 300 l batch/hour
- Silos, pneumatic conveyors, 8 small ingredient, 4 x big bag, sour dough manufacturing system with 3x 5 m³ tanks, water dosing, 2 x scale hopper, Recipe controller

ULLAN PAKARI OY, Hyvinkään bakery

- Dosing system for bakery 10-12x 300 l batch/hour
- Indoor Silo, pneumatic conveyors, 8 small ingredient, 4 x big bag, oil, water, sour dough dosing, scale hopper, Recipe controller

UOTILAN LEIOMO OY

Dosing system:

- 10-12x 300 l batch/hour,
- 6 x small ingredient, 3 x big bag, pneumatic conveyor, scale hopper, recipe controller
- Dosing system upgrade:
- Fully automatic sour sough production and dosing system.