

INGREDIENT DOSING SYSTEMS

ARTISAN BAKERIES

CUSTOMIZED INGREDIENT DOSING SOLUTION FOR ARTISAN BAKERIES

Powder Technic supplies customized and cost-effective dosing solutions for special needs of Artisan bakeries. One major factor to our success is the use of bakery's existing equipment as a part of the new dosing system.

We can easily take your existing silos into the new automation system's control and include them to the recipe controlled dosing system. Because of the clever module structure of our dosing system, you can start with a small initial investment and increase the automation level later.

OUR SOLUTIONS FOR ARTISAN BAKERIES

Modernization of dosing automation software

We can upgrade only the existing dosing software and control your existing equipment with new, modern PLC - dosing software

BENEFITS:

Enhanced reliability of dosing process, long life-cycle, traceability of production

Micro ingredient dosing systems

- Manual micro ingredient dosing system
- Semi-automatic micro ingredient dosing system
- Fully automatic micro ingredient dosing system

Big Bag dosing units

Frames, dosing hoppers, conveying lines

BENEFITS:

- Cost - effective compared to silo
- Fits to small space
- Easy to install

Water and fluid dosing equipment

- Watermatic™ water mixer
- Fluidmatic™ for fluids in IBCs

Recipe-controlled automation software

- Modern PLC - control of dosing process
- Link to a standard office PC for quality control

