

MANUAL MICRO INGREDIENT DOSING SYSTEM

Powder Technic's manual micro-ingredient dosing system is designed for precise, recipe-controlled dosing of micro- and small ingredients. The system consists of a highly accurate weighing table that is linked to a recipe-computer and a 15" touch screen Panel PC. Small ingredients may be stored in dosing bins or containers below the dosing table.

The baker selects a correct recipe from the operator panel and doses correct amounts of each ingredient based on the dosing instruction on the screen. Dosing is fast and easy due to a graphical pointer pin, that shows visually the correct amount to be dosed. After each weighing, the scale tares automatically before dosing the next ingredient.

Each dosing is automatically saved to a dosing report to a standard office PC in Excel-format for quality control and traceability of the manual dosing.



FEATURES AND BENEFITS

- Manual dosing by recipe → Dosing can be done by anyone, not only by professional baker
- Visual dosing instruction and a graphical pointer pin → Extremely fast and easy to use, low risk of human error
Tolerance control of each dosed ingredient → Better end product quality
- Dosing report is saved to office PC → Quality control and traceability of manual dosing
Stand-alone system or a part of the automatic dosing system

