

## Process control systems for small trade and medium-sized businesses

Automation

Food Technology



## Innovative recipe management: Reproducible process and economic production.

Modern technology also applies to bakery trade. Nowadays, nearly all machines in bakeries are computer-based to facilitate the baker's work significantly.

Modern control technologies help to prevent mistakes and to ensure a constant high quality and product safety. They also help in improving goods management and in achieving an optimum planning of the production process.

Well-known enterprises all over the world trust in Zeppelin Reimelt's nearly 50 years experience - specially because, in addition to standard systems, we also use in-house developed process technology and control systems.

Zeppelin Reimelt offers a range of customized control systems for the bakery trade, medium-sized business and the industry from mere scaling up to fully automatic production systems based on web technology. The individual systems can be retrofitted and upgraded at any time and combined with each other to suit the requirements of your individual production processes. Furthermore, you will benefit from a high degree of investment security as our team guarantees software maintenance for many years.



MINT 99 in action



Scale for wheat flour



Ingredients



Recipe control



Monthly and quarterly consumptions

### Dosing, documentation and management in accordance with the latest technological standards

The new user-friendly recipe metering control MINT 99 has been developed especially for small and medium-sized enterprises for the management and weighing of dry and liquid raw materials in strict compliance with the recipe.

The recipe metering control MINT 99 can be integrated without problems and at low cost into the existing system; the individual machines and systems are networked with one another. The touch panel is easy and quick to operate thanks to the intuitive menu control, and individual ingredients or stored recipes can be modified at any time. MINT 99 facilitates recipe-controlled production and ensures a constant product quality.

#### Characteristics:

- » Management of up to 99 recipes with up to 20 ingredients each
- » Integration and balancing of up to 99 manually added ingredients into the process
- » Optional: automatic dosing of water
- » Recording of all ingredients ensuring strict compliance with the recipe
- » Constant product quality
- » Quantities can be modified at the push of a button (e.g. half of the stored recipe)
- » Connection of two scales possible
- » Archiving of data on USB sticks



### Reliable dosing of manually added ingredients

The list of ingredients and the request for acknowledgement once the required weight has been reached ensure that no ingredient will be forgotten.

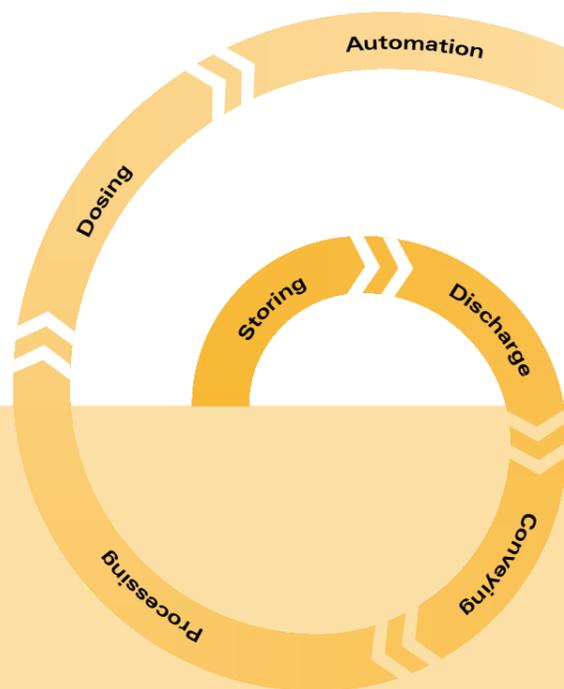
The manual weighing station HandDos and its data management system can be linked to the MINT 99 software.

The ingredients are dosed manually one after the other from the storage bins into a bin located on a table- or floor-mounted scale. Once the desired weight has been reached, acknowledgement at the monitor is required for each ingredient. When the total weight of the mix has been reached, it is added to the main recipe.



### Exact dosing of water

The water mixing unit WMU has been designed by Zeppelin Reimelt for dosing of the water to be added. It can be used as an independent component or be easily integrated into the MINT 99 software. The WMU is characterized by small dosing tolerances of  $\pm 1.5\%$ .



### Zeppelin Reimelt quality from A to Z: System solutions from a single source.

- » In-house software development
- » In-house control cabinet manufacturing
- » In-house components manufacturing
- » Meticulous quality control before delivery
- » Skilled service team for assembly, commissioning and maintenance services
- » Service hotline

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