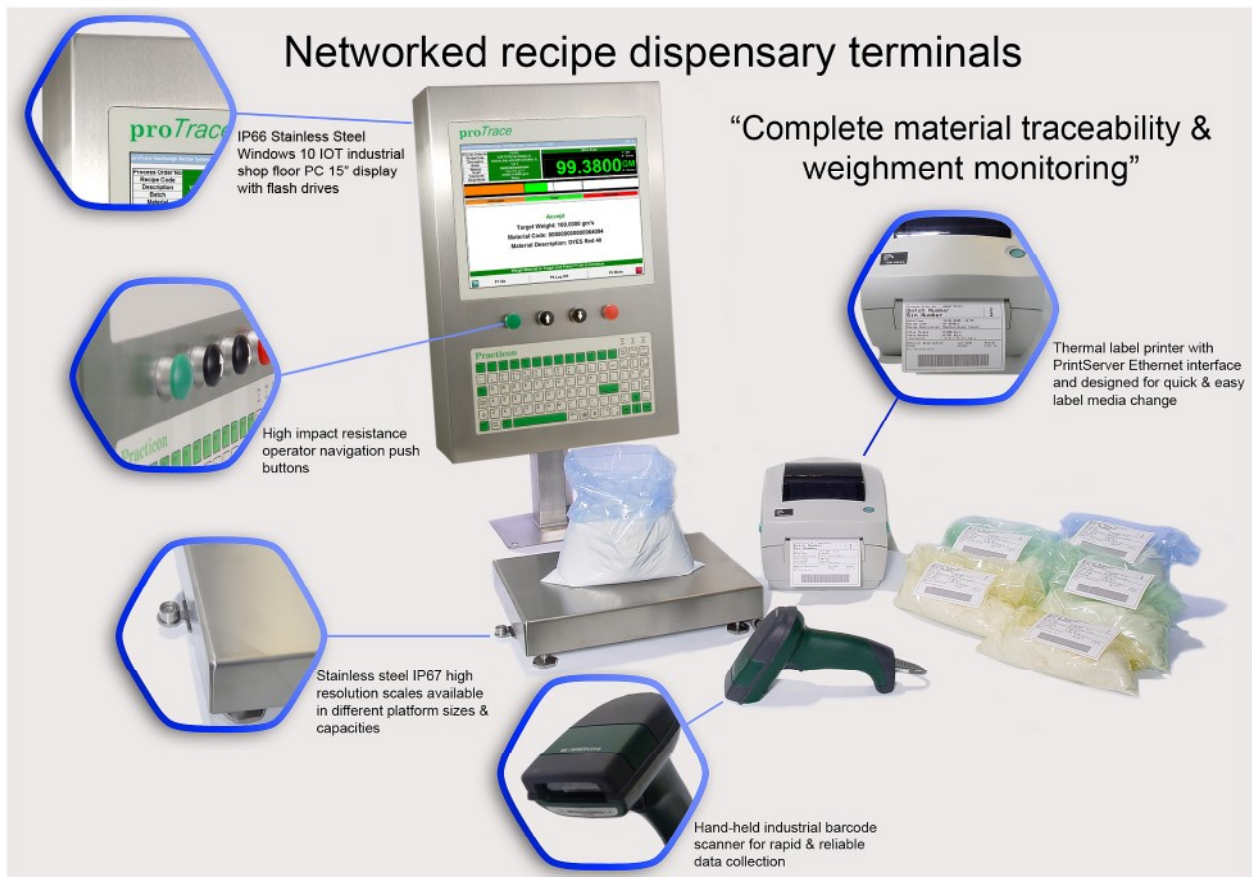


Handweigh Recipe Systems



proTrace

Benefits

- Accurate Recipe Controlled Hand-weighing.
- Automatically Generated Batch History Data and Report Features Affording Complete Traceability.
- Colour Graphics Screens Including Weighment Indicators for Easy Operation.
- Optional Production Schedule Planning or Dynamic Shop Floor Scheduling.
- Distributable Office Management Application Allowing Multi-User Access.

QPAK Recipe Weighing Hand Weigh Station - 1.00.00

Production Code	457003
Recipe Code	760036
Description	Apple and Raspberry Pie
Batch	1 of 3
Material	APP01
Target	11.20 Kg's
Tolerances	-0.22 +0.22 Kg's
Weigh Mode	Batch

0.00 kg

Net
Gross
Motion

Underweight Target Overweight

Underweight

Target Weight: 11.20 Kgs
Material Code: APP01
Material Description: Apple puree
Material Lot Code: 3658963

Weigh Material to Target and Press F1 Ok to Continue

F1 Ok F5 Menu

QPAK Recipe Weighing Hand Weigh Station - 1.00.00

Production Code	457003
Recipe Code	760036
Description	Apple and Raspberry Pie
Batch	1 of 3
Material	APP01
Target	11.20 Kg's
Tolerances	-0.22 +0.22 Kg's
Weigh Mode	Batch

11.76 kg

Net
Gross
Motion

Underweight Target Overweight

Overweight

Recipe System

The recipe system provides production personnel with details of material, weight & tolerance requirements for a selected product recipe. As well as recipe weightment requirements, it caters for prompting operators to perform manual functions such as TURN ON EXTRACTOR UNIT or displaying COSHH information.

- HAND_ADD Baking Powder 1.25Kg
- PROMPT REMOVE CONTAINER

Production Records & Traceability

QPAK Recipe Weighing Office Application - 1.00.00 - User: Practicon - [Batch Log Viewer - Batch Log Details]

File Schedule Design Log Configuration Window 25/10/2004 15:17

Batch Log Details for 457003

Code	457003	Status	Complete	Weigh Mode	Batch
Recipe Code	760036	Batches	2 of 3	Date Started	26/10/2004 15:06:56
Recipe Description	Apple and Raspberry Pie	Target Yield	169.809Kg's	Date Finished	25/10/2004 15:16:13
		Actual Yield	171.023Kg's	Created By	nw

Batches Made in Dry Powders

Batch Number	Target Yield	Actual Yield	Date Finished
1	56.603 Kg's	57.451 Kg's	25/10/2004 15:10:44
2	56.603 Kg's	56.785 Kg's	25/10/2004 15:13:25
3	56.603 Kg's	56.787 Kg's	25/10/2004 15:16:11

Logged Instructions for Batch 2

No.	Date Time	Instruction	Parameter	Target	Actual	Tolerances
1	25/10/2004 15:10:52	Prompt	[Batch Start Prompt]			
2	25/10/2004 15:11:05	Hand Weigh	APP01 - Apple puree	11.200 Kg's	11.130 Kg's	-0.220 +0.220 Kg's
2.1	25/10/2004 15:11:15	Hand Weigh	SUGAR03 - Caster Sugar	2.630 Kg's	2.620 Kg's	-0.050 +0.050 Kg's
2.2	25/10/2004 15:11:26	Hand Weigh	FLOUR01 - Self Raising Flour	7.660 Kg's	7.670 Kg's	-0.150 +0.150 Kg's
3	25/10/2004 15:11:48	Hand Weigh	WATER - H2O	15.000 Kg's	14.900 Kg's	-0.300 +0.300 Kg's
4	25/10/2004 15:12:08	Hand Weigh Verify	FLAVOUR - Raspberry	8.900 Kg's	8.990 Kg's	-0.100 +0.100 Kg's

Lot Code: N/A Operator: Practicon Accepted By: Practicon

F1 View F3 Events F9 Print F10 << Previous F11 Next >> F12 Cancel

Supplied by:

Operation

Hand-weighing requirements, in the form of numbers of batches of particular recipes, may be derived from downloaded production schedules or local entries. Weightment details are shown sequentially together with the Net Weight readings and Bar Graph indications representing the difference between the Actual Weights and the Target Weights. The Bar Graph positions and colours indicate the actions required from the operator:

Orange - Under-weight

Green - Correct-weight

Red - Over-weight.

The system can prompt for ingredient lot/batch code numbers to be entered or scanned in via a barcode scanner for maximum material traceability.

Campaign weighing can be selected whereby each ingredient is weighed for all batches before moving on the next.

QPAK Recipe Weighing Office Application - 1.00.00 - User: nw - [Edit Recipe]

File Schedule Design Log Configuration Window 25/10/2004 15:17

Edit Recipe

Code: 457003
Description: Apple and Raspberry Pie

Dry Powders (Weigh) Bulk (Check Weight)

Line	Instruction	Parameter
1	Prompt	[Batch Start Prompt]
2	Hand Weigh	APP01 - Apple puree
2.1	Hand Weigh	SUGAR03 - Caster Sugar
2.2	Hand Weigh	FLOUR01 - Self Raising Flour
3	Hand Weigh	WATER - H2O
4	Hand Weigh Verify	FLAVOUR - Raspberry
4.1	Hand Weigh Verify	FLAVOUR - Strawberry
5	Hand Weigh	SALT - Sodium Chloride
6	Hand Weigh	SAF - Instant Yeast
7	Hand Weigh	STARCH02 - Maltodextrin
8	Hand Weigh	STARCH03 - Maltodextrin
9	Hand Weigh	STARCH04 - Maltodextrin
10	Hand Weigh	STARCH05 - Maltodextrin
11	Hand Weigh	STARCH06 - Maltodextrin
12	Hand Weigh	STARCH07 - Maltodextrin
13	Hand Weigh	STARCH08 - Maltodextrin
14	Hand Weigh	STARCH09 - Maltodextrin
15	Hand Weigh	STARCH10 - Maltodextrin
16	Hand Weigh	STARCH11 - Maltodextrin
17	Hand Weigh	STARCH12 - Maltodextrin
18	Hand Weigh	STARCH13 - Maltodextrin
19	Hand Weigh	STARCH14 - Maltodextrin
20	Hand Weigh	STARCH15 - Maltodextrin
21	Hand Weigh	STARCH16 - Maltodextrin
22	Hand Weigh	STARCH17 - Maltodextrin
23	Hand Weigh	STARCH18 - Maltodextrin
24	Hand Weigh	STARCH19 - Maltodextrin
25	Hand Weigh	STARCH20 - Maltodextrin
26	Hand Weigh	STARCH21 - Maltodextrin
27	Hand Weigh	STARCH22 - Maltodextrin
28	Hand Weigh	STARCH23 - Maltodextrin
29	Hand Weigh	STARCH24 - Maltodextrin
30	Hand Weigh	STARCH25 - Maltodextrin
31	Hand Weigh	STARCH26 - Maltodextrin
32	Hand Weigh	STARCH27 - Maltodextrin
33	Hand Weigh	STARCH28 - Maltodextrin
34	Hand Weigh	STARCH29 - Maltodextrin
35	Hand Weigh	STARCH30 - Maltodextrin
36	Hand Weigh	STARCH31 - Maltodextrin
37	Hand Weigh	STARCH32 - Maltodextrin
38	Hand Weigh	STARCH33 - Maltodextrin
39	Hand Weigh	STARCH34 - Maltodextrin
40	Hand Weigh	STARCH35 - Maltodextrin
41	Hand Weigh	STARCH36 - Maltodextrin
42	Hand Weigh	STARCH37 - Maltodextrin
43	Hand Weigh	STARCH38 - Maltodextrin
44	Hand Weigh	STARCH39 - Maltodextrin
45	Hand Weigh	STARCH40 - Maltodextrin
46	Hand Weigh	STARCH41 - Maltodextrin
47	Hand Weigh	STARCH42 - Maltodextrin
48	Hand Weigh	STARCH43 - Maltodextrin
49	Hand Weigh	STARCH44 - Maltodextrin
50	Hand Weigh	STARCH45 - Maltodextrin
51	Hand Weigh	STARCH46 - Maltodextrin
52	Hand Weigh	STARCH47 - Maltodextrin
53	Hand Weigh	STARCH48 - Maltodextrin
54	Hand Weigh	STARCH49 - Maltodextrin
55	Hand Weigh	STARCH50 - Maltodextrin
56	Hand Weigh	STARCH51 - Maltodextrin
57	Hand Weigh	STARCH52 - Maltodextrin
58	Hand Weigh	STARCH53 - Maltodextrin
59	Hand Weigh	STARCH54 - Maltodextrin
60	Hand Weigh	STARCH55 - Maltodextrin
61	Hand Weigh	STARCH56 - Maltodextrin
62	Hand Weigh	STARCH57 - Maltodextrin
63	Hand Weigh	STARCH58 - Maltodextrin
64	Hand Weigh	STARCH59 - Maltodextrin
65	Hand Weigh	STARCH60 - Maltodextrin
66	Hand Weigh	STARCH61 - Maltodextrin
67	Hand Weigh	STARCH62 - Maltodextrin
68	Hand Weigh	STARCH63 - Maltodextrin
69	Hand Weigh	STARCH64 - Maltodextrin
70	Hand Weigh	STARCH65 - Maltodextrin
71	Hand Weigh	STARCH66 - Maltodextrin
72	Hand Weigh	STARCH67 - Maltodextrin
73	Hand Weigh	STARCH68 - Maltodextrin
74	Hand Weigh	STARCH69 - Maltodextrin
75	Hand Weigh	STARCH70 - Maltodextrin
76	Hand Weigh	STARCH71 - Maltodextrin
77	Hand Weigh	STARCH72 - Maltodextrin
78	Hand Weigh	STARCH73 - Maltodextrin
79	Hand Weigh	STARCH74 - Maltodextrin
80	Hand Weigh	STARCH75 - Maltodextrin
81	Hand Weigh	STARCH76 - Maltodextrin
82	Hand Weigh	STARCH77 - Maltodextrin
83	Hand Weigh	STARCH78 - Maltodextrin
84	Hand Weigh	STARCH79 - Maltodextrin
85	Hand Weigh	STARCH80 - Maltodextrin
86	Hand Weigh	STARCH81 - Maltodextrin
87	Hand Weigh	STARCH82 - Maltodextrin
88	Hand Weigh	STARCH83 - Maltodextrin
89	Hand Weigh	STARCH84 - Maltodextrin
90	Hand Weigh	STARCH85 - Maltodextrin
91	Hand Weigh	STARCH86 - Maltodextrin
92	Hand Weigh	STARCH87 - Maltodextrin
93	Hand Weigh	STARCH88 - Maltodextrin
94	Hand Weigh	STARCH89 - Maltodextrin
95	Hand Weigh	STARCH90 - Maltodextrin
96	Hand Weigh	STARCH91 - Maltodextrin
97	Hand Weigh	STARCH92 - Maltodextrin
98	Hand Weigh	STARCH93 - Maltodextrin
99	Hand Weigh	STARCH94 - Maltodextrin
100	Hand Weigh	STARCH95 - Maltodextrin
101	Hand Weigh	STARCH96 - Maltodextrin
102	Hand Weigh	STARCH97 - Maltodextrin
103	Hand Weigh	STARCH98 - Maltodextrin
104	Hand Weigh	STARCH99 - Maltodextrin
105	Hand Weigh	STARCH100 - Maltodextrin

F10 << Previous

Edit Instruction

Line Number: 2.1

Allows the operator to weigh a particular product to the specified target by hand

Instruction: Hand Weigh

Material Code: SUGAR03

STARCH02 - Potato Starch
SUGAR01 - Cane sugar
SUGAR02 - Sucrose
SUGAR03 - Caster Sugar

Target (Kg's): 2.630
Tol (Kg's):
Tol (%):
Negative Tolerance: 0.063 2.0

Records are accessed at various levels e.g. product quantities produced and ingredients consumed are available between any selected dates for all products or for a particular product.

For more detailed analysis, out of tolerance weightments may be selected or examined down to an individual weightment.



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