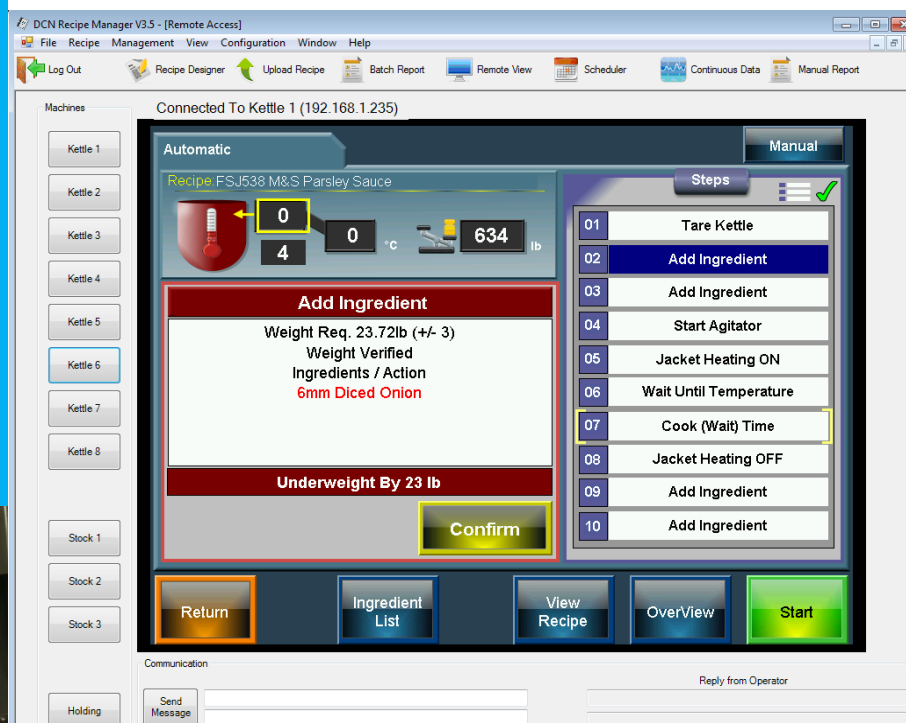


Recipe Manager

- ◆ 1-32 kettles
- ◆ Recipe sequences run automatically
- ◆ Piped additions are batched automatically, and verified by load cell or flow meter
- ◆ Ingredients checked by weight and any deviations recorded
- ◆ Real-time remote view of kettle during the process
- ◆ Full traceability - records all weights, temperatures, sequences, deviations and errors
- ◆ Calculates the efficiency of each cook or batch
- ◆ Revision support for documenting recipe modifications and allowing for full traceability
- ◆ Calculates pasteurisation values for pathogenic Microorganisms (PU / PO)
- ◆ Manufactured to USDA, FDA, ASME, UL and NSF standards

Putting you in control of every cook

Recipe Manager software package provides a simple-to-use and flexible method of controlling a recipe driven production process. Working closely with our customers to understand what they require, we have developed the very best system on the market. The user friendly system allows customers to create ingredients listings, step-by-step procedural recipes and user access security with all recipes stored to a relational database. The system maintains full records of kettle yields, allowing bar code identification from preparation through to packaging, and ensures all HACCP controls are met.



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Custom features available by request

- ⇒ Automatic scaling of recipe ingredients to any batch size
- ⇒ Creates batch reports in text and graph formats which can be exported to xls, pdf, html
- ⇒ Sophisticated scheduler controls all kettles. Large batches can be automatically split between several kettles if required
- ⇒ Several users can run Recipe Manager on different machines concurrently
- ⇒ Older systems can be upgraded
- ⇒ Typical applications include Cooking Kettles, Cooling systems, Cook Quench Chill systems & CIP systems

SYSTEM OVERVIEW

Designed to manage cook processes in a semi-automated controlled manner; recipes are created within the Recipe Manager application and stored in a Microsoft SQL database. Created recipes can then be transferred to each kettle individually or by using the scheduler, the recipe ingredients are automatically scaled for any desired batch size.

Cooking

The kettle automatically follows each written recipe. The amount of automation varies dependant on the application. For fully piped systems; all additions heat, speed and times are controlled by the kettle and no operator intervention is required at all. For recipes with manual additions (the majority of installations) the user is prompted when ingredients are required. The addition must be within the tolerance, written in the recipe, before the step can continue. A full record of everything that occurred during the cook is always recorded.

Scheduler

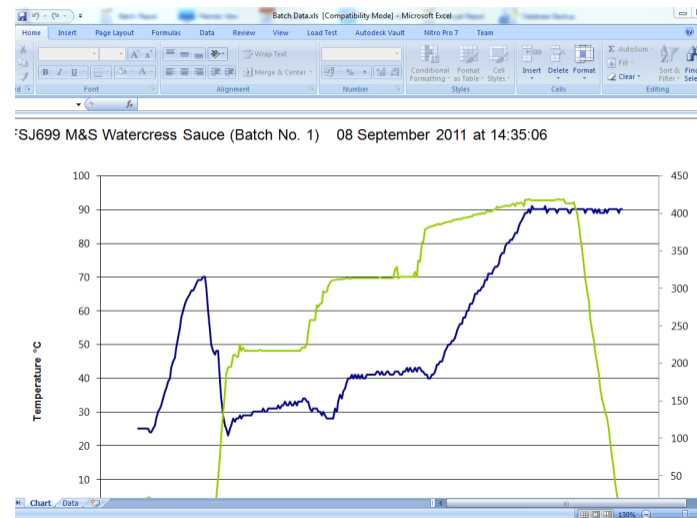
The scheduler organises all kettle activity, forcing batches to be cooked in a specific order. Multi tonne batches can be automatically split between several kettles.

Reporting System

A full report is available immediately after the cook. This includes details regarding the person responsible for the cook as well as all temperatures, weights, amounts actually added and any deviations. The report also automatically calculates pasteurisation values and cooking efficiency. All reports can be exported to a variety of other formats including xls, pdf, html.

The system requires the following equipment:

- ♦ **Office PC** - Supplied with the system when not installed in a client server configuration.
- ♦ **PLC** - Currently the system is available using Mitsubishi Fx series PLC configuration. Other PLC types can be provided if required, however some functional limitation may apply depending on type.



D C Norris North America LLC

2375 Traversefield Drive
Traverse City
MICHIGAN
49686
USA

t: (+1) 231. 935. 1519

e: mail@dcnorrisna.com

w: www.dcnorrisna.com



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NORTH AMERICA