

D C Norris & Company

At the forefront of food handling and process technology

Recipe Manager

DCN Recipe Manager software package has been designed to provide a simple to use and flexible method of controlling a recipe driven production process.

- SQL database
- Product repeatability
- 1-4 kettles
- Production schedules
- Kettle usage
- Recipe reports
- Older systems can be upgraded
- Typical applications include:
 - Cooking kettles
 - Cooling systems
 - Cook quench chill systems
 - CIP systems

No.	Recipe Name
4	500k.g Pot Floet Beef
5	200k.g Chicken Gouy
13	100k.g Onion Gouy
14	200k.g Onion Gouy
17	500k.g Onion Gouy
18	800k.g Onion Gouy
19	100k.g RedWine Source
20	200k.g RedWine Source

StepNumber	PhaseNumber	PhaseType	TextField1	TextField2	Para1	ActPara1	Para2	ActPara2
1	3	Add - Auto	cold water		150	150	5	5
2	6	Temperature			Jacket	0	True	0
3	1	Agitate			Agitator 1	0	Enabled	0

DCN Recipe Manager is a development of many years of working closely with our customers to understand and identify what is required from a recipe system. We believe we have the very best and most flexible system in the market to date.

DCN On-Site Test Kitchen Facility Available for Product Development, Trials & Hire

Book Your Trial Now!



For further details and for the full range of DCN food processing equipment contact:

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Technical Data

The DCN Recipe Manager package provides a simple to use and flexible method of controlling a recipe driven production process. It contains the following key functions:

Ingredient Database

The ingredient database defines all possible ingredients which can be used within a process

There are 3 ingredient types:

- Automatic The ingredient is automatically fed into the kettle, with load cell monitoring to achieve the correct recipe weight.
- Manual The ingredient is manually added to the kettle, with load cell monitoring to achieve the correct recipe weight.
- Manual non weigh The ingredient is manually added to the kettle, but the quantity required cannot be monitored by the load cells, therefore weight checking is not possible.

Recipe Database

The recipe database defines all possible recipes which may be used to process product. Each recipe consists of 2 parts – a header and a procedure.

Report Database

As well as providing a secure production system, production manager also provides a comprehensive reporting database

The system requires the following equipment:

Office PC

Supplied with system to be stand alone.

PLC

Currently the system is available using Mitsubishi Q server configuration. Other PLC types can be provided if required.

HMI

The system uses E1101 or E1071 series HMI's.

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