



Softtec

IAS.4
Ingredient Automation System



SpeedCAT





01 TECHNICAL SPECIFICATION

Description

Supercharge your production by automatically dosing your micro ingredients!

The IAS.4 micro ingredient dispenser automates the cumbersome task of manually scaling micro components by hand, reducing error's and ensuring a constant dough quality. Batch by batch!

Storage bins

Bins:	4
Capacity:	206 or 370 liters
Discharge support:	Pneumatic / Areation
Discharge device:	Screw
Filter system:	Jetfilter with 2 Cartridges and automatic cleaning
Filling port:	CAMLock
Scale:	Loadcells on every bin

Central hopper

Capacity:	30 liters
Discharge support:	Pneumatic / Areation
Discharge device:	Rotary Feeder (Inline)

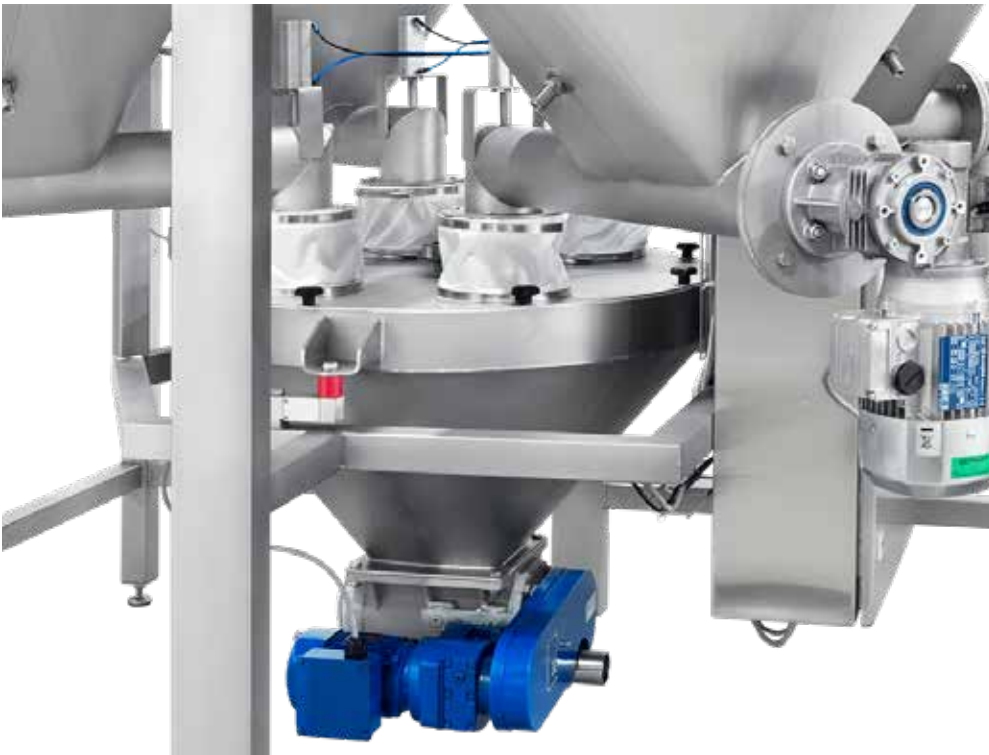


Control system:

Electrical cabinet: Integrated into the Machine
Power requirement: 400V AC 3PEN <= 4 kW

Pneumatic system:

Buffertank: Integrated into the Machine
Pneumatic requirement: 6 bars, 1/2" Connector





02 OPERATION

Filling

Each bin features an integrated storage scale for easier stock management. The stock levels are shown on the recipe controller, so the operator is always up to date.

The bins are filled with a pneumatic filling system by coupling the filling hose to the bin's CAMLock filling connector. The transport air is discharged thru the bins filtration system. To prevent overfilling, the controller utilizes the bin's load cells to automatically shut down the transport.

Discharging

To draw material from a bin, each bin is equipped with a discharge screw and a discharge support system.

The screw is controlled with a variable speed drive to charge the bulk of the material with maximum speed and slow down fro the last portion to ensure every batch is executed as precisley as possible in the shortest amont of time.

The dosing of every component is done sequentially.

SpeedCAT

Shifting gears with SpeedCAT!

For maximum performance – the IAS.4 micro ingredient dispenser can be equipped with the optional SpeedCAT module to push efficiency to the maximum. While the standard machine processes all components sequentially – the SpeedCAT edition does so in parallel.

By upgrading the storage scales to production grade and fitting every screw with it's own variable speed drive – all components can run at the same time. Cutting cycle time down to the amount of time it takes to dose the biggest component.

Multi line service:

The IAS.4 SpeedCAT Edition can easily serve more than one production line due to its fast processing!

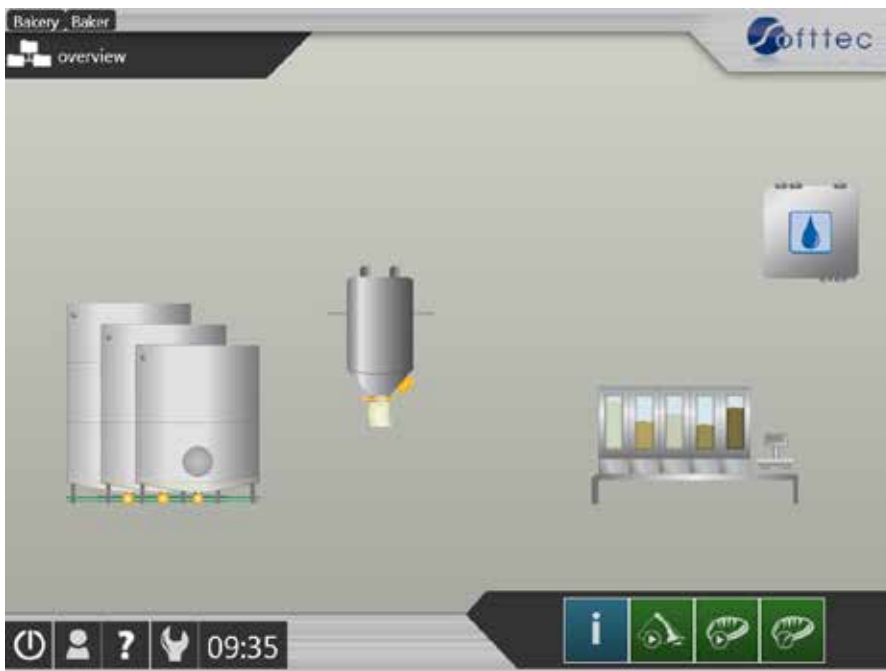
Control system:

The electrical cabinet is integrated into the machine.





03 BEST IN CLASS AUTOMATION



The pCON system is a powerful recipe and process controller with an intuitive and very graphical multilingual user interface.

The touch-based system controls a wide array of storage and dosing devices commonly found in bakeries and other related industries.

Industry 4.0 ready!

Based on industrial standards like OPC for high speed PLC data communication and Microsoft SQL Server for data storage - pCON is built on state-of-the-art technology.

pCON is the best in class recipe controller featuring a wide array of technological functions from phased production to ERP integrations, dough temperature control with dynamic ice, batch tracking and much much more.

pCON can be extended with an office software for convenient data entry and batch analysis, info stations, check weigh stations,

For further information on the pCON system, please have a look at our Internet site or the pCON system folder.



Softtec

Softtec GmbH

www.softtec.at, office@softtec.at

Salzburger Straße 44, Austria - 4690 Schwanenstadt

Tel.: +437673/75555, Fax: +43(0)7673/75555 x10