Automation cooker   (Control sequence of actions and recipes using S7-GRAPH)

AUTOMATIZAR
AUTÓMATAS · TABLEROS · CONTROLES

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Region *(optional)*
Phone: +49 91111-0000000
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Founding year:
yyyy

Employees:
xyz

Solution
Partner

SIEMENS

Automation

Seite 1

Solution Partner: AUTOMATIZAR (Manizales/Colombia)

Customer: Food end customer.

Segment: Food and Beverage

Short description of the solution
Design and implementation of the control system of a continuous cooker, using recipes and S7-GRAPH intergrade in a SIMATIC architecture.

Requirements of the customer:

- What were the requirements?
- Mix different products using recipes obtained through weight dosing of its ingredients
- What was the task?
- Create an automation oriented a particular customer need guidelines retained their recipes
- What were the challenges / visions / needs?
- Integrate SIWAREX, SIMATIC, SINAMICS lines, in one only friendly and efficient control environment
- Create a solution for the food and Beverage Industry to meet its high standards of quality and safety

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Implementation by the Solution Partner:

- Create a continuous cooker via the control of a dosing system and steam heating system to obtain a quality product.
- Through the integration of SIMATIC, SIWAREX and SINAMICS tools system, for reliability
- precision dosing system reliability SIWAREX and motion control through SINAMICS
- Control system used was S7-GRAPH and SIMATIC SIWAREX and SINAMICS products lines,.
- The decision to use SIMATIC fit in customer strategy and its future implemented SCADA system for the whole production line.

Benefits for the customer:

- Increase production levels by automating the continuous cooker as it requires no intervention to manage their recipes increased uniformity of the mixture and its ability finished product traceability
- It was possible to reduce production costs due to efficient use of raw materials through the dosing of ingredients.
- Was possible to reduce operating costs since no rework give levels as before the system of continuous cooker.
- This reduces maintenance costs because alarm systems prevent possible damage to sensitive components for the process.