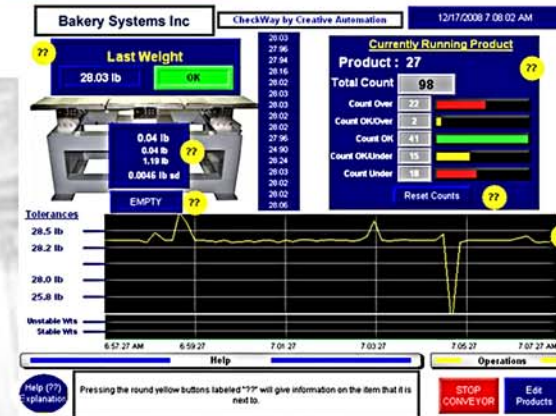


Innovative loss control weigh solutions integrated into new and existing production lines

Check Manager is a data collection system that provides easy to use statistical valuation functions, determining overall process variation and the relationship of divider weight to wrap weight. The PC software allows addition or editing of any Dough Saver or Validator product parameters and then transmits these changes to all of the controllers that are online. The Dough Saver & Validator respond back to the PC with each loaf weight, label count, and other essential information.



Product ID: 27 Keypad

Tolerance Over: 28.50 Keypad

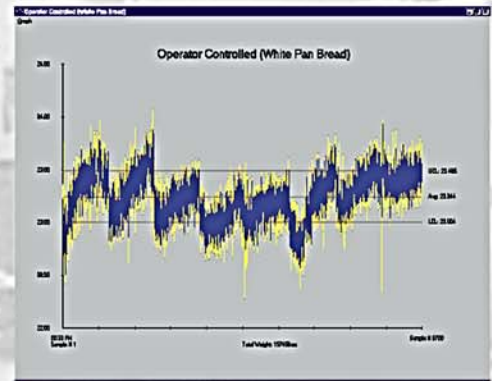
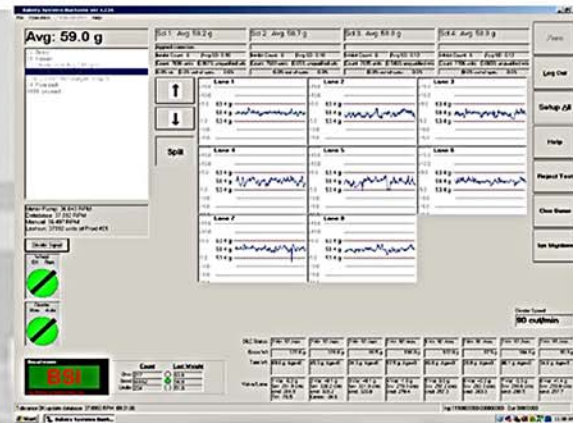
Tolerance Over OK: 28.20 Keypad

Tolerance Under: 28.00 Keypad

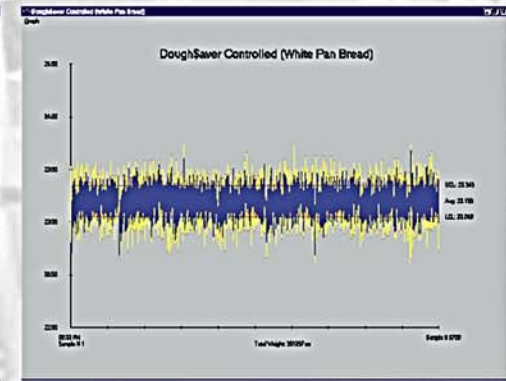
Tolerance Under OK: 25.50 Keypad

Package/Glue Wt: 1.19 Keypad

Store Product



Operator Controlled Scaling



Dough Saver Controlled Scaling

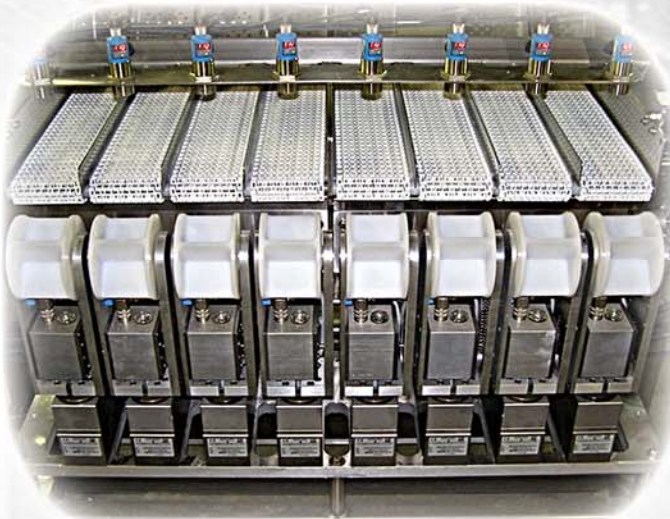
Validator

- Packaging area checkweigher
- Weight verification, static or in-motion
 - Automatic bar code scan
 - Ink jet coding interface (optional)
 - Product count
 - Bake loss calculation, when interfaced with Dough Saver

A static and in-motion checkweighing system that has been designed to fit in line with conventional bread and bun wrappers. Managing multiple tasks and ensuring package line quality, this unique in-motion system uses high speed, high precision weigh cells that can deliver one hundred percent weight sampling without operator intervention. The Validator weigh mechanism is specifically designed to filter out adverse conditions in the bakery packaging area, delivering fast response time and accurate weights.

Dough Saver

- Automatic Divider Control System for bread, bun and rolls
- Weight sampling and control
 - Eliminate manual scaling and divider adjustments
 - Reduce labor costs
 - Eliminate over and under scaling trends
 - Continuous automatic divider adjustments
 - High speed, precision weigh cells
 - 5 and 10 inch diameter, UHMW four pocket, product receiver



Each row of cups is filled, the pan weight is recorded and used to calculate the average weight. This average weight is compared to the target weight, any variance causes a signal to be sent to the filling controller, adjusting the over or under weight condition.

Batter Saver

- Automatic cake, muffin and pie ingredient filling control
- Provides automatic pump adjustment
 - Continuous product weight monitoring
 - Reduces operator intervention
 - Minimizes waste
 - Improves product yield
 - Easier sanitation and maintenance



Auto Mix

- Auto or manual ingredient batching, formulation and scheduling
- Manual, semi-automatic, and full-automatic batching
 - Multiple ingredient and formula storage
 - Liquid ingredient metering or weighing
 - Water temperature controls
 - Multiple scale inputs
 - Controls batching of bulk, minor, and micro ingredients
 - New and existing material handling systems, retrofitted

Systems providing complete solutions for all level of formulation complexity. The modular system components can be deployed gradually to achieve the desired level of automation.





Weight control solutions for
the baking industry.



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Bakery Systems Inc.
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Bakery Systems Inc.