



Reading Thermal SCORPION[®] 2 Case Studies: Effect of Oven Chamber Height

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A Markel Food Group Company

Effect of Oven Chamber Hight



Product: Sheeted Cheese Crackers

Plant: Two Plants, Four Production Lines, U.S.

Problem: A company has four production lines across the U.S. baking the same cheese cracker product. The ovens are DGF and vary in design. Certain ovens bake better and more efficiently than others.

What are the key differences?

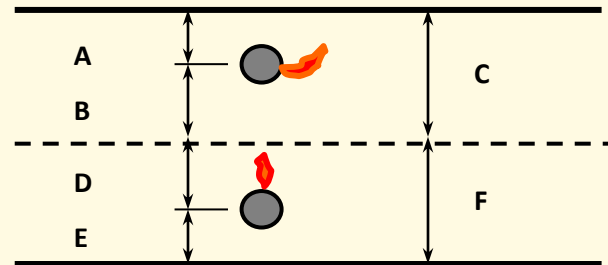


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Oven Line	Chamber Above Belt			Chamber Below Belt			Total
(All Dim in Inches)	A	B	C	D	E	F	Height
Line A Plant 1	4	5	9	6	4	10	19.0
Line B Plant 1	8	6	14	7	7	14	28.0
Line A Plant 2	5.5	6.5	12	5.5	6.0	11.5	23.5
Line B Plant 2	4	4	8	7	3.5	10.5	18.5



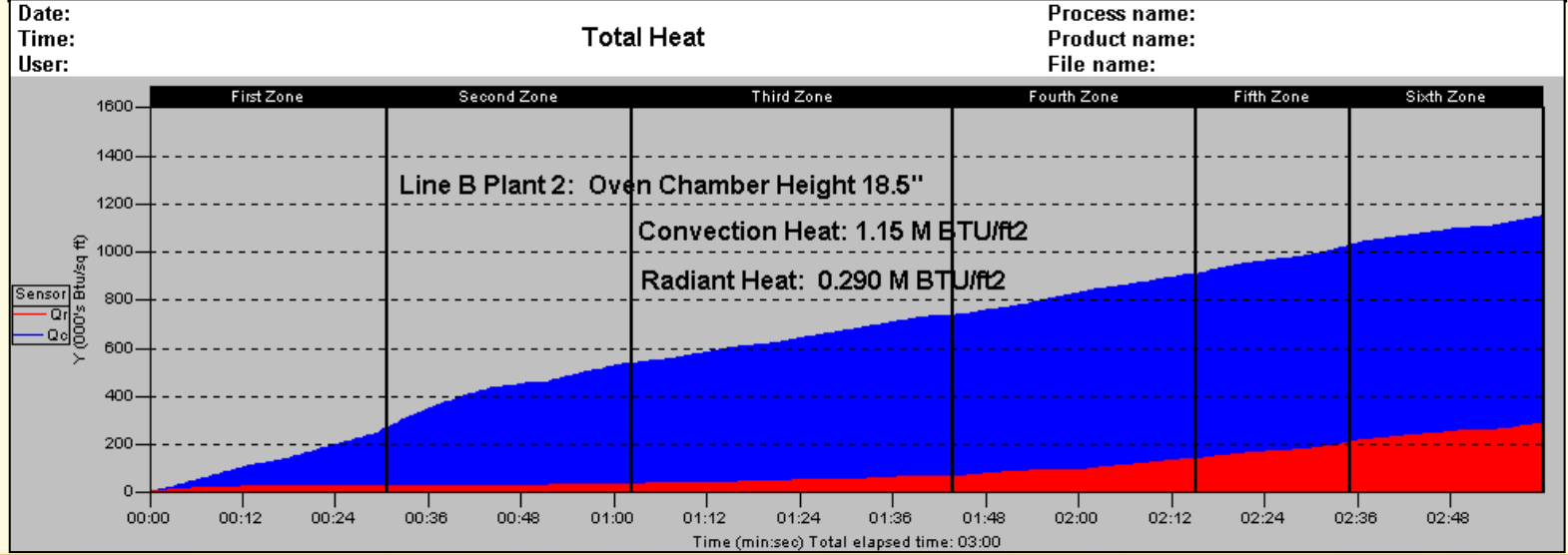
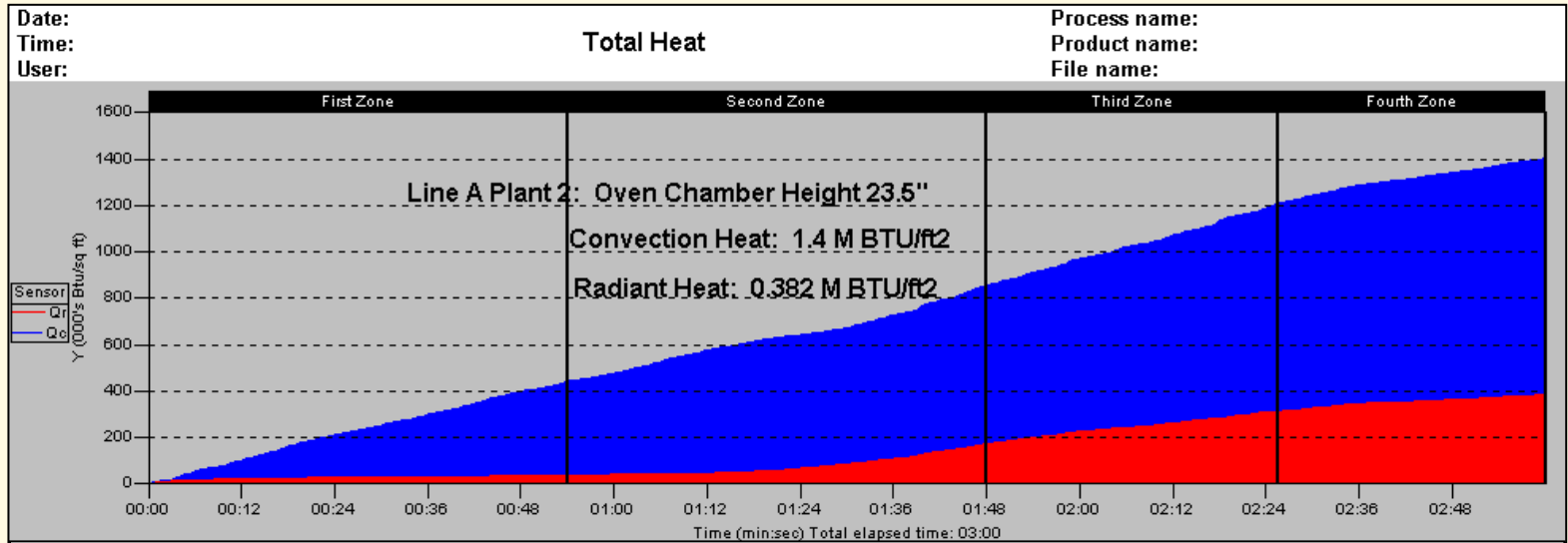
DGF Oven Chamber Dimensions



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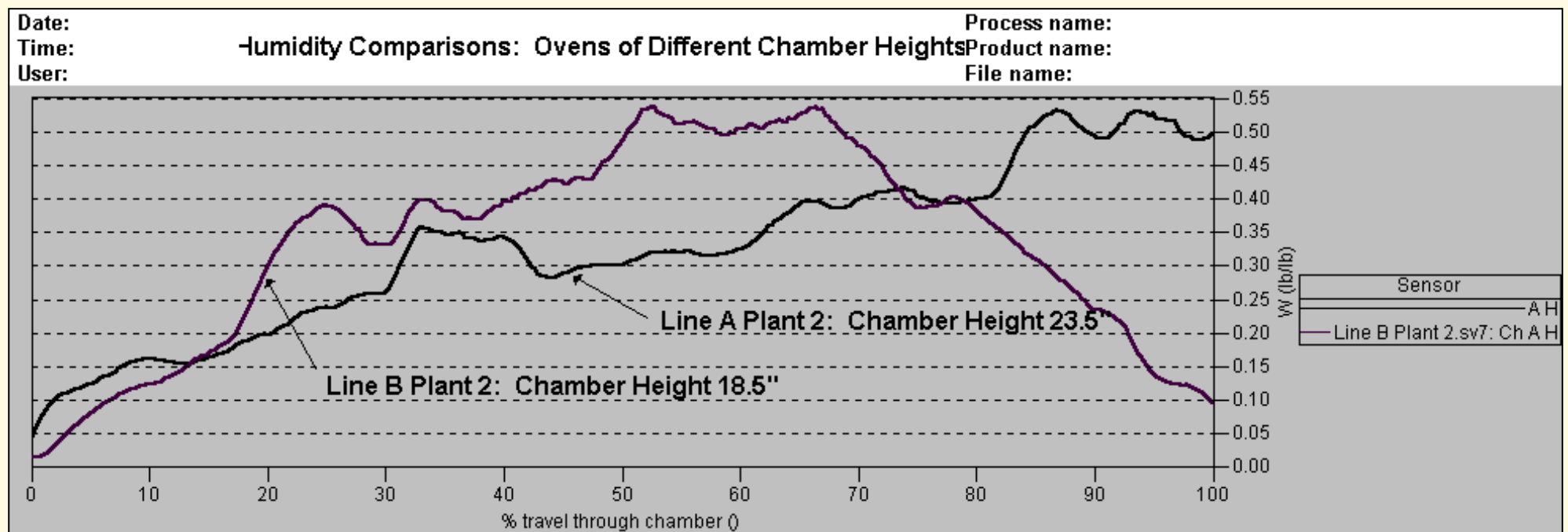
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Solution: Work with the Oven dampers to try to retain as much heat as possible in the Oven with the larger volume. Humidity builds up much easier in the Oven with the smaller volume.



Questions?



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