



SCORPION[®] Case Study: Humidity vs. Efficiency within Ovens

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Humidity vs. Efficiency within Ovens



Product: Pretzels

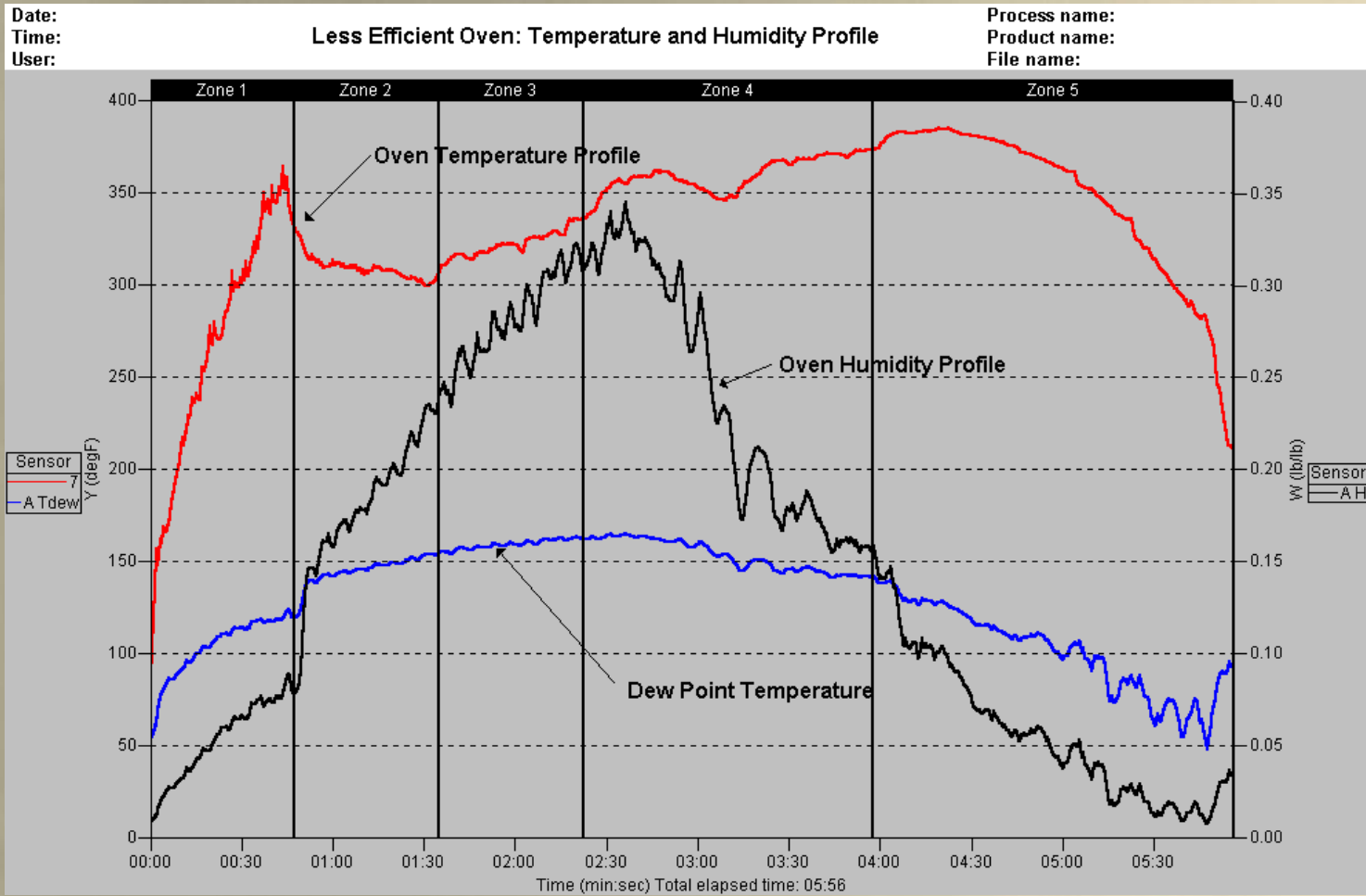
Plant: One Plant/ Two Production Lines/Germany

Problem: A company has two similar production lines baking the same types of products. One oven bakes more efficiently than the other.

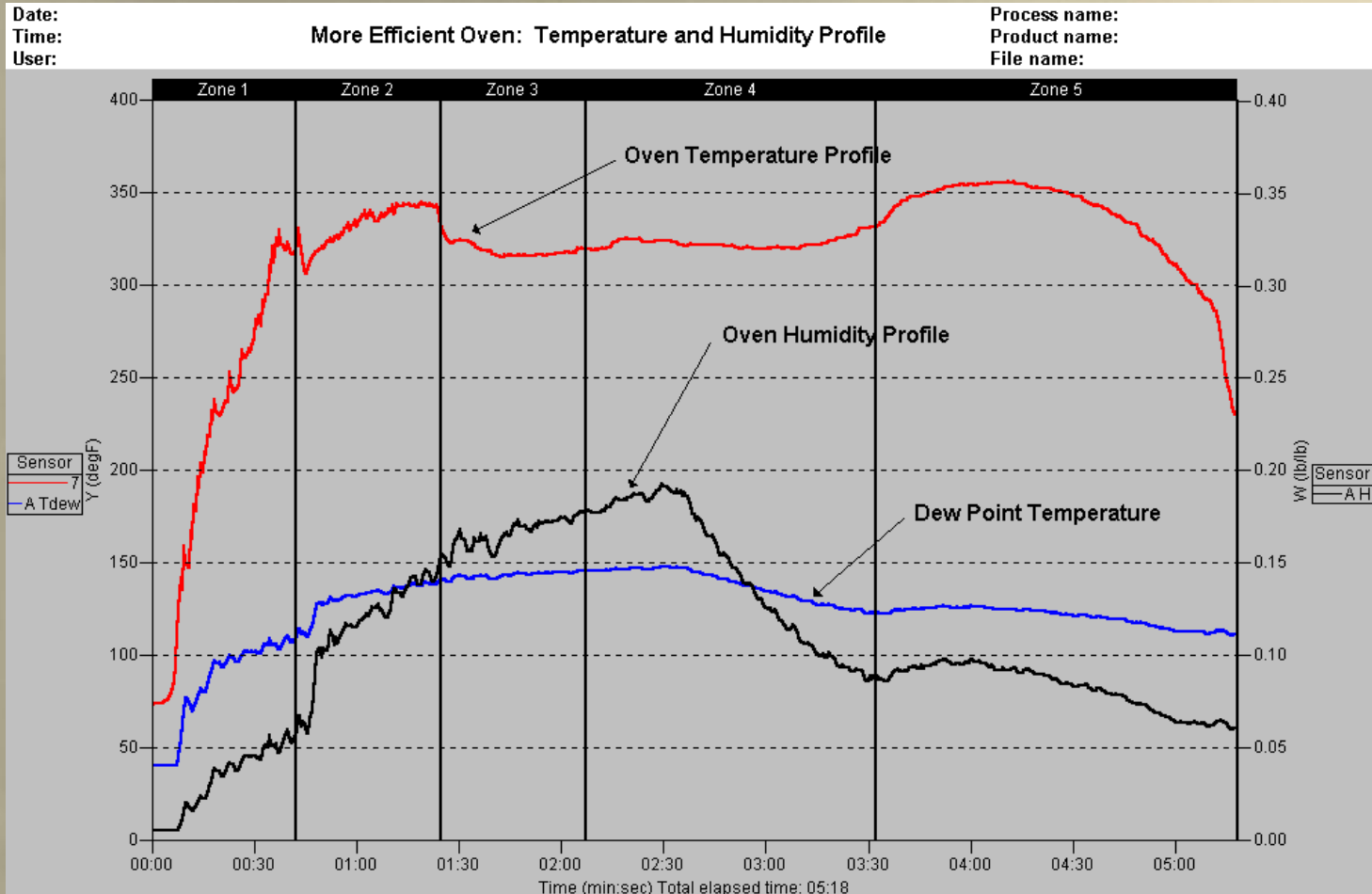
What are the differences between the two lines and what could cause the bake to be different from one line to the other?



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Solution: Check the Exhaust settings to make sure that all zone dampers are set the same. Dampers may not function properly thus trapping excess moisture within the oven. Humidity Profiles should be matched.

