



# SCORPION<sup>®</sup> Case Study: Humidity vs. Efficiency within Ovens

7 Corporate Blvd., Sinking Spring, Pennsylvania 19608 USA

Phone: 610-678-5890 Fax: 610-693-6262

Email: [information@readingthermal.com](mailto:information@readingthermal.com)

[www.readingthermal.com](http://www.readingthermal.com)



READING THERMAL

# Humidity vs. Efficiency within Ovens



**Product:** Pretzels

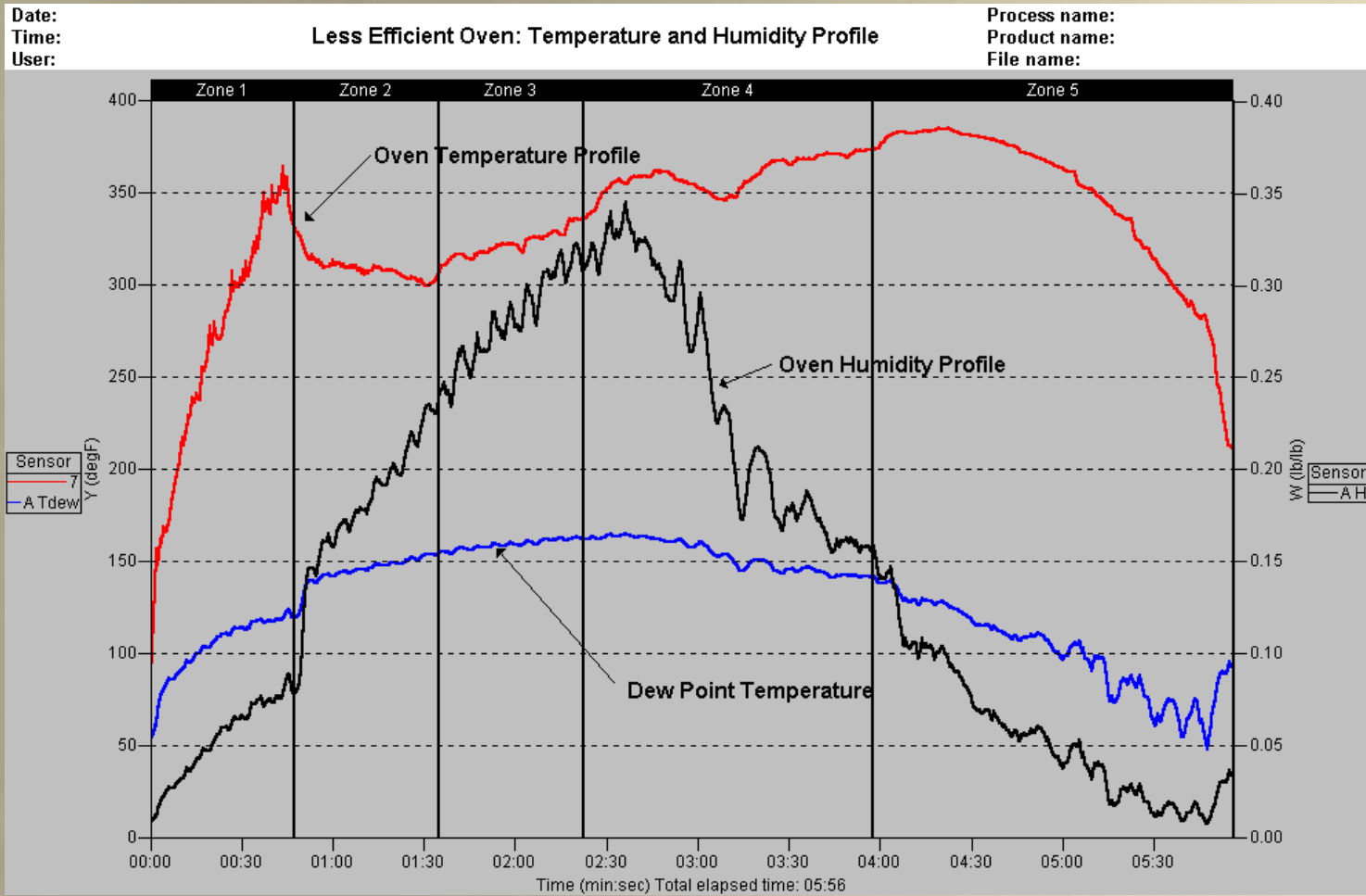
**Plant:** One Plant/ Two Production Lines/Germany

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

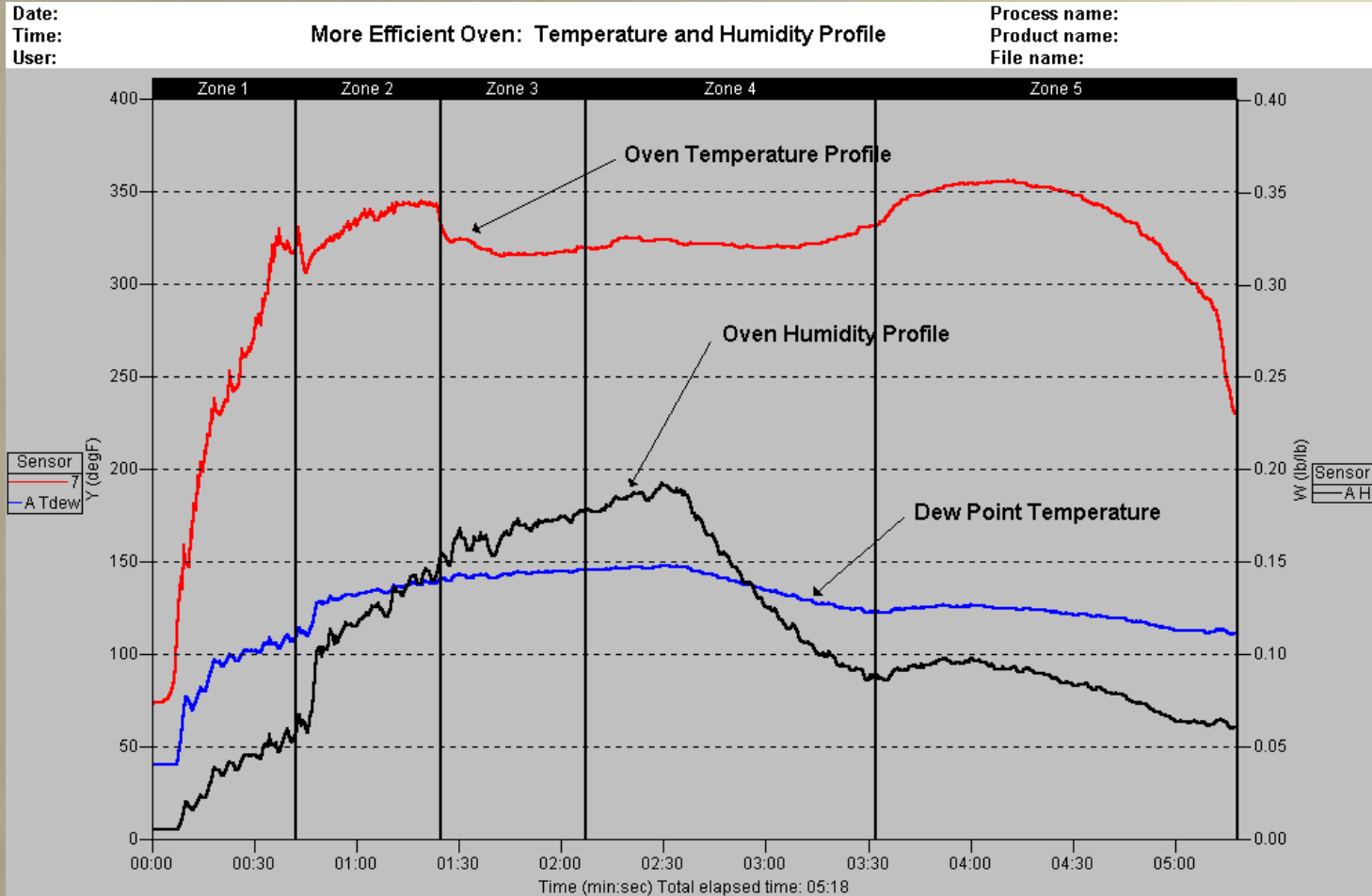
***What are the differences between the two lines and what could cause the bake to be different from one line to the other?***



# Humidity vs. Efficiency within Ovens



# Humidity vs. Efficiency within Ovens



# Humidity vs. Efficiency within Ovens

**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.

