



# Reading Thermal SCORPION® 2 Case Studies: Product Consistency on Two Different Ovens

Main Offices: 7 Corporate Blvd., Sinking Spring,  
Pennsylvania 19608 USA

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

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

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



READING THERMAL

A Markel Food Group Company

# Product Consistency on Two Different Ovens



Product: Snack Pellets

Plant: One Plant, Two Production Lines, Germany

Problem: A company has two completely different ovens and is trying to make the same quality snack pellet on both lines.

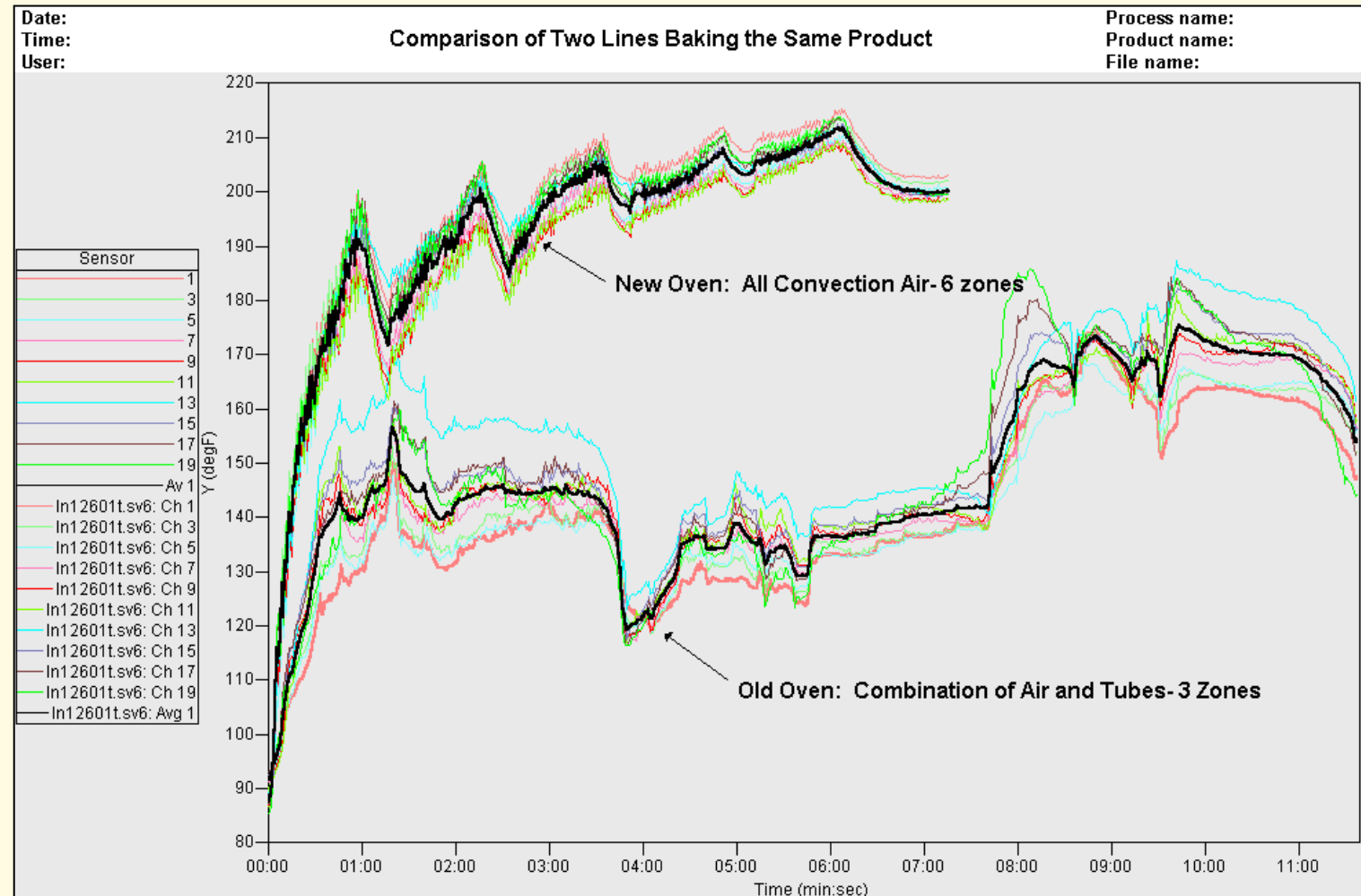
*Can the capacity of the older oven be increased to that of the new oven and still bake the same quality product?*



READING THERMAL

A Markel Food Group Company

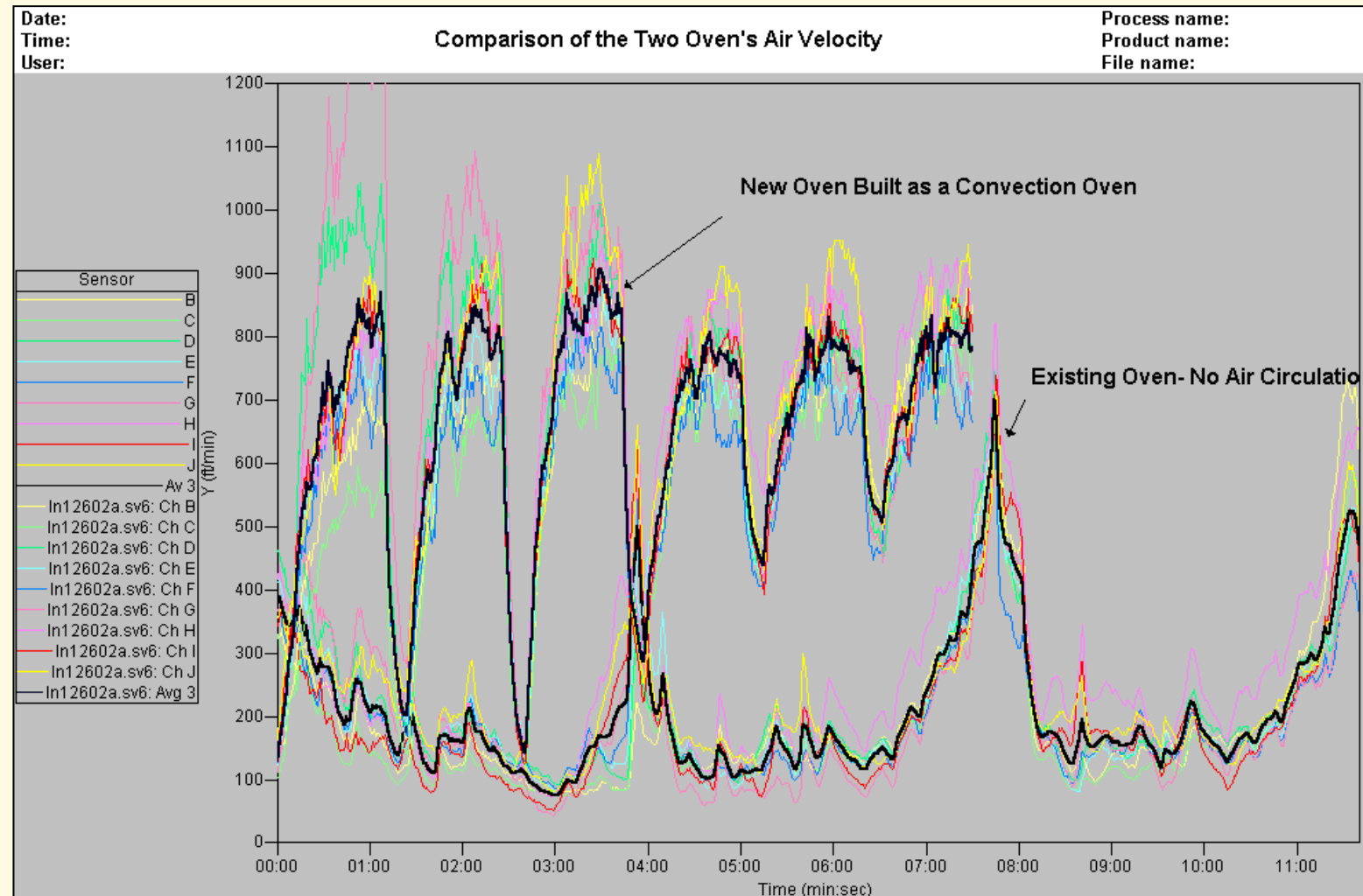
# Production Consistency on Two Different Ovens



READING THERMAL

A Markel Food Group Company

# Production Consistency on Two Different Ovens



READING THERMAL

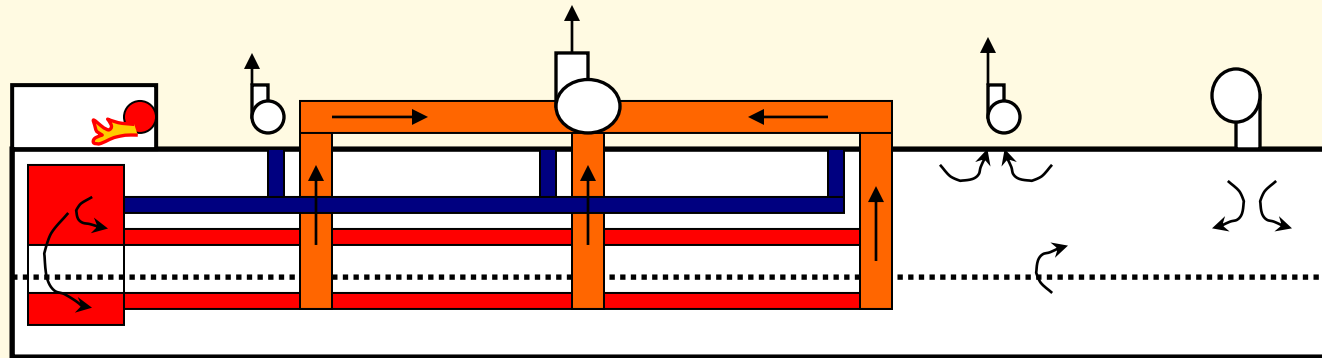
A Markel Food Group Company

# Production Consistency on Two Different Ovens

Solution:

Add Blowers to Increase Air Circulation and improve the efficiency. Blowers can be added to the end of each zone. Three blowers will be added. Air will be re-circulated and directed towards the product.

Additional Blower added to the end of each zone.



Typical Oven Zone



READING THERMAL

A Markel Food Group Company



# Questions?



**Andrew D. Rosenthal**  
**General Manager**  
**Reading Thermal**  
**610-678-5890**  
**info@readingthermal.com**

**Please reach out and we can discuss your process needs!**

Follow us on social media for the latest  
updates on Reading Thermal & RBS!



**READING THERMAL**

A Markel Food Group Company