



# **SCORPION<sup>®</sup> Case Study: Production Consistency on Two Different 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

# Production Consistency on Two Different Ovens



**Product:** Snack Pellets

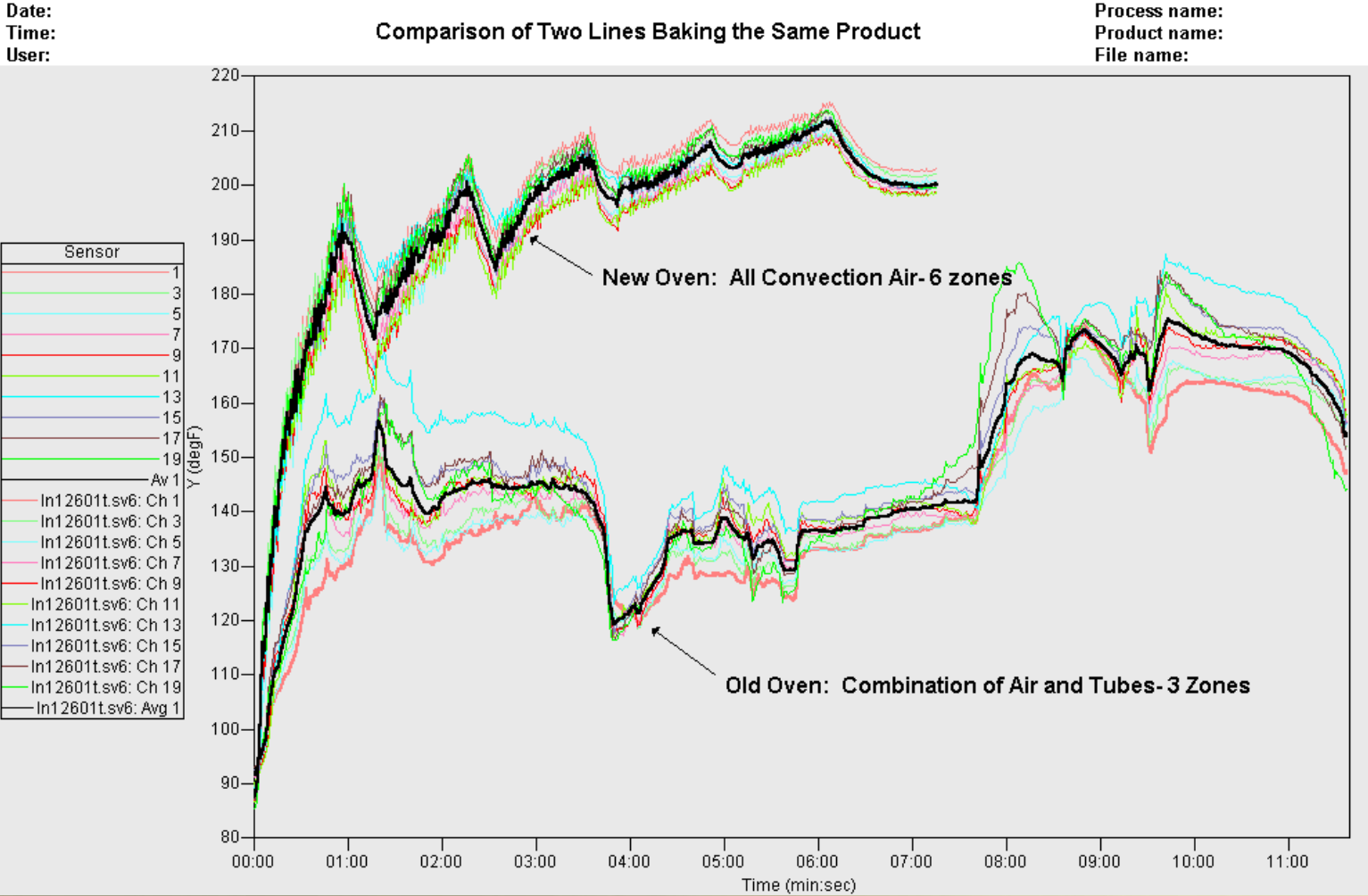
**Plant:** One Plant, Two Production Lines, Germany

**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?***



# Production Consistency on Two Different Ovens

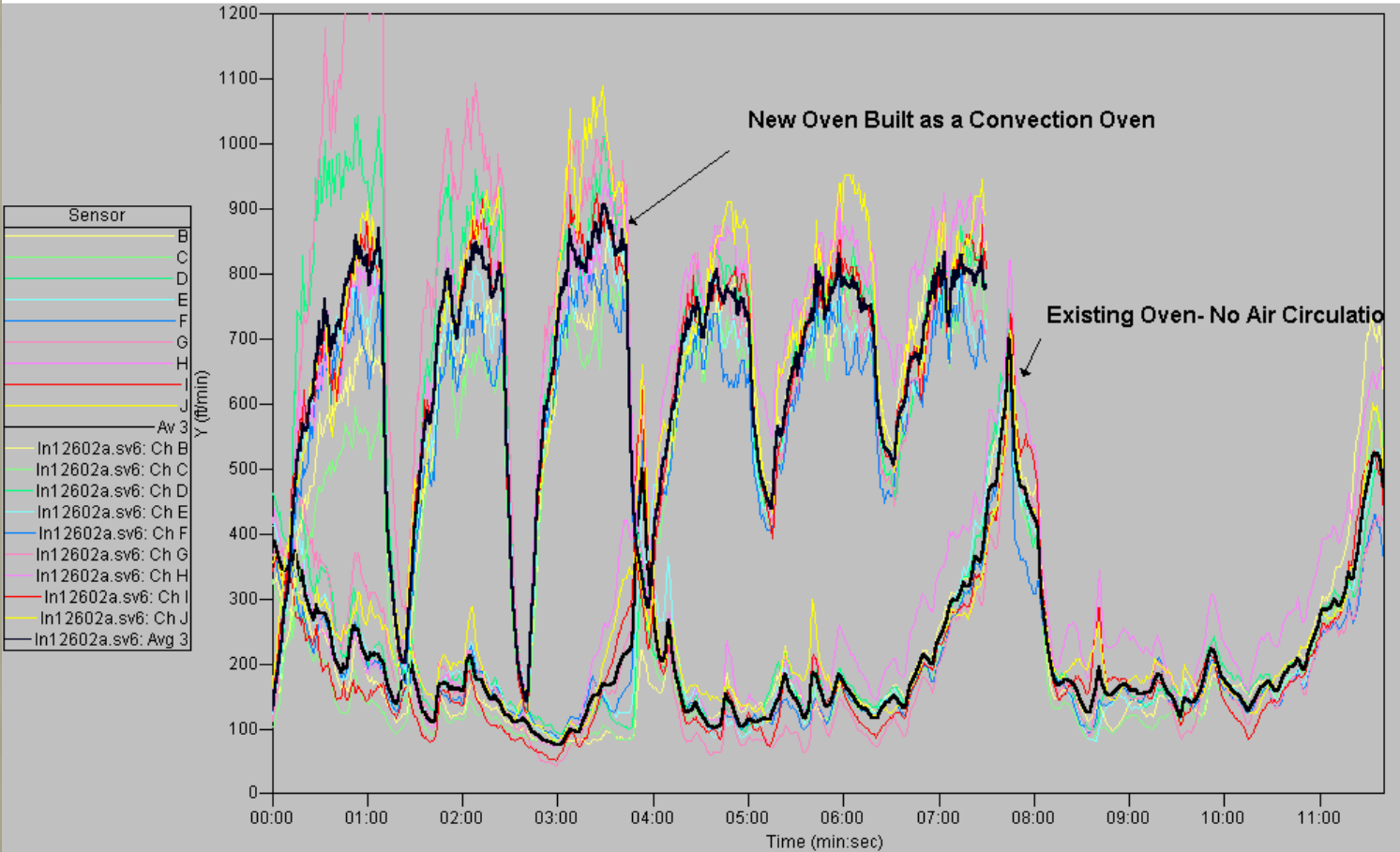


# Production Consistency on Two Different Ovens

Date:  
Time:  
User:

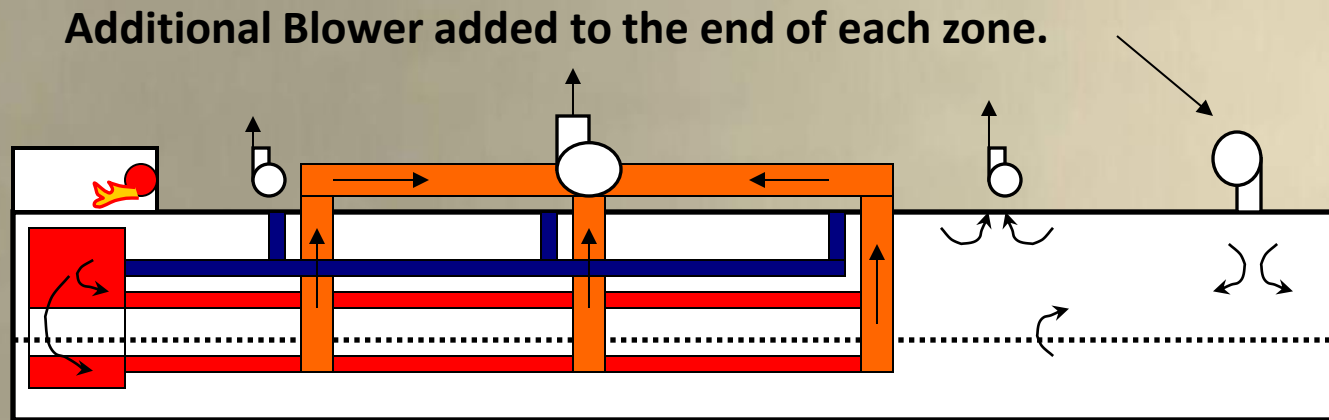
### Comparison of the Two Oven's Air Velocity

Process name:  
Product name:  
File name:



# 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.



Typical Oven Zone

