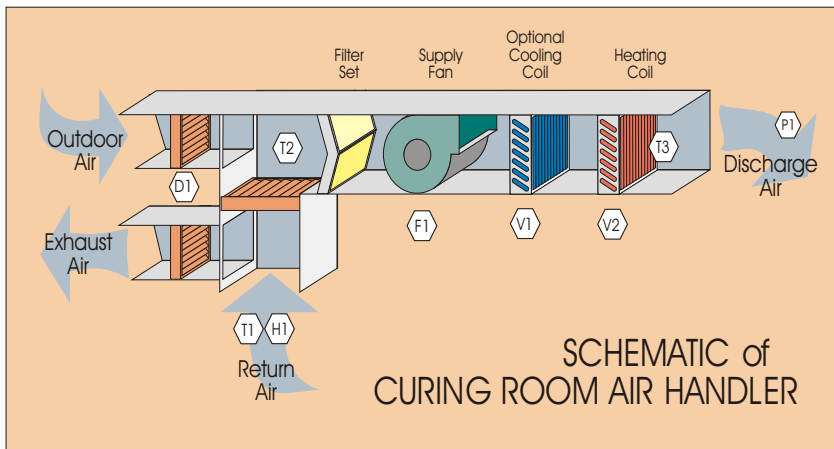


CASE STUDY










Candy Curing Rooms

The curing of starch-based gummi and jelly candies has been vastly improved over conventional methods by concepts developed by ECC Controls. More accurate control of the curing environment produces many advantages, such as higher product quality and higher production rates. Production capacity is vastly increased for these reasons:

- Unique temperature and humidity control strategies supercharge the curing room HV or HVAC units to minimize curing time and maximize throughput.
- Every facet of the programmed cure cycle is monitored and alarmed by the system. Alarms are annunciated via pager to allow corrective action before the product is affected.



SYSTEM CONTROL POINTS

INPUTS	 T1 Return Air Temperature
	 H1 Return Air Humidity
	 T2 Mixed Air Temperature
	 T3 Discharge Air Temperature
	 P1 Discharge Air Pressure
OUTPUTS	 F1 Supply Fan Start/Stop
	 D1 Economiser Dampers
	 V1 Cooling Valve
	 V2 Heating Valve

LOAD ROOM

During room loading, the curing room conditions are maintained to pre-condition the starch trays.

HEATUP

The heatup mode brings the product to the cure temperature. The high discharge limit is observed to avoid forming a "skin".

CURE

During the cure, moisture is removed while the temperature setpoint is maintained for consistent results every time.

COOLDOWN

The cooldown mode returns the product to the hold temperature to be de-molded.

TYPICAL CURE CYCLE

