

CASE STUDY

Smoke Ovens

Established in 1939, this premier Chicagoland sausage company has been a purveyor of fine smoked meats for more than half a century. Management directed Plant Operations, Quality Control Production and ECC Controls to re-think the way cooking processes were operated. This progressive attitude merged family traditions of smoking meats with the power of computer technology.

ECC's Systems Integrators proposed controlling the existing smokehouse equipment using Andover DCS controllers. Key staff members are kept informed of the current status and cooking history of each product run, putting control and data right where they can use it.



This company's product line includes sausages, cold-cuts, ribs, and other meat specialties.

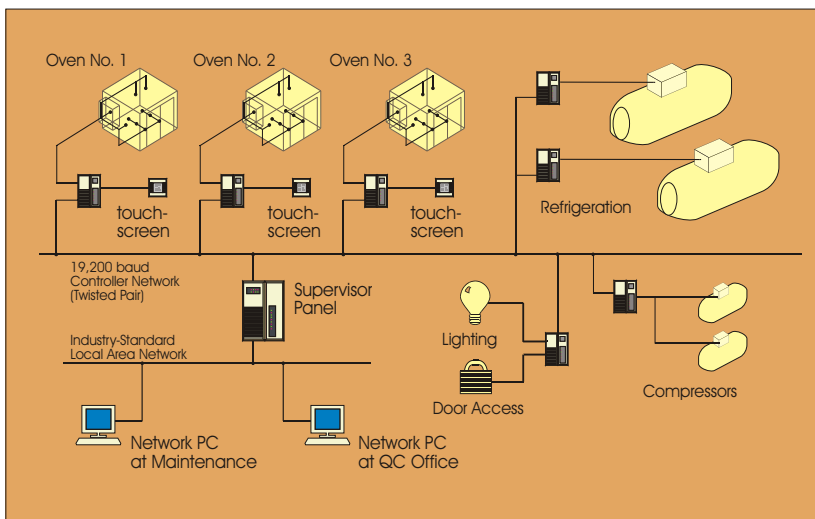
SOME INTENDED BENEFITS

- Improved repeatability of recipes...no more "guesswork"
- Less downtime...problems headed off by early detection
- Energy costs reduced through intelligent control strategies
- More accurate control of cooking temperatures and humidity levels
- Automatic Batch Run Logs...how hot? how moist? how long?

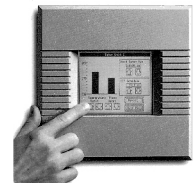
SOME UNEXPECTED BENEFITS

- Less shrinkage (equals more profits)...
Less is More!
- Longer shelf life...product looks and tastes better longer
- Satisfaction of HACCP monitoring...custom reports to meet USDA requirements
- Expansion of an single control system to many other processes in the plant
- Management monitoring of Cook Room

ANDOVER DCS CONTROL SYSTEM NETWORK



Andover Sp250 touch-screen, the ultimate in supervisor effectiveness. Operators select from a menu of recipe settings.



Knowledge is Power

"The detailed information we obtain about our various cooking processes in general, and about each batch that we cook, has helped us discover many ways to improve our products, our productivity, and our profit potential."