Varied tastes and trends of today’s bread/bun consumer markets are placing ever increasing production demands on bakers. A typical baking production schedule can likely expect adjacent product runs to possess widely varying characteristics and requirements; such as ingredients, weights, baking profiles, and finished structures. While modernization of equipment is always an important contributor towards maintaining effective and efficient production, it’s vital that the “process” keeps pace with today’s baking demands as well. Modern OPC matches the baker with features and benefits that optimize baking profile control of present and future products and production demands.

As described below, STANDARD and ADVANCED levels of control offer value-versus-performance options to best fit the selected OPC to the specific product ranges and production demands.
Features & Benefits:

STANDARD OPC

The features & benefits of “Standard” OPC are most often applied to baking operations possessing long continuous production runs with low to moderate product variety.
- Fully PLC Integrated Burner Control & Status
  - Recipe Controlled, Digitally Precise, Bake Times
  - Total Control and Monitoring of Burner System
- Automatic Burner Control Manager
  - Configurable Burner Patterns
    - Recipe-Based Burner On/Off Selectability
      - Offers Product-Specific “Capable Heat Energy Applied” Targeting and Flexibility
  - Firing Rate & Cutback Manager
    - Promotes “Radiant Heat Transfer to Product” Optimization
    - Feed-Forward Cutback Control Provides Anticipatory Flash-Heat Avoidance During Changeovers, Skips and Gaps
- Multi-Zone PLC-based Closed-Loop Temperature Control
  - Establishes Principle Capability for Product Specific Baking Profiles
  - Factory Mutual (FM) Compliant Burner Safety Circuit Design
    - Industry Recognized Certification
    - Worldwide Burner Safety Standard
- User-Friendly Recipe Manager
  - Preset Configuration Capability for 20 Products
    - Digital Bake Time
    - Loading & Unloading Rate Profiles
    - Burner Pattern Configurations
    - Independent Closed-Loop Temperature Control of Each Baking Zone
ADVANCED OPC

The features & benefits of “Advanced” OPC are most often applied to baking operations possessing frequent product changeovers and/or variety, as well as difficult-to-bake products such as sweet goods. Additionally, many inherent benefits of this control promote energy usage efficiency, which is quickly becoming a specified requirement for many “green” baking organizations.

- Includes All Features & Benefits of “STANDARD CONTROL”
- Product-Specific Variable-Speed Control of Exhausters
  - Enhances Humidity Control Capability
  - Oven Chamber Flow Optimization
  - Adjustability to Seasonal Conditions
  - Promotes Energy Management Effectiveness
- Recipe-Controlled Variable-Speed of Coloraiders
  - Enhanced Color Control Capability
  - Offers “Convective Heat Transfer to Product” Optimization
  - Improves Energy Management Effectiveness
- Advanced Multi-Zone PLC-based Temperature Control
  - Innovative Zone Cooling Capability
    - Minimizes Over-Baked Damage to Product During Extended Oven Dwells
- Full-Featured Product Tracking with Advanced Recipe Management
  - Allows two different products, with distinct baking profiles, to run simultaneously through the oven.
  - Preset Configuration Capability for 50 Products
- Automatic Damper Control
  - Automatic Purge Cycle Positioning
  - Promotes Energy Management Effectiveness
- Energy Usage Monitoring & Trending Package (OPTION)
- **Power Usage**
  - Instantaneous (kW)
  - Accumulation (kWh)
- **Gas Consumption**
  - Instantaneous (Btu)
  - Accumulation (Btu/h)
  - Efficiency (Btu/lb)

**ALSO AVAILABLE:**

**eBake Exhaust Flow Monitor**
- Enhancement tool for fine-tuning exhaust flow rate

**OPC Agility System**
- DSI field upgrade for reliable burner ignition
- Meets current NFPA-86 code

**Tray Oven Laser Safety Trip**
- Replaces trip wire for tipped tray detection
- Improves operational safety

**Temperature & Humidity Control**
- Standalone PROOFER control
- Easily field installable

---

**FOR MORE INFO, PLEASE CALL**

**(844) BAKE 411**

**OR VISIT OUR WEBSITES**

---

**TEXAS**

Stewart Systems
808 Stewart Avenue
Plano, TX 75074
+1(972)422-5808
www.stewart-systems.com