

FOOD PROCESSING

SANITARIUM HEALTHFOODS

Project Overview:

The project involved the system upgrade of the plants sausage manufacture. A previous manual process which relied upon operators to add product manually based on time duration resulted in an inconsistent product. Using PLC control operator error could be minimised providing a more consistent end product.

A User-friendly Operator Interface allowed the operator to select the product to be manufactured. The sequence would run the required number of steps prompting for operator intervention as and when required.

Details:

The system used the Allen Bradley Micrologix 1500 complete with PanelView Plus Operator Interface.

Functions include:

- Batch processing
- Selection of up to 7 types of product
- Mixing control (high / low speed)
- Vacuum Pump
- Water solenoid control
- Cooking oil supply
- Status display
- Alarm functions

PLC - Micrologix 15000

HMI - RS View

NETWORKS - DF1



for service contact Automation IT phone 07 3299 3844

LL Sausage Mix 1 of 2

MIXING ACKNOWLEDGE READY FINAL STEP

STEP 0	Lid Interlock	OPEN	Hot Dog
STEP 1	Mixer Hi Speed	RUNNING	START STEP1 [K9]
STEP 2	Mixer Lo Speed		AKNOWLEDGE [K10]
STEP 3	Stirrer	RUNNING	Number Cooks [K11]
STEP 4	Vacuum Pump	RUNNING	MAIN MENU [K12]
STEP 5	Water (mL)		
STEP 6	Oil (mL)		
STEP 7	Motor Current	25	
STEP 8	Elapsed Time	12	
STEP 9			

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Mixer Low Speed Selection Enabled | Water Activate Disabled Engage Hose