

## Batching & Recipe Weighing Software



### QUALITY

Our ISO 9001:2008 registration ensures that all of our products are manufactured to strict quality standards and are fully QA tested and calibrated by our highly trained engineers.

### EXPERIENCE

The quality and reliability of the VW range of weighing scales and software is the result of over 25 years of design and manufacturing experience.

### RELIABILITY

The VW range is built to last. We use high quality components and will not compromise on material and build quality.

### SOLUTIONS

All of our software is written and supported by our in-house programmers and carefully managed from initial conception to final commissioning by our project managers. This allows us to offer software solutions for almost any project requirement.



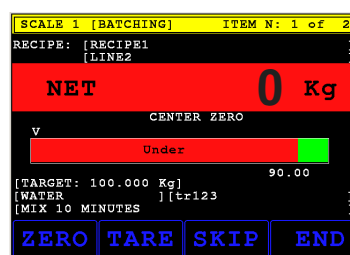
- Complete recipe weighing software, available in Basic, Standard or Pro versions
- Customisable batching with clear on-screen commands and colour changing filling bars that ensure ease of use & accurate weighing
- Touch screen or remote button user interface with built in or remote QWERTY keypad for easy data entry
- Each indicator can be stand alone or one of many networked workstations with remote PC recipe setup, monitoring and reporting
- Reports available on demand or scheduled via web pages, Email, USB, FTP and SMS – ideal for monitoring ingredient usage

**From simple recipe weighing to complete automated batching processes, BRWS software provides a fully customisable solutions for all types of industry.**

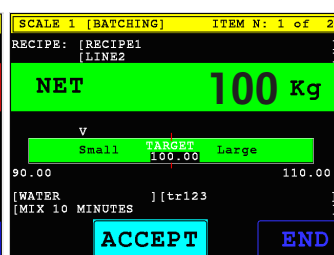
BRWS is so reliable and versatile it is used in all types of industry around the world, from concrete plants to meat packing and food supplements. With full ingredient and batch traceability, label or ticket printing, on-demand/scheduled reporting and the ability to remotely monitor and control the display from any PC, anywhere in the world, BRWS offers unmatched control and customisation.

**Easily create and edit recipes and batch plans on a PC or on the scale display, monitor production and receive full batch reports.**

Entering ingredients, creating recipes and running batches is simple and intuitive with on-screen instructions, clear setup menus, colour coded filling guidance, unlimited memory, touch-screen interfaces and a unique cyclic recalculation to allow for overfills and filling errors (see overleaf).



Colour filling bars indicates target weight and tolerances - whilst filling operators aim for the green zone.



Once in the green zone the display zooms into the acceptable tolerances to enable an even more accurate fill.



If an overfill occurs the bar goes red. A password protected SKIP button and Cyclic recalculation is then available.

The flexibility of our software allows us to customise any of our software systems to your exact requirements and interface with 3rd party software, please contact us for details.

### CLASS III VERIFIED

Our ISO 9001:2008 registration includes our quality system approval for Self Verification, allowing us to verify platform scales for trade use here at our factory. All VW platforms use OIML approved loadcells and are designed for Class III approval.

### CUSTOMER SUPPORT

We provide the highest level of before and after sales and service support. Our technical staff are highly experienced and knowledgeable in all aspects of the weighing industry and are ready to provide support and advice on any of our products.

### TESTIMONIAL

"Catlin have been very happy with the products and services received. The team were flexible and able to meet our requirements to develop a unique program and interface that was simple and easy for our users. The product was tailored to our own specifications, meeting all of our requirements, with the delivery of the project on time. I would recommend to anyone looking for a similar weighing solution."

David, Catlin Holdings Ltd, London

For further information call us on:

0845 601 7464

## Software Features

- OIML Class III approved for high accuracy trade legal weighing with colour fill bars and on screen prompts
- Available in 3 customisable versions - Basic; Standard and Pro (with bespoke modifications available as required)
- Full ingredient/recipe traceability with searchable batch codes and label printing - including barcodes
- Recall ingredients via touch-screen or barcode scanning and add via weight or manually (by fixed amount/units)
- Reports in html, CSV/Excel (or custom formats), scheduled or on demand via Email, SMS, FTP, CIFS etc or USB
- Password protected setup and monitoring, including ability to view and control weighing screen from office PC's
- Setup daily batch plans on the PC or customise on the go via the touch-screen weight display
- Run custom size batches and set specific custom ingredient tolerances for certain recipes
- Unique cyclic recalculation ensures that batches are not wasted after overfills (see below)

### Take Control...

The weight display can be remotely controlled and monitored from any PC, anywhere in the world. Simply log in using any web browser (such as Internet Explorer or Chrome) and watch what is happening live on the factory floor, remotely control the display or download current usage or batch reports. Multiple passwords ensure full supervisor control for setup/service menus, overfill decisions and adding/editing ingredients, recipes and batches.



### Add Ingredients and Create Batch Plans

RECIPE1 (100.00%), Items 2			
N	Name	Tol S/M	Target
1	WATER	10 S	100.00 Kg
2	SUGAR	20 S	200.00 Kg

EXIT

Setting up ingredients, recipes and batch plans is easy via the colour touch screen, QWERTY keypad or PC software. Store and process an almost unlimited amount of products with full traceability and reporting for batches and ingredients. When setting up a product and recipe the following fields are available as standard: Ingredient Name, Code and Batch Code, Recipe Name, Code and Batch Code, Target Weight, Ingredient Tolerances, Recipe Tolerances, Recipe Instructions/Warnings.

### Run a Batch and Accurately Fill with Cyclic Recalculation

The clear colour screen, extra large buttons and intuitive user interface make running a batch easy. The fill bar changes colour depending on the weight and when within tolerance the display zooms in to allow for an even more accurate fill. Customisable on-screen prompts help guide the operator through the recipe and human error is reduced by the monitoring of over/under fills. When a weighing is outside of tolerance a supervisor is alerted and the weighing logged in a status report. If an overfill does occur and the ingredient cannot be removed our unique **Cyclic Recalculation** saves the mix by calculating the overfill, returning to the previously added Ingredients and adding the required amount of each to maintain the correct proportions for the recipe.



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