

Best Practice

How just one compact scale Puro® can support the many processes in a bakery



With just one compact model from the industrial scale series Puro®, the Lyckans Bakery in Sweden is enjoying the benefits of increased precision and efficiency in many of its weighing processes.

Key facts

The Lyckans wooden fired stone oven Bakery produces a wide selection of breads, cakes and other cereal-based specialities. The compact scale Puro® SmallFlat guarantees precise weighing results, increasing efficiency and product safety not only in the various stages of production, but also in the product filling process.

Application

The compact scale Puro® weighs ingredients and packaged products for the whole of the bakery's extensive range of goods. Depending on where it's needed, the scale can easily be moved between the bakery, shop and café.

Product

- Compact scale Puro® SmallFlat EF-SF2P3-30D

Customer benefits

- Precise weighing results up to a 3 kg capacity
- Mobile, wireless operation with extremely long battery operation time
- Easy charging via USB-C
- Feedback via the traffic light function
- Very comfortable to use in daily weighing
- Stable, robust design
- Easy to use thanks to the especially intuitive HMI

The customer

The Lyckans wooden fired stone oven Bakery, near Hunnebostrand on the west coast of Sweden, bakes organic goods using a combination of traditional methods, high-quality ingredients and local products. Their breads, cakes and other home-made goods such as muesli and jam are sold in the adjoining shop and café.



Project goal and implementation

The Lyckans Bakery produces baked goods using traditional methods. The individual ingredients are weighed according to the recipe, then worked in a kneading machine before being portioned out, formed and refined by hand. The bakery's selection of products includes various types of bread and cakes, as well as muesli, crispbread, pastries and spreads. These products are available for customers to buy from its shop and café.

The bakery has a wide range of products on offer with its uses for scales being similarly broad. From simply weighing out ingredients to checking the weights of pieces of dough and pre-packaged products, the scales are applied in many different uses: not only in the bakery, but also in the shop or café kitchen. As a flexible solution to meet all its weighing needs, including weighing out expensive ingredients like saffron, the Lyckans Bakery opted for a compact scale Puro® SmallFlat with the "Advanced" application package, a 30,000 d resolution and 3 kg capacity from Minebea Intec. Based on its 150 years of expertise, this manufacturer of industrial scales and inspection solutions offers Puro®, a practical and modern industrial scale series for various applications in manual weighing.

"In daily use, our Puro has proven itself to be a robust, modern and extremely precise compact scale. It's easy to use - and we use it almost everywhere!"

Mena Macken Nyberg, Lars Göran Nyberg,
Owners of the Lyckans Stenungsbackeri

The Puro® SmallFlat guarantees precise weighing results for a variety of applications in the stone oven bakery. For weighing individual ingredients in cups and bowls every day, the prominent tare key proves to be extremely useful. The HMI also has impressive features, such as the unit on the display, which appears once the weight value is stable.

Switching between individual applications, such as "Counting", "Weighing in Percent" and "Check Weighing" is simple. Minebea Intec offers various practical tutorials on YouTube on how it works. One application that is regularly used in the bakery is the "Check Weighing" option for pieces of dough. This application offers a significant benefit: a traffic light function (red, amber, green). Once the weight is within the tolerance range, set in advance, a green LED light shows, which makes checking weights faster and helps to avoid wasting materials.

Thanks to its wireless operation, long battery operation time and practical recessed grips on the underside of the scale, the Puro® SmallFlat is particularly flexible. This means it can be used for days at a time and simply moved from one weighing station to the next. Any unevenness in work surface is quickly balanced out thanks to the large, adjustable feet.



Precise weighing results save material costs – especially in the weighing up of expensive ingredients



The wireless design and long battery operation time allow for a variety of flexible applications



The large, bright display ensures comfortable use and good readability. The traffic light function provides additional visual feedback



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