

RECIPE CONTROL STATION

For Complex Ingredient Weighing

Designed for industries with complex formulation needs, such as flavours and fragrances, the **MARCO Recipe Control Station**, paired with our advanced Recipe Verification Module, delivers full traceability and control from raw material intake to final packaging.

Operators are guided through each step of the recipe process via intuitive touchscreen terminals with clear graphical instructions. Integrated barcode scanning ensures accurate identification of ingredients, pre-mixes, and sub-batches, enforcing strict FEFO (First Expiry, First Out) protocols for optimal stock rotation.

A visual lightbar system simplifies weighing tasks by allowing operators to focus on process flow rather than numeric values, progressing only when target weights are achieved. This reduces human error and ensures consistent product quality.

The Recipe Verification Module enhances safety and compliance with real-time alerts for incorrect ingredients, allergens, hazardous materials, and PPE requirements.

It also captures comprehensive data including:

- Raw material consumption
- Batch creation timestamps
- Operator activity
- Productivity metrics
- Task location tracking

OPTIONS

Single Scale

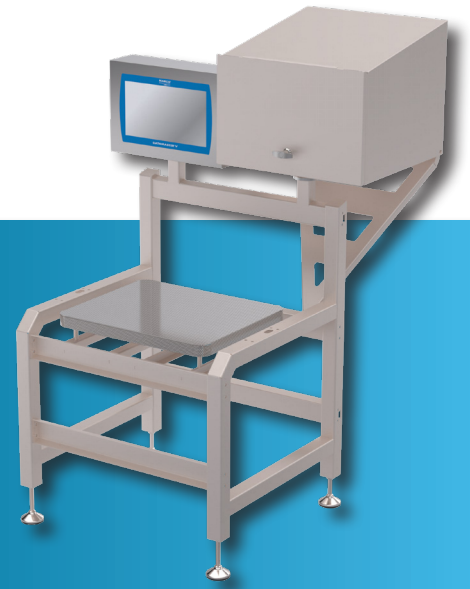
Twin Scale

Triple Scale

KEY FEATURES & BENEFITS:

- Centralised control
- Real-time monitoring
- Reduce Waste
- Reduce Spoiled Batches
- Monitor Ingredient Usage
- Improve batch consistency
- Rapid ROI
- Optimise production performance
- Streamline operations





RECIPE CONTROL STATION SPECIFICATION SHEET

PRODUCT SPECIFICATION

Power Supply: 110 - 240v

IP Rating: IP-65

Material: 304 Stainless Steel

- EMC Directive: 2014/30/EU
- Low Voltage Directive: 2014/35/EU

OPTIONS

Single Scale



Width: 1052mm
Height: 1492mm
Depth: 1190mm

Twin Scale



Width: 1160mm
Height: 1492mm
Depth: 1190mm

Triple Scale



Width: Dependent of size of floor scale option
Height: 1492mm
Depth: 1190mm