

Industry: Food

Equipment used: PLC FX3U, HMI GOT 1000, FR-D700

Passion and experience in the manufacturing of pastry goods

The human weakness for sweets is a phenomenon that has been known for centuries. In ancient times, sweets were considered a source of delight and pleasure, and were an inseparable element of feasts. At the point in time when sugar had yet to be discovered, people used honey to sweeten fruits, flowers, and even the stalk of a plant. Today, it is hard to imagine manufacturing even the most delicious candy without advanced technology.



The Cukry Nyskie Cooperative has been present on the pastry goods market for over 60 years. The company is primarily known for its outstanding cream-filled cookies, delicious biscuits, crispy waffles, and light sponge cakes.

In the long history of its existence, the company has received many awards, distinctions, and certificates such as the British Retail Consortium's Global Standard for Food Safety certification. Cukry Nyskie strives to set the leading, modern trends in the pastry goods industry all while meeting customer expectations. The company undertakes all that is needed to improve its product's competitiveness.

Therefore, when it came to the issue of operation control for the oven that bakes the shortcrust pastry, the company decided to use equipment from Mitsubishi Electric.

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With Mitsubishi equipment all failures vanished, and control over the production process has become much easier.

Jacek Rojek

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The use of the touch panel of the Gt12 series allows all equipment alarms and history to be tracked and monitored. It also introduced security level parameters to the production line operations. Control over the entire production process, including the temperature in each chamber, became possible thanks to the PLC controller from the FX3U series. Use of the FR-D700 series frequency converter, in turn, provided an effective power feed for the cookie line, while determining conveyor belt speed for the duration of the baking process for particular cookies.

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