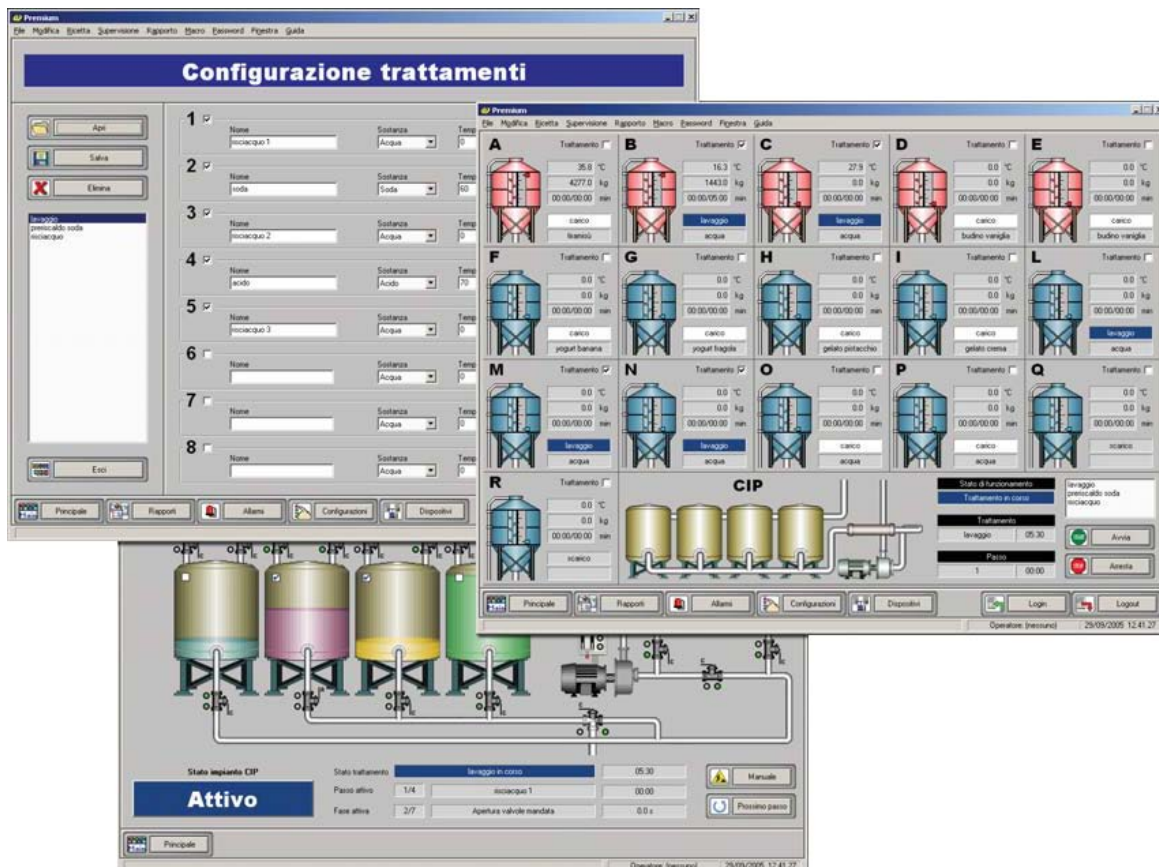




Winlog Applications: Supervisory Control of an Ice Cream Production Plant



The system presented has been implemented for a company that produces ice-creams and other by-products of milk in order to control and certify the production process and to reduce the possibility of human errors.

The system guarantees the quality of the pasteurisation process, provides a systematic control on the working status of the mixtures contained in the repining tanks and ensures the effectiveness of tank cleaning and sterilisation.

One or more Client stations, linked together via a TCP/IP network, make available to every department all the information necessary for the coordination of a manufacturing process distributed in a wide area. All variables that have been acquired from the field are processed to generate a series of reports with graphical trends that certify both the quality of the final product and the whole manufacturing process. The system also provides reports that give information about general plant productivity and raw materials consumption.