

Formula Control Success Stories

Our customers often share with us the improvements that they've gained from purchasing the formula control system, here are a few...

"The FC6300 on average has saved us 200 lbs of ingredients a week and our average ingredient costs are around \$5.00 a lb. We feel this has paid for itself in about 10 weeks. Mock recalls used to be a major hassle, but with the FC6300 and FormulaLoader what used to take hours now literally takes seconds."

- Plant Manager at a Large Midwestern Commercial Bakery

"Since we started using the FC6300 we have had no bad batches due to miscalled ingredients, product consistency has never been better and all aspects of bread production have improved."

- Chief Operating Officer at Mid-sized Northeast Bakery

"The FC6300 has had a major impact on product quality, elimination of rejected batches, increased inventory accuracy and increased yield. We have 10 plants across the USA and this is the manual formulation system we have chosen to implement at each plant."

- Chief Process Engineer at a Multi-location Industrial Manufacturing Company

"That Doran Scale has already made a noticeable impact and I am certain it has paid for itself. My reports show, less bad doughs, less waste product, and reduction in ingredient usage. In the past, we have looked into SG Systems and Focus Works. I don't doubt that months/years down the road we, as a whole company may require a comprehensive and expensive system of those alike, but I perceived that the FC6300 would save me money NOW!! I was right! I am going to forward an email about my reports and findings to my co-worker considering getting a unit for his plant."

- Plant Manager at a Large Western Commercial Bread Plant

"If we had this in place, we would have saved 5 batches last week."

- Production Manager of a Major West Coast Bakery

"Based on your report, I calculated our costs. Within the three days of the FC6300 being on, it saved us \$600.00. That equals \$200 per day, \$1000 a week...means I am giving away \$52,000.00 per year out the door!! I am going to put in for 2 units."

- Plant Manager of a Major Western Bakery

"After installation, the FC6300 paid for itself in a week and a half due to no bad batches!"

- Bread Bakery Plant Manager



(Additional FC6300 Success Stories on the reverse.)



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"Within five days of install, with over 11,000 lbs of minors scaled at 2% tolerance, my scalers are now scaling at 99.992% accuracy which reduces our ingredient costs and we now have consistency in our batches. The ability to store lot numbers electronically and search for specific lot numbers with a touch of a button has shaved off at least 75 minutes of my QA's time during a mock recall."

- Plant Manager at a Frozen Bread Plant

"This is the best piece of equipment I have purchased in years! It made a marked improvement in our company's bottom line and has greatly increased minor ingredient scaling accuracy."

- Profit Center Operations Manager at a Cake Bakery

"I have three Doran Formula Control Systems in various places in the plant for hamburger mixes. I can edit and send formulas to each of the scales, and attain lot information very easily. It is nice not having to put on my coat, gown up, and walk downstairs into the cold processing room to make changes or get batch data. I don't have to leave my desk!"

- Operations Manager at a Meat Processor

