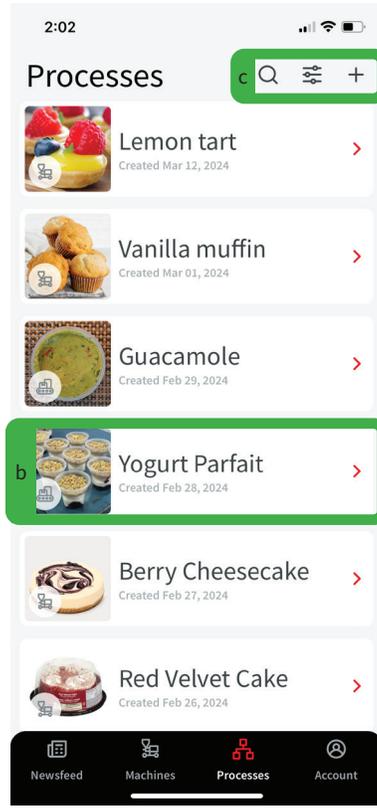
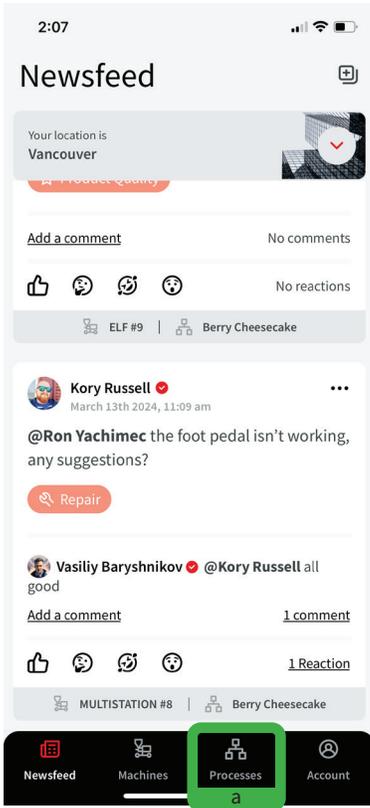


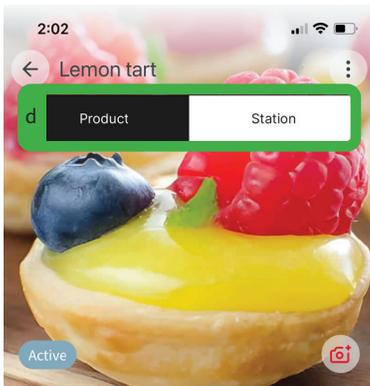
Use the Process Feature to Create, Recall & Share Production Processes

Now you can track, manage and maintain your products in one location! With the Unifiller+ Processes feature, you have a secure way to recall height settings, weight, deposit volumes and much more!



Section 1 — How to Access Your Processes*

You can access Processes from the bottom menu (a). Within Processes, click on a saved Process to edit it (b), and search, filter or add a new Process from the top menu by clicking on the “+”(c).

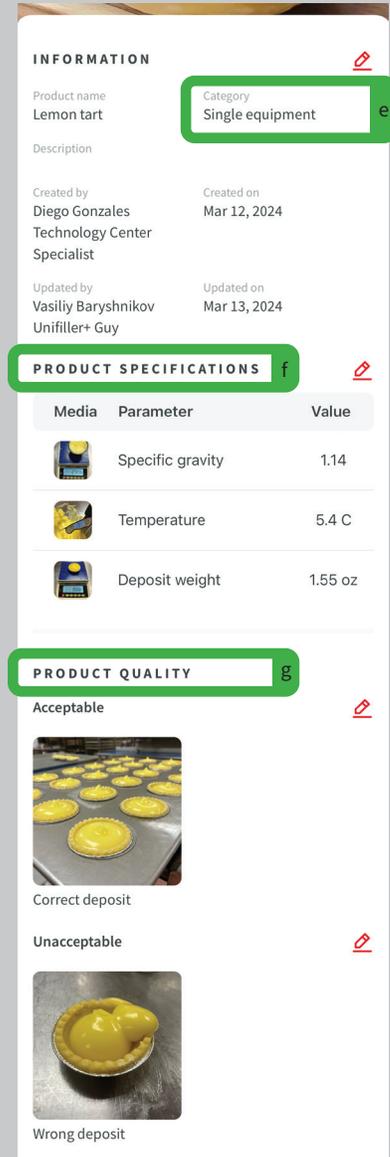


Create processes for the product being deposited, and the equipment (station) that’s doing the depositing. Click on either category (d) to add, remove or edit a process.

Free does not include access to our Processes Feature.

Section 2 — Product Screen

Category indicates if its a single machine or a large line configuration (e)



What you include is up to you - capture the specifics of your product regarding weights, calculations and temperatures or even cups, and SKUs needed to create the product (f). Document acceptable and unacceptable deposits in this section (g).

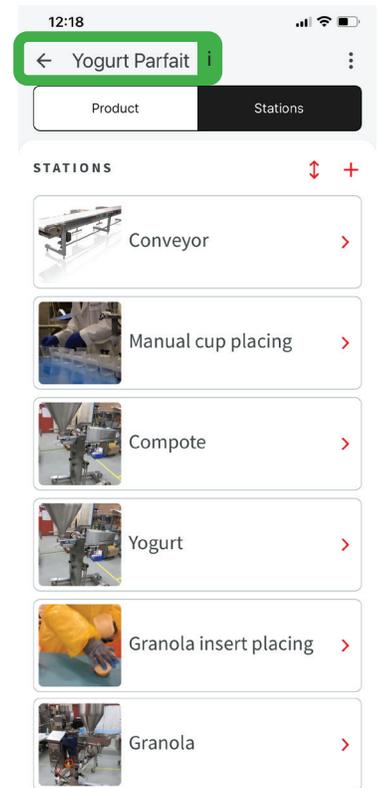
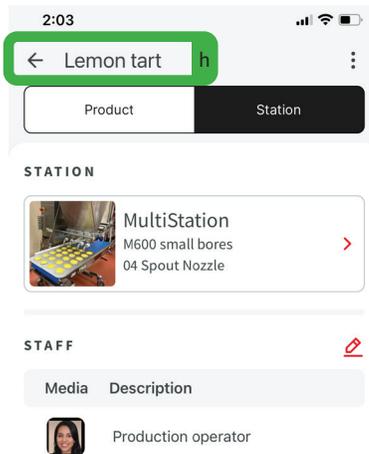
Section 3 — Product Specifications

Document deposit sizes and SKU information for a single product.

PRODUCT SPECIFICATIONS		
Media	Parameter	Value
	Compote	0.5 oz
	Yogurt	2 oz
	Granola	1.5 oz
	Cup - Clear - PET - 9oz	-
	Insert - Clear - PET - Parfait - 3"	-

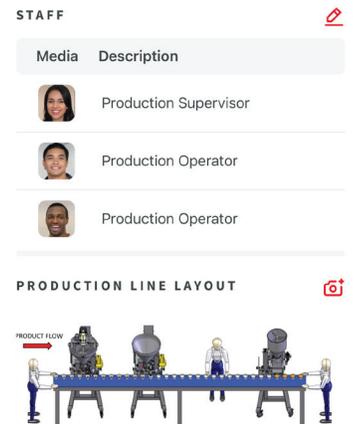
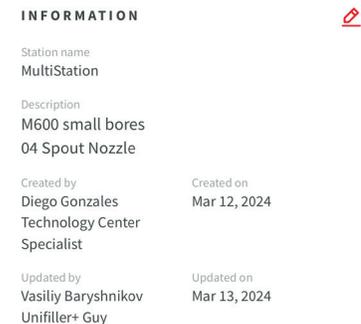
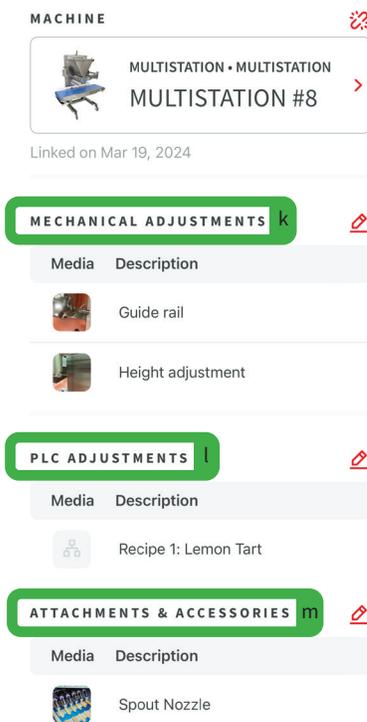
Section 4 — Station

For any product line, view, edit or add your machine stations. Within Lemon Tart you can see that only a MultiStation is utilized (h), whereas Yogurt Parfait has 3 different machines, plus some manual placing by operators (i).



Section 5 — Single Machine Station Settings

Add a photo of your machine (j), capture mechanical adjustments like speed, volume, scale or height adjustments (k), document the name of the recipe within the HMI screen or reference a deposit signal delay (l) and record the nozzles and product cylinders used (m).



It's important to note, that these are just examples of how you can use Processes, please play around with it and make it your own.

Section 6 — Multiple Machines

Here you can capture settings for speed, volume, scale or height adjustments (k), document the name of the recipe within the HMI screen or reference a deposit signal delay (l) and record the nozzles and product cylinders used (m). You can also add or sort the Stations already in place (n).

If you have a specific parameter that is critical to the success of your production - you can add that too.

There is also an optional ability to list all operators and a production line layout for a more clear view of the full line (p).

These are just a *few examples* of how Processes can be utilized in your plant, with any product you're running.

The screenshot shows the 'Yogurt Parfait' configuration screen with the following sections:

- STATIONS (n):** A list of production stations including Conveyor, Manual cup placing, **Compote** (highlighted with a green box), Yogurt, Granola insert placing, and Granola.
- MACHINE:** Details for 'ECONO • ECONO 1000i Food Service ECONO #3', linked on Mar 21, 2024.
- STATION PRODUCT:** 'Compote' is selected.
- MECHANICAL ADJUSTMENTS (k):** A table with columns 'Media' and 'Description':

Media	Description
	Depositor volume - 20%
	Depositor speed - 60%
- PLC ADJUSTMENTS (l):** A table with columns 'Media' and 'Description':

Media	Description
	Photosensor Deposit Kit Signal delay - 6
- ATTACHMENTS & ACCESSORIES (m):** A table with columns 'Media' and 'Description':

Media	Description
	Product cylinder 2"
	Nozzle - Drip Free 1"
	Photosensor Deposit Kit
- STAFF (p):** A table with columns 'Media' and 'Description':

Media	Description
	Production Supervisor
	Production Operator
	Production Operator
- PRODUCTION LINE LAYOUT:** A diagram showing the physical arrangement of the production line with a 'PRODUCT FLOW' arrow.



EASY AS 1-2-3

To maximize all of the 'smart' capabilities of your machine, a +Device (pictured to the left) can be purchased and activated. Once your machine is equipped with a +Device, you will also be able to access machine data and run-time reports for further insight into your production process.