



Powdea

Industrial line

Automated dough handling
for industrial bakeries.

Masters of Ingredients

Automating the small-dose addition of ingredients means uniformly high-quality products and growth.

Keeping recipes accurate and powder doses precise are the key to maintaining uniformly high-quality products. Adding ingredients in small doses is often done inefficiently, and should not be the sole responsibility of the dough maker. Problems stemming from a dusty environment or human error can be eliminated by digitally automating both the recipe and management of ingredients.

Our automated dosing solutions take up a minimum of space and can be retrofitted. Production data is digitised for easy viewing and can be tracked regardless of time and place, so silo control can be integrated with modern systems. We ensure a smooth change, and keep everything simple so that equipment is hygienic and easy both to use and to keep in good condition. We help introduce new ways of working and digital tools which will not only reduce waste and increase production efficiency, but also ensure uniformly high quality.

From our beginnings as a small powder technology company, Powdea has grown into one that now also serves international companies. Our Industrial Line solution has all the ingredients for success, delivered with expert precision.

Tuomo Kousa, CEO of Powdea Technologies Oy





Improve the quality of both your work and products with 100% precise ingredient management and monitoring.



AUTOMATE



DIGITIZE



MANAGE



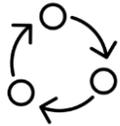
ANTICIPATE

Efficient and Accurate Production 24/7



Eliminating Wastefulness

Ingredient consumption is improved when 100% of each sack's contents is used and dough-making optimised. Eliminating wastefulness like this also ensures that a uniformly high quality of products is the norm.



Efficient Fully Patented Premixing Process

A fully automated and mechanised process follows the recipe with 100% accuracy. Already at the gathering-ingredient stage, the substances are evenly premixed in collection bins or bowls.



Ingredient Management and Silo Dosing

One system controls everything. After integration, a modern dosing system is implemented that will also improve the traceability of ingredients.



Up-to-Date Production Information and 24/7 Remote Monitoring

We allow the production process to be monitored 24/7 and remotely. All the process information is stored in real time and online support is always available and fast to respond.



Job Satisfaction and Safety

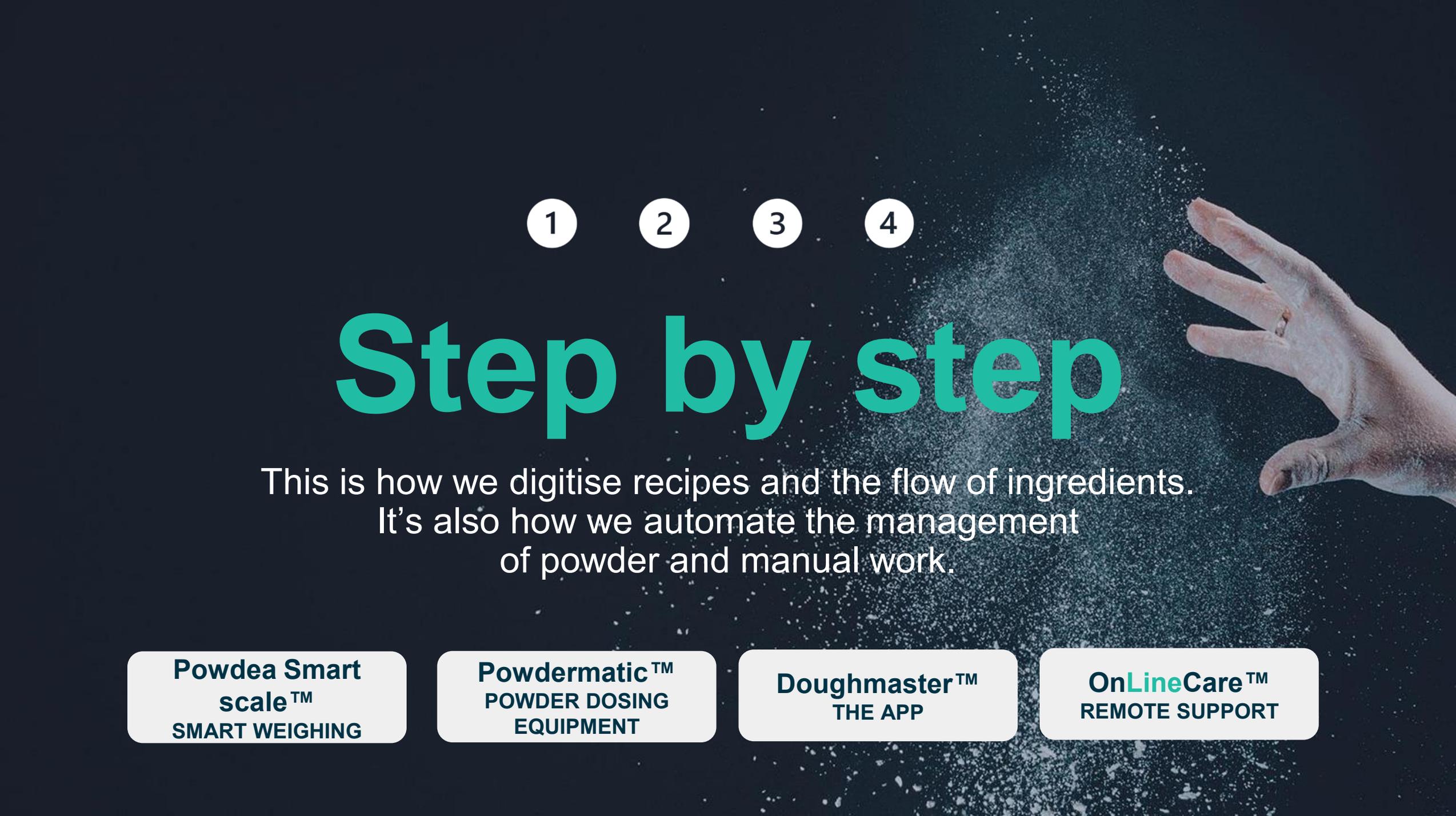
Mechanised dosing frees up employees' time so they can do other more meaningful tasks. At the same time, ergonomic demands are fewer and occupational safety improves when dust levels are kept to a minimum.



Modular Expansion and Growth

We allow for information to be managed, products costed, and margins calculated. The software's ready-made interfaces can also be integrated into ERP systems.



- 
- 1
 - 2
 - 3
 - 4

Step by step

This is how we digitise recipes and the flow of ingredients.
It's also how we automate the management
of powder and manual work.

**Powdea Smart
scale™**
SMART WEIGHING

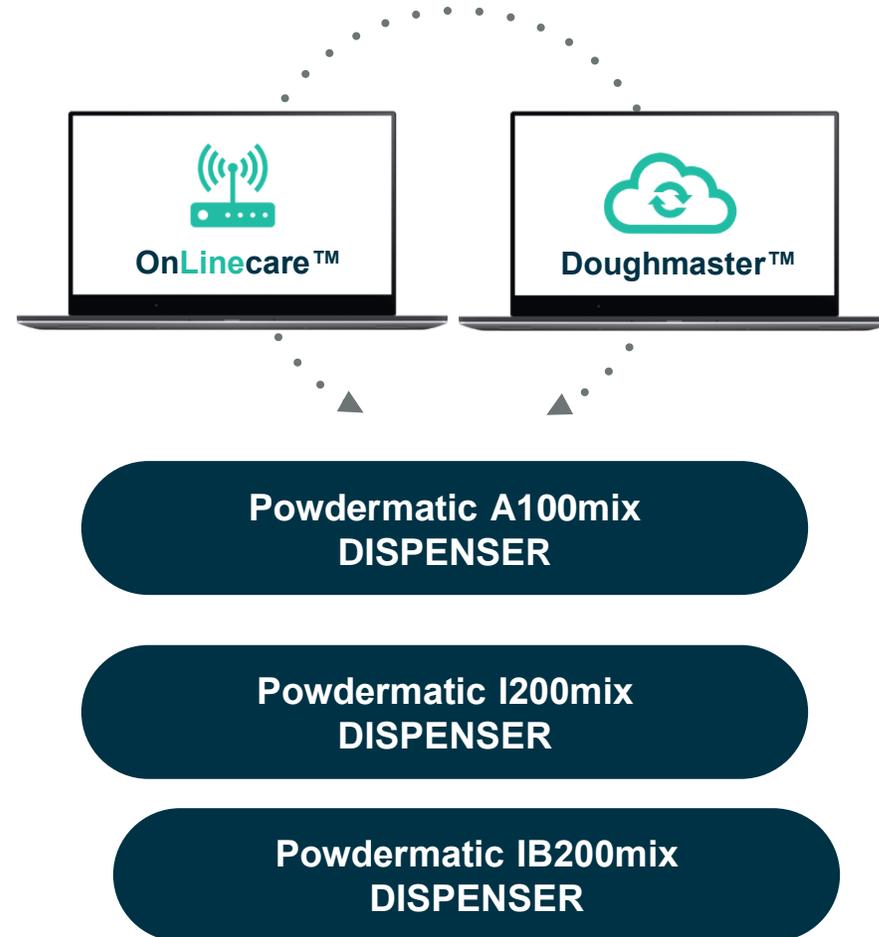
Powdermatic™
POWDER DOSING
EQUIPMENT

Doughmaster™
THE APP

OnLineCare™
REMOTE SUPPORT

Powdermatic: 100% Automation of the Dosing and Premixing Process

- ✓ Minimizes waste when preparing and premixing powders.
- ✓ Frees up employees to do other jobs than preparing these mixtures.
- ✓ Tracks the consumption of ingredients, the inventory balance, and product profitability, and can be integrated with silos.
- ✓ Provides 24/7 monitoring. Recipes are digitally managed and can be controlled remotely.
- ✓ Space-saving modular design means it is easy to clean and maintain.
- ✓ Ensures a cleaner and safer work environment, even when installed in small spaces



Powdermatic A100MIX & Doughmaster

Automatically dispenses directly into mixer

- Collects and premixes powders at the touch of a button.
- Allows for more effective work by producing 1-6 servings of dough per hour, paying for itself in about 3 years
- Enables real-time production monitoring.
- Minimizes ingredient loss and presence of allergens.
- Easy to clean and maintain



+ EXTRA DOSING BINS

+ DUST REMOVAL

+ FLUID DISPENSING

+ WATER DISPENSING

+ SMART SCALE

Powdermatic I200MIX & Doughmaster

Automatically dispenses directly into mixer



- Collects and premixes powders at the touch of a button.
- Allows for more effective work by producing 6-20 servings of dough per hour, paying for itself in about 3 years
- Enables real-time production monitoring.
- Minimizes ingredient loss and presence of allergens.
- Easy to clean and maintain.



EXTRA DOSING BINS



DUST REMOVAL



FLUID DISPENSING



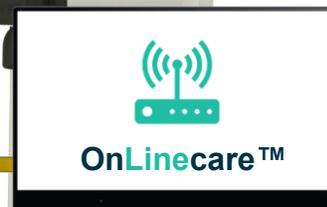
WATER DISPENSING



SMART SCALE

Powdermatic IB200MIX & Doughmaster Automatically dispenses directly into mixer

- Collects and premixes powders at the touch of a button.
- Precise dosing from bigbags and small ingredient bins
- Allows for more effective work by producing 6-20 servings of dough per hour, paying for itself in about 3 years
- Enables real-time production monitoring.
- Minimizes ingredient loss and presence of allergens.
- Easy to clean and maintain.



CONNECTIVITY



PRE-MIX



POWDEA FEEDER



MODULES



STEP-BY-STEP

+ EXTRA DOSING BINS

+ DUST REMOVAL

+ FLUID DISPENSING

+ WATER DISPENSING

+ SMART SCALE

Customize with **Additional Modular Storage Bins & Carts**

- All our equipment is modular, easy to use, and easy to clean.
- It can be supplemented and retrofitted as your production increases or recipes change.

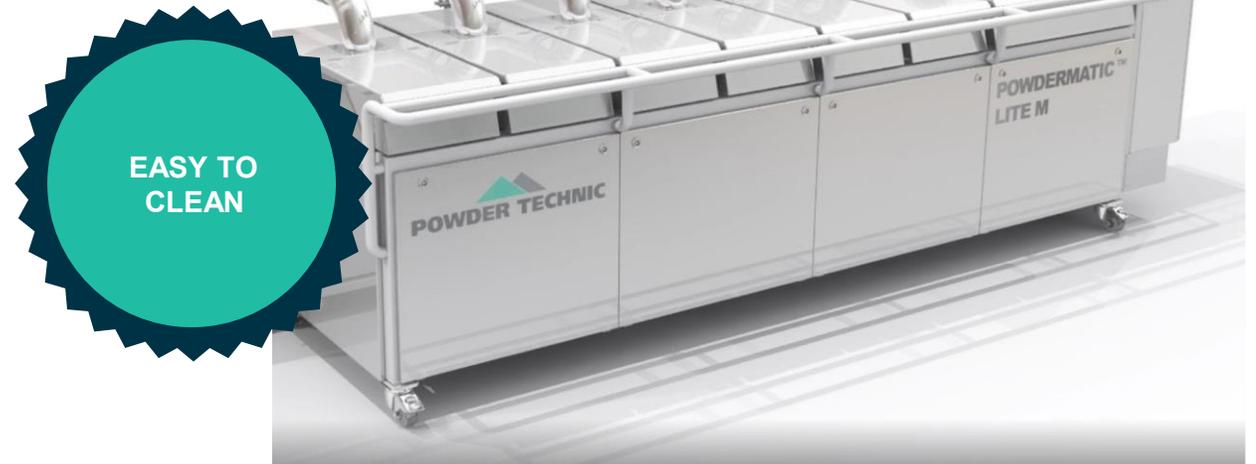
Ingredient Bin Volumes

Wheeled ingredient bin 116 l

Powdermatic M60 shelf ingredient bin 60 l

Powdermatic A small ingredient bin 100/200 l

Powdermatic A large ingredient bin 400/1000 l



+ Complement with

Powdermatic Lite M/S for dosing of manually added ingredients



- Dose contaminating or very small dosages into ready-mixes in transfer tubs using Powdermatic™ Lite M and S devices
- At the touch of a button, the machine precisely collects the mixture of ingredients dispensed according to the recipe into a transfer tub, from where it can be emptied into the mixer by hand.
- The device is seamlessly connected to the Dough Master™ program for recipes and reports



+ ADDITIONAL CONTAINERS

+ DUST REMOVAL

+ WATER DISPENSING

+ ADDITIONAL SCALES

Complement with Powdermatic M60 for controlled manual dosing



- Ergonomic, easy to maintain, and keeps powder management safe.
- Scalable digital recipes that allow ingredients to be tracked easily by the user with instructions in English.
- Modular container stand with adjustably positionable scales.
- Accessories are easy to add.



CONNECTIVITY



MODULES STEP-BY-STEP

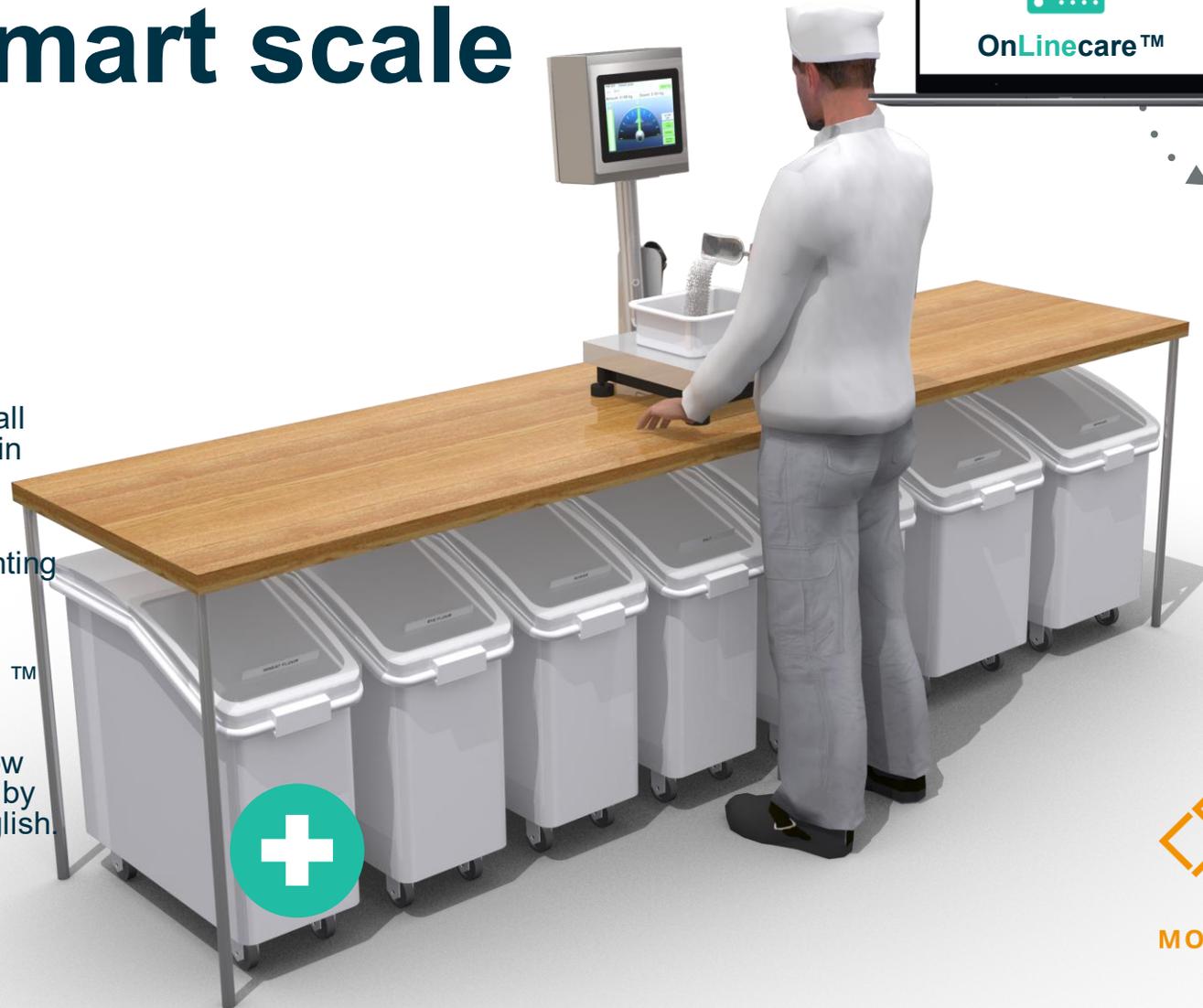
 ADDITIONAL CONTAINERS AND CARTS

 DUST REMOVAL

 WATER DISPENSING

 ADDITIONAL SCALES

Complement with Powdea Smart scale



- Dose contaminating or very small doses in ready-to-mix mixtures in Powdea Smart Scale
- The smart scale controls and monitors manual dosing, preventing human dosing errors
- The device is seamlessly connected to the Dough Master™ program for recipes and reports
- Scalable digital recipes that allow ingredients to be tracked easily by the user with instructions in English
- Accessories are easy to add.



CONNECTIVITY



MODULES



STEP-BY-STEP

+ Complement with Integrated water dispensing



Doughmaster can automatically add water so that it follows the recipe precisely.

- Add water dispensing to the recipe control system
- Water mixer's developed especially to bakerier from the industry leader in water dosing
- Achieve stable dough quality by recipe controlled water dispensing




Powdea
MASTERS OF INGREDIENTS

+ Complement with

Fluid dispensing

Fluidmatic™ is our proprietary automated dosing unit for the dosing of fluids in bakeries, food factories and feed industry

- The Fluidmatic doser is comprised of IBC fluid containers mounted on a stainless steel frame and a frame-mounted fluid pump. This compact solution is reliable and space-saving.
- The unit is controlled using a user-friendly, local language control panel. The Fluidmatic™ can be used as a standalone dosing station or it can be integrated as part of a larger ingredient dosing automation system.



Fluidmatic™
SOLO



Fluidmatic™
DUO

Complement with Ecoline Sour-dough equipment

Add sour-dough production unit to the control system.

- Ecoline is a cost-effective range of sour-dough preparation and dispensing equipment from one of Europe's leading suppliers of large dosing equipment.
- Consists of a comprehensive product family of specialized equipment that uses the Plug&Dose™ principle



+ Complement with Bigbag / Trevira silo for main or minors

Automatically tracking the flow of recipe ingredients from hoppers and big bags is now possible with Doughmaster's recipe control.

- Small and cost-effective indoor hoppers
- Big bag dispensers



Integrate

Old or new silos

We are masters at integrating your existing silos into a modern control system or you can buy new ones

- Economical and hygienic Powdea steel silos for indoor use
 - Cheap Trevira indoor silos for tight spaces
 - Modern and moisture-free fiberglass silos for outdoor use
 - Silo guardian™ shows the amount of flour in your silos and allows the silos to be filled automatically
-



Make it safer

- Create a dust-free, safe work environment by combining our powder dispensing equipment with efficient and ATEX-compliant Powdea dust extraction equipment
- Efficient dust extraction that starts automatically according to the need for dust extraction
- S / M / L models according to extraction demand
- Meets ATEX requirements



MAKE IT A COMPLETE SYSTEM

POWDEA IS THE MARKET LEADER OF AUTOMATIC DOSING SYSTEMS IN FINLAND

We have revolutionised the Finnish bakery industry by supplying fully automatic dosing systems to nearly all medium size or large bakeries gaining approximately 90 % market share

- OUR REPUTATION AND ABSOLUTELY RELIABLE EQUIPMENT ARE THE SECRET TO OUR SUCCESS
- CUSTOM-TAILORED, PATENTED SOLUTIONS BASED ON THE BAKERY'S NEEDS
- THE INDUSTRY'S MOST EXTENSIVE RANGE OF PRODUCTS FOR BAKERIES' INGREDIENT DOSING



1. Silos
2. Big Bag (FIBC) dosing units
3. Vacuum conveyor 1-10 t/h
4. Sifting equipment
5. Sour dough tanks
6. Fluid dosing equipment
7. Weight hopper and operator panel
8. Watermatic™ water mixing dosing unit
9. Powdermatic™ small ingredient dosing unit

BENEFITS

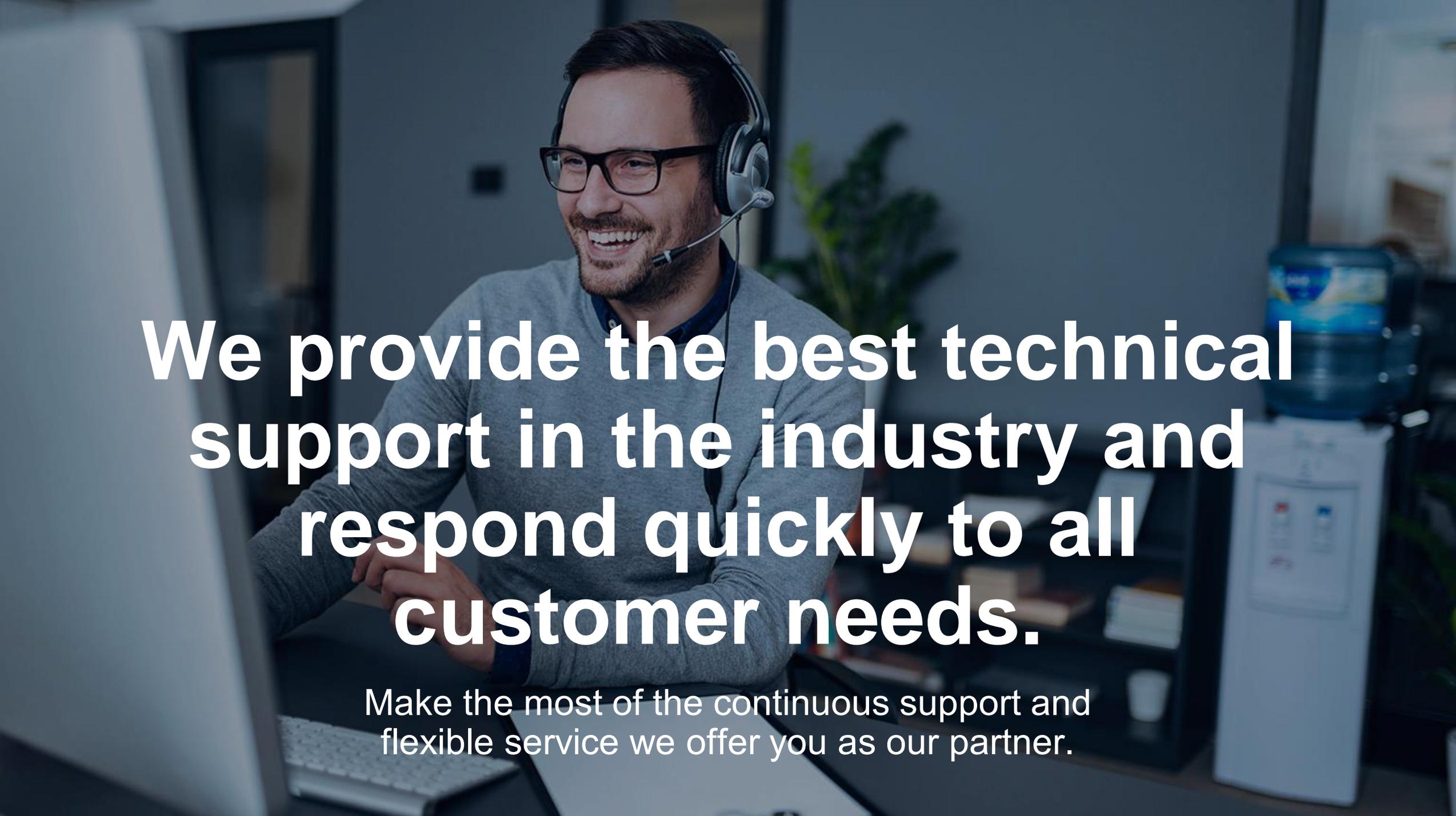
- Savings in total raw material costs: 3 % / year
- Savings in powder mixes_ even 50 % / year
- Modular construction of the system → Easy to modify and expand later
- Compact, space-saving design
- Increased productivity
- No human errors in powder dosing
- Easy to use
- Automatic dosing is documented to PC for quality control
- Automation by reliable programmable logic controllers

Manage Your Recipes Safely and Simply – Independent of Time and Place.

Digital tools for bakeries to manage their recipes and monitor activities with ease. Compatible with almost all ERP software, and now with a REST-API

We can make anyone into a reliable and accurate dough master.

APPLICATION FEATURES	LITE	STANDARD	PRO
INGREDIENTS	✓	✓	✓
RECIPES	✓	✓	✓
REPORTS		✓	✓
PRODUCTION PLANNING			✓
STOCK MANAGEMENT			✓
PROCESS DATA			✓
RECIPE VAULT™		✓	✓
UPDATES + MAINTENANCE	✓	✓	✓
DEVICE INDEPENDENT (PC+MOBILE)	✓	✓	✓
EXCEL + ERP COMPATIBLE	✓	✓	✓

A man with a beard and glasses, wearing a grey sweater and a headset, is smiling and looking towards the left. He is sitting at a desk in an office environment. In the background, there is a water cooler, a potted plant, and some office equipment. The overall scene is dimly lit, suggesting an indoor office space.

We provide the best technical support in the industry and respond quickly to all customer needs.

Make the most of the continuous support and flexible service we offer you as our partner.

Reliable Service at Every Stage

1

SURVEY

Powdea KickOff

Meeting discusses objectives, manufacturing process, and equipment.

2

DESIGN

Powdea Planning

The concept, hardware and specifics of the plan are presented using 3D-modelling.

3

PRODUCTION

Powdea Production

We report on how the manufacture of equipment is progressing on a monthly basis.

4

ASSEMBLY AND TESTING

Powdea TestCenter

Equipment is assembled and tested before shipment to ensure both quality and functionality.

5

QUALITY CONTROL

Powdea Approved

Every shipment is inspected and verified and customer is notified of shipment time.

6

TRANSPORT & INSTALLATION

Powdea Delivery

We are responsible for delivering the equipment and connecting it to existing systems.

7

SOFTWARE TRAINING

Powdea Training

We train people in how to use and monitor the software.

8

REMOTE SUPPORT

Powdea OnLineCare™

We provide remote support and respond quickly to ensure trouble-free operation.

9

MAINTENANCE & SPARE PARTS

Powdea OnSiteCare™

We provide a maintenance and spare parts service to ensure the equipment stays in good condition.

OnLineCare™ REMOTE SUPPORT

24/7 Remote Access

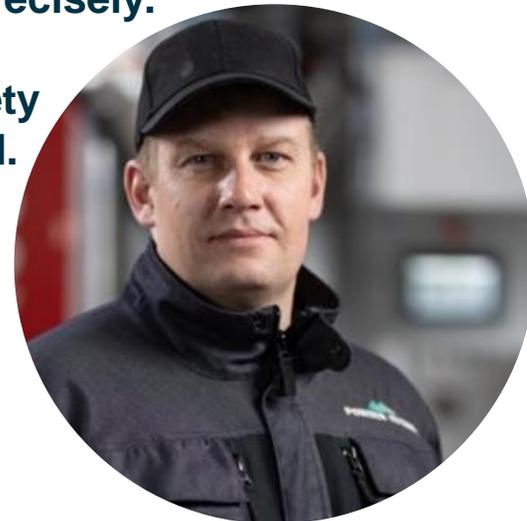
- ✓ Our Powdea OnlineCare™ maintenance service will ensure that you continue to operate the equipment without any trouble.
- ✓ We have a 24/7 hotline which is also contactable outside office hours.
- ✓ For troubleshooting purposes, we can also check the status of your equipment remotely.

EASY 12h remote support, 149€ / month
COMFORT 24h remote support, 299€ / month
PRO 48h remote support, 570€ / month

OnSiteCare™ MAINTENANCE

Proactive Care

- ✓ Avoid unnecessary interruptions to your production by using the automatic delivery service for spare parts.
- ✓ Ensure 100% weighing accuracy by calibrating your scales precisely.
- ✓ Ensure occupational safety by getting filters changed.



Powder Technic is now Powdea!

Even if our name has changed, the people, quality and services remain. Our old sites will still serve for a while as addresses.

[Powdea.com coming up soon!](#)

[powdertechnic.com](#)

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