



Advanced Free Report for Braumat

**Braumat Data-base-generator
for free Protocols with Standard-Tools**



Background

Background

- Solution for to extract Process-Data at dedicated Steps as a basis for a Brew-Report and for a Database on the Computer.
- Generation of a Database of relevant Process-Data without programming.
- The engineer or operator can modify the Data needed easily.
- Same GOPs in one Sequence can be identified and no additional DFM is needed for that.
- Not only DFM, all Data in Braumat can be integrated in the Database.
- The sending of Data can also be triggered manually or by a program.
- The Values like Recipe-Type, Number, Batch and Order-number can be defined manually as well in the Dataset.
- Several Database on the IOS can be provided by changing the Recipe-Type.
- A time Stamp of the Step can be generated in the Database.
- The Data can be linked with a Text-File for example to have the Operator-Name, Malt-Type etc. in the Database.
- The running time of a Step, of Steps (from ...to...), of a sequence, of sequences (from ... to..) can be generated.If the SQL-Database Braumat driver is installed this Data will be integrated in the Data-Base as well.



Background

Background

- A summation of a value of several Steps can be generated (Water-Quantity f.e.).
- There are also special functions for calculation available (+, -, *, /).
- It is possible to calculate the Evaporation-rate of the Word-Kettle and also the relative increase or decrease of a value in % / Time.
- The average-value can be calculated for any value by time or by trigger using the external function "Average".
- For the Tank-farm optionally the Data can be send once a day to the Database.
- The database is already defined with a maximum of 255 values per batch. There are sufficient reserves for all formats, so no more changes need to be made



Engineering

Engineering

Braumat V6.0 {Brewhouse} Parametrization - SQL_Data.4 - Silo Malt 1

Program File Edit Options Acknowledge Help

ENG SYS RT

| | Name | D.Type | A.Type | Value | Comment | Address |
|----|--------------------|--------|--------|-------------|---|------------------|
| 1 | Sequence | I8 | ENG | 2 | according sequence for to the Data | DB 401 DBB 390 |
| 2 | GOP_Nr | I16 | ENG | 13 | GOP number for the data | DB 401 DBW 392 |
| 3 | identification | I8 | ENG | 1 | 1-9 same GOP;11=Time;20=EOP-Time;22=Sequ-T;25=Sum;26=Mult;27=;/;2 | DB 401 DBB 391 |
| 4 | Data_Source | Quell | ENG | DFM2,10,IST | Source for the Data or direct Input at DB, DW | DB 401 DBD 394 |
| 5 | Data_DB | I8 | ENG | 738 | Data Source DB; 0=take Data direct from Data_DW | DB 401 DBW 394 |
| 6 | Data_DW | I8 | ENG | 506 | Data Source DW or direct Data if DB=0 | DB 401 DBW 396 |
| 7 | End_GOP_or_Sequ | I16 | ENG | 0 | End GOP or Sequence-Nr for time-detection | DB 401 DBW 412 |
| 8 | Limits_active | B1 | ENG | 0 | check value for Limit violation | DB 401 DBX 399.0 |
| 9 | check_Limit_up | B1 | ENG | 0 | check for Limit up (0=down) | DB 401 DBX 399.1 |
| 10 | Limit_Value | I16 | ENG | 0 | Limit-value or Factor for Calculation | DB 401 DBW 400 |
| 11 | order_batch_manual | B1 | ENG | 0 | recipe, Order, batch-nr manual input in dataset | DB 401 DBX 399.2 |
| 12 | Recipe_Type | I8 | ENG | 1 | recipe_type manual selection | DB 401 DBB 416 |
| 13 | Recipe_Nr | I8 | ENG | 2 | recipe number manual selection | DB 401 DBB 417 |
| 14 | Order_Nr_manual | I16 | ENG | 391 | Order-Nr manual Input | DB 401 DBW 402 |
| 15 | Batch_Nr_manual | I16 | ENG | 391 | Batch-Nr manual Input | DB 401 DBW 404 |
| 16 | Trigger_Tel_manual | B1 | ENG | 0 | Trigger Telegram manual, also for testing | DB 401 DBX 399.3 |
| 17 | Function_active | B1 | RT | 0 | Function is active | DB 401 DBX 406.7 |
| 18 | Data_to_be_send | I16 | RT | 3 | Shows Data to be send | DB 401 DBW 410 |
| 19 | runtime_or_calc_va | I16 | RT | 0 | shows run-time of EOP or Sequ or calc-value | DB 401 DBW 414 |
| 20 | Time_count_act | B1 | RT | 0 | Time counting is active | DB 401 DBX 406.1 |
| 21 | Count_same_EOP | I8 | RT | 0 | Count the same EOP in one sequ act.value | DB 401 DBB 407 |

Settings in the Dataset of the Modules; only the name and the first 4 lines have to be specified. The other Data is for special functions.



AS-Based Output list view

AS-based Protocol (list view) for the last 5 batches

| Edit | | | update Text | | | Edit | | | Batch-Nr: 0 | | Order-Nr: 0 | | Recipe: 0 | |
|------|------------------|------|-------------|----|------------------|------|----|------------------|-------------|--|-------------|--|-----------|--|
| 1 | | 0.00 | hr.mi | 33 | Maize Start | 0.00 | 65 | WK Start cooking | 0.00 | | | | | |
| 2 | Start Malt | 0 | min | 34 | Time Total | 0.0 | 66 | WK cooking time | 0.0 | | | | | |
| 3 | Time Malt outtak | 0 | | 35 | Quantity | 0 | 67 | Quantity End | 0.0 | | | | | |
| 4 | Silo Malt 1 | 0 | | 36 | | 0 | 68 | WK Density End | 0.0 | | | | | |
| 5 | Silo Malt 2 | 0 | | 37 | CaCl2 | 0 | 69 | WK pH End | 0.0 | | | | | |
| 6 | Silo Malt 3 | 0 | | 38 | CaSo4 | 0 | 70 | Acido | 0.000 | | | | | |
| 7 | Silo Malt 4 | 0 | | 39 | | 0 | 71 | Lactico | 0.0 | | | | | |
| 8 | Quantity Malt 1 | 0 | | 40 | Lauter Tun Start | 0.00 | 72 | Evaporation | 0.0 | | | | | |
| 9 | Quantity Malt 2 | 0 | | 41 | 1. Word Start | 0.00 | 73 | Hop 1 Start | 0.00 | | | | | |
| 10 | Quantity Malt 3 | 0 | | 42 | 1. Word Time | 0 | 74 | Hop 1 Time | 0.0 | | | | | |
| 11 | Quantity Malt 4 | 0 | | 43 | 1. Word Quantiy | 0 | 75 | Hop 1 Sort x | 0 | | | | | |
| 12 | Total Malt | 0 | | 44 | 1. Word EBC | 0.0 | 76 | Hop 1 Quantity x | 0 | | | | | |
| 13 | Testebn | 0 | | 45 | 1. Word pH | 0.0 | 77 | Hop 2 Start | 0.00 | | | | | |
| 14 | | 0.0 | | 46 | 2. Word Start | 0.00 | 78 | Hop 2 Time | 0.0 | | | | | |
| 15 | Mill Start | 0.00 | | 47 | 2.Word Time | 0 | 79 | Hop 2 Sort x | 0 | | | | | |
| 16 | Time Total | 0.0 | | 48 | 2.Word Quantiy | 0 | 80 | Hop 2 Quantity x | 0 | | | | | |
| 17 | Mill Temp | 0.0 | | 49 | 2.Word Water Tem | 0 | 81 | Hop 3 Start | 0.00 | | | | | |
| 18 | Mill Water | 0 | | 50 | 2. Word Turbidit | 0.0 | 82 | Hop 3 Time | 0.0 | | | | | |
| 19 | | 0 | | 51 | 2.Word pH | 0.0 | 83 | Hop 3 Sort x | 0 | | | | | |
| 20 | MTK 1 Start | 0.00 | | 52 | Total Water | 0 | 84 | Hop 3 Quantity x | 0 | | | | | |
| 21 | Time Total | 0.0 | | 53 | Weak Word | 0 | 85 | | 0 | | | | | |
| 22 | Rest 2 | 0.0 | | 54 | Spend-Grain remo | 0.00 | 86 | | 0.0 | | | | | |
| 23 | Rest 4 | 0.0 | | 55 | Spend-Grain remo | 0.0 | 87 | | 0 | | | | | |
| 24 | Suger Rest-Time | 0.0 | | 56 | Deep-Cut | 0 | 88 | | 0 | | | | | |
| 25 | | 0 | | 57 | | 0.0 | 89 | | 0 | | | | | |

Overview of all relevant Data for the last 5 batches,
no need for additional engineering



AS-Based Output Protocol view

AS-based protocol (subset of Data) for the last 5 brews

| Protocolo de cerveza | | | | | | | | | | | |
|---------------------------------|--------------------|-------|-------|--------|---------------------------------|-------|-------|-------|--------------------|-------|-------|
| Lote | 391 | Orden | 391 | Receta | ESPECIAL 1 | 2 | Dia | 14.11 | | | |
| Malta & Maize | | | | | | | | | | | |
| 1 | ● Iniciar Malta | 0.00 | hr.mi | 2 | ● Tiempo Malta des | | 1373 | min | | | |
| 3 | ● Silo Malta 1 | 3 | | 7 | ● Cantidad Malta 1 | | 0 | t | | | |
| 4 | ● Silo Malta 2 | 3 | | 8 | ● Cantidad Malta 2 | | 25 | t | | | |
| 5 | ● Silo Malta 3 | 3 | | 9 | ● Cantidad Malta 3 | | 25 | t | | | |
| 6 | ● Silo Malta 4 | 0 | | 10 | ● Cantidad Malta 4 | | 25 | t | | | |
| 33 | ● cantidad | 0.00 | | 11 | ● Malta totales | | 11500 | t | | | |
| 34 | ● | 0.0 | | 12 | ● maiz total | | 0 | t | | | |
| Molino | | | | | | | | | | | |
| 15 | ● Mill Temperatura | 13.21 | hr.mi | 17 | ● | | 36.9 | °C | | | |
| 16 | ● Aqua Mill | 0.0 | min | 18 | ● CMAC 1 Iniciar | | 38.0 | hl | | | |
| Caldera der Maceracion 1 | | | | | Caldera der Maceracion 2 | | | | | | |
| 20 | ● Resto 2 | 13.21 | hr.mi | 26 | ● Resto 3 | | 0.00 | hr.mi | | | |
| 21 | ● Resto 4 | 218.2 | min | 27 | ● Resto 4 | | 0.0 | min | | | |
| 22 | ● Acugar Resto -Ti | 63.3 | °C | 28 | ● Azúcar Tiempo Re | | 0.0 | °C | | | |
| 23 | ● | 68.0 | °C | 29 | ● Temperatura Fina | | 0.0 | °C | | | |
| 24 | ● CMAC 2 Start | 24.6 | min | 30 | ● | | 0.0 | min | | | |
| | | | | 31 | ● maiz Inicio | | 0.0 | °C | | | |
| Filtro | | | | | | | | | | | |
| 40 | ● 1.Tiempo de Most | 13.56 | hr.mi | 47 | ● 2.Mosto Temperat | | 17.4 | min | | | |
| 41 | ● 1.Quantiy Mosto | 14.14 | hr.mi | 48 | ● 2. Turbidez Most | | 29 | hl | | | |
| 42 | ● 1.Mosto EBC | 50.8 | min | 50 | ● total de Agua | | 0.0 | EBC | | | |
| 43 | ● 1.pH Mosto | 207 | hl | 51 | ● Mosto Débil | | 0.0 | pH | | | |
| 44 | ● 2.Mosto Start | -4.9 | EBC | 52 | ● Eliminación Pasa | | 255 | hl | | | |
| 45 | ● 2.Mosto Tiempo | 0.0 | pH | 53 | ● Eliminación Pasa | | 0 | hl | | | |
| 46 | ● 2.Mosto Quantiy | 16.43 | hr.mi | 54 | ● Profundo - Cut | | 17.29 | hr.mi | | | |
| Caldera Mosto | | | | | | | | | | | |
| 60 | ● Cantidad Start | 16.40 | hr.mi | 65 | ● Cantidad End | | 18.16 | hr.mi | | | |
| 61 | ● Mosto CMOS Densi | 124.3 | min | 66 | ● CMOS Densidad En | | 19.9 | min | | | |
| 62 | ● Mosto CMOS pH St | 63.1 | % | 67 | ● CMOS pH final | | 59.1 | % | | | |
| 63 | ● CMOS empezar a c | 13.4 | °Plat | 68 | ● Acido | | 13.4 | °Plat | | | |
| 64 | ● CMOS cocina | 0.0 | pH | 69 | ● láctico | | 0.0 | pH | | | |
| Lupulo | | | | | | | | | | | |
| 73 | ● Lupo 1 Ordenar x | 17.23 | hr.mi | 77 | ● Lupo 2 Ordenar x | 18.02 | hr.mi | 81 | ● Lupo 3 Ordenar x | 17.52 | hr.mi |
| 74 | ● Lupo 1 Cantidad | 0.0 | min | 78 | ● Lupo 2 Cantidad | 9.9 | min | 82 | ● Lupo 3 Cantidad | 29.9 | min |
| 75 | ● Lupo 2 inicio | 0 | | 79 | ● Lupo 3 inicio | 0 | | 83 | | 0 | |
| 76 | ● Lupo 2 Tiempo | 0 | kg | 80 | ● Lupo 3 Tiempo | 0 | kg | 84 | | 0 | kg |
| Whirlpool / Enfriador | | | | | | | | | | | |
| 90 | ● Cold - Mosto | 18.16 | hr.mi | 93 | ● Temperatura de r | | 19.21 | hr.mi | | | |
| 91 | ● Enfriamiento Ini | 38.5 | min | 94 | ● tanque | | 0.1 | min | | | |
| 92 | ● Tiempo de enfria | 0 | hl | 95 | ● O2 | | 0.0 | °C | | | |

Overview of all relevant Data for the last 5 batches, no need for additional engineering



Brew-Report
in Excel

PC-based free Brew-Report for a specific Batch in Excel

| Protocoll for Brewhouse | | | | | | | | | | | |
|---------------------------|------------------|-----------------|---------------------|------------------|------------|-------------------|------------------|------|------------------|--|--|
| Batch-Nr | 903 | Order-Nr | 903 | Area | Brewhouse | Recipe | Pils | Date | 14.11.2013 18:06 | | |
| Malt & Maize | | | | | | | | | | | |
| Start Malt | 14.11.2013 18:06 | | Time Malt outtak | 9 | min | Maize Start | 00.01.1900 00:00 | | | | |
| 1.Outtake Malt (Silo/Sor) | 3:Hallertau | Quantity Malt 1 | 4000 | kg | Time Total | 40 | min | | | | |
| 2.Outtake Malt (Silo/Sor) | 4:Cargil | Quantity Malt 2 | 550 | kg | Quantity | 600 | kg | | | | |
| 3.Outtake Malt (Silo/Sor) | 0 | Quantity Malt 3 | 0 | kg | | | | | | | |
| 4.Outtake Malt (Silo/Sor) | 0 | Quantity Malt 4 | 0 | kg | | | | | | | |
| | | Total Malt | 4550 | kg | | | | | | | |
| Milling | | | | | | | | | | | |
| Mill Start | 14.11.2013 18:10 | | Time Total | 22 | min | | | | | | |
| Mill Temp | 45,0 | °C | Mill Water | 24 | hl | | | | | | |
| Mash Tun Kettle 1 | | | | | | Mash Tun Kettle 2 | | | | | |
| MTK 1 Start | 14.11.2013 18:10 | | MTK 2 Start | 14.11.2013 18:10 | | | | | | | |
| Time Total | 27 | min | Time Total | 33 | min | | | | | | |
| Rest 2 | 28 | °C | Rest 3 | 34 | °C | | | | | | |
| Rest 4 | 29 | °C | Rest 4 | 35 | °C | | | | | | |
| Sugar Rest-Time | 30 | min | Sugar Rest Time | 36 | min | | | | | | |
| | | Temp End-Mash | 37 | °C | | | | | | | |
| Lauter Tun | | | | | | | | | | | |
| Lauter Tun Start | 14.11.2013 18:10 | | 2.Word Quantig | 54 | hl | Deep-Cut | 3 | _ | | | |
| 1. Word Start | 14.11.2013 18:10 | | 2.Word Water Temp | 55 | °C | | | | | | |
| 1. Word Time | 48 | min | 2. Word Turbidity | 56 | EBC | | | | | | |
| 1. Word Quantig | 49 | hl | 2.Word pH | 57 | pH | | | | | | |
| 1. Word EBC | 50 | EBC | Total Water | 58 | hl | | | | | | |
| 1. Word pH | 51 | pH | Weak Word | 59 | hl | | | | | | |
| 2. Word Start | 52 | hr.min | Spend-Grain removal | 60 | hr.min | | | | | | |
| 2.Word Time | 53 | min | Spend-Grain removal | 61 | min | | | | | | |
| Word Kettle | | | | | | | | | | | |
| WK Start | 14.11.2013 18:10 | | WK cooking time | 72 | min | rel.Evaporation | 12,0 | % | | | |
| WK Time | 67 | min | Quantity End | 73 | % | | | | | | |
| Quantity Start | 68 | % | WK Density End | 74 | °Plato | | | | | | |
| Word WK Density Start | 69 | °Plato | WK pH End | 75 | pH | | | | | | |
| Word WK pH Start | 70 | pH | | | | | | | | | |
| WK Start cooking | 14.11.2013 18:10 | | | | | | | | | | |
| Hop | | | | | | | | | | | |
| Hop 1 Start | 14.11.2013 18:10 | | Hop 2 Start | 14.11.2013 18:10 | | Hop 3 Start | 14.11.2013 18:10 | | | | |
| Hop 1 Time | 80 | min | Hop 2 Time | 84 | min | Hop 3 Time | 88 | min | | | |
| Hop 1 Sort z | Xango | | Hop 2 Sort z | Chancho | | Hop 3 Sort z | Sal | | | | |
| Whirlpool / Cooling | | | | | | | | | | | |
| WHP Start | 14.11.2013 18:10 | | Tank | 23 | | | | | | | |
| Rest-Time | 97 | min | O2 | 103 | ppm | | | | | | |

Overview of all relevant Data for one Batch, no need for additional engineering



Filtration-Report
in Excel

PC-based free Filtration-Report for a specific Batch in Excel

| Unfiltrate | | | | | | | | | | |
|--------------------------|------------------|-------|--------------------------|--------|------|--------------------------|------|------|--|--|
| Unfiltered Beer | 1044 | hl | Temperatur U-Beer | 4,0 | °C | | | | | |
| Dosing | | | | | | | | | | |
| BK 75 Dosing | Yes | | Colour Dosing | Yes | | B-Hop-Dosing | Yes | | | |
| BK 75 Dosing Rate | 0,12 | l/hl | Colour Dosing Rate | 0,12 | l/hl | B-Hop-Dosing Rate | 0,12 | g/hl | | |
| BK 75 Dosing Total | 7,5 | l | Colour Dosing Total | 7,5 | l | B-Hop-Dosing Total | 7,5 | g | | |
| Dosing K 160 | 46,4 | kg | Precapa | 0 | kg | Fibroxcell | 0 | kg | | |
| Dosing K 200 | 69,6 | kg | Hgflo | 0 | kg | | | | | |
| Perlite 1.Flush | 7,5 | kg | Standard | 0 | kg | | | | | |
| Perlite 2.Flush | 0 | kg | Filtercell | 0 | kg | | | | | |
| Kieselguhr-Filter | | | | | | | | | | |
| Start Prep.Filter | 14.11.2013 18:06 | | Av.Filtration-Flow | 412 | hl/h | g Kieselguhr/hl beer HG | 184 | g/hl | | |
| Time Prep.Filter | 45 | min | Pump-Speed | 60 | % | kg Kieselguhr/hl beer NE | 162 | g/hl | | |
| Start Prerun Filtratio | 14.11.2013 18:06 | | Filtered Beer | 980 | hl | KG-Dosing 1.Flush | 23 | kg | | |
| Start Filtration | 14.11.2013 18:06 | | Input Pressure KG-Filter | 1,3 | bar | KG-Dosing 2.Flush | 46 | kg | | |
| End Filtration | 14.11.2013 18:06 | | Output Pressure KG-Filt | 1,4 | bar | | | | | |
| Total Time Filtration | 291 | min | Differenze-Pres. KG-Filt | 0,1 | bar | | | | | |
| Recirculation | 3 | times | Av. Turbidity 90' | 2,3 | EBC | | | | | |
| Time Recirculation | 25 | min | Av.Turbidity 25' | 2,5 | EBC | | | | | |
| Filtration-Flow | 400 | hl/h | | | | | | | | |
| PVPP-Filter / Securox | | | | | | | | | | |
| with PVPP? | Yes | | Stabilizer / hl | 33 | g/hl | | | | | |
| Pressure PVPP | 1,5 | bar | Quantity Stabilizer | 25,6 | kg | | | | | |
| Quantity PVPP | 45 | kg | Securox Diff-Pressure | 1,8 | bar | | | | | |
| Blending / Carbonisation | | | | | | | | | | |
| Carbonisaton Plato | 11,7 | Plato | water dosing | 120 | l | | | | | |
| Carbonisaton | 3 | % v/v | Temperatur Output | 3,2 | °C | | | | | |
| Alkohol | 4,3 | % vol | Blended Beer | 1080 | hl | | | | | |
| O2 | 1,0 | mmol | | | | | | | | |
| Trapp-Filter | | | | | | | | | | |
| Trapp-Filter Diff-Pressu | 1,3 | bar | Destination Tank | BBT 26 | | | | | | |
| Waste Kieselguhr | | | | | | | | | | |
| Waste KG | 33 | l | % Sludge | 3 | % | | | | | |

Overview of all relevant Data for one Batch, no need for additional engineering



Daily Tankfarm-Report in Excel

PC-based free daily Tankfarm-Report in Excel

| Protocoll for Tankfarm | | | | | | | | | | | | | | | |
|------------------------|------------------|----|--|---------------------|------------------|----|--|----------------------|------------------|------|------------------|----------------------|------------------|----|--|
| | | | | | | | | | | Date | 14.11.2013 18:06 | | | | |
| Tank 1 Status | cooling | | | Tank 6 Status | cooling | | | Tank 11 Status | cooling | | | Tank 16 Status | cooling | | |
| Tank 1 Filling-Date | 14.11.2013 18:06 | | | Tank 6 Filling-Date | 14.11.2013 18:06 | | | Tank 11 Filling-Date | 14.11.2013 18:06 | | | Tank 16 Filling-Date | 14.11.2013 18:06 | | |
| Tank 1 Sort | Pils | | | Tank 6 Sort | Pils | | | Tank 11 Sort | Pils | | | Tank 16 Sort | Pils | | |
| Tank 1 Order-Nr | 903 | | | Tank 6 Order-Nr | 903 | | | Tank 11 Order-Nr | 903 | | | Tank 16 Order-Nr | 903 | | |
| Tank 1 Batch-Nr | 903 | | | Tank 6 Batch-Nr | 903 | | | Tank 11 Batch-Nr | 903 | | | Tank 16 Batch-Nr | 903 | | |
| Tank 1 Quantity | 1800 | | | Tank 6 Quantity | 1800 | | | Tank 11 Quantity | 1800 | | | Tank 16 Quantity | 1800 | | |
| Tank 1 x Batches | 4 | | | Tank 6 x Batches | 4 | | | Tank 11 x Batches | 4 | | | Tank 16 x Batches | 4 | | |
| Tank 1 Temp. down | 3,5 | °C | | Tank 6 Temp. down | 3,5 | °C | | Tank 11 Temp. down | 3,5 | °C | | Tank 16 Temp. down | 3,5 | °C | |
| Tank 1 Temp. Middle | 3,6 | °C | | Tank 6 Temp. Middle | 3,6 | °C | | Tank 11 Temp. Middle | 3,6 | °C | | Tank 16 Temp. Middle | 3,6 | °C | |
| Tank 1 Temp. Up | 3,7 | °C | | Tank 6 Temp. Up | 3,7 | °C | | Tank 11 Temp. Up | 3,7 | °C | | Tank 16 Temp. Up | 3,7 | °C | |
| Tank 2 Status | cooling | | | Tank 7 Status | cooling | | | Tank 12 Status | cooling | | | Tank 17 Status | cooling | | |
| Tank 2 Filling-Date | 14.11.2013 18:06 | | | Tank 7 Filling-Date | 14.11.2013 18:06 | | | Tank 12 Filling-Date | 14.11.2013 18:06 | | | Tank 17 Filling-Date | 14.11.2013 18:06 | | |
| Tank 2 Sort | Pils | | | Tank 7 Sort | Pils | | | Tank 12 Sort | Pils | | | Tank 17 Sort | Pils | | |
| Tank 2 Order-Nr | 903 | | | Tank 7 Order-Nr | 903 | | | Tank 12 Order-Nr | 903 | | | Tank 17 Order-Nr | 903 | | |
| Tank 2 Batch-Nr | 903 | | | Tank 7 Batch-Nr | 903 | | | Tank 12 Batch-Nr | 903 | | | Tank 17 Batch-Nr | 903 | | |
| Tank 2 Quantity | 1800 | | | Tank 7 Quantity | 1800 | | | Tank 12 Quantity | 1800 | | | Tank 17 Quantity | 1800 | | |
| Tank 2 x Batches | 4 | | | Tank 7 x Batches | 4 | | | Tank 12 x Batches | 4 | | | Tank 17 x Batches | 4 | | |
| Tank 2 Temp. down | 3,5 | °C | | Tank 7 Temp. down | 3,5 | °C | | Tank 12 Temp. down | 3,5 | °C | | Tank 17 Temp. down | 3,5 | °C | |
| Tank 2 Temp. Middle | 3,6 | °C | | Tank 7 Temp. Middle | 3,6 | °C | | Tank 12 Temp. Middle | 3,6 | °C | | Tank 17 Temp. Middle | 3,6 | °C | |
| Tank 2 Temp. Up | 3,7 | °C | | Tank 7 Temp. Up | 3,7 | °C | | Tank 12 Temp. Up | 3,7 | °C | | Tank 17 Temp. Up | 3,7 | °C | |
| Tank 3 Status | cooling | | | Tank 8 Status | cooling | | | Tank 13 Status | cooling | | | Tank 18 Status | cooling | | |
| Tank 3 Filling-Date | 14.11.2013 18:06 | | | Tank 8 Filling-Date | 14.11.2013 18:06 | | | Tank 13 Filling-Date | 14.11.2013 18:06 | | | Tank 18 Filling-Date | 14.11.2013 18:06 | | |
| Tank 3 Sort | Pils | | | Tank 8 Sort | Pils | | | Tank 13 Sort | Pils | | | Tank 18 Sort | Pils | | |
| Tank 3 Order-Nr | 903 | | | Tank 8 Order-Nr | 903 | | | Tank 13 Order-Nr | 903 | | | Tank 18 Order-Nr | 903 | | |
| Tank 3 Batch-Nr | 903 | | | Tank 8 Batch-Nr | 903 | | | Tank 13 Batch-Nr | 903 | | | Tank 18 Batch-Nr | 903 | | |
| Tank 3 Quantity | 1800 | | | Tank 8 Quantity | 1800 | | | Tank 13 Quantity | 1800 | | | Tank 18 Quantity | 1800 | | |
| Tank 3 x Batches | 4 | | | Tank 8 x Batches | 4 | | | Tank 13 x Batches | 4 | | | Tank 18 x Batches | 4 | | |
| Tank 3 Temp. down | 3,5 | °C | | Tank 8 Temp. down | 3,5 | °C | | Tank 13 Temp. down | 3,5 | °C | | Tank 18 Temp. down | 3,5 | °C | |
| Tank 3 Temp. Middle | 3,6 | °C | | Tank 8 Temp. Middle | 3,6 | °C | | Tank 13 Temp. Middle | 3,6 | °C | | Tank 18 Temp. Middle | 3,6 | °C | |
| Tank 3 Temp. Up | 3,7 | °C | | Tank 8 Temp. Up | 3,7 | °C | | Tank 13 Temp. Up | 3,7 | °C | | Tank 18 Temp. Up | 3,7 | °C | |



PC-Based Output in Excel

Tool for to Import Data to Excel

1 (settings, language)

2 (import Data)

3 (Print / View Data)

1

2

3

4

| Fieldname | Value |
|------------|------------------|
| AUFTR_NR | 390 |
| CHARG_NR | 390 |
| SZ_JAHR | 13 |
| SZ_MONAT | 11 |
| SZ_TAG | 14 |
| SZ_STUNDE | 07 |
| SZ_MINUTE | 58 |
| SZ_SEKUNDE | 49 |
| REZ_TYP | COCIMIENTO |
| REZEPT | ESPECIAL 1 |
| TEILTEL | 100 |
| Data_1 | 00.169.2000 00:0 |
| Data_2 | 20.5 |
| Data_3 | 5 |
| Data_4 | |
| Data_5 | |
| Data_6 | |
| Data_7 | |

With this PC-Program, specific Data can be imported to Excel



Thank you!

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