

Lower operating cost. Stable freezing. Less labor.

Continuous, automatic **Brine Surveillance Solution** for RIA machines.
Salt and pH balance monitored together, with real-time alerts on the HMI.

THE CHALLENGE

Most production sites check brine manually during start-up and periodic inspections. Two values drift without warning: salt and pH.

When deviations go unnoticed:

- ▶ Freezing capacity drops
- ▶ pH outside 8.5-9 corrodes the mold table
- ▶ Unplanned downtime affects the output

HOW IT WORKS

Brine Surveillance Solution continuously monitors salt and pH levels, and displays both directly on the HMI.



Operators often spot the problem only after production, or mold life, is already affected.

Early alarms enable corrective action before freezing performance drops or corrosion sets in.

KEY BENEFITS

PART OF GRAM EQUIPMENT'S LIFECYCLE OPTIMIZATION APPROACH.

Reduced labor

- ▶ Frequent checks drop to one monthly HMI verification
- ▶ Skilled operators freed for higher-value work

Mold protection

- ▶ pH held in the 8.59 zone, reducing corrosion
- ▶ Prevents corrosion and extends mold lifetime

Downtime prevention

- ▶ Catches deviations before they hit production
- ▶ Alerts trigger corrective action early

Process stability

- ▶ Consistent brine = consistent freezing
- ▶ Fewer quality disturbances, faster corrective action

VALUE IMPACT

Full value impact breakdown available on request.

OEE & Production Stability



Lifecycle & Obsolescence



Cost of Ownership



Safety & Food Safety



Sustainability



Compatibility & Flexibility



REQUEST A SITE-SPECIFIC ESTIMATE:

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