

Also in the future we bake it!

»»» With a strong network!

The production of bread and baked goods requires not only craftsmanship and knowledge of processes, but also the intelligent use of machines. We show solutions how, with the support of automation, cobots and AI, the processes at the PoS and in production can be mastered despite a lack of employees and how consistent baking results can be achieved at a high level.



Challenges in everyday life



Quality

varies if the baked goods are taken out of the oven too early or too late



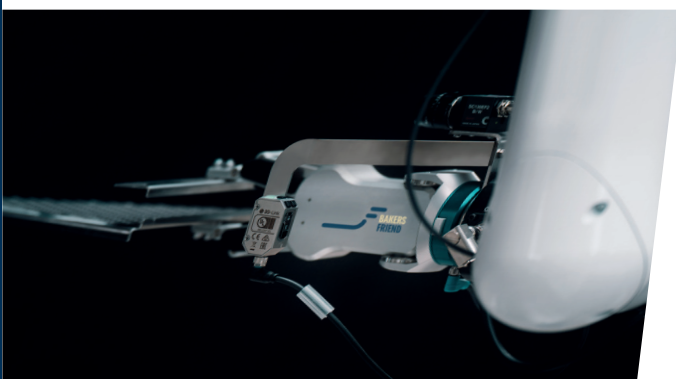
Time required

to load the oven. Situation complicated by current shortage of employees



Experience

needed to operate a baking niche to prevent out-of-stock or food waste



»»» Bakers-Friend from WINNOVATION

Bakers-Friend is one of the first **mobile cobots** for the bakery or the production and works directly with the human colleague. As a collaborating robot, or cobot for short, it is **integrated into existing production environments** without protective fences. With a payload of 20 kg, it **takes on physically demanding tasks**.

WINNOVATION

WINNOVATION GmbH based in Gallmersgarten, has been part of the WIESHEU Group since 2023 and is an expert for automation solutions.

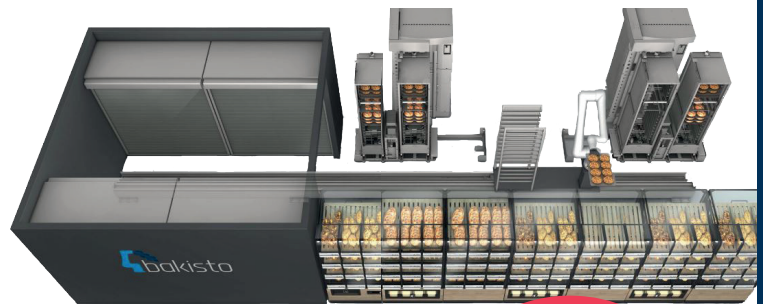
WINNOVATION integrates the appropriate camera and sensor technology to teach and execute the activity. **No programming knowledge** is required for teaching. With the tablet, work sequences are saved using the drag-and-drop method.

bakisto

revolutionizes baking



»»» Baking niche 4.0
One system,
three strong partners



The AI of Wanzl's **BakeOff module** is able to calculate how many baked goods are being prepared for the current sale. Based on this data, the **cobot** removes the trays loaded with frozen baked goods from the cooling system and transfers them to the automatic loading system. From here on, the automatic loading system **TrayMotion** from **WIESHEU** takes over. This pulls in the loaded trays. After the baking process

has been successfully completed, the cobot then fills the specified compartments of the Wanzl **BakeOff i** with the cooled baked goods. Directly connected to it, the AI is fed with the new inventory data and optimized.

**PILOT
PROJECT**

Availability
on demand

WIESHEU

is the market and innovation leader in baking at the PoS. The WIESHEU baking station in combination with TrayMotion for automatic loading and unloading of the oven ensures perfect baking results with bakisto.

wanzl

is the international system partner for retailers in the areas of Retail Systems, Shop Solutions, Material Handling, Access Solutions. For bakisto, the baked goods presenter **BakeOff i** with artificial intelligence is used.

FANUC

is one of the most successful robotics manufacturers in the world. AI-controlled FANUC cobots for fast, precise and smooth processes are an elementary component of bakisto.



Follow us!

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