think process!

Werner & Pfleiderer Bakery Technologies



ROBOMATIC® Automatic tray loading robot

WP BAKERYGROUP

ROBOMATIC[®]

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WP SMARTCONTROL

Easy operation



WP GREENENERGY

 Energy-efficient line operation

BENEFITS

- Simplification of operational procedures
- Compact design, little floor space required
- Smooth and vibration-free processing
- Takes over heavy, monotonous work
- Additional tray allows changing the baking trolley with out system stop
- Array of baking trolley versions possible
- Change of baking trolley possible in less than 15 seconds
- Easy operation with the Siemens S7-Touchpanel
- Rapid amortization

FEATURES:

- Robomatic conveys
- borderless trays
- trays with two borders
- trays with three borders
- proofing boards with the dimensions 580 x 780 mm and 580 x 980 mm
- Default depositing position can be
- adjusted ■ green mode
- pre-proofing cabinet
- final proofing cabinet
- All 3 stations can be operated with moveable version (optional)

OPTIONS

 Attachment to system side right or left

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- Baking trolley entry right or left
- Further board/tray sizes on request
- Moveable version
- Attachment to third-party systems

SPECIAL EQUIPMENT:

Unloading of baking trolley after baking

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- Loading and unloading of conveying systems
- Baking trolley changer (auxiliary device) for continuous production
- Compressor

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CONTROL SYSTEM

- Siemens S7-Touchpanel
- Fully automatic operation
- Simple operation
- 99 baking trolley types programmable and retrievable







ROBOMATIC®

Technical data

Hourly output trays/hr	180
Weight	450 kg gross/350 kg net
Dimensions (L x W x H) in mm	2,850 x 1,050 x 2,900
Required ceiling height in mm	min. 2,950
Electr. connected load rating	3 x 400 V, 50 Hz
Power consumption	1.7 kVA
Compressed air connection in "	1/4
Compressed air requirements	approx. 5 Nm ³ /hour at 6 to 10 bar

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