BAKERY AUTOMATION... from Weldon Solutions

In wholesale bakeries, automated material handling is the key to running an efficient operation. The production cycle requires a continuous stream of ingredients, dough and baked product, in addition to the constant movement of troughs, pans, lids, baskets and other containers. For example, troughs must be filled with dough, stored during fermentation and retrieved for final mixing. Meanwhile, stacked pans and lids remain in storage until brought to the production line on an as-needed basis. At the end of the line, finished goods are loaded into baskets or other containers for shipment to distribution centers and retail outlets. Weldon Solutions provides automated systems that optimize the performance of these tasks and integrates them into an uninterrupted manufacturing process.

Weldon Solutions has the ingenuity, expertise and commitment you need to make your next bakery automation installation a success. We are an Authorized System Integrator for FANUC Robotics, North America’s leading supplier of robots. FANUC high performance robots, coupled with our advanced systems engineering, project management skills, and extensive industry experience have enabled us to successfully automate numerous applications for a prestigious group of customers in the baking industry.

We offer a wide range of cost-effective and flexible automation solutions that can:

• reduce labor costs
• eliminate lost time accident expenses
• provide real-time quality control
• allow processes to run without interruption
• extend equipment life
• minimize changeover time

The partnership that we form with our customers is the cornerstone of a successful bakery automated manufacturing solution. We combine our process expertise with our engineering and integration experience to develop innovative and user-friendly systems that will help you outperform your competition every time.


When you choose Weldon Solutions, you’ll soon discover we’re not just an automation supplier - we’re a member of your team. From concept design through production and installation, we deliver all the services you need to efficiently and effectively automate your bakery production process. In addition, we provide ongoing service and technical support to help you operate, maintain and optimize the equipment and systems we install.

QUALITY. Over and over again.