



weldon
SOLUTIONS

BAKERY AUTOMATION

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.

TURNKEY SYSTEMS... Design. Build. Install. Support.

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.



Pan Storage/Retrieval

The E300 (single-level) and E310 (multi-level) Automated Pan Storage Systems keep your pans and lids moving efficiently from production to storage and back without an operator. The safe and ergonomic operation provides smooth pan change-over and continuous pan delivery to make-up equipment. The easy to operate system fits in a compact footprint that can be configured to fit into any bakery.

- 2-line and multi-level systems
- Real-time pan inventories
- Interfaces with conventional or robotic pan stacking equipment
- Laser guided in all axes
- Patented conveyor allows for operation with all pan sizes





Trough Storage/Retrieval

The E320 Automated Trough System controls the fermentation process and integrates seamlessly with mixing and make-up equipment. Troughs are transported, greased, degassed and dumped automatically. Untouched by human hands, you get the right trough at the right place at exactly the right time.

- Multi-level system saves floor space
- No trough hoists required
- Access any dough at any time
- Gentle handling extends trough life
- Sanitary design for easy cleaning
- Interfaces with any mixer or make-up equipment

Robotic Pan & Lid Stacking

PanTender and LidTender take advantage of precise, high-speed robotic placement to drastically reduce the number of jams and harsh treatment of pans and lids normally found with conventional stacking equipment. These robots eliminate changeover time with an End Effector that automatically adjusts to different payload sizes. Pans can be stacked upside-down in their most sanitary and stable orientation.

- Precise, gentle robotic handling extends pan and lid life
- Quiet, high-speed operation
- Utilizes FANUC's industry-leading palletizing robot

Packaging & Palletizing

Wholesale bakers produce a steady stream of goods that must be prepared for delivery to downstream processes or customer facilities. Custom-designed grippers, machine vision systems and programmable movements allow our robots to gently package product in a highly efficient manner. Robots are typically used for the following tasks:

- Primary packaging for baked products
- Feeding of high-speed wrappers
- Basket, tray and case loading
- Palletizing for shipment
- In-process material handling





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