

Automated helpers for production

WP ROBOT

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Automated helpers for production



New technologies create new opportunities. The segment of automations and robots, the technology and the spread of possible applications are growing.

AUTOMATIC LOADER



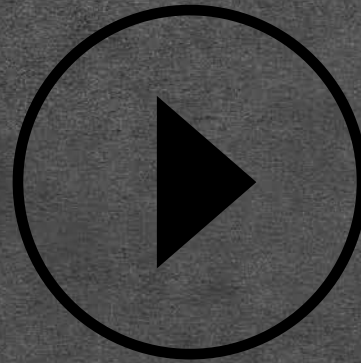
WP ROBOT



WP SCORING ROBOT



WP Robot solution with various components

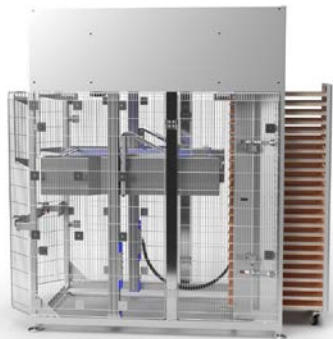


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WP AUTOMATIC LOADER

Automated product transport

A rack trolley with the dough pieces is docked onto the WP Automatic Loader. The WP Automatic Loader then begins to systematically scrape the dough pieces from the rack trolley. As soon as a unit has been picked up, it is transferred to a system, for example a lye application unit. In this way, the docked rack trolley is systematically emptied from top to bottom. The WP Automatic Loader feeds the dough pieces into the system at predefined intervals.



BENEFITS of the WP Automatic Loaders

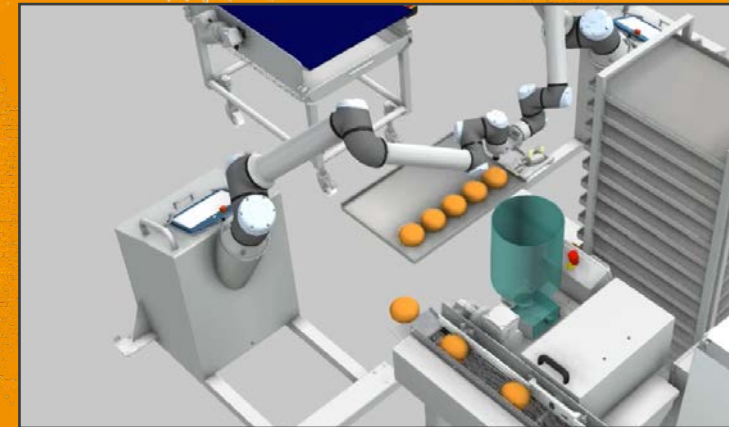
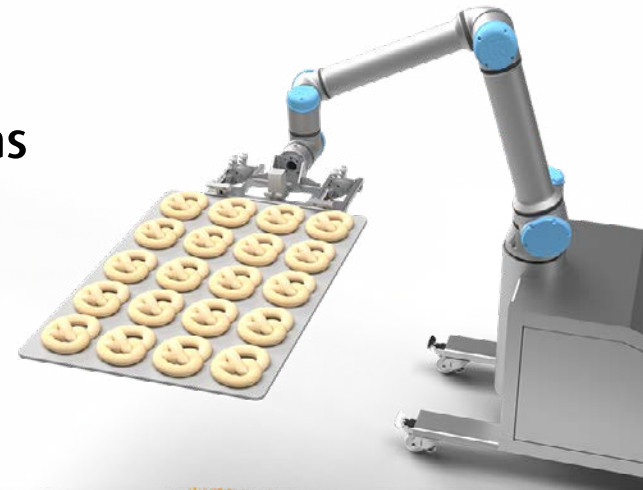
- **TAKING ON SIMPLE TASKS:** The tedious and ergonomically unfavourable manual feeding of products is taken over, relieving the strain on employees
- **REGULAR FEEDING:** The products are fed into the system at regular intervals
- **COMPENSATION FOR STAFF SHORTAGES**



WP ROBOT

For gripping or suction and conveying during baking processes

Simple, tedious tasks that are also not very ergonomic, such as loading machines with dough pieces, can be taken over. This work step, which in many places is still carried out manually, can be easily performed by our WP Robots.

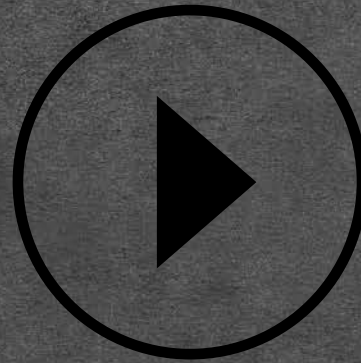


BENEFITS of WP Robots

- **FLEXIBLE APPLICATION OPTIONS:** Tray handling, product handling and much more
- **SPACE-SAVING:** Collaborative robots can often be used in a space-saving manner and without a large safety zone
- **DIFFERENT VERSIONS:** Different sizes / capacities are available depending on requirements
- **VARIOUS APPLICATION POSSIBILITIES:** Depending on the application, grippers / suction attachments can be changed without tools. Various programmes can be stored

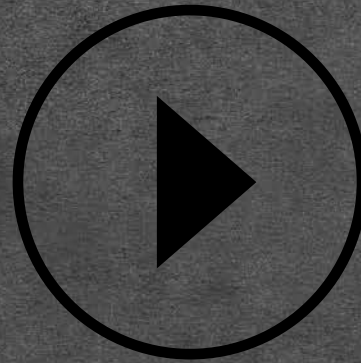


Lye application machine ALLROUND with two WP ROBOTS



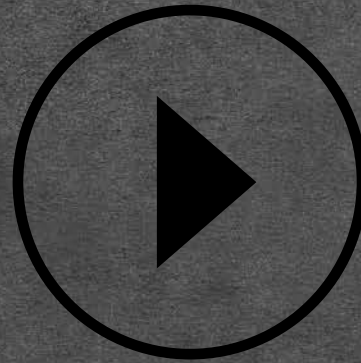
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Tray removal and cleaning by WP ROBOTS



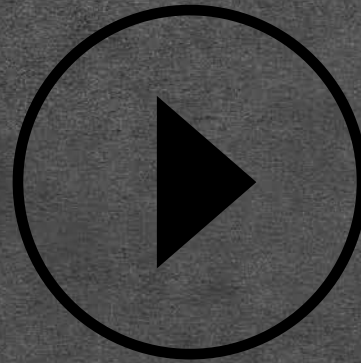
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Production chain with two WP ROBOTS



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Tray removal from a system by a WP ROBOT

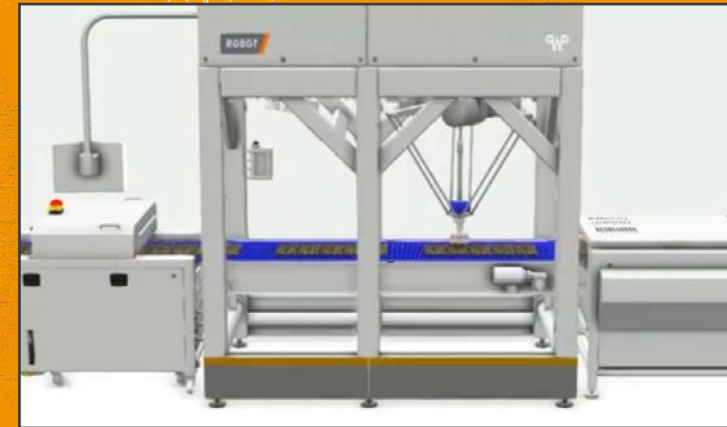
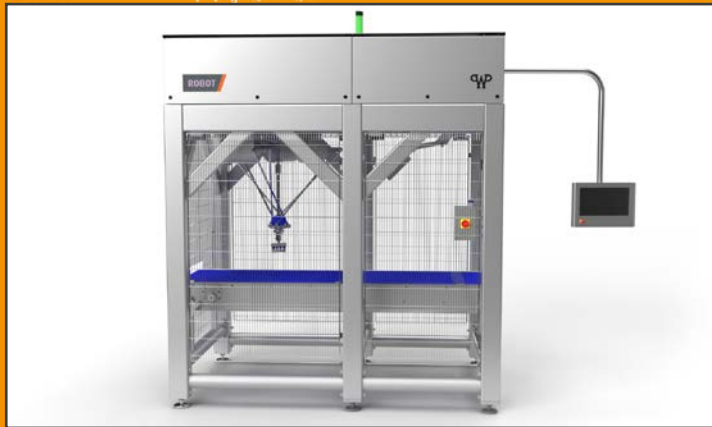


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WP SCORING ROBOT

Automated scoring of dough pieces

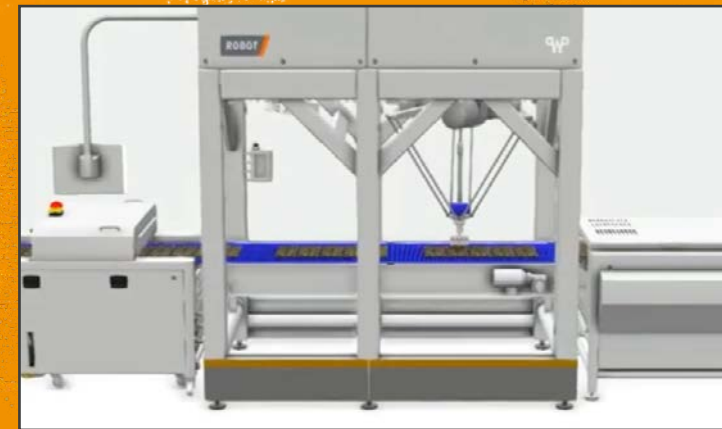
This delta robot can be integrated into various systems to automatically cut in bread rolls, pretzels, pretzel sticks, loaves, etc. An automated process relieves your bakery staff of this tedious work - and you always get precise and consistent results thanks to the programmed automation.



WP SCORING ROBOT

Automated scoring of dough pieces

The integrated 3D camera system not only recognises the dough pieces, but also their position, so the WP Scoring Robot can be controlled accordingly via the system to achieve optimum results. Various cutting patterns can be stored, which are used depending on the product. The WP Scoring Robot is installed as standard in our Comjet Iye application system and delivers reliable results.



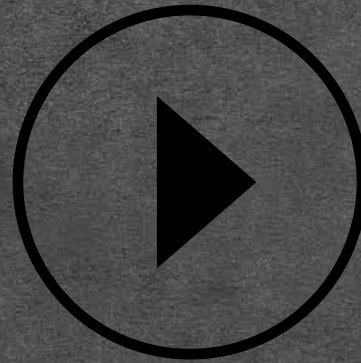
BENEFITS

WP SCORING ROBOT

- **TAKING ON TEDIOUS WORK:** Cuts in products can be automated
- **DIFFERENT VERSIONS OF THE TRIMMING TECHNIQUE:** ultrasonic, rotating blades, water jet
- **VARIOUS PATTERNS PROGRAMMABLE:** consistent pattern quality, different patterns possible



Stacking and scoring robots



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WHY

you should choose WP RIEHLE:

- We offer product quality „Made in Germany“
- We produce according to all current specifications and guidelines of Germany and the EU
- We possess over 50 years of experience in mechanical engineering for the food industry
- We have an extensive portfolio and offer customised solutions
- As a part of the WP BAKERYGROUP, the world's largest manufacturer of bakery machines, we can offer comprehensive complete solutions
- We collaborate with 20 agencies worldwide

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questions?**

**Our sales team looks forward
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