

ROBOMATIC®



WP SmartControl

Easy operation



WP GreenEnergy

Energy-efficient line operation



- 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 without system stop
- Array of baking trolley versions possible
- Change of baking trolley possible in less than 15 seconds
- Easy operation with the WP NAVIGO II PROFI-CONTROL control system
- 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
- 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
- Loading and unloading of conveying systems
- Baking trolley changer (auxiliary device) for continuous production
- Compressor

CONTROL SYSTEM

- WP NAVIGO II PROFI-CONTROL
- Fully automatic operation
- Simple operation
- 99 baking trolley types programmable and retrievable



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Technical data	
Hourly output trays/hr	240
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 Nm³/hour at 6 to 10 bar

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