



Werner & Pfleiderer  
Bakery Technologies

# VIRTUAL BAKER®

Your successful entry point  
to a smart baking future



# VIRTUAL BAKER®

The Virtual Baker® is a smart, innovative assistance system for your WP ROTOTHERM® Green that supports you in your day-to-day work and can reduce possible operating errors significantly.

## It's so easy to launch yourself successfully in future-oriented baking

In addition to increased process reliability, the Virtual Baker® in conjunction with the BakeIT Cloud offers comprehensive control and recording functions, for instance to document your baking processes adequately or to control a Freshness Monitor automatically – which are all steps leading to a smart, virtual future.

### Virtual Baker®

- Image documentation and monitoring of the baking process using a sensor (or several sensors, as an option) in the baking chamber.
- Documentation and monitoring of:
  - loaded products
  - baking process
  - baking results
- Documentation of the condition of the baking chamber (soiling, hygiene)
- Evaluation of processes surrounding the oven, for example reaction times upon completion of a baking program, capacity of the ovens etc.

### CoreProbe

Core temperature sensor for wireless core temperature measurement

- Measurement accuracy +1 °C
- Measuring results are displayed on a screen integrated in the door

### BakeIT Cloud™

- Documentation and recording of processes in the oven
- Comprehensive statistics relating to oven capacity, door opening, temperature progression etc.
- Production overview and planning

Better  
baking results  
and in certain cases  
up to 10 % shorter  
baking time with  
identical crust and  
browning



### Features in connection with the Virtual Baker®

- Cloud connectivity for all connected ovens and locations
- Monitor the processes in your ovens in real time using OvenView
- Real-time documentation for all connected processes, for instance the baking processes in your rack ovens using baking video and data history, continuous process optimization, quality assurance and product traceability
- Intuitive production planning, for example to be able to react quickly to temporary market demand

### User benefits

- Cost-efficient, manufacturer-independent cloud solution
- Reliable documentation of the processes recorded at each stage
- Simplified and intuitive production planning
- Access to temperature curves and other production data for energy optimization and refining the baking program
- HACCP support and improved product traceability

## Advantages...

- Increased process reliability
- Improved quality due to core temperature data
- Automated documentation of processes in the oven
- Simplified compliance with hygiene regulations, for example HACCP hygiene indicators
- Simplified product traceability as a result of image documentation
- Instruction times for new staff are shortened

CoreProbe  
sensor  
technology

**Virtual Baker®** – AI-based assistance system  
**BakeIT Cloud™** – management platform  
**CoreProbe** – cable-free core temperature sensor  
**BakeIT Freshness Monitor** – customer information display  
**OvenView** – process monitoring software

Graphical  
evaluation of  
sensor data





Image  
documentation  
using sensor  
technology



BakeIT  
Cloud



Freshness  
Monitor



Core  
temperature  
indication and  
documen-  
tation



Data is  
available  
globally and  
independent of  
system





# Freshness Monitor

Using the Freshness Monitor you can utilize data collected from the Virtual Baker® to inform your customers in real time when the baked products will emerge fresh from the oven. With no additional outlay, you generate more demand and entice your customers to stay and purchase.



The  
Freshness  
Monitor  
will give your  
customers an  
appetite

The Freshness Monitor comes with a wide range of **back-grounds** and **its own product images**, which give your customers an appetite for more. Using **short phrases** you can use them to offer freshly baked products and brand your own **logo** on them.



# WP BAKERYGROUP

 Werner & Pfleiderer  
Bakery Technologies

 Werner & Pfleiderer  
Industrial Bakery Technologies

 Werner & Pfleiderer  
Instore Baking

 Werner & Pfleiderer  
Bakery Service

 Kemper

 Haton

 Winkler

 Riehle

WP BAKERY GROUP USA  
2 Trap Falls Road, Suite 105  
Shelton, CT 06484

Phone 203-929-6530  
Fax 203-929-7089

[info@wpbakerygroupusa.com](mailto:info@wpbakerygroupusa.com)  
[www.wpbakerygroupusa.com](http://www.wpbakerygroupusa.com)