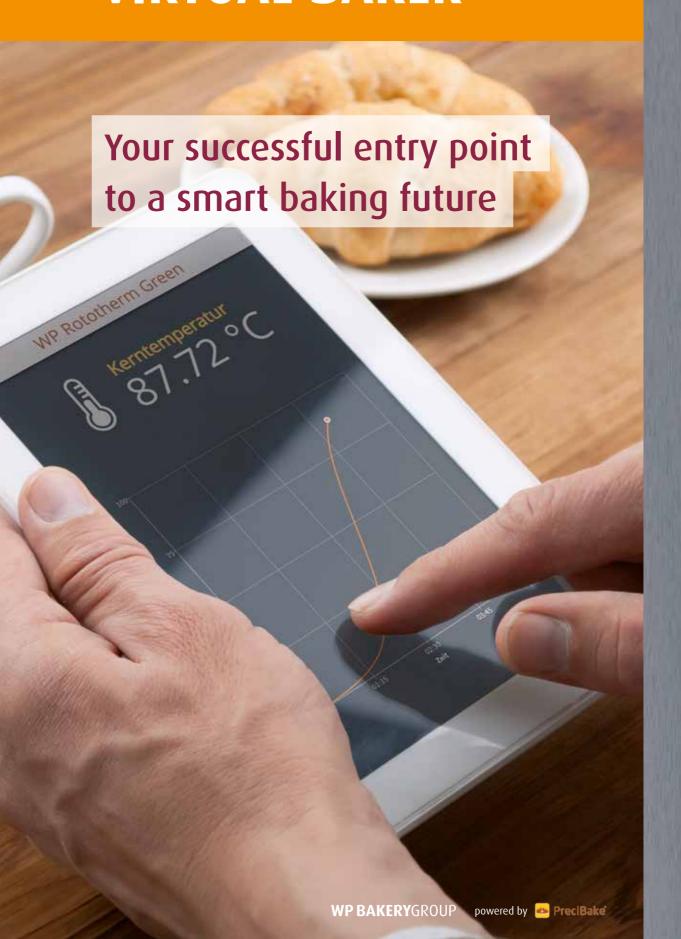


## VIRTUAL BAKER®



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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 BakelT 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® – Al-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



## 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 backgrounds 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.

