



**PILOT
PROJECT**
On request

| BAKISTO

Fresh from the oven - automatically

/ BAKING 4.0

Minimal effort – maximum results

■ **Freshly baked goods** also without a traditional baker on site – this has long been one of the solid achievements in the food retail sector. White, brown or wholemeal bread, croissants or bread rolls: with Bakisto, Wanzl has succeeded in integrating baking and the presentation of baked goods and transforming them into a fully automated process. From the loading and the actual baking process to the goods removal at the point of sale, we were able to link all the process steps together here.

The result is impressive across the board: Bakisto relieves the burden on the store operator with a few manual work steps that can be flexibly integrated into the daily routine with low personnel costs and fulfils the customers' desire for clearly presented, oven-fresh baked goods!



↑ **AT THE CENTRE OF ATTENTION:**
BakeOff modules from Wanzl make shopping for baked goods an irresistible pleasure.

■ Our cooperation partners

FANUC

FANUC is one of the most successful robotics manufacturers in the world. With the Bakisto, FANUC cobots are used for fast, precise and smooth processes.

WIESHEU

WIESHEU is the market and innovation leader in baking at the PoS. The WIESHEU baking station in combination with the TrayMotion system for automatic loading and unloading of the oven ensures perfect baking results with Bakisto.





← **QUICK ACCESS WITH THE BAKING TONGS**

– Easy to close thanks to the self-closing hygiene flaps. These keep baked goods fresh and tasty for longer.

↓ **“BAKISTO AS A PRINCIPLE”:**

AI-powered robotics makes your baking process efficient at every stage

bakisto



bakisto

AUTOMATED BAKING AND STOCK MEASUREMENT WITH ARTIFICIAL INTELLIGENCE

- > **Controlled, consistent quality**
- > **Lower effort for daily inventory**
- > **Avoiding out-of-stock situations**
- > **Reduction of staff deployment**
- > **Saving on energy costs**
- > **Reduced foodwaste**
- > **Flexible baking plans**



| BAKING AS AN INTEGRATED PROCESS

Bakisto makes it easy!

■ **Baked goods presentation units** are now a permanent fixture, especially in larger food retail chains. The related challenges are manifold. Growing cost pressure due to rising energy prices, a lack of (operational) operating personnel or even rigid baking plans that do not adequately take local site conditions into account.

Bakisto takes care of all the phases of the baking process – from loading and baking to presentation and removal by the customer – in a single integrated process. Thanks to end-to-end automation, Bakisto can be operated with minimal personnel costs. There is no need for complex teach-in phases. All of this simplifies the overall process and saves a significant amount of costs.



↑ **BAKISTO ENSURES A HIGHLY ORGANISED BAKING PROCESS** for store operators. Manual work is only necessary in certain areas.

↑ ↑ **CONSISTENTLY HIGH QUALITY** is and remains the be all and end all: treat your customers to the best oven freshness with Bakisto.



→ **OUT OF STOCK?**
– **NOT WITH BAKISTO**

With the smart baked goods presentation unit from Wanzl, your offer compartments always remain perfectly stocked and your customers can access them at any time!



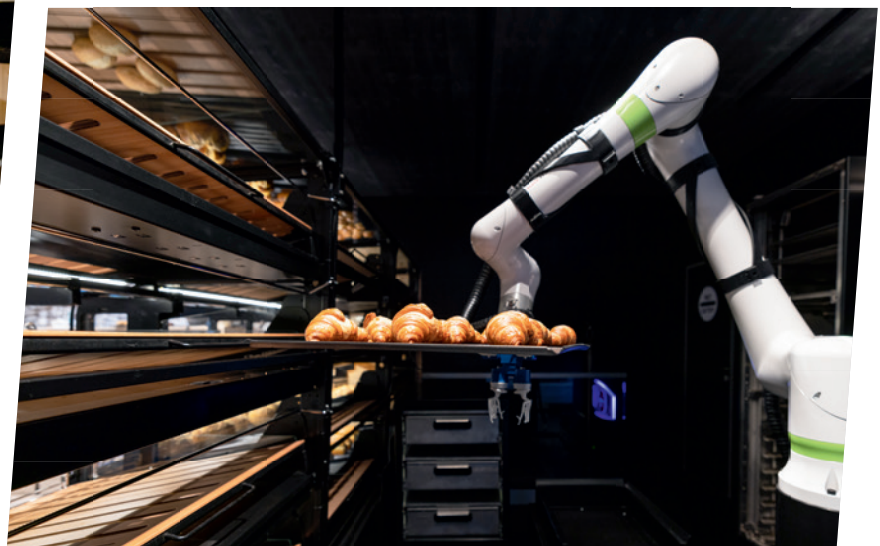
The use of artificial intelligence ensures optimal assembly and maximum efficiency through day-to-day planning. Manual recording of baked goods is thereby reduced to the necessary minimum and the expense for manual counting of baked goods at the end of the day is eliminated.



← **BAKING PLANS** with high complexity and low flexibility are a thing of the past. Today, the Bakisto AI creates plans that even take the weather into account!

← **BAKISTO USES AI-CONTROLLED** FANUC cobots for fast, precise and smooth processes – from picking up (frozen) goods to handing them over to the presentation system.

↓ **THE USE OF ROBOTS** provides the basis for implementing efficient, almost fully automated baking processes. This saves time-consuming manual work and allows the necessary personnel to be deployed elsewhere.

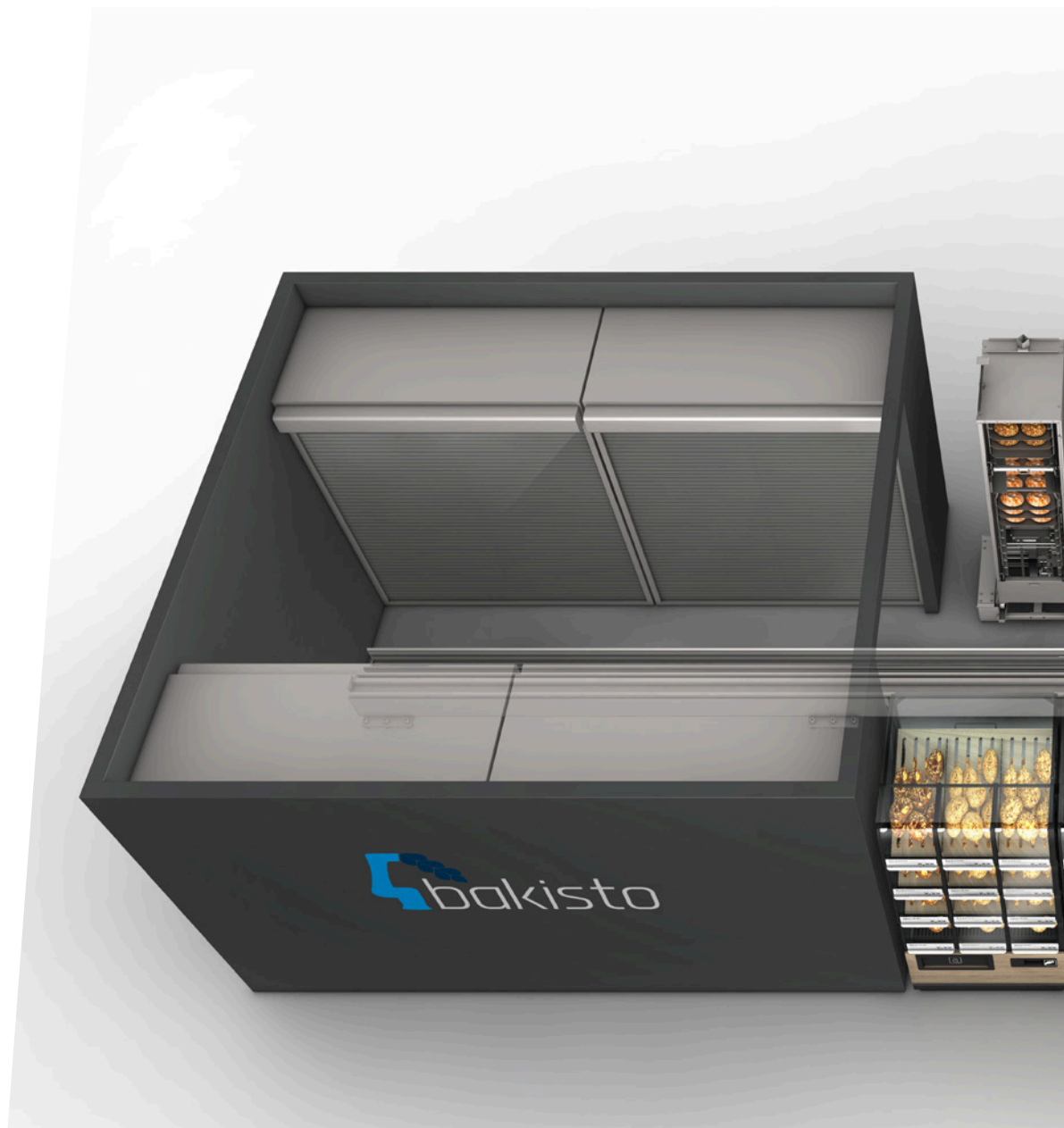


→ **BAKISTO:**

Three technologies – one solution that impresses all round.

↓ **BAKISTO:**

For a faster process between the individual baking processes, there are two loading trolleys in front of each oven as standard.



TRIPLE COMPETENCE – SIMPLY SUCCESSFUL

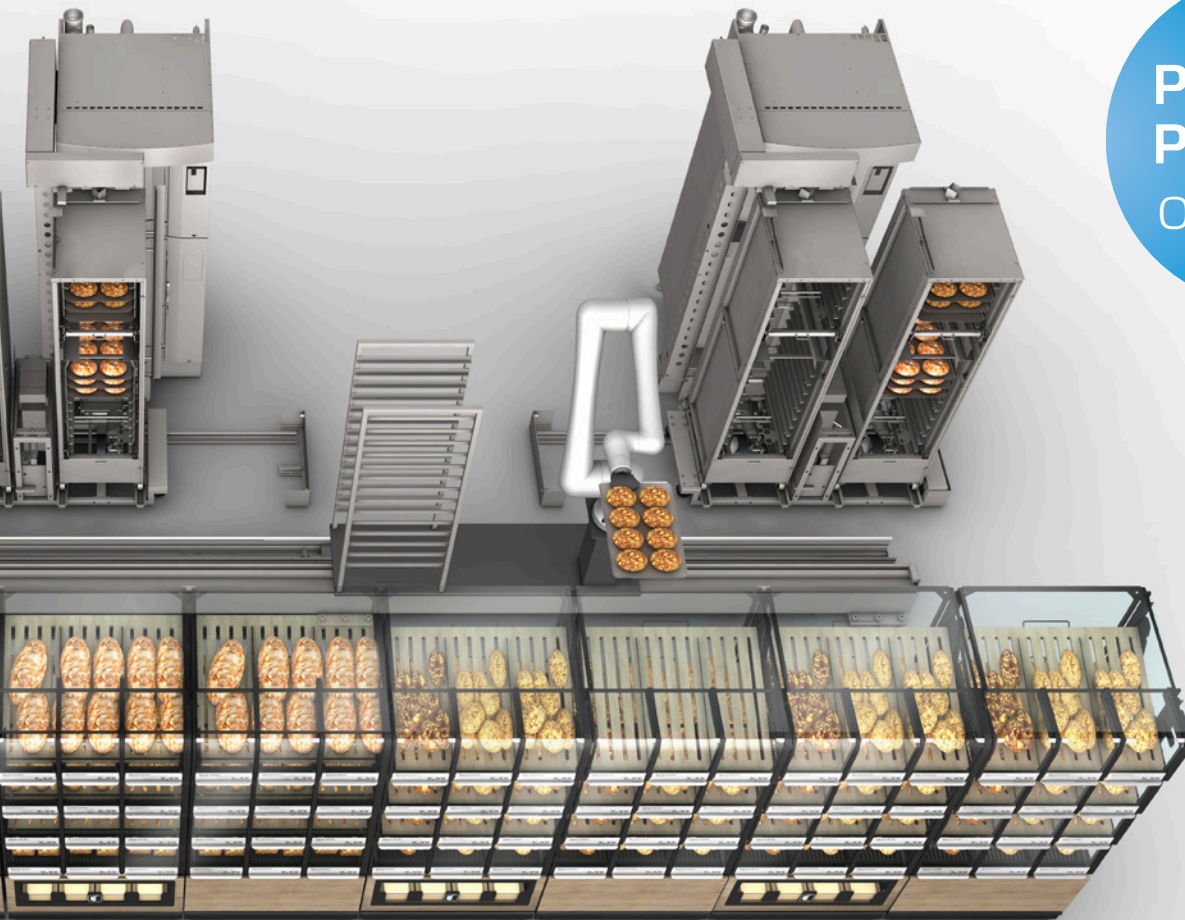
Prepare automatically – bake – present

■ **By means of intelligent integration** for maximum efficiency for the store operator: This is how the “Bakisto principle” can be summed up! The three key components of the overall system are the BakeOff i baked goods display unit from Wanzl, the oven with automatic TrayMotion loading and unloading system from WIESHEU and the collaborative, rail-operated robot from FANUC.

The AI of the BakeOff module from Wanzl is able to calculate at any time how many baked goods are required for current sales and how much needs to be prepared accordingly. Based on this data, the cobot removes the trays filled with frozen baked goods from the cooling system and transfers them to the loading system.



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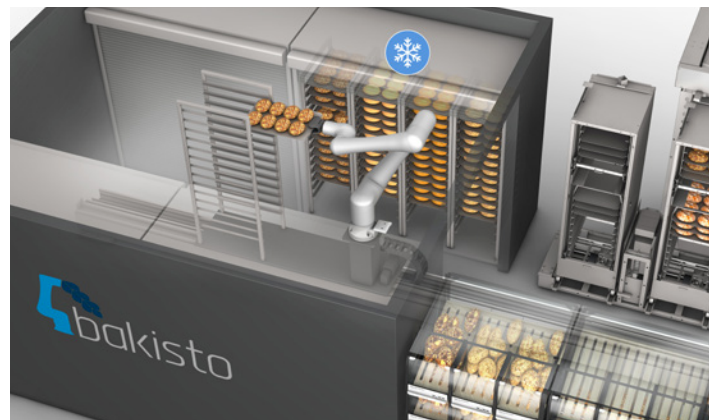


↓ **BAKISTO:**

The cobot pulls finished sheets of frozen dough from the cooling system and transfers them to the loading system.

From here, the TrayMotion loading system from WIESHEU takes over. This pulls in the loaded trays so that the baking process can then be triggered. After successfully completing the baking process, the trays are moved back into the loading system.

Here, the baked goods can cool down while, at the same time, space is already created for the next baking process. The cobot then fills the specified compartments of the Wanzl BakeOff with the finished baked goods. Directly linked to this, the AI is fed and optimised with the new inventory data.



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