



European Process Plant

**Equipping the
nation to eat better**

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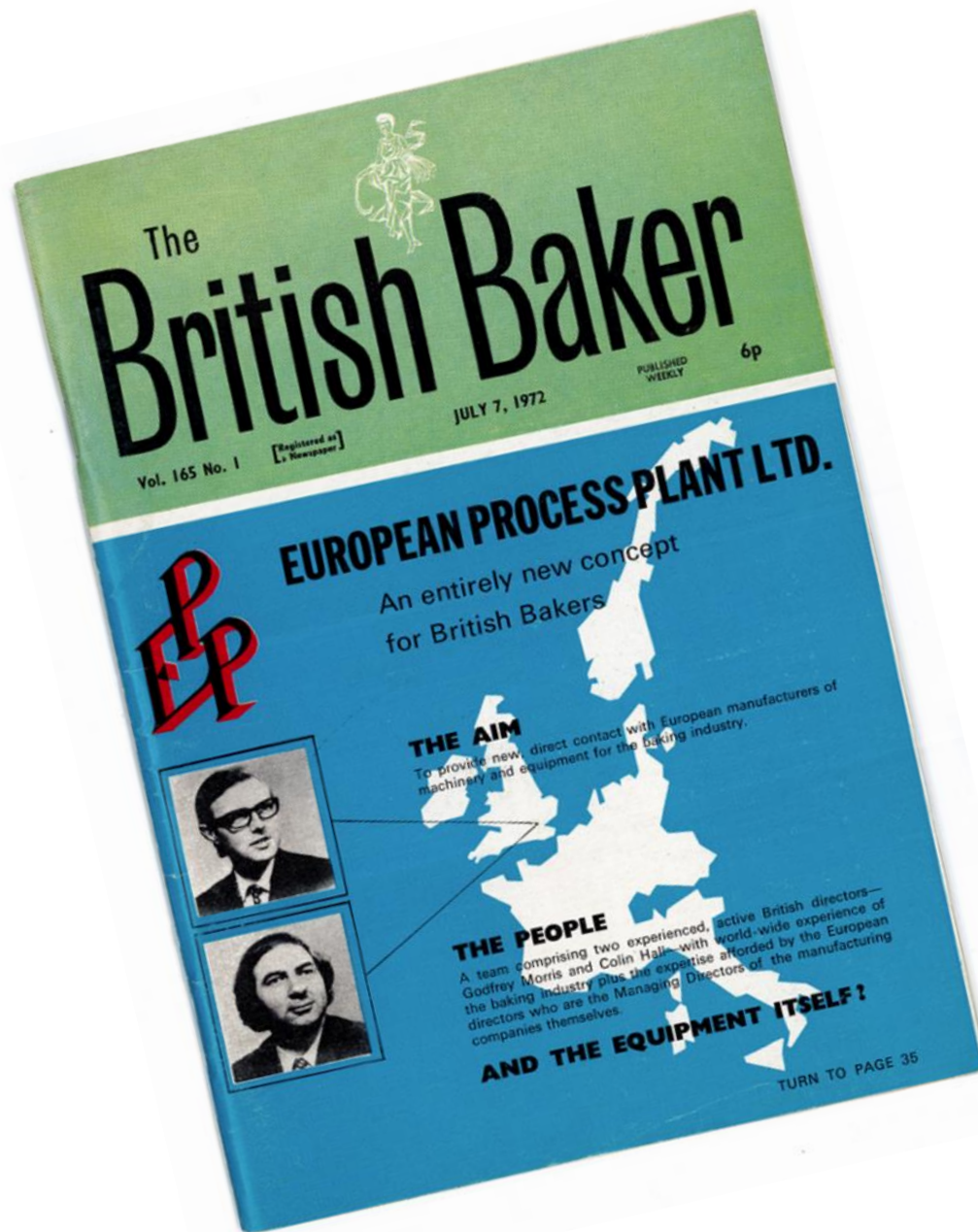


Are Bakeries Heading Towards Full Automation?

Will we see the robot baker?









EUROPEAN PROCESS PLANT LTD.

The direct link with the following leading European manufacturers enables us to do business with you — the British baker — at European prices plus a new and better factory back-up and service.

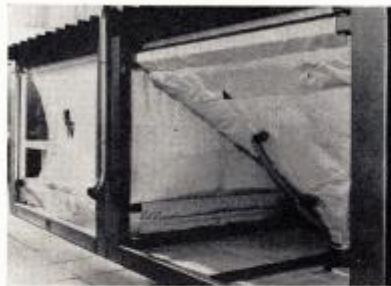
C. RIJKAART N. V., ASPEREN, HOLLAND.
IN-LINE PLANT — ENROBERS



As already purchased by leading British bakers

RIJKAART
Typical Universal Line incorporating Equipment for Continuous Dough Extension and Automatic Production of both Dough and Pastry Products such as Chelsea Buns, Sausage Rolls, Cornish Pasties, etc., etc.

MTV—MEHL TANK VERTREIBSGESELLSCHAFT M.B.H., BANTELN, W. GERMANY.



Variable geometry lifting Silos
One full — one empty

BULK STORAGE SYSTEMS with
UNIQUE TREVIRA SILOS

New Silo technique with variable geometry. Inexpensive installation. Made to measure for even the smallest and lowest sites. Robust — Reliable Interior — Exterior

ALSO — Bread and Roll Plants; large and small. Special Moulders. Mixers — Ultra Rapide (C.B.P.) and Planetary

FOR FURTHER INFORMATION ON ABOVE contact GODFREY MORRIS or COLIN HALL
NOW AT:

EUROPEAN PROCESS PLANT LIMITED,
79 Commonfield Road, Banstead, Surrey.

Tel: Burgh Heath 54783



EUROPEAN PROCESS PLANT LIMITED
175 High Street Banstead Surrey





Mechanically replicating the physical actions of bakers



Artisan bread : every one identifiable but uniformly different

Drivers of automation



1. Need

➤ Reduced work content

➤ Product development

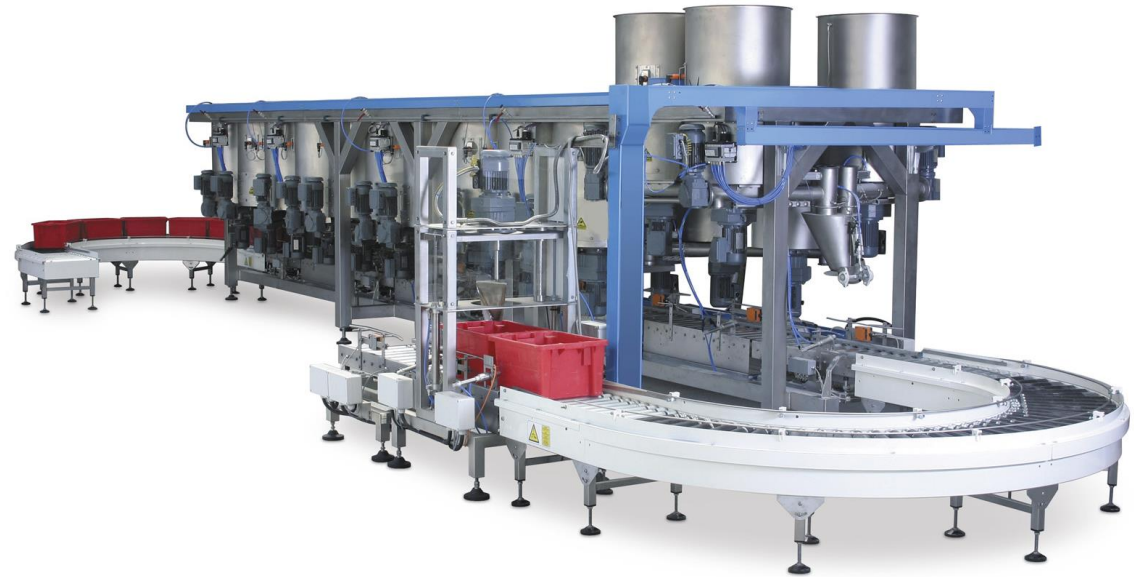
&

2. Technological Capability





Automatic handling of minor ingredients





Automatic handling of minor ingredients

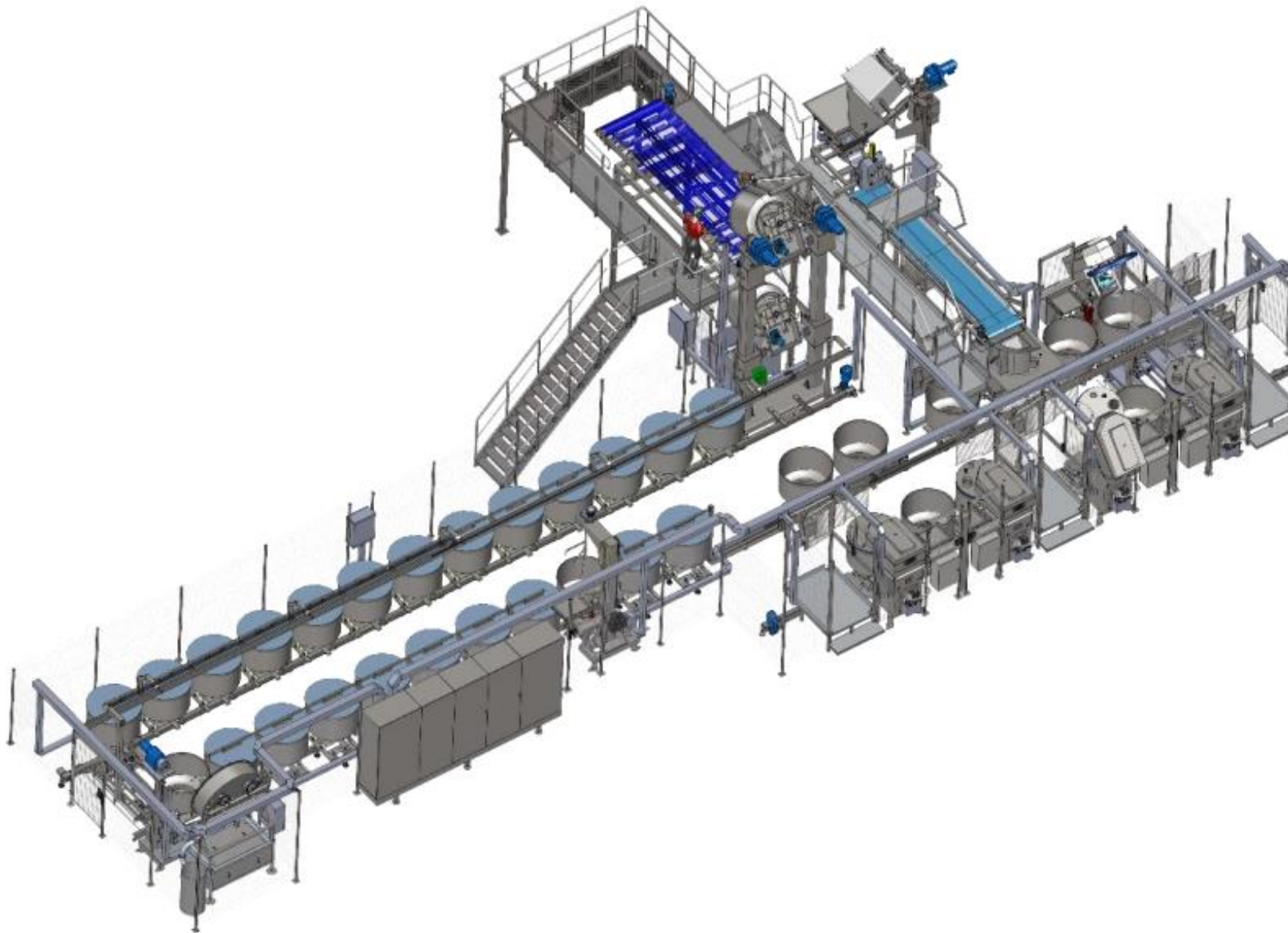


Automated sponge dough system with resting



Continuous Dough Process

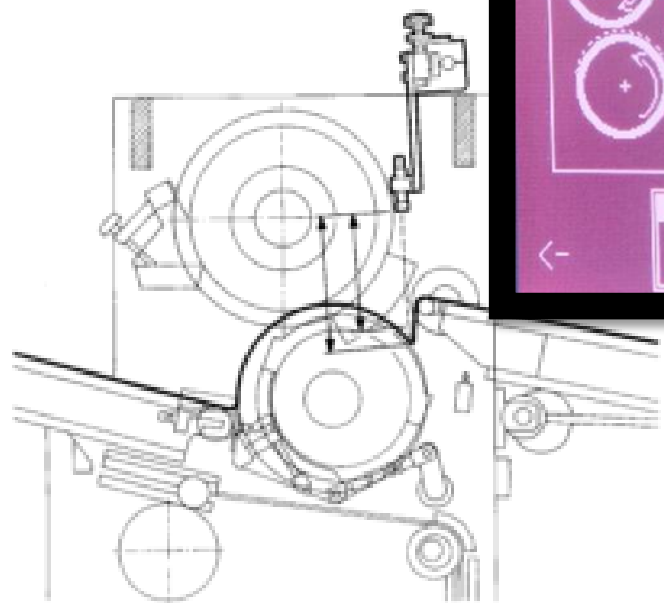




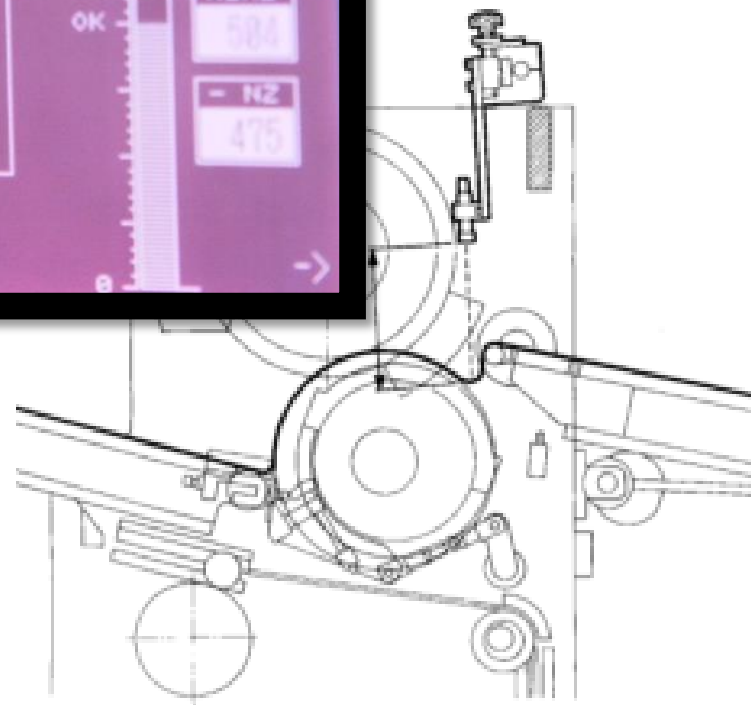
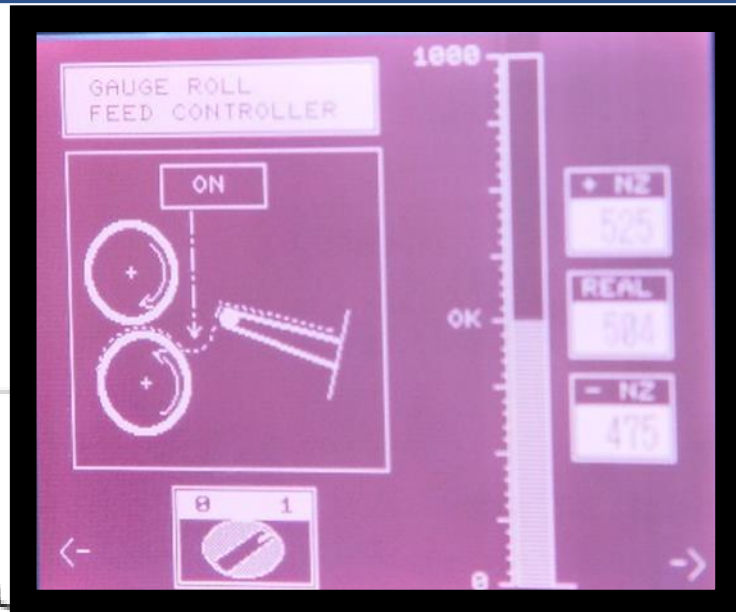
Automated sponge dough systems: with 20 hour resting



Will automation ever handle very delicate doughs?



AN OVER FLOW OF DOUGH MASS
OCCURS AT THE NIP OF THE ROLLS
THE SYSTEM WILL AUTOMATICALLY REDUCE THE
SPEED OF THE MACHINERIES UP STREAM TO
ESTABLISH THE STANDARD CONDITION OF THE
DOUGH SHEET. NO OPERATOR INTERVENTION



DOUGH SHEET LOOP RUNNING WITH
THE CORRECT TENSION



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April 2, 2022

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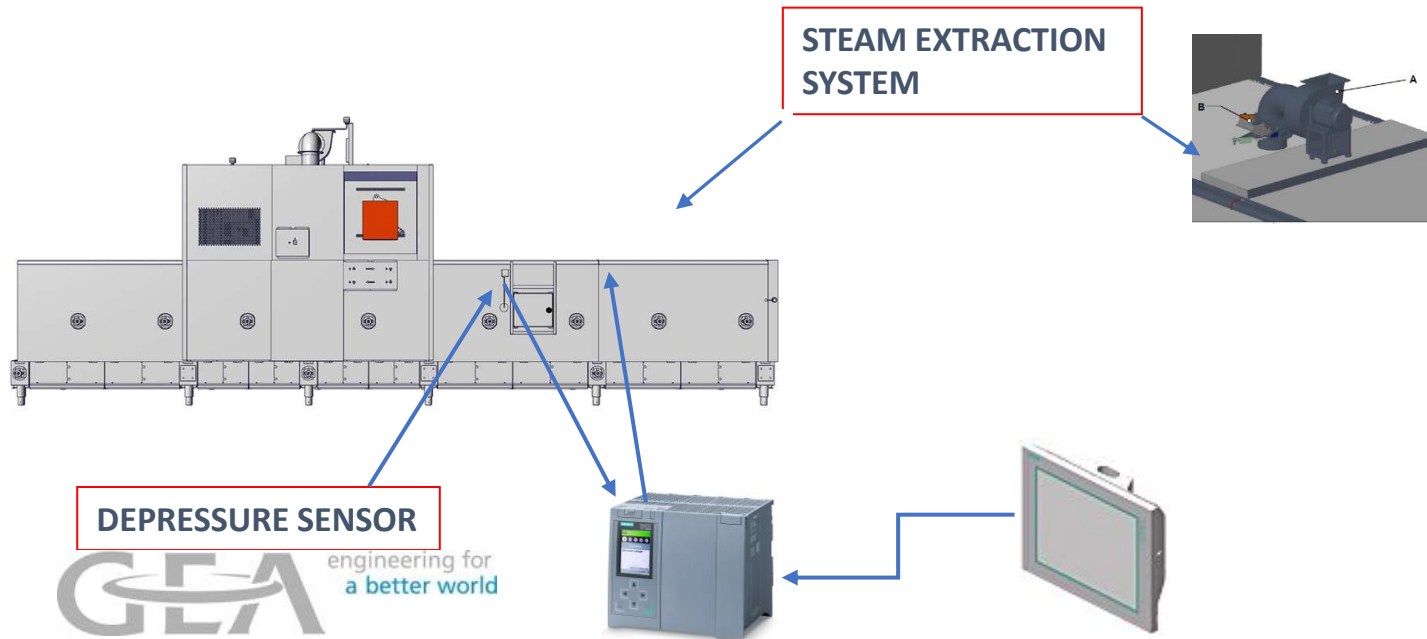
Micro adjustments: controlling dough sheet tension



Dough cutting: in reach of artisan bakers



Baking – improving consistency



Micro Adjustments: controlling pressure within baking chamber to optimise the bake & energy saving





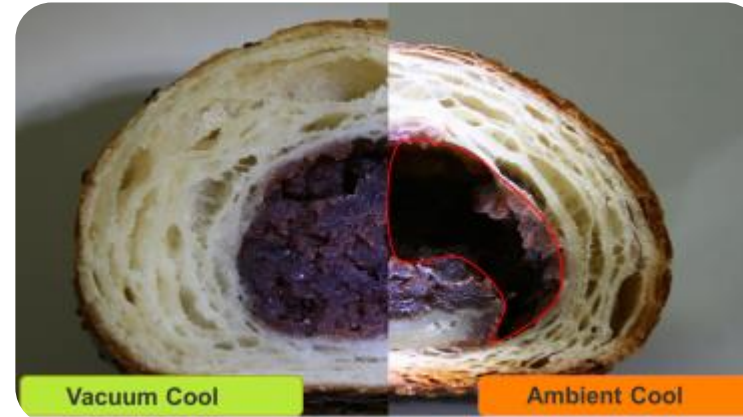
MIWE

Automated handling of artisan dough into deck oven

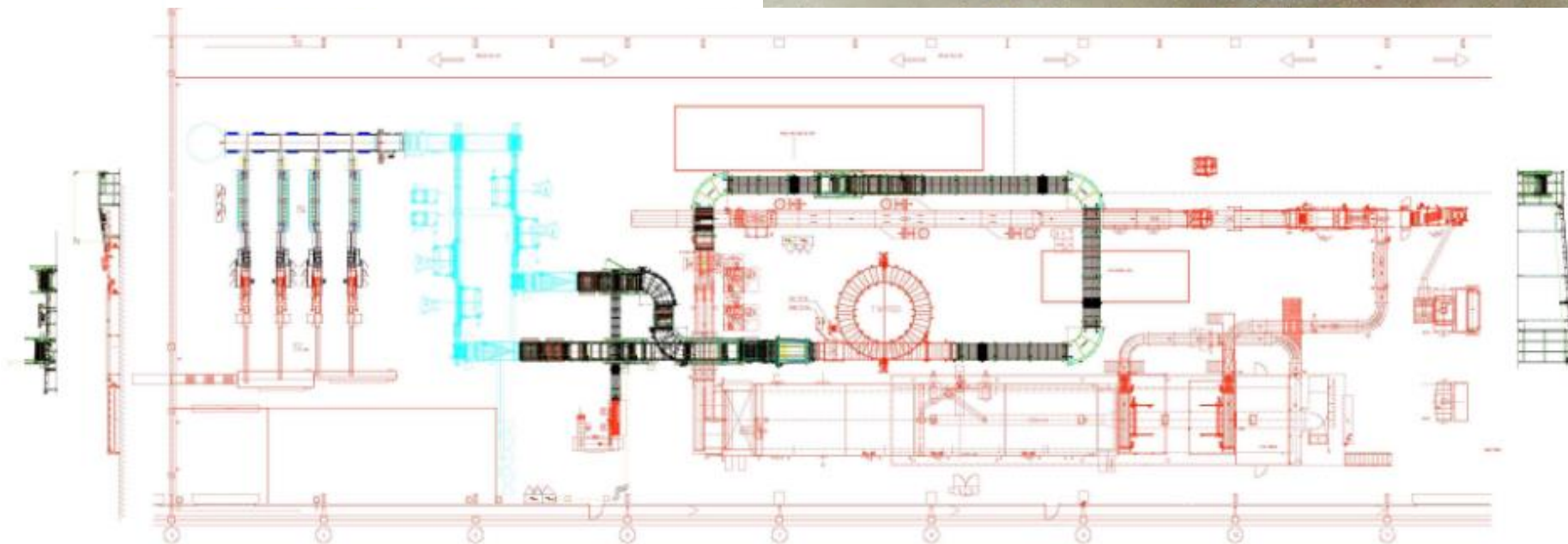


MIWE

Automated handling of artisan bread out of deck oven



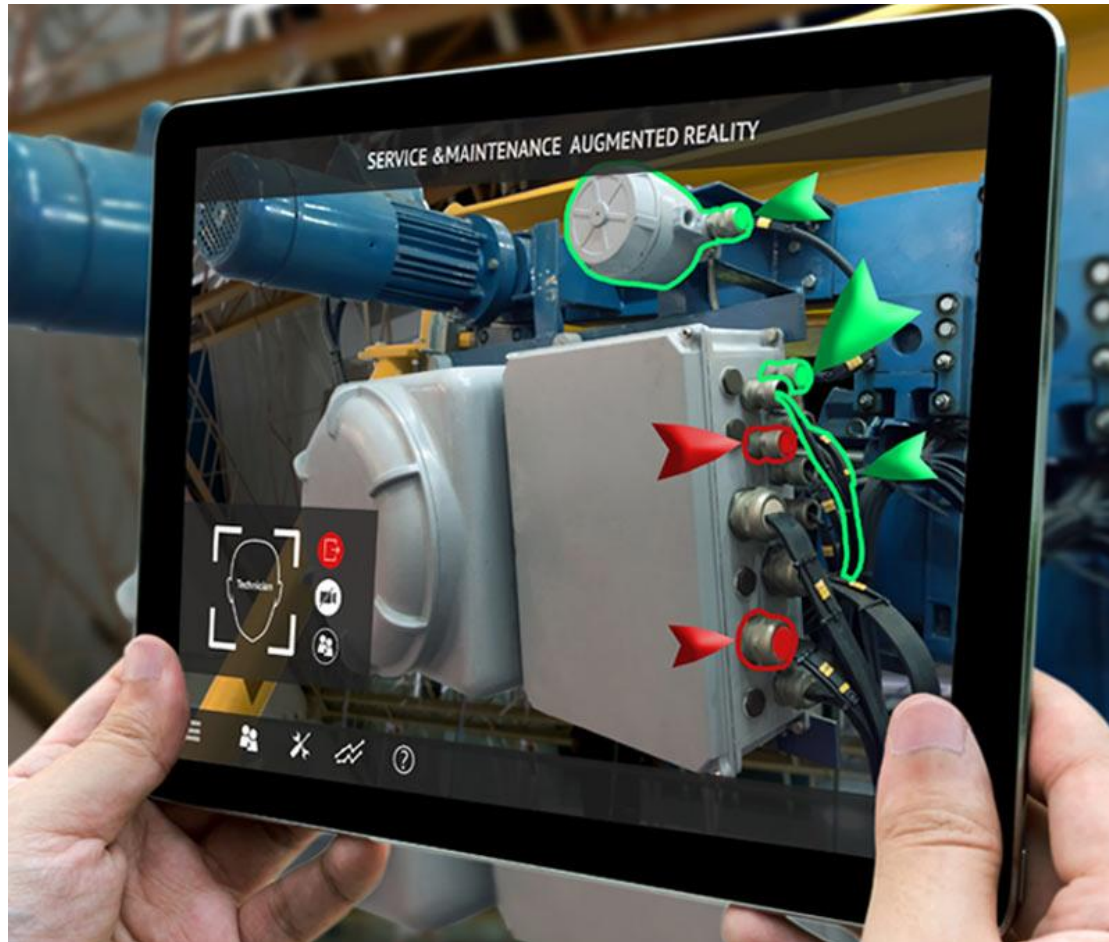
Vacuum baking: baking and cooling simultaneously







Can automation make hygiene simpler ?



Augmented reality used for maintenance tasks



**“No tools” strip down of product
handling system**





What we will see next....

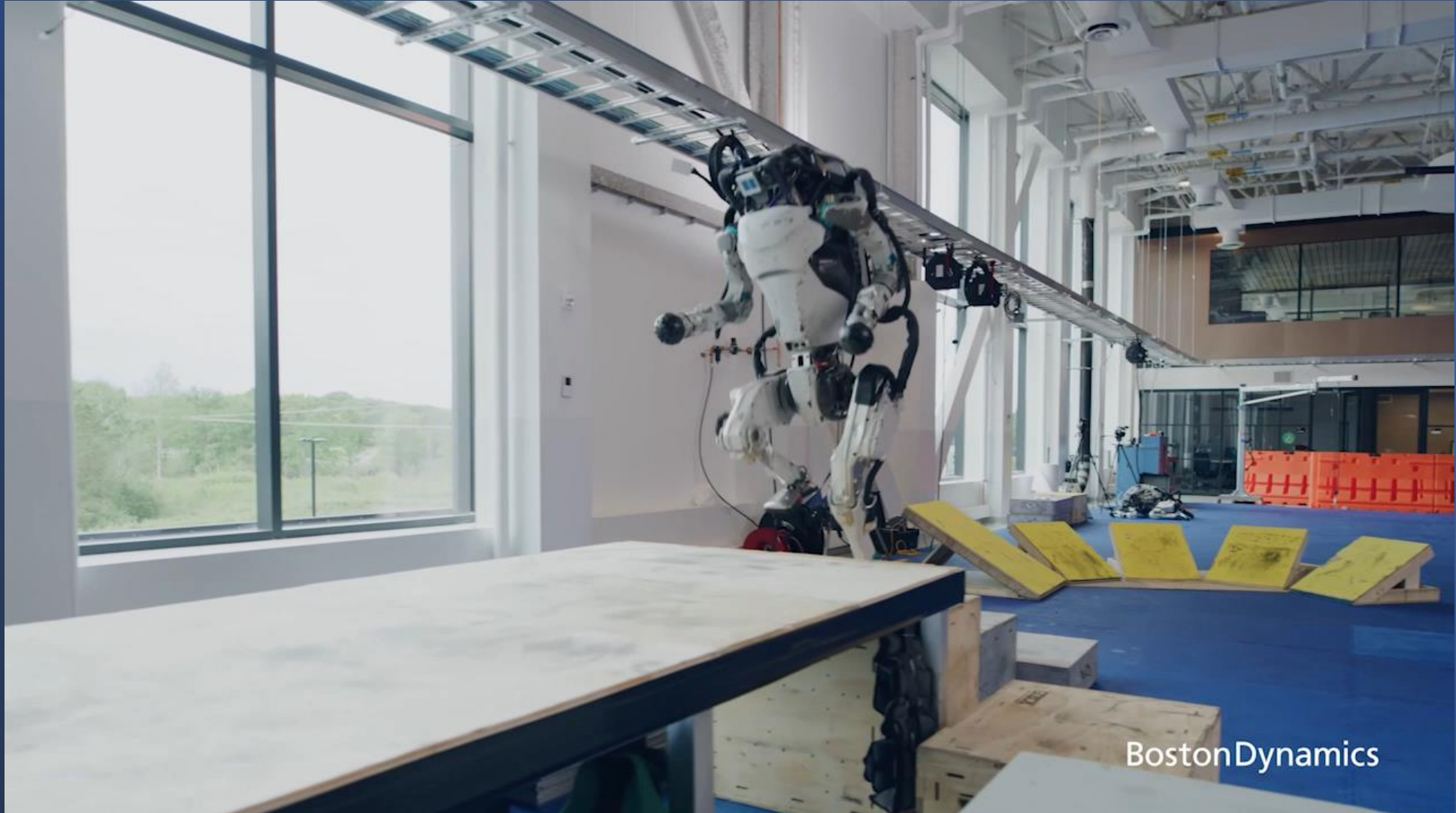


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This technology already exists.
Is the robot baker in the next 100 years really that inconceivable?



With thanks for contributions from



BostonDynamics



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