

Baker-Bot Quad

Fully Integrated Robotic System

The Baker-Bot Quad is a modular robotic system with an integrated conveyor and four direct-mount, 3D vision cobot arms.

Unlike other large and often caged robotic systems, the Baker-Bot Quad has a safe, small footprint that is capable of numerous application capabilities and high production rates for the baking, food, dairy, medical and pharmaceutical industries.

Capable of everything from fully decorating cakes to targeted filling and depositing.



Benefits

- Turnkey integrated solution with fast deployment
- Compact system with a small footprint
- Easy to operate — no need for technical knowledge
- Works safely without the need for guarding
- Versatile and easy to configure for various applications

Features

- Modular cobots with 5 kg payload
- Full washdown for food processing environments
- 3D vision for accurate product detection
- Quick tooling changeover
- Touch screen user interfaces with recipe storage
- Robust industrial design

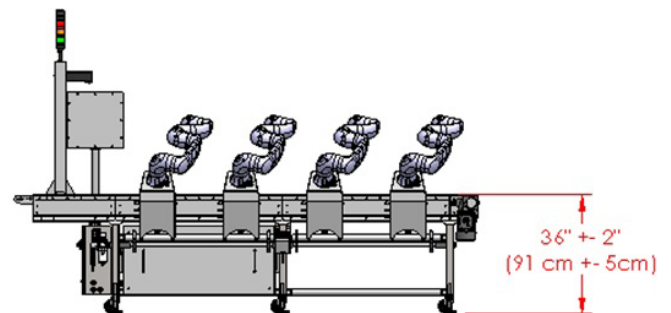
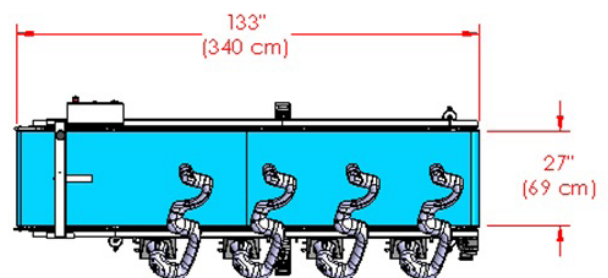
Specifications

- Standard system lengths from 7 ft (2 m) with the option of adding extendable 4 ft (1.2 m) increments.

POWER REQUIREMENTS

Electric: 230 VAC three phase

Pneumatic: 8 - 16 cfm @ 80 psig depending on application



APEX MOTION CONTROL

| | | | |
|-----------------|--|------------|--|
| Cake Base Icing | | Decorating | |
| Depositing | | Other | |

Build Your Bot

Base System

| | | |
|-------------------------------|--|--|
| Line Orientation | Left hand or right hand | |
| Base Module 7 ft (2 m) | includes 4 robots, 3D vision | |
| Extension Module 4 ft (1.2 m) | one or more, each can include 2 robots | |

Robot Arm

| | | |
|--------------------|--|--|
| Universal Robotics | Universal UR 5 Arm, 35" reach | |
| Doosan | Doosan 509 Arm (IP66 washdown), ~30" reach | |

Standard Nozzles

| | | |
|-----------------------------|---|--|
| Low Flow | Fine decorating and cake writing | |
| High Flow / Extra High Flow | Shell borders, standard decorating tips | |
| Max Flow | Portioning and depositing | |
| Recirculation Hose | To recirculate warm products back to hopper | |
| Other | Custom nozzle or tool | |

Cake Base Icing Nozzles

| | | |
|-------------------------------|--|--|
| Round Cake 360 Adapter | Required for use with Mid-Fill and TSI nozzles | |
| Mid-Fill Nozzle | For spreading mid fill layer on round cakes | |
| Top and Side Icing Nozzle | For base icing top and side of round cakes | |
| Rotary Cutoff Spreader Nozzle | For icing the top or rectangular cakes | |
| Side Icing Nozzle | For icing the side of rectangular cakes | |

Cake Heads

| | | |
|-------------------|----------------------------------|--|
| Cake Head Adapter | One required for mounting heads | |
| Decorating Head | Dollops, Stars or Rosettes | |
| Drizzle Head | Drizzling caramel, chocolate etc | |

Product Tanks and Depositors

| | | |
|-----------------------|---|--|
| Product Pressure Tank | | |
| Depositor | | |
| Depositor Control Kit | For controlling a piston or servo depositor | |