

Seminar explains how bakeries can build a better business using robotic automation

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ABB's forthcoming bakeries-focused Switch to Robots seminar (<http://bit.ly/S2RBakery>) will explain how ongoing developments in robot technology are opening up new possibilities for transforming productivity and efficiency in baking applications.

Taking place at ABB's Solutions Centre in Milton Keynes on Wednesday 26th April 2017, the event will show how robots can bring a range of benefits including enhanced flexibility to handle multiple products, reduced wastage and increased yields.

Specifically designed for those with little or no experience of robotic automation, the seminar provides a step-by-step guide to introducing robotic automation to the factory floor. All aspects are covered, including how to tell whether a robot could be beneficial, how to design a robotic installation, where to get help and how to make a financial case for an investment.

Real-life examples of bakeries that are using robotic automation are also included, showing how modern robots are handling a growing range of tasks, from picking, packing and palletising through to slicing and decorating baked goods.

There will also be a hands-on workshop session in ABB's training centre, providing the opportunity to see and use some of the latest robot technology, as well as a demonstration of ABB's RobotStudio offline programming software, which enables complete robot cells to be developed in a simulated environment without disrupting actual production.

"Misconceptions about the cost, flexibility and complexity of robots are stopping many small to medium UK bakery companies from realising their true potential," says Mike Wilson, General Industry Sales Manager for ABB Robotics in the UK and Ireland.

"One area where they could really be benefitting is in wastage reduction. The Waste and Resources Action Programme estimated that over 90,000 tonnes of avoidable waste were generated by the bakery, cake and cereals sector in 2014/15. This presents scope for massive potential savings, savings which robots have already been proved to be able to deliver for bakeries around the world."

"Our Switch to Robots event will help bakery businesses to easily identify whether a robot could be beneficial and explain the steps they need to take in specifying and installing the best solution for their requirements."

To book your place, please email robotics@gb.abb.com or call 01908 350300, ref. 'Switch to robots seminar - bakery' or visit <http://bit.ly/S2RBakery>.