

# AGV SYSTEMS: EVOLVE YOUR BATCH MIXING SYSTEMS

## Scalability. Reliability. Flexibility. Profitability.

When it comes to investing in automation, these four traits top every commercial baker's wish list. As they strive to boost operational efficiency and productivity, bakers want solutions that integrate easily with existing equipment, fit within the allotted footprint, align with their budget and address the lack of skilled labor.

With these parameters in mind, DIOSNA and VMI, two technology brands of Coperion, combined their areas of expertise to develop an Automated Guided Vehicle (AGV)-based transport solution specifically for batch mixing systems in bakeries of all sizes.

When developing the system, the brands focused on one main goal: providing commercial bakeries with a fully integrated, scalable logistics solution that would streamline the front-end process of dough handling by allowing automated transport of mixing bowls and dough-resting tubs to various areas.

"We realized we could build on proven technologies to deliver a solution precisely aligned with bakers' needs," said Arnaud Boutin, R&D project manager for Coperion's VMI. "We can adapt the AGV technology to fit the customer's footprint and existing equipment, allowing us to optimize their overall process without any major changes."

At the core of every successful project is a solid foundation. That's why DIOSNA and VMI prioritize comprehensive real-time simulation before any operator training begins. It ensures full feasibility and helps minimize unexpected challenges.



"Our experts work closely with the customer to understand their production processes, specific requirements and physical constraints," said Peter Moormann, project and technical product manager for AGV Systems at Coperion's DIOSNA. "This hands-on collaboration allows us to tailor solutions that align seamlessly with the customer's goals and operational realities."





## Unifying Coperion Technologies

The integration of DIOSNA and VMI AGV technology is just one example of the possibilities that are unlocked through the unified technologies of Coperion. Bakeries can benefit from:

**An in-depth exchange of ideas, knowledge and resources.** This high level of collaboration results in state-of-the-art solutions.

**Highest quality.** Coperion's brands constantly collaborate to improve their products, learn from each other and provide the highest safety standards.

**Versatile and individual solutions.** Commercial bakeries benefit from a wide range of solutions tailored to their specific needs.

**Comprehensive support.** Coperion offers bakeries fast, reliable support, anytime and anywhere.

## Advantages of AGV-Based Automation

This new solution offers bakers:

- Higher flexibility and easy integration
- Increased productivity and consistency
- Enhanced scalability, flow traceability and operator safety
- Recipe management
- Easier access for cleaning and maintenance
- Improved process control
- Full automation of existing manual batch systems



Transform your bakery and baked goods production with AGV-supported solutions.  
Learn more at [www.coperion.com/fhn](http://www.coperion.com/fhn)



See all of Coperion's brands and solutions at IBIE  
Sept. 14-17. Booth #1825  
in the West Hall.