MIDWEST ENGINEERED SYSTEMS

BAKERMATE™ COLLABORATIVE ROBOT PLATFORM FOR BAKERS

MULTI-TASKING COBOT POWER TO KEEP YOUR BAKERY MOVING

The BakerMate™ is a portable cobot platform designed to automate common bakery tasks with speed, safety, and precision. Built with hygienic, food-grade design and simple, recipe-driven changeovers, it helps bakers maximize efficiency, reduce waste, and adapt quickly to changing production demands.

HYGIENIC, SAFE AND BUILT FOR FOOD & BEVERAGE

MWES delivers collaborative systems to meet industry requirements for hygienic design and food safety. Our systems integrate seamlessly into FSMA-compliant production lines, ensuring sanitary, efficient, and contamination-free packaging.

Why Choose BakerMate?

- **Industry-Specific Expertise**– Developed in response to direct input from bakers to meet the unique demands of bakery operations.
- **Trusted Engineering Partner**– Backed by Midwest Engineered System's 30+ years of automation integration experience across food and manufacturing industries.

KEY FEATURES:

- **CODE-FREE PROGRAMMING**
  Intuitive lead-and-teach functionality eliminates the need for specialized programming skills.
- **FAST & EASY CHANGEOVERS**
  Reduce downtime with rapid tool and recipe changeovers for different product formats and SKUs.
- **USER-FRIENDLY INTERFACE**
  Touchscreen controls simplify SKU selection, configuration adjustments, and real-time monitoring.
- **ADAPTABLE SOLUTIONS**
  Easily configured for your specific packages, SKUs, space constraints, and production goals.
- **SEAMLESS INTEGRATION**
  Designed to fit within existing production lines with minimal disruption and quick start-up.
- **SCALABLE & FUTURE-READY**
  Modular design and interchangeable end-of-arm tooling grow with your business and adapt to new market demands

www.mwes.com | 866.880.MWES | info@mwes.com

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BAKERMATE™ COBOT PLATFORM FOR BAKERS

STANDARD SYSTEM SPECIFICATIONS

AUTOMATION WHERE YOU NEED IT

The BakerMate™ performs a wide range of common bakery operations:

- Rack Loading & Unloading
- Depanning
- Decorating & Finishing
- Packaging
- Palletizing & More

EASILY INTERCHANGEABLE TOOLS

- Swap tools in minutes to redeploy between decorating, packaging, palletizing and more.

IP67-RATED ROBOTIC ARM

- Designed to meet food safety standards and withstand wet, washdown environments.

SIMPLE, RECIPE-DRIVEN TOUCHSCREEN INTERFACE

- No-code controls make SKU changeovers fast and intuitive—minimal training required. No programming needed.

HYGIENIC STAINLESS-STEEL DESIGN

- Open-frame, food-safe structure supports fast, effective sanitation.
- Sloped, sanitary cabinet to prevent moisture pooling.

COMPACT, MOBILE BASE

- Fits tight spaces with lockable casters for easy repositioning between bakery lines.

YOUR RECIPE FOR AUTOMATION SUCCESS

The BakerMate™ brings flexibility, hygiene, and ease of use to bakery automation—helping you redeploy labor, increase throughput, and deliver consistent results across every SKU. Backed by Midwest Engineered Systems' 30+ years of automation expertise, it's a solution you can trust to grow with your business.

Discover how BakerMate™ can transform your bakery—visit mwes.com/food or contact us today to schedule a demo.

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