



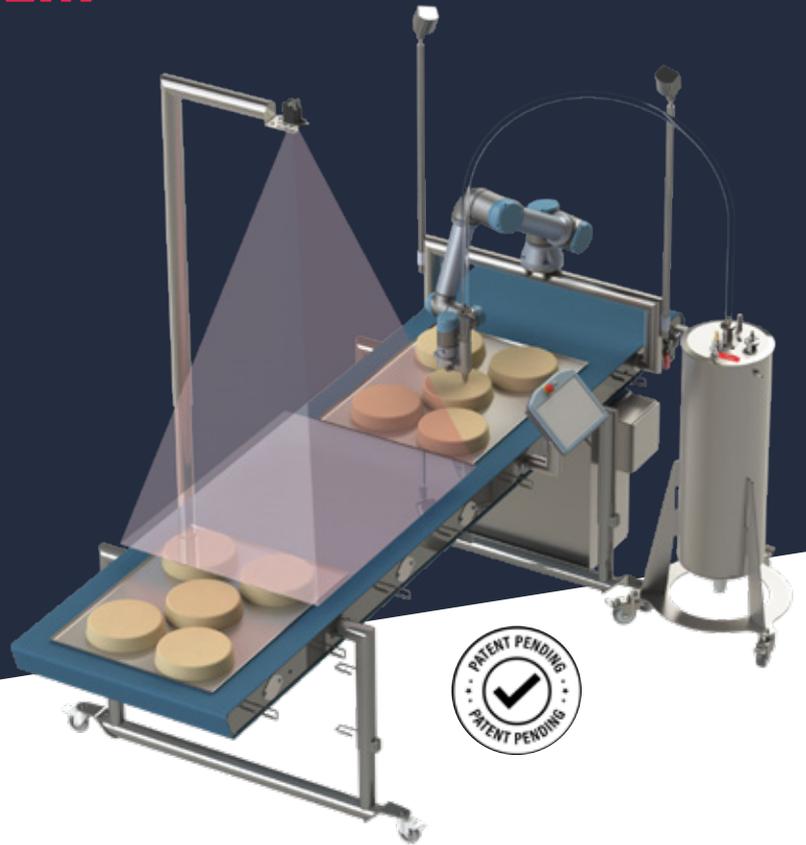
PINECONE
A U T O M A T I O N

THE MULTI-BOT SYSTEM

Is your production schedule a nightmare? You can't get enough staff to do the tedious & repetitive jobs or you can't find enough skilled labour? Look no further!

The Multi-Bot is a robotic solution built by bakers for bakers! (Anyone can use it, not only bakers ??)

But you are not a robotic programmer! No problem, we thought of that as well. You program the robot by teaching how to do it, just decorate a cake as you normally would do. The robot will learn and repeat the movement without any further programming.



APPLICATIONS

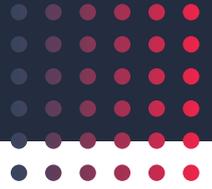
The possibilities are endless, but here are a few we love to do:
Whipped cream decorations | Buttercream decorations / Royal Icing decorations | Ganache & chocolate decorations

BENEFITS

When using the Multi-Bot system, you get the same product quality day & night, and your staff will thank you as their hands & shoulders no longer hurt from countless hours of squeezing a pastry bag.



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TECH



Power
230V / 80psi



Footprint
3m long x 1.2m wide



Robot
Universal Robot UR5e



Software
UR Cap for simple tasks or
Tracepen for complex movements



Pumps
Pressure tank or
pneumatic pump



Vision system
IFM or Sick



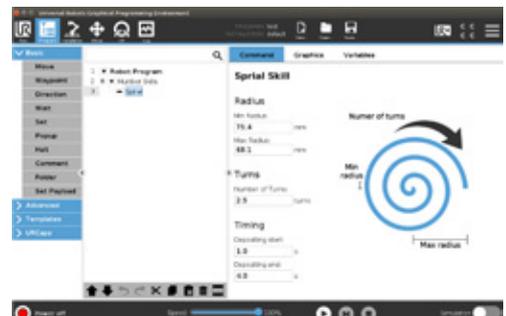
Nozzle



Tracepen



Control System



UR Cap