

Leyde Bakelift Pro

Automation of the baking process for deck ovens

Using Automation to Combat the Workers Shortage

04/2025

Bakelift Pro Overview

	<u>Bakelift Pro</u>	<u>Bakelift Pro SideMotion</u>
Description	Fully Automatic	Fully Automatic
Deck Width* [mm]	1200 bis 2000	1200 bis 2000
Deck Depth* [mm]	Up to 2400	Up to 2400
Load Capacity [kg]	120	120
Raising/Lowering	Automatic	Automatic
Loading/Unloading	Automatic	Automatic
Belt Movement	Automatic	Automatic
Side to Side Movement	-	Automatic
LED Lights	Standard	Standard

* Dimensions are customized, special dimensions are possible

Leyde - Bakelift Pro

The professional oven loader for the automated bakery

Fully automatic loading and unloading

Ergonomic & Effortless Working

Reduces downtime

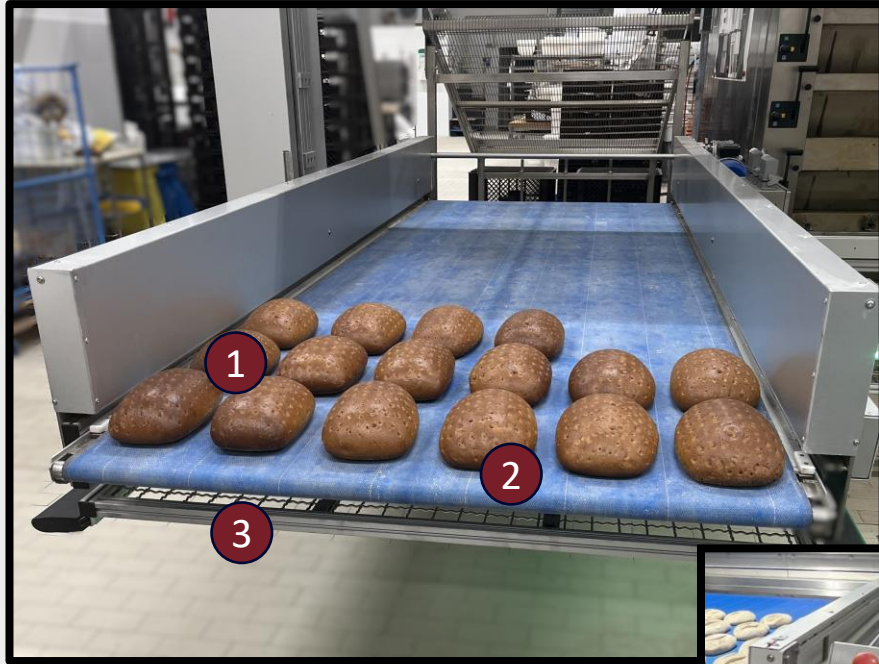
Optimized baking quality & higher capacity utilization:

- Simultaneous loading ensures consistent baking times - all breads are ready at the same time
- Precise placement maximizes baking surface utilization and increases efficiency

Perfection in every baking process - for more quality, speed and convenience!

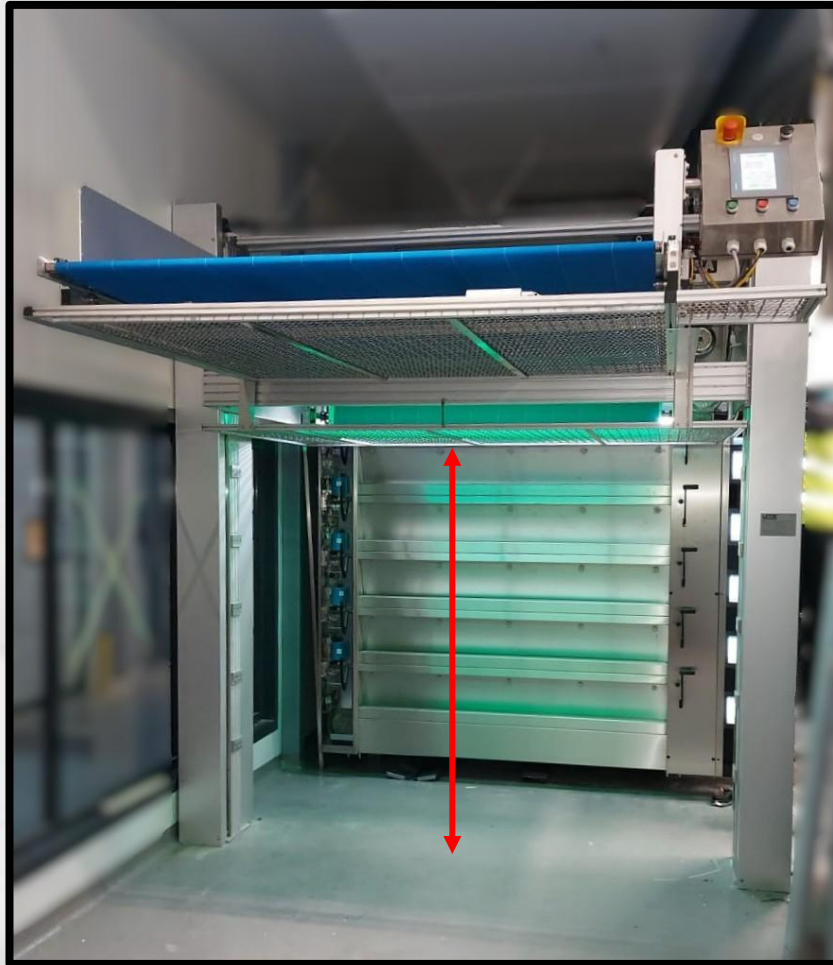


Bakelift Pro – Features



1. Loading and unloading from the front (compared with other Bakelift models sideways)
2. Automatic belt movement for baked goods when loading and unloading (via light barriers)
3. Safety features: collision grid, fall protection
4. Control via touchscreen and print heads

Bakelift Pro – Small Footprint



- No extra high baking chambers required: The sled height is 40mm
- 2 columns stand in front of the oven with an area of 440x270mm
- When using the Bakelift Pro it is moved to the working position
- The working position can be adjusted as required
- When not in use the Bakelift Pro can move to parking position enabling 2m headroom

Bakelift Pro – Controls

7" Touchscreen with Menu Buttons

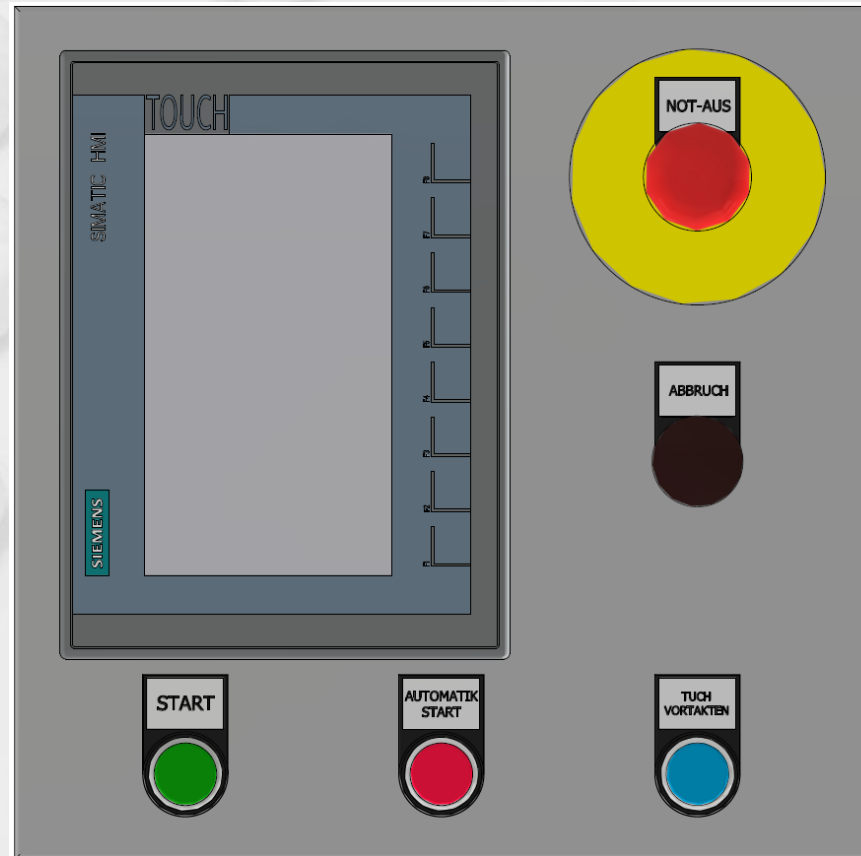
Start Button

Automatic Start Button

Emergency-Stop Switch

Abort Button

Belt Step Forward Button



Bakelift Pro – Controls

The diagram illustrates the control interface for the Bakelift Pro system, featuring a central menu and a vertical column of function buttons (F1-F8) on the right. Red arrows point from descriptive text labels to specific interface elements.

Central Menu:

- Auto:** A green button at the top of the menu.
- Grundstellung Einbacken / Ablauf:** Indicated by a green circle and an empty circle.
- Grundstellung Ausbacken / Ablauf:** Indicated by a green circle and an empty circle.
- Einbacken (Loading):** A column of buttons for Herd 1 through Herd 6. **Herd 3** is highlighted in green.
- Ausbacken (Unloading):** A column of buttons for Herd 1 through Herd 6.
- Zähler Einbacken:** A yellow box displaying the number **123**.
- Zähler Ausbacken:** A yellow box displaying the number **121**.
- Park-Pos 7:** A button located below the Herd 6 buttons.
- Ende Ausbacken:** A dropdown menu currently set to **bis Lichtschranke**.
- Ausbacken auf:** A dropdown menu currently set to **Aufgabe-Position**.

Function Buttons (F1-F8): A vertical column of buttons on the right side of the interface.

Annotations:

- Select Deck for Loading:** Points to the **Herd 3** button in the Einbacken column.
- Move to Parking Position:** Points to the **Park-Pos 7** button.
- Options for Process After Unloading:** Points to the **Ende Ausbacken** dropdown menu.
- Menu Buttons:** Points to the **F8** button.
- Select Deck for Unloading:** Points to the **Herd 1** button in the Ausbacken column.
- Counter Loading and Unloading:** Points to the **Zähler Ausbacken** display.

Bakelift Pro – Technical Data

	<u>Bakelift Pro</u>
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Deck Width* [mm]	1200 bis 2000
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Load Capacity [kg]	120
Raising/Lowering	Automatic
Loading/Unloading	Automatic
Belt Movement	Automatic
Side to Side Movement	Optional
LED Lights	Standard



* Dimensions are customized, special dimensions are possible

Bakelift Pro - Loading



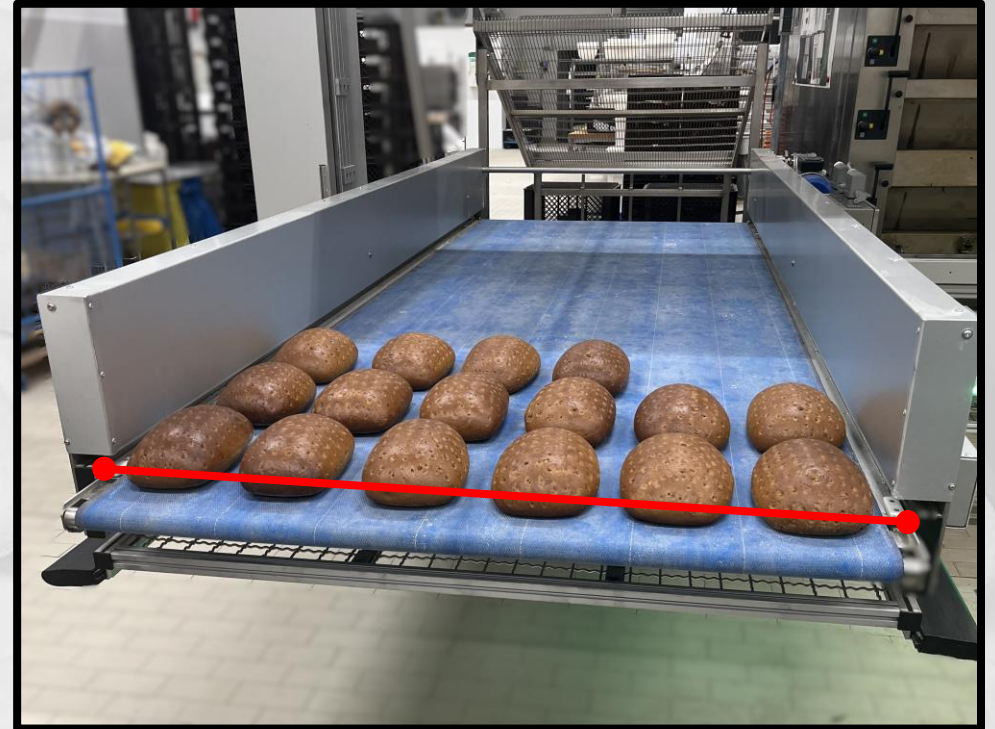
Loading Procedure:

1. The Bakelift Pro is moved from the parking position to the working position by pulling the pull switch
2. The sled can now be filled with dough pieces
3. The dough pieces get placed on the belt, the belt is moving forward automatically so more dough pieces can be placed
4. If the maximum loading area is reached, the belt no longer moves forward
5. By selecting an oven on the touchscreen, the Bakelift Pro automatically transports and unloads the dough pieces in the selected deck
6. The Bakelift Pro automatically returns to the working position after loading

Bakelift Pro - Unloading

Unloading Procedure:

1. The Bakelift Pro is moved from the parking position to the working position by pulling the pull switch
2. By selecting an oven on the touchscreen, the Bakelift Pro automatically unloads the baked goods
3. The Bakelift Pro automatically returns to the working position after unloading
4. The finished baked goods are automatically transported to the front edge of the Bakelift Pro
5. When the baked goods are picked up, the belt automatically moves forward so more baked goods can be removed (monitored by light barrier)



Bakelift Pro – Loading Table/Crawling Table



A Loading Table further increases the efficiency of the loading process: Dough pieces can be prepared on it while the Bakelift Pro loads and unloads

- Positioned in front of the Bakelift Pro
- After preparation the dough pieces are automatically transferred to the loader
- A Crawling Table offers further efficiency by crawling dough pieces directly from peelboards: Dough pieces are processed directly after the fermentation process
- Recommended applications:
 - Bakelift Pro SideMotion and Loading Table/Crawling Table
 - Bakelift Pro and Loading Table/Crawling Table with Unloading Table above

Bakelift Pro – Loading Table/Crawling Table



Crawling Table: Dough pieces are crawled from peelboards



Handover from Crawling Table to Bakelift Pro SideMotion

Bakelift Pro – Loading Table/Crawling Table

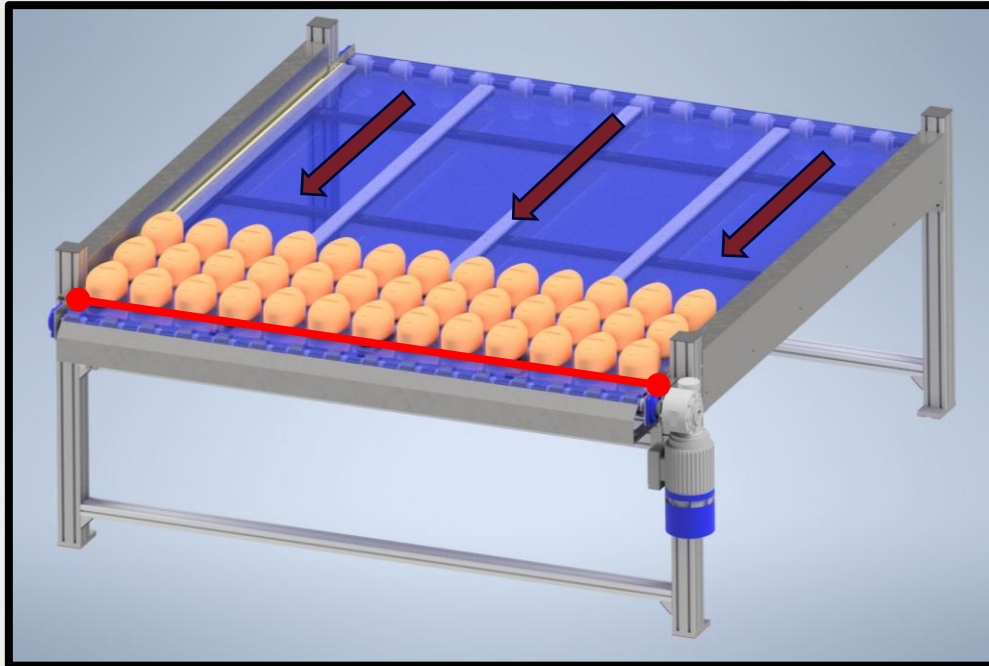
Procedure of Crawling Table:

1. The peelboards are placed in the appropriate form on the Crawling Table
2. The dough pieces are then crawled off the peelboards
3. Depending on peelboard size, peelboards are crawled up 2-3 times
4. If the maximum loading area is reached, crawling is no longer possible
5. The dough pieces are then transferred to the Bakelift Pro and automatically transported to the selected oven

Procedure of Loading Table:

1. The dough pieces are placed on the Loading Table
2. This works in the same way as the Bakelift Pro
3. The dough pieces get placed on the belt, the belt is moving forward so more dough pieces can be placed
4. If the maximum loading area is reached, the belt movement stops
5. The dough pieces are then transferred to the Bakelift Pro and automatically transported to the selected oven

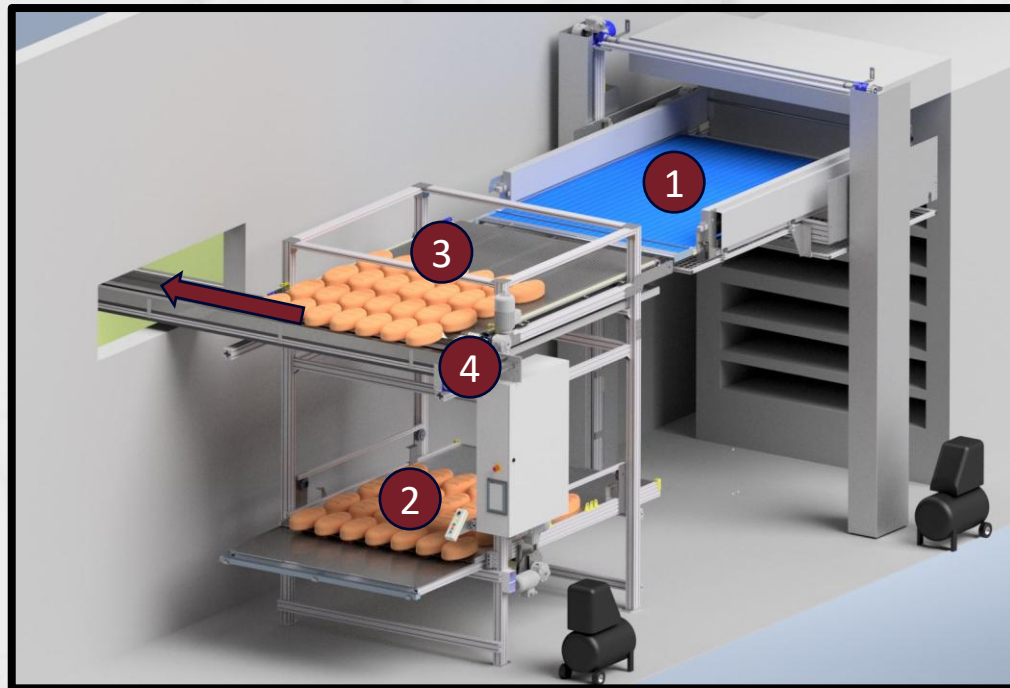
Bakelift Pro – Unloading Table



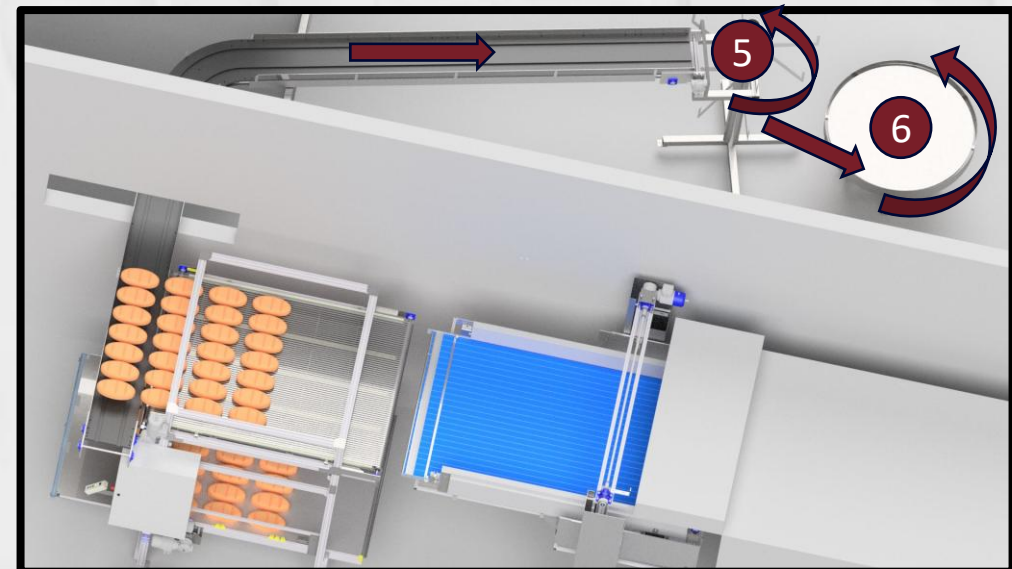
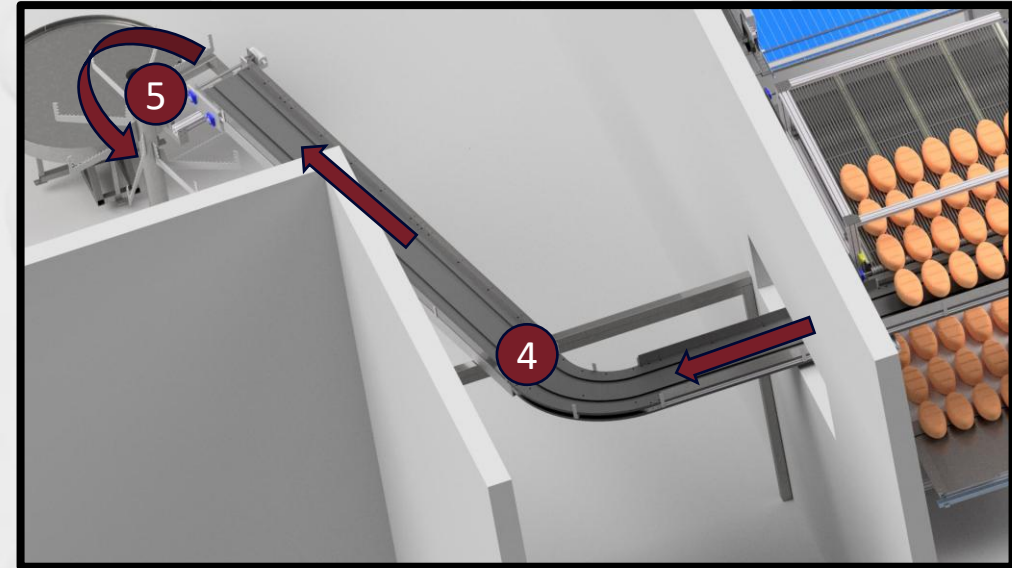
The Unloading Table accelerates the unloading process of the Bakelift Pro

- After unloading the oven the Bakelift Pro automatically moves to the Unloading Table and hands over the baked goods
- After handing over the baked goods the Bakelift Pro is ready again for further use
- The baked goods then move forward on the Unloading Table automatically until they reach the light barrier
- Optionally, a water sprinkler can be installed at the Unloading Table
- When the baked goods are picked up, the belt automatically moves forward so more baked goods can be removed (monitored by light barrier)
- Recommended applications:
 - Bakelift Pro SideMotion
 - Bakelift Pro and Loading Table/Crawling Table with Unloading Table above

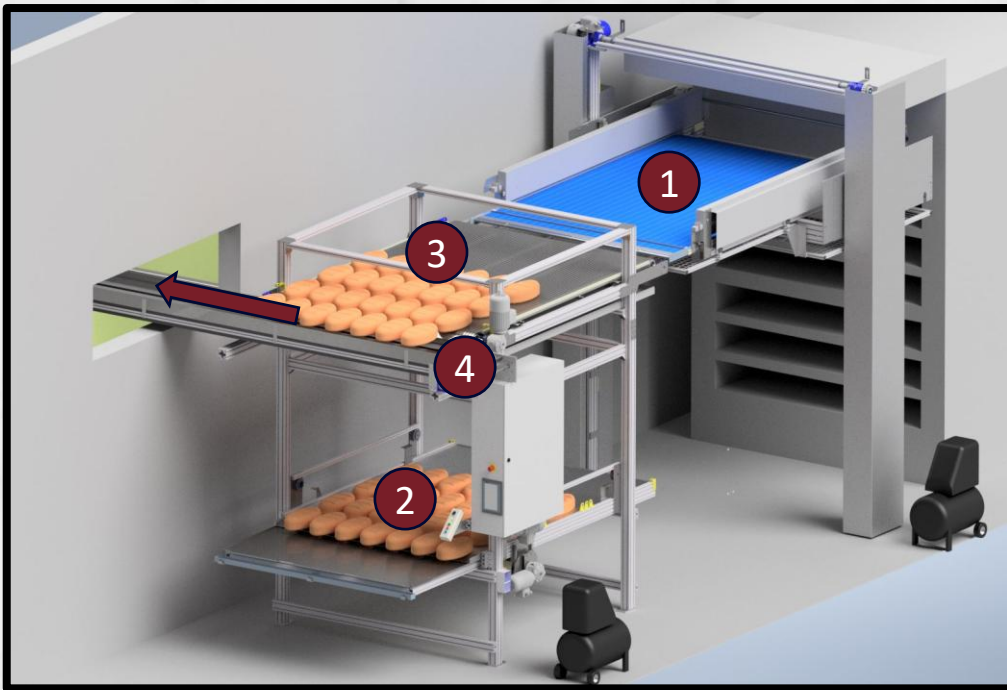
Bakelift Pro – Crawling Table with Unloading Table above



Bakelift Pro (1): Crawling Table (2) with Unloading Table above (3) and further transport (4). The finished baked goods slide down a spiral chute (5) onto a turntable (6) for packaging.



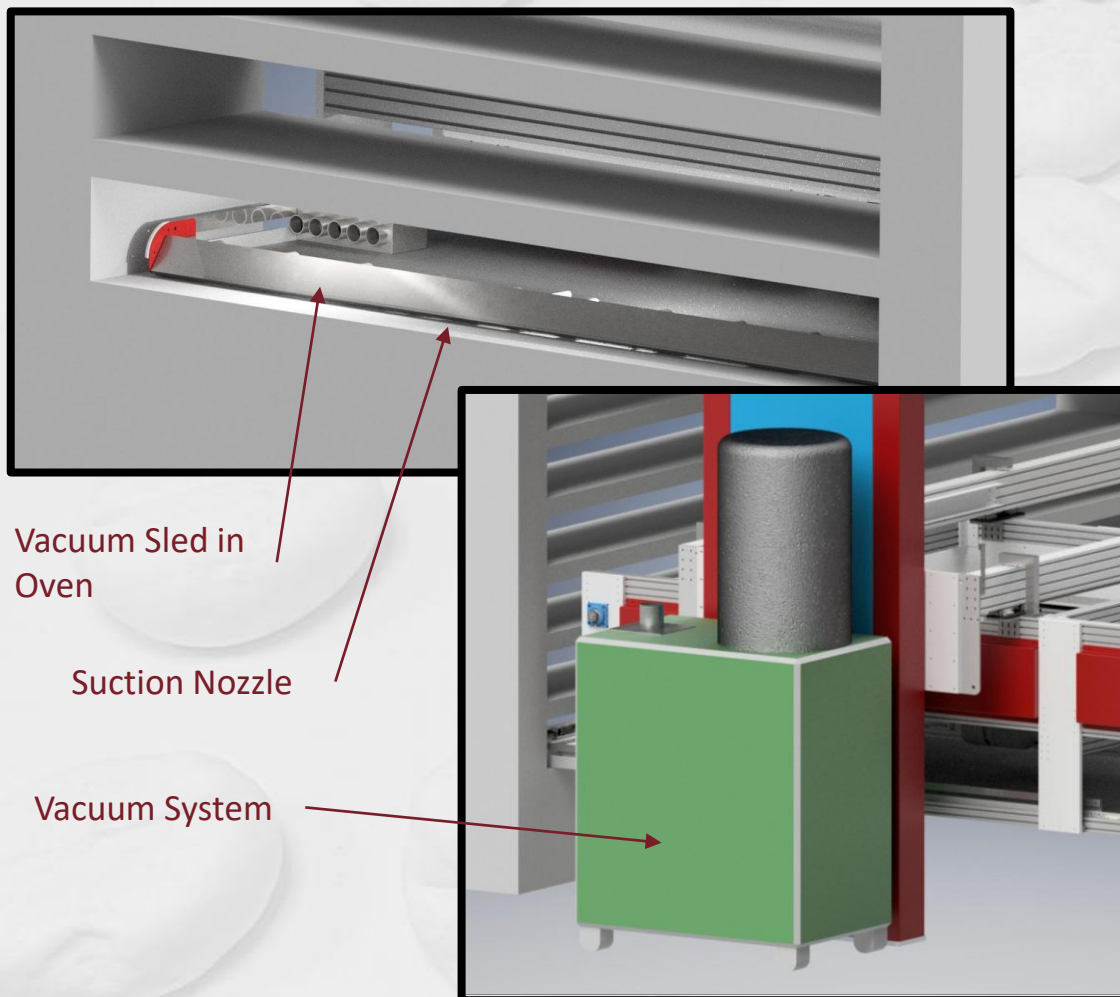
Bakelift Pro – Crawling Table with Unloading Table above



Bakelift Pro (1): Crawling Table (2) with Unloading Table above (3) and further transport (4).

- The Crawling Table crawls dough pieces from peelboards and transfers them to the Bakelift Pro
- When unloading the baked goods are automatically transferred to the Unloading Table
- Using further transportation the baked goods are transported directly to the packaging area
- Optionally, a water sprinkler can be installed at the Unloading Table
- The Crawling Table can be continuously loaded, as soon as an oven is free, the dough pieces are taken over by the Bakelift Pro and loaded in the free oven

Bakelift Pro - Automatic Vacuum System



The Bakelift Pro Vacuum System cleans the oven between loading and unloading processes

- The Vacuum System moves in and out of the oven like a second sled
- The oven can be vacuumed automatically before each loading process or as required
- 4 kW vacuum power per baking plate half
- Suction of up to Ø4mm grain size
- Vacuum System in accordance with ATEX directive with the highest safety level that prevents flour dust explosions
- Recommended applications:
 - Bakelift Pro
 - Bakelift Pro SideMotion

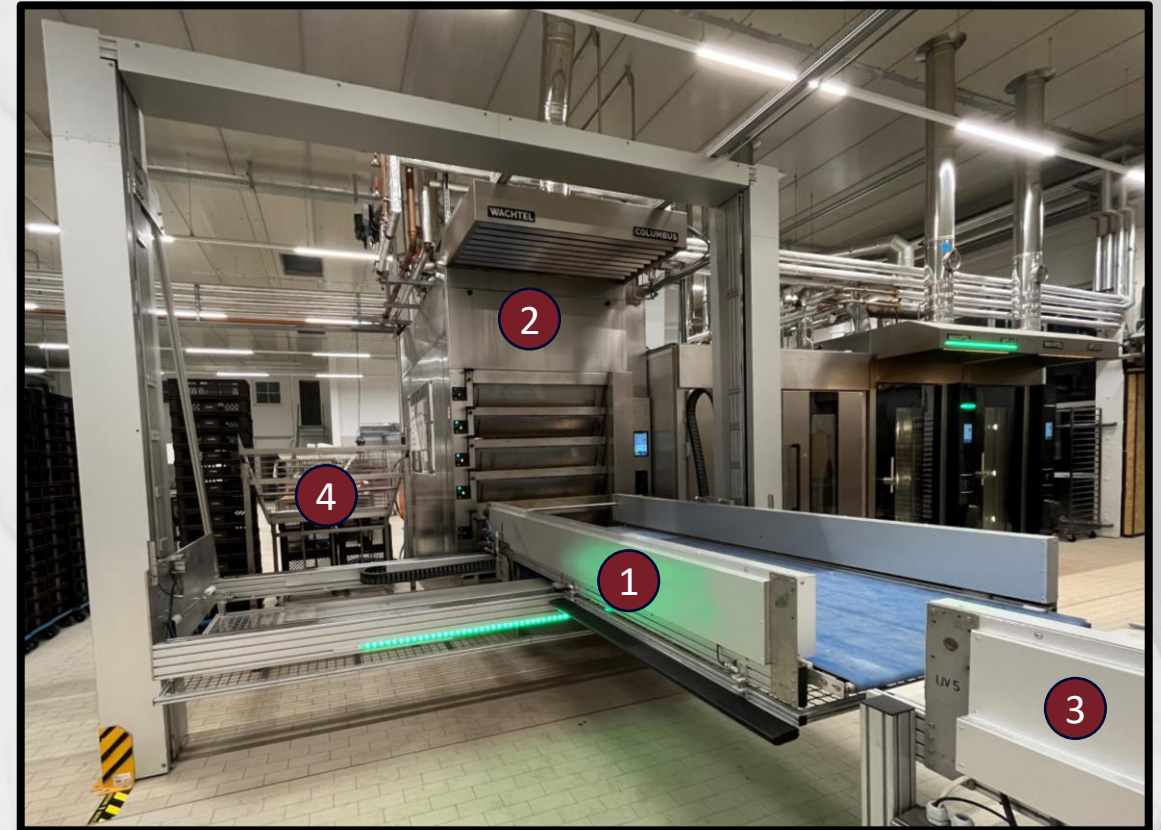
Bakelift Pro SideMotion

The Bakelift Pro SideMotion complements the Bakelift Pro with an automatic side to side movement

Most efficient usage of a Bakelift Pro: Loading and Unloading of up to 2 deck ovens

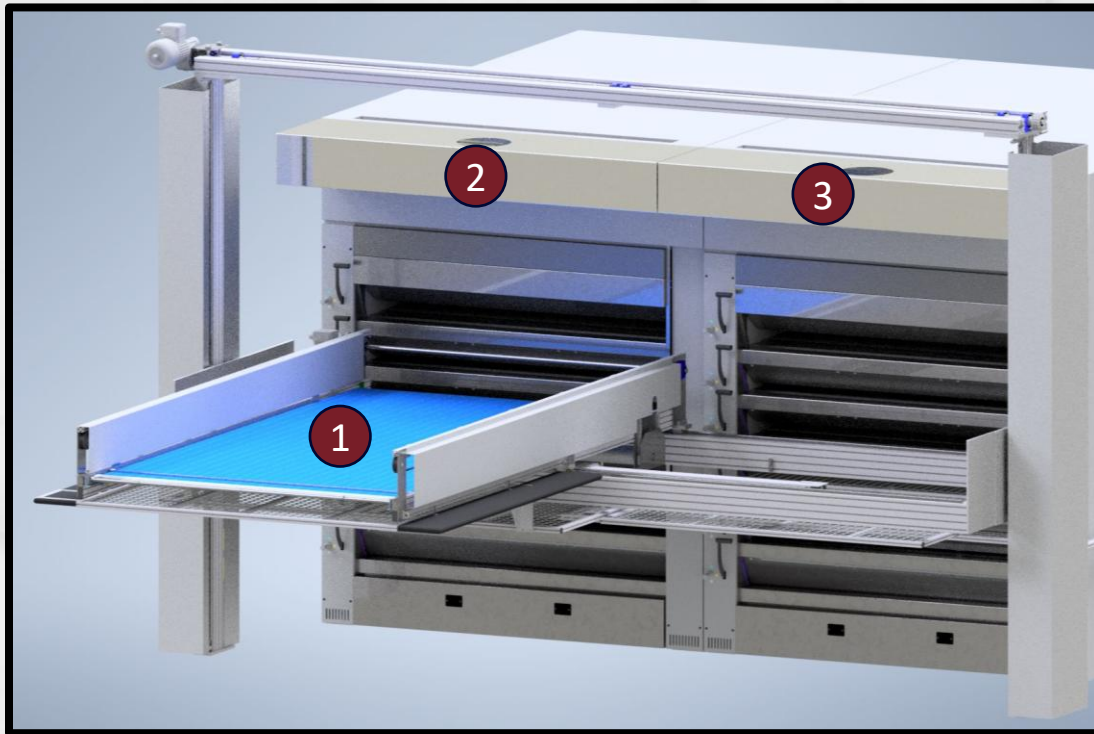
- Wide range of efficiency-enhancing add-ons
 - Loading Table/Crawling Table
 - Unloading Table with sprinkler system and further transportation solutions
 - Unloading Slide
 - Unloading in Transport Trolleys
 - Vacuum System
- Collision protection to the side/downwards is provided

Perfection in every baking process - for more quality, speed and convenience!

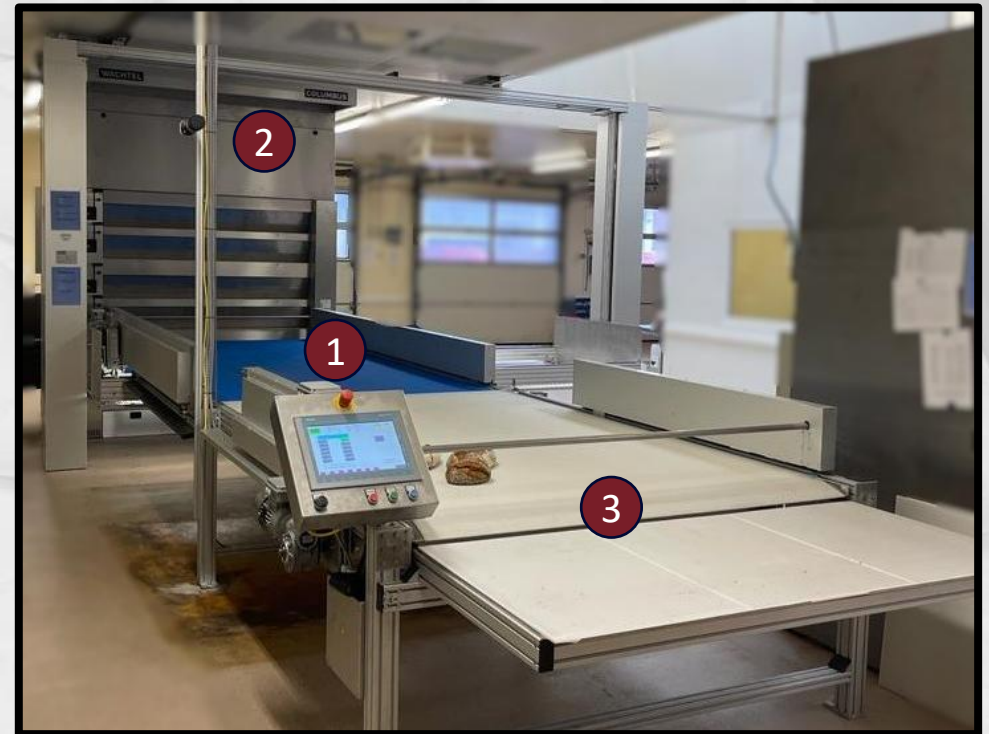


Bakelift Pro SideMotion (1) in front of 1 oven (2), with Crawling Table (3) and Unloading Slide (4)

Bakelift Pro SideMotion



Bakelift Pro SideMotion (1) in front of 2 ovens (2, 3)



Bakelift Pro SideMotion (1) in front of 1 oven (2), with Crawling Table (3)

Bakelift Pro SideMotion – Unloading Slide



The stainless steel Unloading Slide simplifies the unloading of the loader and the following packaging process

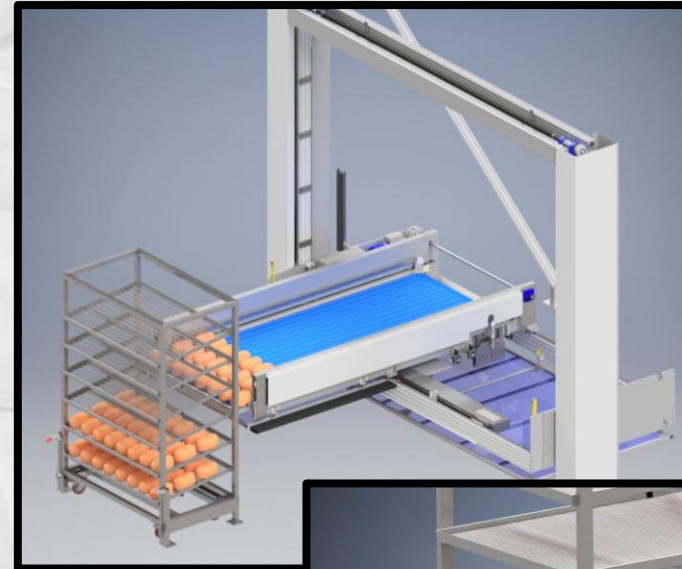
- After unloading the oven, the Bakelift automatically moves to the Unloading Slide and unloads the finished baked goods
- The finished baked goods can then be packed directly into boxes and are ready for further transportation
- Recommended applications at Bakelift Pro SideMotion:
 - When using 1 oven: Unloading Slide next to the oven
 - When using 2 ovens: Unloading Slide in front of the Bakelift Pro



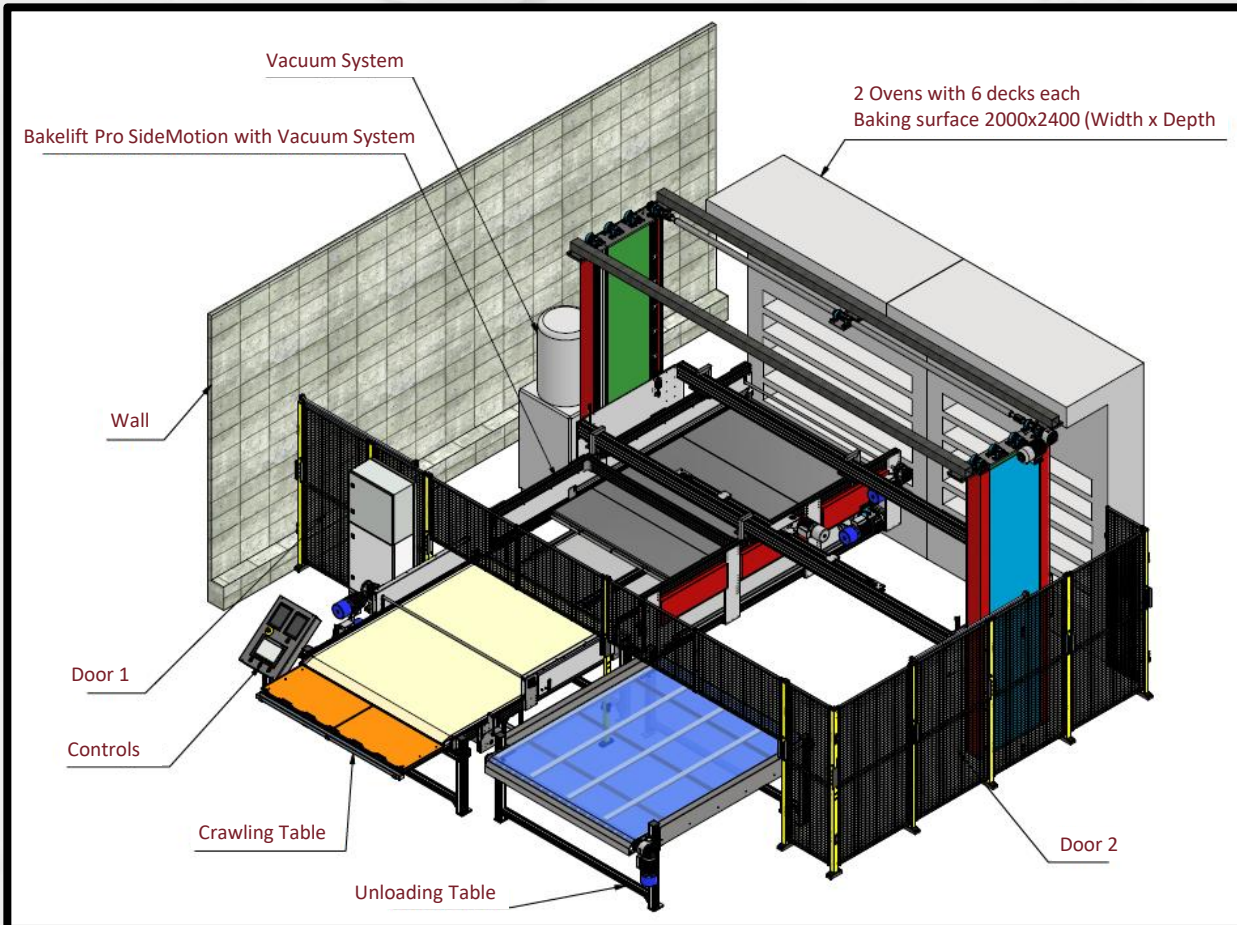
Bakelift Pro – Unloading in Transport Trolleys

Unloading in Transport Trolleys speeds up the unloading process of the Bakelift Pro and prepares the baked goods for further transportation

- For the unloading process, an empty transport trolley must be placed in the corresponding transport trolley docking station
- The Bakelift Pro automatically unloads the baking chamber, moves to the transport trolley and unloads the baked goods in the different levels of the transport trolley
- After handing over the baked goods the Bakelift Pro is directly ready again for further use
- The transport trolley can now be uncoupled and driven away, a new transport trolley is coupled on
- Recommended applications: Bakelift Pro SideMotion



Bakelift Pro SideMotion – Fully Automatic Unit



- Bakelift Pro SideMotion Fully Automatic Unit
- Supplies 2 ovens with 6 decks each
- Baking surface 2000x2400x205mm (Width x Depth x Height)
- Crawling Table for the use of peelboards 580x980mm
- Unloading Table for fast and efficient unloading
- Vacuum System for continuous cleaning of the baking surface
- The unit is completely enclosed by a security fence and is accessible through 2 doors
- The system meets the highest safety requirements

Optional Features - Overview

Feature	Description	Compatibility
Loading Table	Dough pieces get prepared on the Loading Table and then handed over to the Bakelift Pro in one go.	Bakelift Pro SideMotion
Crawling Table	Dough pieces get crawled up from peelboards onto the Crawling Table and then handed over to the Bakelift Pro in one go.	Bakelift Pro SideMotion
Unloading Table (with sprinkler system)	The finished baked goods are transferred from the Bakelift Pro to the Unloading Table, where they can be picked up or transferred to the next production step via additional conveyor systems.	Bakelift Pro SideMotion
Unloading Slide	The finished baked goods are transferred from the Bakelift Pro to the Unloading Slide, where they can be picked up or packed directly into boxes.	Bakelift Pro SideMotion
Unloading in Transport Trolleys	The finished baked goods are transferred from the Bakelift Pro to the various levels of the Transport Trolley, which can then be moved to the next production step.	Bakelift Pro SideMotion
Vacuum System	The Vacuum System vacuums the oven automatically before each loading process or as required.	Bakelift Pro & Bakelift Pro SideMotion
Crawling Table with Unloading Table above	The dough pieces get crawled up onto the Crawling Table and then loaded in the oven. The finished baked goods are transferred from the Bakelift Pro to the Unloading Table, from where the baked goods can be transported directly to packaging and dispatch stations via conveyor systems.	Bakelift Pro & Bakelift Pro SideMotion
Safety Enclosing	With enclosing the Bakelift Pro by a security fence the safety level is further increased.	Bakelift Pro & Bakelift Pro SideMotion

* Features are adapted as required and can be combined. We are open to special requests/custom-made products.

Disclaimer

- For products with a baked weight of less than 80 grams or very flat and angular products, complete unloading of the oven cannot be guaranteed.