

KEEPING THE LINE MOVING



Why material handling is moving to the center of operational strategy

For years, bakery automation investments focused primarily on mixing, baking, and packaging systems. But as labor shortages, production demands, and operational complexity continue increasing, commercial bakeries are taking a closer look at a once-overlooked part of production: material handling.

From pan movement and storage retrieval to post-packaging flow, handling systems increasingly influence operational reliability across the bakery. A single interruption in flow can create ripple effects throughout production — impacting proofing schedules, oven throughput, product consistency, labor utilization, and waste.

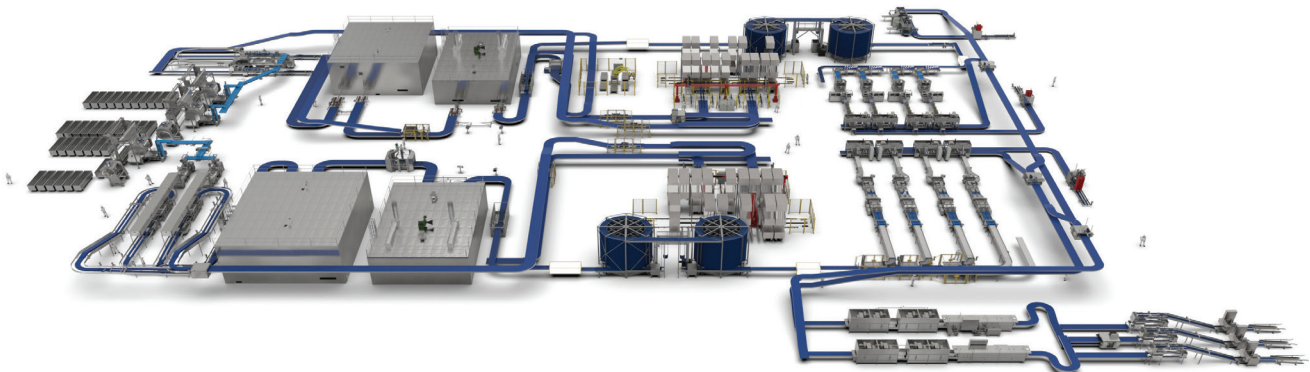
As bakeries continue prioritizing operational efficiency and long-term flexibility, handling automation is becoming less of a supporting function and more of a strategic operational investment.

BAKERY OPERATIONAL PRIORITIES

71% plan to invest in automated production improvements

44% plan to invest in material handling equipment

Source: BEMA Capital Spending Report



THE HIDDEN PRESSURE POINTS IN BAKERY OPERATIONS

Today's bakery operations are managing more complexity than ever before. Increased SKU variation, tighter production timing, labor challenges, and growing expectations around freshness and consistency are placing additional pressure on production environments.

Workflow Disruptions Accumulate

Many operational challenges occur between major systems — during repetitive handling, pan transfer, product movement, and downstream transitions that quietly impact production flow.

Manual handling processes can introduce bottlenecks, inconsistent movement, damaged pans, and unnecessary downtime across the line.

Small Delays Can Create Bigger Problems

Delayed pan movement can disrupt proofing schedules. Downstream interruptions can create oven backups or packaging delays. Even small handling inefficiencies can affect throughput, labor utilization, consistency, and product waste throughout the bakery.

MODERNIZATION WITHOUT REINVENTION

As production demands continue to evolve, bakeries need handling systems that deliver greater flexibility, enable smoother movement between processes, and support scalable workflows that can adapt over time. Integrated material handling solutions help bakeries:

- Reduce repetitive manual movements
- Synchronize the production flow
- Eliminate bottlenecks or downtime
- Extend the life of pans and equipment
- Support operational consistency across shifts
- Enhance workforce utilization and safety

INTEGRATED SYSTEMS, NOT SILOS

As bakeries continue investing in operational improvements, integration between upstream and downstream systems becomes increasingly important.

Bakeries need a supplier that delivers bakery-focused pan handling and post-packaging solutions designed to support connected production flows across the facility. Backed by a team of system integration specialists, AMF Workhorse helps bakeries improve movement between processes, reduce operational fragmentation, and support more efficient production flow throughout the bakery.



KEY PRIORITIES FOR MODERN BAKERY OPERATIONS

- **OPERATIONAL CONTINUITY**
Support synchronized production flow across the bakery
- **WORKFORCE OPTIMIZATION**
Reduce repetitive manual handling and improve operator efficiency
- **FLEXIBLE INTEGRATION**
Modernize existing production environments without major disruption
- **BAKERY-FOCUSED EXPERTISE**
Designed specifically for the realities of commercial bakery operations

KEEP YOUR BAKERY MOVING

Explore integrated pan handling and post-packaging solutions from AMF Workhorse, an AMF Bakery Systems brand.

Visit amfbakery.com

