



AUTOMATION

When you don't want to
sacrifice flexibility and quality



WACHTEL

Found in the best bakeries of the world



COMFORTable, rational and economical

To make working with ovens easier. That was the basis on which deck oven loaders were developed. But in addition to the human aspect, the focus today is particularly on the rational and economic benefits. When you combine traditional production of baked goods with professional automation technology, your craftsmanship will be more progressive and ready for the future.

A loader/unloader unit from our COMFORT series is a modern, efficiency-enhancing addition to our INFRA and COLUMBUS deck ovens. And it is hard to imagine a progressive, artisanal bakery without such a system today. The semiautomatic or automatic COMFORT loader/unloader units, which have proven their merit over and over again in daily applications, facilitate absolutely automatic baking. Rely on well-engineered, durable technology that is ideally equipped for a wide range of baked goods,

quick product changes, the highest potential for rationalization and the most stringent demands for precision. Choose the WACHTEL COMFORT loader/unloader unit, enjoy the benefits of long-lasting automation technology "Made in Germany", and invest in a reliable increase in efficiency based on completely trouble-free, rational workflows, material flows and production processes. Producing baked goods in your store becomes more efficient and flexible, while handling is easier, more ergonomic and safer – and the focus remains firmly fixed on the quality of your product.



With the nine-deck COLUMBUS with loader, you can achieve a capacity of e.g. 1200 one-pound loaves of bread per hour. Complete automation also saves about 50% in labor when compared to manual loading.

Logical automation concepts that meet your needs

Whether you are looking for a simple manual loader to load a single PICCOLO, INFRA or COLUMBUS deck oven or a large-scale system with automatic loading and unloading with various infeed and delivery options, as well as a wide range of accessories to support production with e.g. six COLUMBUS ovens – our technical planners and engineers always find the perfect, customized solution for your bakery. We analytically and critically examine the specific challenges of every single project, and we find an automation project tailored to meet your unique needs. You will receive technical and personal advice from our interdisciplinary project teams, beginning before the project is launched and continuing past completion of the project.

We benefit from decades of experience with auto-

mation systems all around the world, and we face challenging and complex tasks with passion and continuous optimization. The many successfully completed automation concepts around the world, consisting of ovens, cooling systems and COMFORT automation technology, are clear indications of the fact that we have future-oriented solutions to the challenges your tasks pose.

Realize your high demands with our help. After all, it is really about your sustainable success, which is what we work on every day – in collaboration with you!



WACHTEL

BONFIRE

WACHTEL

B





Efficient and reliable customer service - worldwide

Our customer service starts where others' ends. Service is more than simply maintenance to your equipment and ovens. We offer you long-term collaboration with a high degree of reliability, flexibility and customer orientation as well as our motivation to constantly improve.

Your first contact is our technically savvy office staff, offering immediate support and potential solutions by phone. We offer on-site service all over

the country, provided by our highly trained service team – quickly and flexibly.

We would like to meet your every demand. You can count on our customized maintenance contracts that contribute sustainably to your process reliability, because we create service/maintenance schedules adapted to your individual needs. Reap the benefits of investing in long, carefree production!

COMFORT

G

M

K

Ovens

Max. number of ovens per loader*

6

4

4

Max. number of decks (INFRA, COLUMBUS)*

12

6

6

Max. number of decks (BONFIRE)*

4

4

4

Potential use with different oven types
(COLUMBUS, INFRA, BONFIRE)

available

-

-

Transverse drive

Max. speed [mm/s] automatic**

850

200 ****

-

Max. speed [mm/s] manual

-

200

170

Lift

Max. speed [mm/s]**

535

315

150

Loader belt (continuous)

Max. speed [mm/s]

680

400

200

Tongue

Max. speed (tongues feed) [mm/s]

440

200

200

Movable tip of the tongue with caster

available

available

available

Min. weight per dough piece [gr.]

70

70

70

Dimensions of basic frame (portal profile)***

400x200x8

400x200x8

200x150x6

* Individually plannable per concept

** Frequency controlled

*** Alternatively with suspension at the oven or at an extra strutting

**** With fenced fenced

Accessories to further increase efficiency

Loading table

For preparing to load deck with proofed dough-pieces; loaded from baskets or with cross oven loaders

Loading table with scrabbler function

For preparing to load deck with proofed dough pieces; sorting of proofing boards, loaded from baskets or with cross oven loaders

Cross loading table

For preparing to load deck with proofed dough pieces from aside the deck oven; loaded from baskets or with cross canvas setters

Unloading station for proofing trolley*

To remove dough pieces from cross oven loaders after docking a proofing trolley

Intermediate loader*

For removing the dough pieces from the proofing trolley unloading station and quickly placing them on the loader

Removal conveyor belt

For continuous removal of the baked goods to be picked

Unloading table

For quickly removing the finished baked goods

from a whole deck, with step-by-step manual removal or elevated delivery onto a removal belt

Spiral chute

For downward transfer of baked goods from a removal belt to the level of the picking table

Picking table

For rationally removing baked goods and sort them into bread crates

Vacuum device*

For automatically and hygienically vacuuming the deck plates with enhanced suction capacity; integrated in loading tongue

Spraying device

For loading and unloading points, to spray e.g. proofed dough pieces before loading or finished baked goods; equipped with corrosion-resistant chain conveyor, six spray nozzles, drip tray and drain

WIN SERVER host computer

For controlling the entire system, including control panel (VA stainless steel), double PC system for greater security, refrigerator, moisture-proof lamp, 21.5" touch screen monitor, network-compatibility, computer mouse and keyboard

* Not with COMFORT M and K models



Premium baking technology since 1923

WACHTEL is the tradition and future of baking technology. We are proud of our role as a trusted partner of the bakery trade supplying our "Made in Germany" baking ovens, loaders and cooling systems since 1923. Quality and attention to detail is our aim; the art of engineering is our driving force; service to the customer is our passion.



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