



PICCOLO

The true number 1
for premium in-store baking

WACHTEL

Found in the best bakeries of the world



The true art of baking – for traditional baked goods

Premium in-store baking requires passion and the right oven technology. A freshness and quality that you can taste and smell throughout the day. Topped off by a wide range of baked goods. All this is the mark of true baking skills. The PICCOLO is a high-quality and well-engineered tool of maximum energy efficiency. More than 15,000 sales of PICCOLO baking chambers over the last few years speak for themselves!

[Wide range of models for excellent bakers](#)

The clever modular system gives you plenty of leeway to configure your oven.

Each deck's possible baking space ranges from 0.24 m² to 0.96 m². You decide whether the baking trays are positioned behind or beside each other, crosswise or lengthwise. Different deck widths and depths are also available, as are different deck heights.

With the intuitive IQ TOUCH control, positioned on the right or left, operating the equipment is as easy as pie. WACHTEL REMOTE is the perfect match: the unique, ingenious remote management tool for all your WACHTEL GENERATION IQ equipment.

High-performance steam generator

Saturated wet steam, for a brilliant crust on every batch of baked goods

Higher-quality baked goods at lower cost

Reduced baking losses, guaranteeing greater freshness and higher volume with less energy consumption



Intuitive control with 7" display with touch function, customisable user interface, clever limitation of connected load and effective energy management

Energy source

Resource-conserving, clean and quiet

Modular design

Customised oven, the baking space can be expanded at a later stage by retrofitting the decks



Fig.: PICCOLO I-4 Q PREMIUM black with IQ TOUCH control

Ceramic core

Ceramic heating elements for optimum oven spring and high baking consistency

Glass pane removal without tools

Simple removal in seconds



Comprehensive management tool

for continuous monitoring of all your GENERATION IQ equipment throughout the company

PICCOLO MODELS



Baking space configuration



MINI PICCOLO

MINI PICCOLO

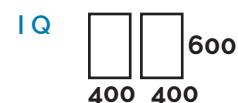
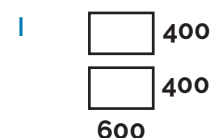
Although it performs outstandingly, it is still considered the little brother. The single-width MINI PICCOLO deck oven produces excellent baked goods on a 400 mm x 600 mm baking tray.



PICCOLO I Q

PICCOLO I & PICCOLO I Q

Here you bake on two baking trays (400 mm x 600 mm) per deck, either located behind or beside each other.

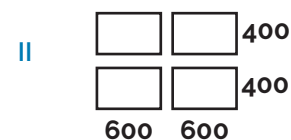


PICCOLO II

PICCOLO II & PICCOLO II S

The PICCOLO II, which has a deck width of 1200 mm and a depth of 800 mm, offers you extra capacity as well as ergonomic working heights.

In the triple-width PICCOLO II S, three 400 mm x 600 mm baking trays are located side by side. This makes handling in front of the oven easier than ever. At the same time, you can demonstrate consistent quality and freshness to your customers!





Give your store the feel-good factor

PICCOLO CLASSIC FIRE - An oven for a golden era!

Are you looking to highlight your baking craftsmanship and expertise? If so, we recommend the nostalgic PICCOLO CLASSIC. With its black stainless steel oven front, classic analogue thermostats and timers as well as operating elements with genuine gold plating, it is a real eye-catcher.

The black veneer deck doors give the appearance of a stone oven. The PICCOLO CLASSIC FIRE represents the ultimate in nostalgia. Here, the deceptively realistic simulated roaring fire in the baking chamber provides the wow factor. The dancing flames projected on the back panel of the baking chamber bring the charm of old craftsmanship to your store.

PICCOLO II

Ample baking space for outstanding quality



Fig.: PICCOLO II-4 PREMIUM with IQ TOUCH control and proofing cabinet



Standard features – PICCOLO PREMIUM

- IQ TOUCH
- POWER PILOT reduction of connected load
- Energy management
- Electric steam distributors
- Ceramic heating elements
- Glass pane replacement without tools

Options – PICCOLO PREMIUM

- Black stainless steel front
- Black veneer panes (stone oven look)
- Mechanical steam distributors
- FIRE flame projection (PICCOLO I-Q)
- Push-through version (PICCOLO I)

Standard features – PICCOLO CLASSIC

- Black stainless steel front
- Black veneer deck panes (stone oven look)
- Analogue thermostats, electromechanical operating elements
- Mechanical steam distributors
- Gold-plated design elements

Options – PICCOLO CLASSIC

- FIRE flame projection
- Separate control unit with IQ TOUCH

Extras

- Hood & pipework
- Steam condenser
- Proofing cabinet or undercarriage

BACKMANUFAKTUR

BÄCKER AUS LEIDENSCHAFT



State of the Art

- Large, high-resolution 7" TFT screen
- Capacitive touch function
- Brilliant colours, high viewing angle stability
- Front made of toughened safety glass

Clever & Smart

- 999 automatic programs (10 phases)
- Network-compatible: LAN (ext. access point)
- Customisable user menu
- SMART START: Ready-for-baking function with adjustable "effective" ready-for-baking time
- STANDBY ECO: Temporary oven deactivation with adjustable "ready-for-baking recovery time"
- POWER PILOT: Limitation of connected load

Safe & Sound

- AUTO COPY: Automatic synchronisation of baking programs
- Recording and display of operating data
- Graphic display of temperature profiles
- SOUND MODULE: Audio signal indicating end of baking time, can be linked to existing audio system
- Free software updates (internet access required)
- Link to WACHTEL REMOTE, the monitoring tool for all your equipment throughout the company





Remote access par excellence

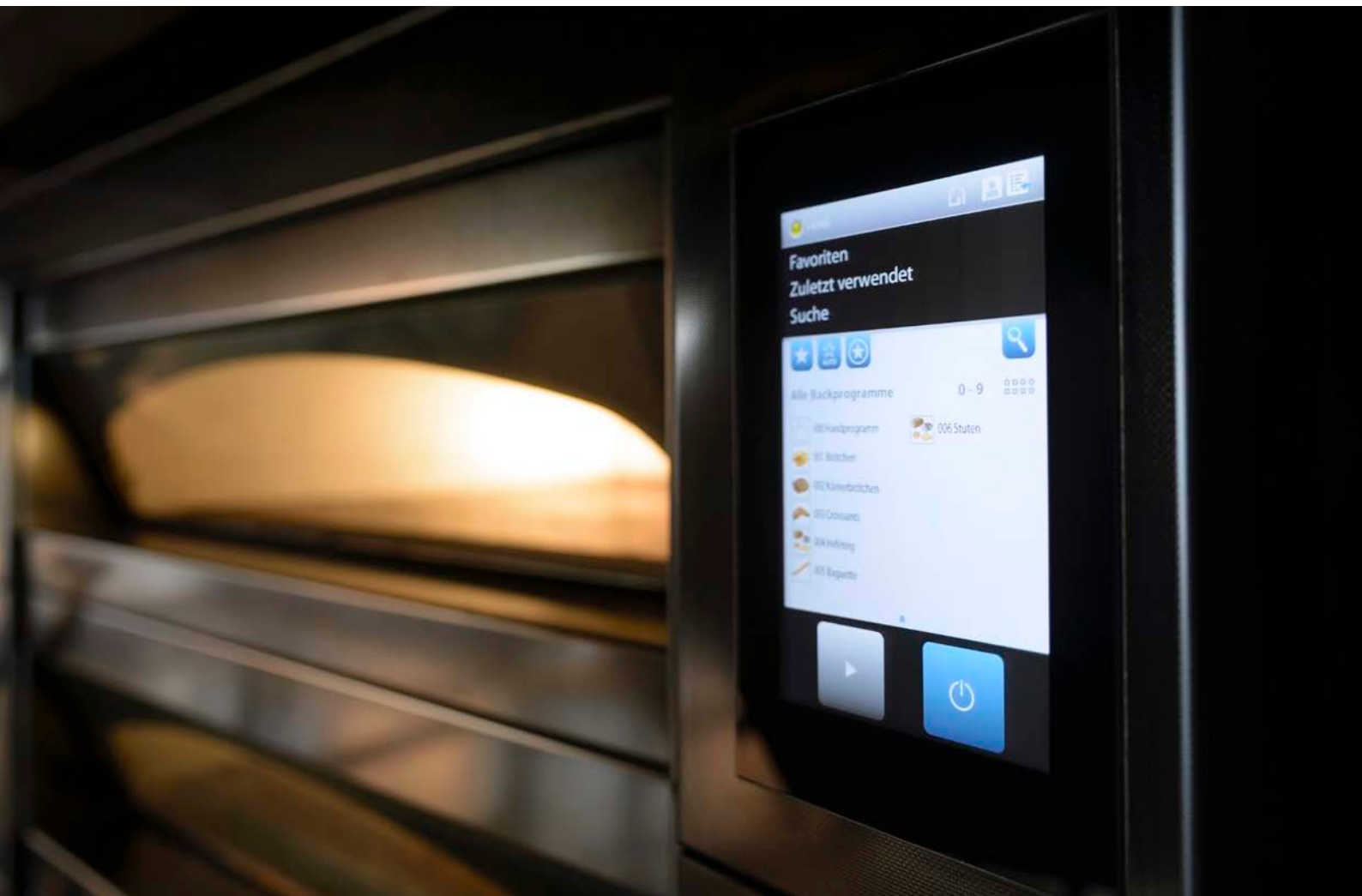
WACHTEL REMOTE is the comprehensive remote management tool for modern artisan bakers. It offers access to all WACHTEL GENERATION IQ devices for all your ovens, stores and businesses.

The core software for the PC or tablet is clearly structured and intuitive. Therefore, all WACHTEL equipment can be monitored from any other site. The continuous monitoring offers insights into current and previous baking program sequences and all key operating states, e.g. baking operating times, manual interventions, idle times and active eco-functions.

With WACHTEL REMOTE, all baking programs and parameters, including illustrative product

graphics, can be clearly visualised across all stores. Operating data can be read out, in accordance with energy-optimised baking. WACHTEL REMOTE also includes a maintenance and servicing tool, which registers all wear parts and automatically makes you aware of any recommended maintenance. The right spare parts can be ordered directly from the range. Contact WACHTEL Customer Service in just one click.

WACHTEL REMOTE is a pioneer when it comes to safety. The system is based on the "store & forward principle". This means that even if the WLAN is unstable, this has no negative impact on functionality.





Wacafel

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10 GOOD REASONS TO OPT FOR THE PICCOLO

Ceramic core

The high-performance ceramic heating elements ensure optimum smooth temperature transition - the best conditions for excellent oven spring.

Durable highlight

The sides of the baking chamber are not screwed together but welded to contain steam. The casing, made of high-quality stainless steel in black or brushed finish, is easy to clean and reliably protects the interior components.

Each deck separately controlled

Upper heat, lower heat and steam generator are controlled separately. Since each deck has its own controller, you benefit from great flexibility and increased operational reliability.

Pane replacement in next to no time

The panes are securely held in place, purely by the force of gravity. They can be removed in a matter of seconds by simply tilting them, so you don't need to waste your precious time using any tools.

Vast heat storage capacity

The 15 mm mineral stone slabs ensure optimum temperature stability with minimal loss of heat, enabling production of the extremely popular stone-baked bread.

High-performance steam generator

The separately heated steam generators provide plenty of wet steam for any baking operation -

with no temperature loss on the deck. This gives your baked goods an appetising shine with perfect uniformity, batch after batch.

Push-through model

Push-through ovens are also available. The PICCOLO has deck doors on the front and back on this model. The oven is loaded from behind the sales area, and the fresh, high-quality baked goods are removed in front of the customer.

POWER PILOT

The kW optimisation system built into the IQ TOUCH control enables the power consumption to be very precisely, virtually continuously, adjusted to a maximum value. Any unwanted power peaks can therefore, be reliably prevented.

GENERATION IQ

IQ TOUCH

The intuitive control with 7" TFT screen, capacitive touch function, customisable user menu and energy management guarantees excellent ease of use.

WACHTEL REMOTE

The comprehensive management tool enables seamless monitoring of all WACHTEL GENERATION IQ equipment.

Premium baking technology since 1923

WACHTEL is the tradition and the future of baking technology. We are proud of our role as a trusty partner to the baker's trade supplying our baking ovens, loaders and cooling systems Made in Germany since 1923. Quality and accuracy, our commitment; the art of engineering, our driving force; service to the customer, our passion.



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