



PICCOLO PRO®

GreenTech: MULTI ZONE BAKING
A breakthrough in oven technology





PICCOLO PRO®

Perfect uniformity and enhanced crispness

We proudly present the successor model to our legendary and often imitated PICCOLO electric deck oven, which now offers even more crispness, uniformity of baked goods and energy savings. PICCOLO PRO® has the edge over its competitors by virtue of MULTI ZONE BAKING in combination with POWER STEAM. Our patent-pending MULTI ZONE BAKING technology is a really unique selling point: 4 temperature sensors and 4 separately regulated heating zones per oven ensure energy-optimised control while preventing the build-up of surplus heat at the rear of the oven. POWER STEAM – our innovative, circular vapour generator with cast-iron core – provides even denser steam.

GreenTech On the basis of extensive testing, VDE¹ has certified that the PICCOLO PRO® consumes up to 33.6% less energy². Depending on type of product, baking programme and throughput, annual savings of as much as €2,500 per in-store oven are achievable. Customers based in Germany enjoy the additional bonus of eligibility to receive a grant from the German Federal Ministry for Economic Affairs and Energy (BMWi) of up to €3,000 for each new PICCOLO PRO®, subject to size of business, baking operation and energy-saving strategy.

Perfection in design The already notable user-friendliness of the PICCOLO PRO® has been further enhanced by the addition of SOFT CLOSE DOORS. The IQ TOUCH control system also provides an ENERGY MANAGER and pairing with the WACHTEL REMOTE tool. The elegant and modern look is accentuated by the optional control console in WOOD DESIGN.



German customers who sign up for our maintenance contract will receive a 5-year warranty. That's the level of confidence we have in our new hightech oven.

¹ Association for Electrical, Electronic & Information Technologies as the only organization in the world that combines science, standardization, testing, certification and application.

² Compared to previous model



Energy: Less is more More than 60% of WACHTEL bread-baking and in-store ovens sold today are electric deck models, and as we all know, electricity world wide is becoming greener and more environmentally responsible. This was uppermost in our mind during the development stage of the PICCOLO PRO®. The energy-optimising measures we have implemented in temperature control, steam generation and insulation technology ensure that you save on electricity and operating costs and also qualify for generous government grants and attractive development loans.

VDE certified. In March 2021, we became the first (and so far only) bakery oven manufacturer to be awarded an energy-saving certificate by the highly reputable independent certification body VDE. Not every bakery oven that claims to be energy-efficient automatically qualifies for government grants. VDE certification proves in principle that the PICCOLO PRO® is eligible for any subsidies available. The VDE energy-saving certificate and the proven eligibility of the PICCOLO PRO® for government grants are an objective decision-making criterion for any business looking to invest in one or more high-quality electric deck ovens. The appreciable energy savings and eligibility for any subsidies available result in significant cost benefits that provide an incentive for modernising

your bakery or replacing old ovens. With growing public concern about climate change, there has never been a greater consensus that we as individuals and as businesses can make a positive contribution to saving the planet.

Sample calculation for the PICCOLO PRO® I-4 Q¹

Energysavings per oven _____	33 %
CO2 savings per oven _____	3.210 kg/a
Ø electricity saving per oven ____	1.950 kWh/a
Investment subsidy per oven _____	2.247 €
Return over life cycle per oven _____	21.207 €

1 SME, operating days per year: 360, 7-day week, 10 - 20 baking operations per oven per day, average baking time: 20 mins, bread rolls, electricity price: 22.5 Ct/kWh, annual electricity price increase: 2% per year, yield calculation without discount interest rate





PATENT
PENDING

MULTI ZONE BAKING

4 temperature sensors and 4 separately controlled heating zones to avoid heat build-up, ensuring perfect uniformity, enhanced crispness and significant energy savings while retaining the full benefit of all oven features



Costs of energy- and water – Single deck view –

Consumption

	Day	Week	Month	Year
Power [kWh]	31.03	31.03	31.03	31.03
Water [m³]	0.02	0.02	0.02	0.02
Power [kWh]	31.03	31.03	31.03	31.03
Water [m³]	0.02	0.02	0.02	0.02
Electricity [kWh]	31.03	31.03	31.03	31.03

PATENT
PENDING

ENERGY MANAGER

Clear and unambiguous reporting on water usage and electricity costs. Useful idle time display for optimising capacity utilisation



INNOVATIVE

POWER STEAM

Separately heated circular vapour generator with cast-iron core for even denser steam

GLASS PROOFING CABINET

Robust stainless steel proofing chamber with new, reliable evaporator technology, conveniently operated via the IQ TOUCH control on the fascia panel

NEW



WOOD DESIGN CONTROL PANEL

Choice of fine wood console fascias – available in maple, oak, walnut. Fire safety tested and certified

NEW



BAKE BALANCE

State-of-the-art PID measuring and control technology for stable temperature conditions.

NEW





NEW

LONG-LIFE LEDs

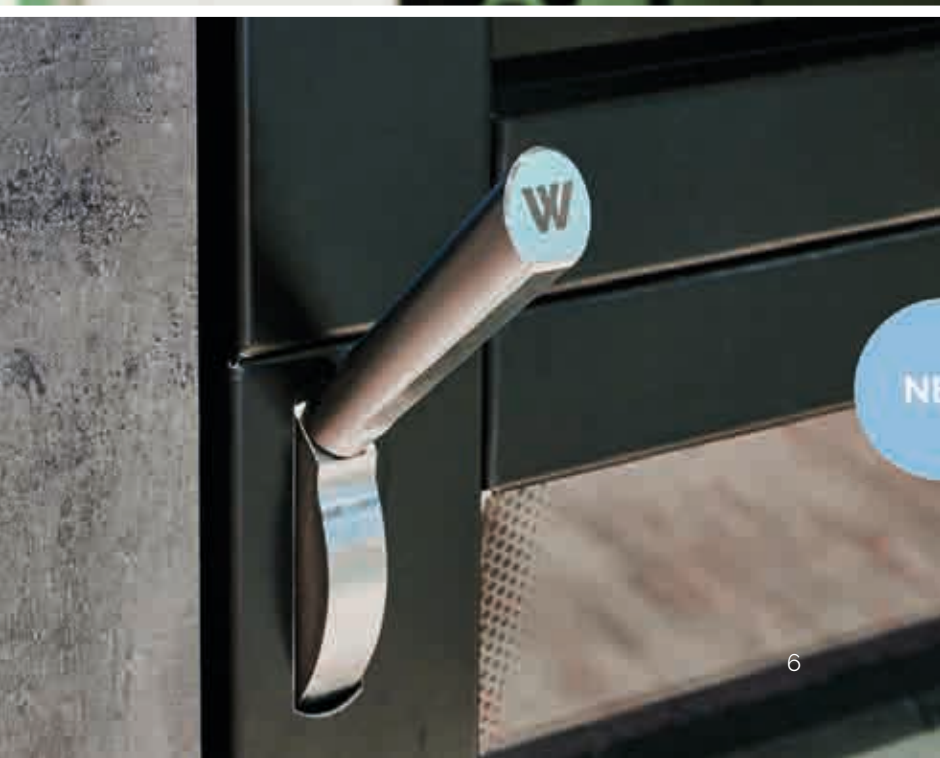
Long-life LEDs in hood and oven unit for high energy efficiency and ideal illumination



NEW

W-HYGIENIC

simplest pane (dis)assembly



NEW

SOFT CLOSE DOOR

Quiet opening and closing of the oven doors

DESIGN YOUR PICCOLO PRO®!

EXTRACTOR HOOD

Including fan or highperformance vapour eliminator

CLADDING

In plain or black high-grade stainless steel

WOOD DESIGN

optional control panel in precious wood finish of your choice (maple, oak, walnut)



IQ TOUCH CONTROL

As integrated panel or as IQ TOUCH MULTI for operating multiple ovens (either side of oven door according to customer choice)

PIZZA UNITS

optional for max. temperatures of 350 °C (for 140mm-tall units)

MID-LEVEL UNIT

optional for 6 trays (400 mm x 600)

BASE UNIT

Glass proofing cabinet for 10 trays, sub-unit for 16 or 10 trays (400 mm x 600 mm)

EASY-ROLL CASTORS

available in heights of 70 mm, 108 mm and 155 mm

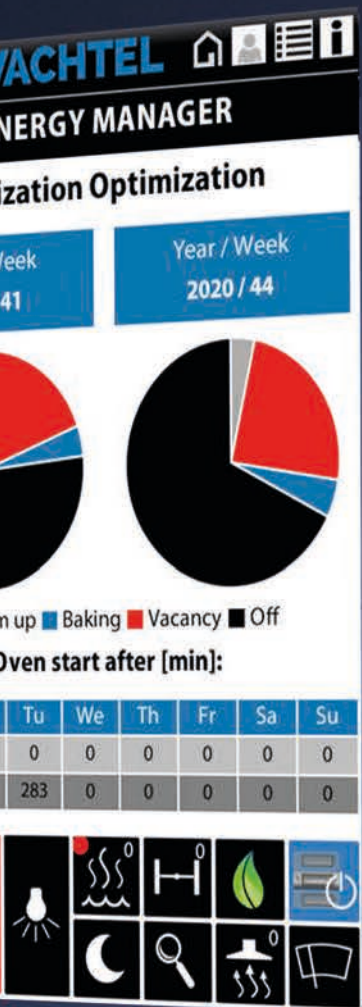


- High-resolution, high-contrast, brilliant colours
- High all-round visibility: easy to see from all angles
- Intuitive operation similar to a smartphone (even with flour-covered fingers!)
- 999 automatic programmes, each with 10 phases
- AUTO COPY: Automatic synchronisation of baking programmes across multiple ovens
- Graphic display of temperature curves
- Customisable layout of function keys, signals and product images
- Crystal-clear hi-fi audio output with individually selectable signal tones
- Display lock for cleaning purposes
- Tutorials: Integrated teaching videos on the control unit
- POWER PILOT: kW limiter for capping peak usage
- ENERGY MANAGER: Display of energy and water costs as well as idle times
- Regular, free software updates
- Interface for connecting third-party software possible (e.g. Shop-IQ)

IQ GREEN LABEL: Eco-functions for energy saving

- SMART START: Effective baking-ready time for automatically preheating the oven
- STANDBY ECO: Standby mode at the touch of a button
- ECO SAFE: Automatic temperature reduction during unforeseen interruptions to baking process





- Comprehensive monitoring software for remote access to all networked IQ TOUCH and IQ COOL controls across different locations and anywhere in the world
- Uninterrupted recording of all important operating states, events and processes such as heating intervals, baking operation, manual interventions, idle times and eco-functions
- Temperature and baking programme progressions displayed as vivid, informative graphics
- Analysis of oven utilisation
- Reduction of idle times and energy consumption
- Ability to call up baking programme histories, to create, edit and roll out baking programmes, to reconstruct baking programme histories and to call up previous statuses
- Information on maintenance status and service life of wear parts
- Initiation of service requests, ordering of spare parts, viewing service reports
- State-of-the-art encryption for all data-transmitting channels (TSL)
- Regular, free software updates
- Interface for optional connection of third-party software



PICCOLO PRO® Standard models	MINI	I	I Q	II-S	II
Number per decks	2 - 6				
Number of baking trays per deck					
400 mm x 600 [mm]	1	2	3	4	
580 mm x 780 [mm]	0	1	---	2	
600 mm x 800 [mm]	0	1	---	2	
Usable interior dimensions of deck [mm]					
Wide	600	800	1.200		
Depth	400	800	600	800	
Usable deck height	140, 165, 200				
Oven width [mm]	900	1100	tbd	1520	
Oven depth incl. connectors [mm]	930	1336	1186	tbd	1336
Steam extractor hood [mm]					
Front (T)	300				
Front (H)	185				
Hood rim (H)	220				
Steam capacity [ml]	600				
Connecting load					
Deck 140 mm [kW]	2,5	3,0	3,2	tbd	6,4
Deck 165 mm [kW]	2,5	3,0	3,2	tbd	6,4
Deck 200 mm [kW]	2,5	3,0	3,2	tbd	6,4
Vapour generator [kW]	1,2			tbd	2,1
proofing cabinet [kW]	2,8				

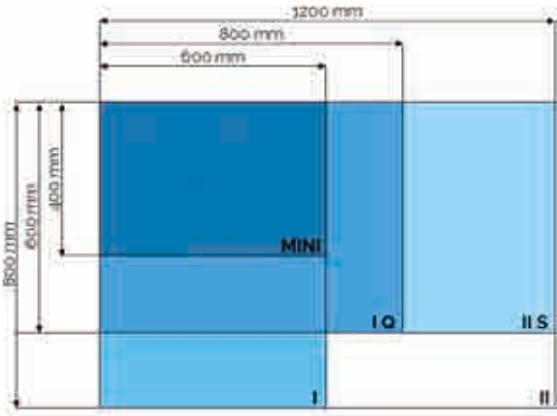
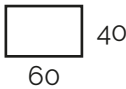
PICCOLO PRO®

Our range of models¹



MINI PICCOLO PRO

MINI PICCOLO PRO



PICCOLO PRO® I

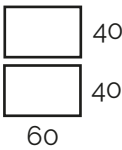


PICCOLO PRO® I Q

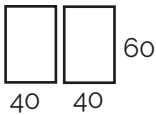


PICCOLO CLASSIC

PICCOLO PRO® I



PICCOLO PRO® I Q

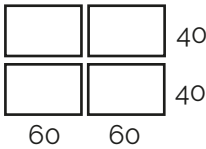


PICCOLO PRO® II

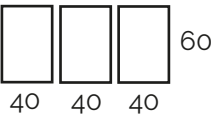


PICCOLO PRO® II S

PICCOLO PRO® II



PICCOLO PRO® II S



¹ Dimension quoted in centimetres

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 ovens, loaders and cooling systems Made in Germany since 1923. Quality and attention to detail are our aims; the art of engineering is our driving force; service to the customer is our passion.



WACHTEL GmbH
Hans-Sachs-Straße 2-6
40721 Hilden
Phone +49 2103 490 40
info@wachtel.de
www.wachtel.de

WACHTEL
electro ovens since 1923