



INFRA

Work more economically and flexibly to achieve top quality artisan baking

WACHTEL

Found in the best bakeries of the world



Reliability and optimum utilisation of the baking area

Is your baking a resource-friendly, clean and quiet process – with no high-maintenance burner technology, flue gas stacks or expensive emission restrictions? The electrically heated INFRA deck oven from WACHTEL is undoubtedly the best option when it comes to electric ovens:

the high degree of flexibility enjoyed when baking with electricity is just one feature of INFRA ovens that has long been appreciated by bakers all over the world – in bakeries or branch stores alike.

The electric INFRA deck oven: the perfect tool for keeping bakers one significant step ahead of the competition.



A wide range of models

The INFRA offers scope for designing the baking area: with 4 or 5 decks, in single, double or triple-width design, with different deck widths (16,5 – 20 cm) and various deck depths (80 – 240 cm), it offers baking areas of up to 21,6 m² (INFRA EE 520/21,6 COMFORT).

Flexibility

Each INFRA deck is a self-contained oven with its own, smart IQ TOUCH controller. So different baked goods can be prepared at the same time. Moreover, individual deck controllers offer maximum reliability.

Gentle heat

Unique ceramic heating elements, which provide gentle heat conduction and sustainable heat transfer, form the core of the INFRA. This heating technology in the INFRA meets the highest standards, guaranteeing top-quality baked products.

Energy-saving

Deck areas can be switched on or off separately in order to adapt to changing requirements. The GREEN LABEL package of smart eco-functions included in the IQ TOUCH controllers, such as ready-to-bake and standby modes, guarantee effective energy and cost savings.

Current sensor

The kW power limiter POWER PILOT allows the power consumption to be set to a maximum value for each oven, and across all appliances by networking multiple electric deck ovens. This is particularly useful if the electrical power available on site is insufficient or if unwanted power peaks are to be reliably prevented.

INFRA AE

Single-width:
Singularly brilliant as a back-up oven
- Deck width: 60 cm -



4.8 m² baking area

INFRA CE

Double-width:
The best-seller in its class
- Deck width: 1.2 m -



12.0 m² baking area

INFRA EE

All good things come in:
threes (triple-width)
- Deck width: 1.8 m -



18 m² baking area

Customisation and convenience – in every detail

Each deck is a free agent, a self-contained oven with its own IQ TOUCH controller.

INFRA ovens make the lives of artisan bakers easier. The individual baking chambers can be controlled independently of each other. This means that with 5 decks, you can bake up to 5 different types of baked goods in one oven at the same time – in the INFRA EE 520/180, for example, in an overall baking area of 18 m². The separate adjustment of upper heat, lower heat and high-performance steam box allows you to tailor your program sequences precisely to suit the requirements of the respective bakery product and achieve the best possible baking quality.

The outstanding baking results achieved in the INFRA are also primarily due to its special ceramic flat heating elements and 15 mm thick stone plates. The particularly gentle, sustainable heat transfer ensures exceptionally consistent and reproducible results. The high-performance steam generators, which are fitted as standard, are separated from the baking chamber and are heated independently. This guarantees a brilliant crust on every batch of baked goods – with no loss of temperature in the deck. Make use of the enormous potential that the INFRA has to offer you. Establish excellent baking quality across your range of products - from delicate confectionery through to the ever-popular stone-baked bread.





The PHILOSOPHER'S STONE for traditional baking

Original and timeless – exquisite craftsmanship for artisan bakers.

An increasing number of people are opting for nutrition that is based on food produced in the original way. Stone-baked bread conveys a sense of authenticity and reliability, and is becoming increasingly popular. Bread is produced via the natural heat transfer of the firebrick. This baking principle, which is steeped in tradition, is applied once again in the INFRA STEIN: back to the good "old" bread, but using today's state-of-the-art technology. In the INFRA STEIN, products are baked on high-quality stone plates in a specially

shaped baking chamber with genuine fireclay lining. The high heat storage capacity of the original firebrick makes it possible to bake slowly and gently without reheating. This gives bakers a typical rustic-style bread with an all-round uniform, sturdy crust, which retains both succulence and flavour. Stone-baked bread from the INFRA has a significantly longer shelf life and a full-bodied flavour.

The INFRA STEIN: tried-and-tested baking methods reinterpreted as an investment in the future. High-tech meets tradition.

Top-class baking skills take a long time to perfect. Sophisticated, cutting-edge technologies from WACHTEL

W-TURBO: where things really get moving.

Radiant heat from above and below, with a "fresh breeze" at just the right moment. The W-TURBO function of the IQ TOUCH controller successfully combines a static baking chamber atmosphere with one that is synchronised and in-motion. This offers the following clear advantages for the quality of your baked goods, setting them apart from the competition:

- An all-round uniform crust
- Distinctive formation of flavour
- Pre-baked effect for ripe doughs
- A tender, flaky crust
- A moister crumb
- An extended shelf life

Each of the INFRA W-TURBO decks features modern circulator motors and a sophisticated air duct system. The convection is activated separately, automatically by the IQ TOUCH controller, in accordance with the settings in the baking program. In the INFRA W-TURBO, you can therefore bake crusty products at the same time as those that are less crusty. A further advantage lies in the fact that upper and lower heat are used more effectively, enabling interim heating-up phases to be reduced in order to insert trays at shorter intervals.

ICT: Infrared Ceramic Technology.

ICT refers to the use of a specially developed functional ceramic in the baking chamber, which optimises conventional thermal radiation. The infrared radiation, whose wavelength is tailored to the requirements of bakery products, is able to penetrate directly through the skin of the dough piece into its core. The required core temperature is reached more quickly. ICT can improve the quality of your baked goods, and at the same time save energy and costs:

- Up to 30% less baking losses
- Up to 10% more volume
- A moister crumb
- An extended shelf life
- Even pore distribution, even at the edges
- A beautifully browned crust
- A tender, flaky crust
- Up to 10% less flour consumption
- Up to 30% energy savings





As intuitive and user-friendly as your smartphone

- 999 automatic programs (10 phases)
- Large 7" TFT graphic display
- Touch function, even works with flour-dusted hands
- Graphic display of temperature profiles
- Individual user customisation with regard to menu, product photos, signals and customer logo
- AUTO COPY: Synchronisation of baking programs between appliances at the touch of a button
- Display lock for cleaning purposes
- Network-compatible and free updates
- Link to WACHTEL REMOTE: Remote access management tool for the PC or tablet
- Tutorial mode: video tutorials in the controller itself

GREEN LABEL energy-saving package:

- SMART START: "Effective" ready-to-bake function (oven is fully heated up)
- STANDBY ECO: Standby mode with adjustable "resume ready-to-bake time"
- ECO SAFE: Automatic temperature reduction in the event of unexpected periods of non-use
- POWER PILOT: kW power limiter





Remote access par excellence



Individual deck controllers

Separate high-performance steam boxes

Ceramic heating elements

Automation technology:
SEMILIFT or COMFORT
- on request -

Cantilevered pull-out deck
- on request -

Gas-tight welded baking chambers

QUALITY WITHOUT COMPROMISE

Quiet, clean and reliable

Noise level reduced to a minimum, no high-maintenance burner technology and flue gas circulator motors, no exhaust gases or pollutants, elimination of expensive flues, no strict emission restrictions or costly emission controls

Flexible

Regulate all decks independently of each other, control upper heat, lower heat and steam box separately

Ceramic core

Ceramic heating elements with sustainable, gentle heat for excellent uniform baking results

Stone plate

Deck areas made of stone with optimum heat storage capacity

Glossy crusts

High-performance, separately heated steam box with extra-large evaporator surface for full-bodied steam during every baking process

Capacity adjustment

Switch deck areas on or off separately as required to save energy

Reliable

Corrosion-resistant decks made of hot-dip aluminised sheet steel, gas-tight welded chambers – no screw fittings or seals that are susceptible to wear

Low-maintenance and durable

Front and external cladding made completely of high-quality stainless steel

POWER PILOT

kW power limiter across all appliances to prevent any unwanted power peaks

IQ TOUCH

Smart, network-capable controller with Touch function

IQ GREEN LABEL

Various energy-saving functions with Standby mode and ready-to-bake times

WACHTEL REMOTE

Immediate, web-based remote access to the key operating data and processes of WACHTEL appliances across all sites

Variants:

INFRA W-TURBO

Synchronised convection which can be activated in the deck oven, to produce unique baked goods and a wider variety of bakery products

INFRA ICT

Optimised infrared thermal radiation for reduced baking losses and energy-saving effects

INFRA STEIN

Original stone-baked bread from the arched fireclay baking chamber, baked on authentic stone hobs

Pull-out decks

Cantilevered pull-out decks offering a comprehensive overview and convenient, labour-saving work

INFRA COMFORT

Designed for (fully) automated operating processes with COMFORT loaders and unloaders (Up to 6 decks, up to 25.92 m² total baking area)

WACHTEL

INFRA

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INFRA | TECHNICAL SPECIFICATIONS

Subject to modification. In the event of deviations, the figures on the type plate always apply. Other variants on request.		Unit	INFRA (standard models)			
			AE	CE	EE	
Number of decks (others on request)		---	4 - 5	4 - 5	4 - 5	
<i>Models with COMFORT loaders</i>			<i>max. 6</i>	<i>max. 6</i>	<i>max. 6</i>	
Deck dimensions (usable)	W	[mm]	600	1.200	1.800	
	D		800	800	---	
			1200	1200	---	
			1600	1600	1600	
			2000	2000	2000	
	<i>Models with COMFORT loaders</i>		D	---	<i>2400</i>	<i>2400</i>
			H	165	165	165
	H	200	200	200		
	H	200	200	200		
	H	200	200	200		
Total baking area (without COMFORT models)		[m ²]	1.92 - 6	3.8 - 12	11.5 - 18	
Oven dimensions (standard, without front section) **	W	[mm]	1.155	1.750	2.400	
	D		1590	1590	---	
			1990	1990	---	
			2410	2410	2410	
			2880	2880	2880	
	<i>Models with COMFORT loaders</i>		D	---	<i>3.280</i>	<i>3.280</i>
	<i>Models with COMFORT loaders</i>		H	2.345	2.345	2.345
			Depending on the features			
Suitable for automatic COMFORT loader		---	---	K, M	G	
Suitable for manual loading aid	For ovens with deck depths of: 1600 mm or 2000 mm	---	PICCOLIFT	SEMILIFT & SEMILIFT PLUS	SEMILIFT & SEMILIFT PLUS	

* Additional high decks on request

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** Different oven dimensions for COMFORT models and pull-out decks

Explanation of nomenclature

INFRA CE 516/96 H STEIN

INFRA CE 516/96 W-TURBO

INFRA CE 516/96 A1 ICT



C	Double-width decks (1200 mm)
E	Electrical heating
516	5 decks, 1600 mm deck depth
96	9.6 m ² total baking area
H	At least one additional high deck 200 mm in height (200 mm top deck is standard)
A1	1 pull-out deck, 200 mm, oven 60 mm wider, combination with other extras (see below) on request
STEIN	All decks with stone oven fireclay arch, cannot be combined with ICT or W-TURBO
W-TURBO	Convection which can be activated, one deck at a time possible, oven 180 mm deeper
ICT	Oven with Infrared Ceramic Technology (with tubular heating elements)

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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