



ATLAS

Your perfect choice for
first-class bakery products

WACHTEL

Found in the best bakeries of the world





Your chance to receive funding
The Hoenen bakery is among the pioneers to receive public funding for the purchase of six ATLAS rack ovens. Join them and replace your existing oven with the energy-efficient ATLAS - and benefit in multiple ways: Save energy, lower your operating costs and reduce your ecological footprint!

Quality without compromise: Why cut corners?

The ATLAS stands for reliable quality and impressive baking results, without forgetting about energy efficiency. Find out yourself how this oven supports your passion for the bakery trade and increases the ecological efficiency of your business.

We offer the ATLAS both with gas/oil burner and as an electric version. The oven can still be retrofitted for other sources of energy years after being installed. The ATLAS operated by a burner is characterised by its efficient 2-stage burner with quick-start function. The option to adapt the capacity in a targeted way to the specific requirements of bakery products in several stages has a positive effect on your operating costs and provides you with significant baking benefits. From crusty rolls to delicate bakery products – you have full control over the perfect result.

Thanks to the ENERGY MANAGER, you get a transparent display of the energy and water consumption as well as operating costs and empty oven times directly on the IQ TOUCH control. This

is how you keep the overview at all times and can take targeted measures for cost reduction. The direct traceability of consumption data and empty oven times also provides you with the opportunity to efficiently optimise your operating processes.

In May 2022, the ATLAS rack oven was awarded the renowned VDE certificate as the first of its kind. So its energy efficiency has been given the seal of approval, and the immediate benefits for bakeries are obvious: With the ATLAS, you can achieve energy savings, thereby reducing operating costs, and make an important contribution to sustainability at the same time. This makes the ATLAS an indispensable choice for bakers, to whom efficiency and environmental sustainability are important.

Last but not least, the stylish design of the ATLAS perfectly rounds off the complete package. High-gloss jet black harmoniously merges with large-scale glass elements, brushed stainless steel and state-of-the-art LED technology.

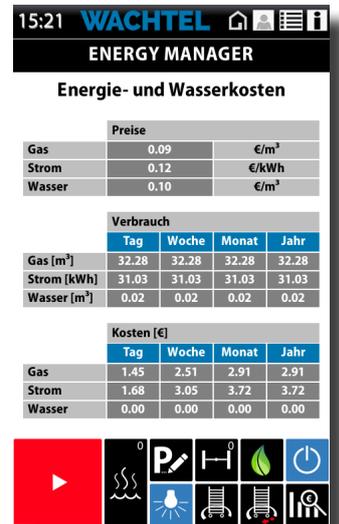
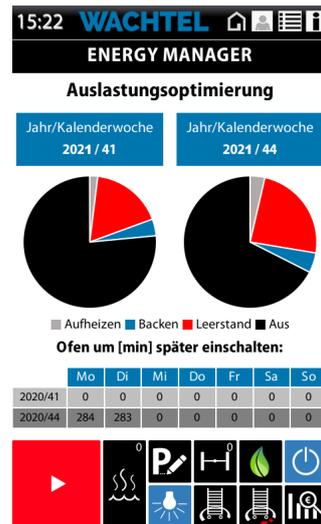
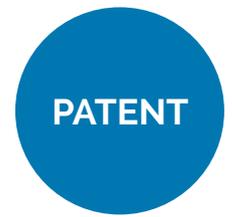
ENERGY MANAGER

Focus on capacity optimisation

With our ENERGY MANAGER, you get descriptive graphs on oven utilisation in the form of valuable weekly reviews. The detailed analysis of empty ovens provides important insights into your baking operation and supports you in optimising oven utilisation. You know that keeping empty ovens warm holds enormous potential for energy saving, and with the optimum coordination of baking processes, unnecessary energy losses can be minimised and expensive energy costs can be reduced. This is where the ENERGY MANAGER comes into play, helping you to efficiently use resources and promote a sustainable use of energy.

Transparent cost control

Record the resource consumption of your oven and receive clear cost reports that are updated daily for different periods (day, week, month, year). Keep an eye on the consumption of water, power and gas/oil and follow the efficiency of your energy saving measures! With the ENERGY MANAGER you can make informed decisions based on reliable data.



Highlights at a glance

Quick-start burner (oil/gas)

No energy-consuming pre-rinse cycle; just 3 to 4 seconds for the flame to ignite; fast heating and reheating

2-stage burner with variable output (oil/gas)

The baking output can be individually set for each stage of the baking program to save energy and achieve better baking results

Triple thermal insulation glazing

Ultra-low energy losses, minimised thermal radiation, tool-free pane opening and fast cleaning

Gas, oil or electricity? Staying flexible for change

Select energy source according to cost and environmental aspects, retrofitting to other energy sources possible at any time

Active steam extractor

Complete dehumidification of the baking chamber for more crust and faster product change

ACTIVE COOLDOWN fresh air cooling

Up to 40% shorter cooling times*, more flexible baking and optimised oven utilisation

Plug and play installation

No drain, adjustable from three sides, flexible choice of location, quick installation, commissioning and maintenance

One for all: rack compatibility

Turntable slot fits all common brands of rack; high load capacity (up to 450 kg)



* In comparison to the previous model



ATLAS

INNOVATIVE

Highly efficient heat exchanger (oil/gas)

Outstanding heat exchange surface, level of efficiency 93%, high temperature heat-up rate

Ten inch IQ TOUCH

Ultra-large user interface, best overview, detailed display, maximised ease of use

PATENT

ENERGY MANAGER

Precise documentation of empty oven periods and resource consumption, water and energy cost reports at a glance

INNOVATIVE

Powerful double steam unit

Great thermal mass, large evaporator surface: 'Back-to-back' baking, short recovery times, consistent temperatures

Variable air circulation

Individual air volume can be set for each stage in the baking program; perfect baking results right across the range

Winning ergonomic door concept

Easy-open door with door stop, robust stainless steel door handle, effortless opening and closing

INNOVATIVE

Modern LED technology – on the inside and out

Consistent lighting in the baking chamber and for the work area in front of the oven; long service life

INNOVATIVE

W-MAGNETIC: magnetic holder

Practical magnetic holder for baking knives and WACHTEL gloves at an ergonomic height

IQ TOUCH: Smart control, effortless operation

- Ten-inch touchscreen display with extremely robust, hardened glass front
- 999 automatic programs (ten freely programmable program steps)
- High resolution, high contrast, brilliant colour and saturated black tones: detailed display
- Excellent viewing angle stability: easy to see from a wide range of perspectives
- High protection against dust and moisture: easy to operate with flour-dusted hands
- Display lock for cleaning purposes
- Different access rights (standard, baker, service)
- Customisable: menu, signal tones, product photos, customer logo on standby screen
- ENERGY MANAGER for displaying water and energy consumption as well as empty oven times
- POWER PILOT: kW limitation for capping maximum current consumption
- Open interface for effective connection of third-party software on the customer side (e.g. Shop-IQ)
- Linked with the WACHTEL REMOTE monitoring tool
- Regular free software updates
- User interface available in more than 15 languages



IQ GREEN Label – Bake more environmentally friendly!

The terms **IQ** and **GREEN** clearly indicate the course set: heading intelligently into a green future! We award our most sustainable eco functions with the **IQ GREEN Label**.

SMART START eco function

“Restart” is a thing of the past. With the SMART START function, you can set the “effective” ready-to-bake times. This is the time at which your oven is fully heated for the first baking cycle.

STANDBY ECO eco function

With the STANDBY ECO function you can temporarily and fully switch off the heating of your oven manually “at the touch of a button”. Use this function if it is foreseeable that the oven is not going to be used for a certain time. Keeping empty ovens warm is a critical state, which can induce very high losses of energy. If the oven is not kept at temperature during longer periods of non-use, a lot of energy can be saved! You can enter the

baking break right at the IQ TOUCH control. During reheating, the oven takes the residual heat and the selected baking program into account energy-efficiently, so that it is fully ready for operation again at the desired time.

ECO SAFE eco function

Enjoy complete peace of mind, if neither a baking program was started nor the STANDBY ECO function was activated for a certain period of time. Because with the ECO SAFE automatic function, your oven becomes operational and independently switches to energy saving mode. In doing so, the temperature is lowered to a value that was predetermined by you. Thanks to this intelligent energy saving function, you can be sure that your oven can be operated with consistent efficiency while saving resources.

Use our eco function with the IQ GREEN label to lower your costs, optimise operating processes and reduce your ecological footprint.

WACHTEL REMOTE

Always up-to-date, always in the know

You are always in full control with WACHTEL REMOTE and can feel as if you are directly on site in the store or in the bakery. Conveniently monitor all sites of your business centrally via PC or tablet, from your home or while on holiday. You will receive valuable real-time information and will always be up-to-date. Experience the benefits of modern baking in the digital world.



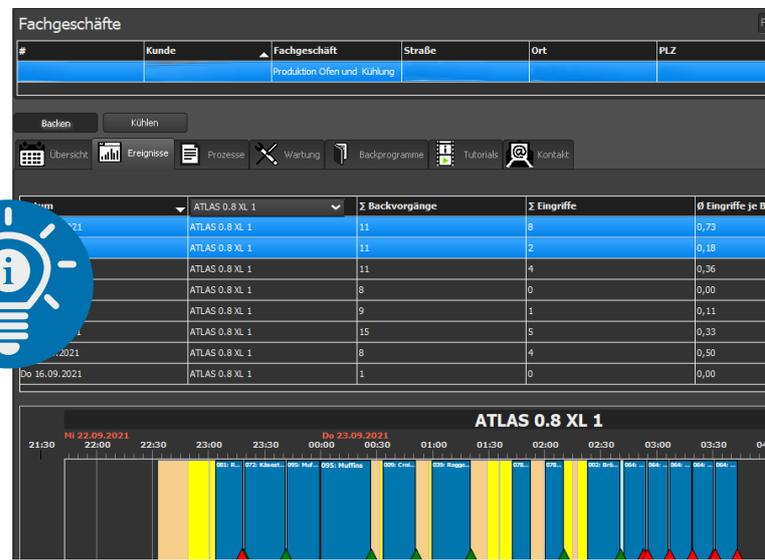
Maximum transparency in real-time

WACHTEL REMOTE offers you non-stop monitoring of the most important operating states, events and processes in real-time. Keep an overview of the baking operation! Do not miss any manual interventions! Monitor the heating up or cooling down phases and follow active eco functions! If you're wondering when the last baking program was started, whether interventions in a running baking program have taken place or how well your oven or deck is being utilised: WACHTEL REMOTE will give you clear answers.



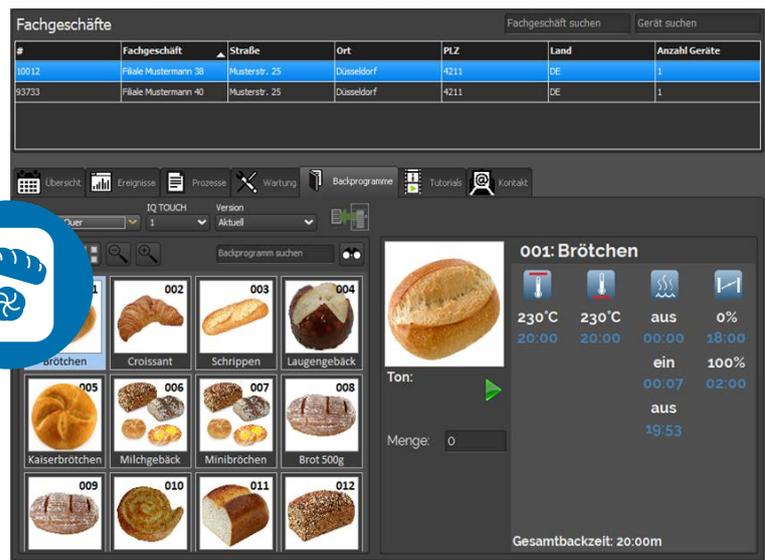
Increase process safety

WACHTEL REMOTE also works as effective quality management tool and supplies you with precise quantified key figures, such as deck or oven utilisation as well as manual interventions and empty runs per day. This crucial information will help you to optimise your processes, save energy and increase the reproducibility and quality of your baked goods, in turn, enabling you to work even more productively and economically, securing your profits in the long term.



Next level baking program management

Experience the simple and time-saving management of your baking programs! WACHTEL REMOTE gives you the option to centrally manage your baking programs and easily roll them out to multiple stores. Either directly transfer your programs straight to the IQ TOUCH control(s) in online mode or save them onto a USB stick to conveniently upload them locally at your bakery. Managing baking programs is very easy with WACHTEL REMOTE!



TOP BAKING QUALITY



W-MAGNETIC



ENERGY MANAGER



ENERGY SAVER



ERGONOMICS



ALL-ROUND TALENT



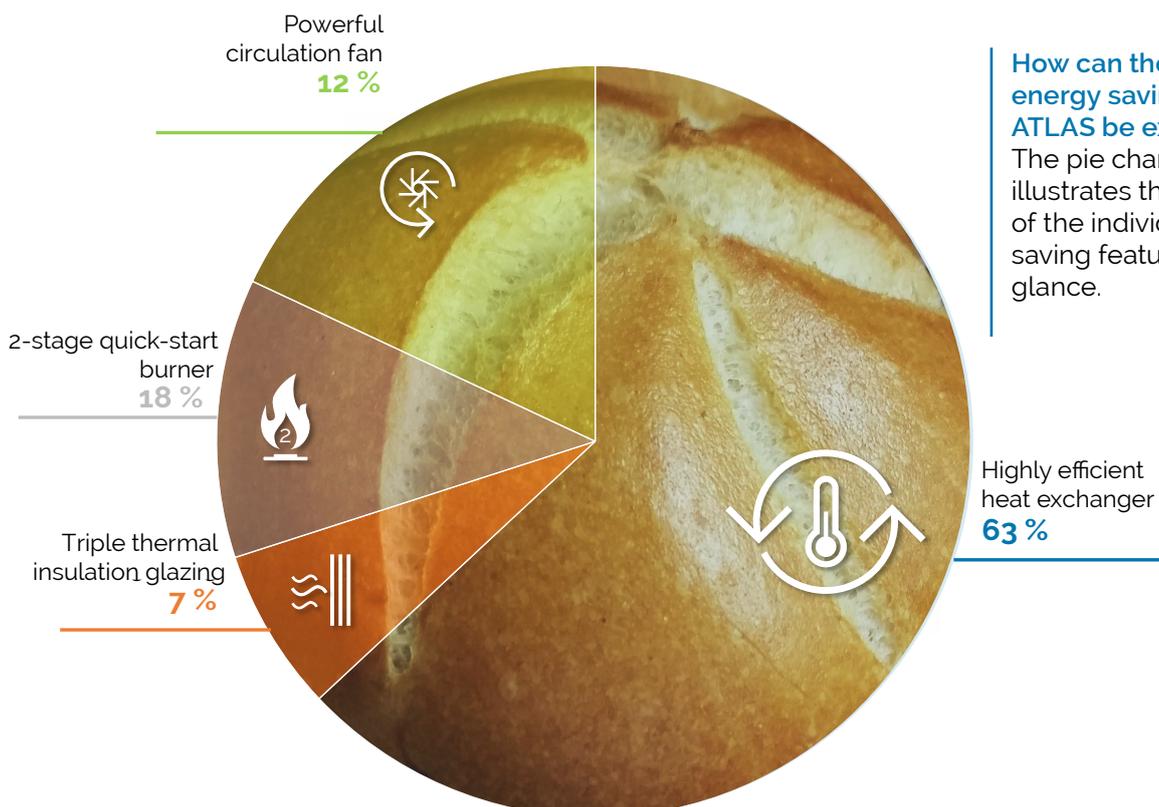


More efficiency for your bakery: ready for the profits?

The powerful innovations of the ATLAS result in significant energy savings and therefore fast rentability. In addition, you can benefit from attractive funding programmes for energy- and CO₂-saving upgrading measures. Increase the eco-efficiency of your company and lower the operating costs! Our team of experts will be pleased to support and advise you.



An all-rounder in every regard:
You are wondering about gas, oil, or electricity after all? Do not worry, the ATLAS gives you freedom of choice! It can still be retrofitted for other sources of energy years after being installed.



How can the significant energy savings of the ATLAS be explained?
The pie chart on the left illustrates the weighting of the individual energy-saving features at a glance.

Technical data

ATLAS 0.8 & 1.0	0.8 S	0.8	0.8 XL	1.0	1.0 XL
Baking tray dimensions [mm]	600 x 800	600 x 800	600 x 800	600 x 1,000	600 x 1,000
Maximum rack height	1,610	1,830	1,990	1,830	1,990
Oven shelves (spacing [mm])	16 (78)/17 (73)	18 (83)/20 (74)	20 (83)/22 (75)	18 (83)/20 (74)	20 (83)/22 (75)
Total baking area [m ²]	7.7/8.2	8.6/9.6	9.6/10.6	10.8/12	12/13.2
Installation space [m ²]	2.49	2.49	2.49	3.05	3.05
Required clearance height (standard)	2,630	2,850	3,010	2,850	3,010
Heating type Oil, gas, electricity				

ATLAS 1.1/two rack ovens	1.1	1.1 XL	0.8 XL 2	1.0 XL 2
Baking tray dimensions [mm]	700 x 1,100	700 x 1,100	600 x 800	600 x 1,000
Maximum rack height	1,830	1,990	1,990	1,990
Rack layers (83 mm clearance)	18 (83)/20 (74)	20 (83)/22 (75)	40 (83)/44 (75)	40 (83)/44 (75)
Total baking area [m ²]	13.9/15.4	15.4/16.9	19.2/21.2	24/26.4
Installation space [m ²]	3.68	3.68	4.93	5.66
Required clearance height (standard)	2,850	3,010	3,150	3,150
Heating type Oil, gas, electricity			



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.

Technical changes and errors excepted. 10/2023

WACHTEL

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