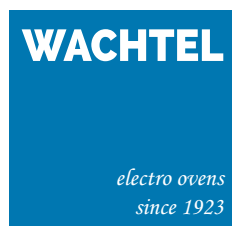




ATLAS

Our master of all classes
in the rack oven sector



A modern, high-gloss jet black rack oven with a large glass door. The door is open, revealing several shelves inside, each holding two golden-brown baked goods. The oven has a sleek, industrial design with a prominent horizontal light bar above the door. The brand name 'WACHTEL' and the model name 'ATLAS' are displayed on the top panel. The oven is set against a dark, textured background.

WACHTEL

ATLAS

WACHTEL rack ovens have always been the epitome of innovation, quality and energy efficiency. The latest generation of ATLAS rack ovens upholds these standards while reinventing itself once again.

The ATLAS is our master of all classes. The ground-breaking technology used in this iconic design heralds a new era of rack ovens. Everything has been optimised for ultimate efficiency. The patented steam recovery system saves up to 30 % steam*. The two-stage burner enables the oven to work at various power levels so that bakers can best respond to the requirements of a variety of baked goods, while also saving an abundance of energy. The ENERGY MANAGER, a new integrated feature of the IQ TOUCH control, provides information on past and expected energy and water consumption. Clear reports and forecasts for operating costs can be viewed on the control's screen.

The ATLAS also boasts a completely new, style-defining design: high-gloss jet black meets large glass elements and state-of-the-art LED technology. The sophisticated door design with the easy-open door, door stop and tool-free pane opening further enhances the modern look of the ATLAS along with its improved user ergonomics.

**compared to previous model*

ATLAS – Our master of all classes

PATENT

ECO MULTI STEAM: Save up to 30 % steam with the patented steam recovery system*

Save on resources and protect the environment: As a leading oven manufacturer, our mission is to design our ovens so that they benefit our customers and are as eco-efficient as possible. The aim is to conserve resources while reducing costs for bakers so ecology and economy benefit in equal measure.

Exclusive from WACHTEL: Years of development have led us to produce our first outstanding steam recovery system for ovens. We have developed a concept to collect steam in the oven exhaust and feed it back into the baking chamber at the right moment so that steam can be reused multiple times. Users can individually set the volume and time of steam recovery at every stage in the baking program. With this patented steam recovery system, the ATLAS shows bakers how to make optimum use of steam.

Take full advantage of the ECO MULTI STEAM !

- Give your baked goods a top-quality sheen.
- Save up to 30 % steam being input!

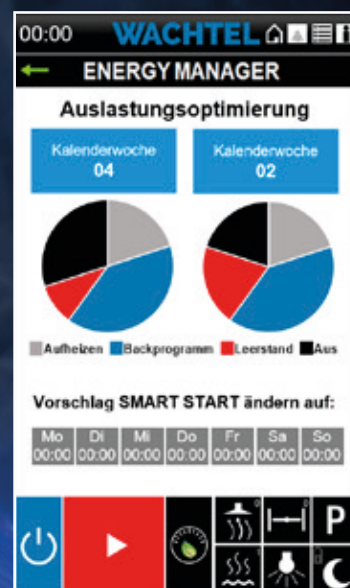
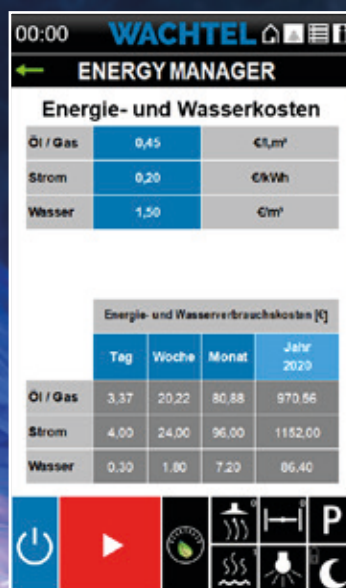
PATENT PENDING

IQ TOUCH with ENERGY MANAGER: Record operating costs and optimise oven utilisation

Keep tabs on your operating costs. The ENERGY MANAGER provides clear, concise cost reports for various time frames (day, week, month, year) with up-to-date information. This means you know when and how much water, electricity and gas or oil have been used and you can check the effectiveness or energy saving measures. Furthermore, accurate predictions can be made using this precisely documented consumption of resources. Overviews of your operating costs can be viewed directly on your control.

The ENERGY MANAGER also provides smart capacity optimisation. The system observes the user's baking habits. Once the oven is ready to bake, it knows when the oven has been baking and suggests optimised times for adding uncooked goods.

Eligible for funding: Water and energy usage are continuously recorded as standard. This means the ENERGY MANAGER ensures data quality compliant with ISO 50001. The system is one of the solutions that has been declared eligible for funding in accordance with the German Federal Ministry for Economic Affairs and Energy's directive.



*compared to previous model

ATLAS

At a glance

Hood with LED remote status indicator in two colours

Clear visual oven status fully visible throughout the bakery

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.

ACTIVE REFRESH fresh air supply

fresh air supply adjustable in the baking program, complete dehumidification of the baking chamber, perfect rose

ECO MULTI STEAM: patented steam recovery system

Steam recovery can be individually set for each stage of the baking program, saving up to 30 % steam.

Low power rating

Reduced power peaks and guaranteed efficient back-to-back baking also means more eligibility for funding.

Triple thermal insulation glazing

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

Plug and play installation

No drain, adjustable from 3 sides, flexible choice of location, quick installation, commissioning and maintenance

ACTIVE COOLDOWN fresh air cooling

40 % shorter cooling times, almost twice as fast product changes, more flexible baking, optimize oven utilization

PATENT

FUNDING

INNOVATIVE

NEW

WACHTEL



**compared to previous model*



ALL-ROUND TALENT TOP BAKING QUALITY HIGH-TECH FUNCTIONALITY PLUG AND PLAY INSTALLATION ENERGY SAVER

INNOVATIVE

Highly efficient heat exchanger (oil/gas)

Minimised energy consumption; 93 % thermal efficiency in the combustion process and excellent capacity for temperature increase

Variable air circulation

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

PATENT PENDING



with ENERGY MANAGER

Display of energy and water costs; operating cost optimisation; automatic suggestions for best loading times

AUTOPILOT AIR PRESSURE: automatic pressure regulation

Constant pressure conditions independent of weather conditions; consistently high, reproducible baking quality

Winning ergonomic door concept

Easy-open door with door stop and robust stainless steel door handle make opening and closing the oven effortless.

INNOVATIVE

W-MAGNETIC: magnetic holder

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

All-rounder: fully compatible with racks

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

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

Energy efficient steam apparatus heating

Rapid heating via the flue gas, high steam output, immediately available saturated steam shot after shot

TOP BAKING QUALITY



W-MAGNETIC



HIGH-TECH



ENERGY SAVER



ERGONOMICS



DESIGN



ALL-ROUND TALENT



IQ TOUCH

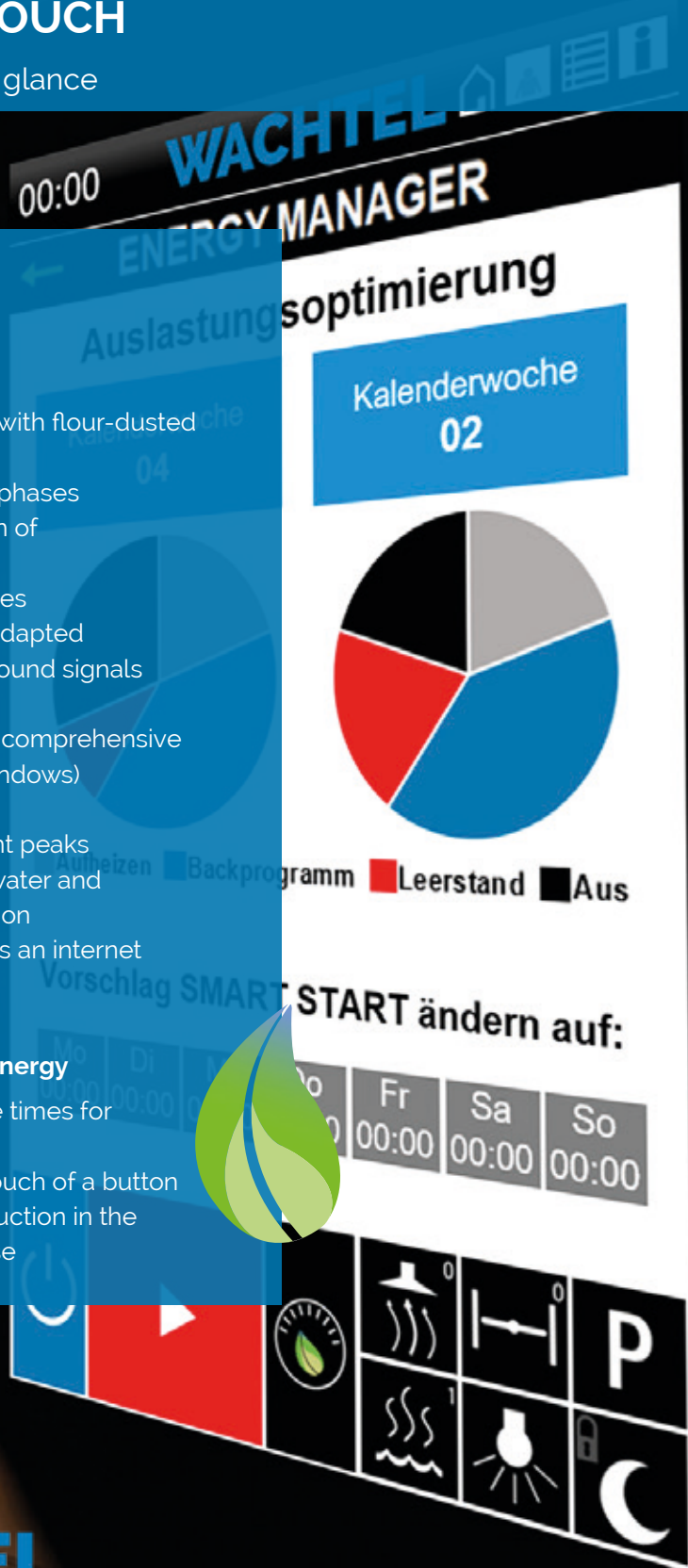
At a glance

IQ TOUCH: simply intelligent control

- Large graphics display
- Intuitive to use, just like a smartphone
- Touchscreen function that even works with flour-dusted fingers
- 999 automatic programs, each with 10 phases
- AUTO COPY: Automatic synchronisation of baking programs across appliances
- Graphic depiction of temperature profiles
- Control key layout can be individually adapted
- Use of your own product images and sound signals
- Display lock for cleaning purposes
- Connected to WACHTEL REMOTE, the comprehensive monitoring tool for PCs and tablets (Windows)
- Tutorials: videos built into the control
- POWER PILOT: kW limiter to cap current peaks
- ENERGY MANAGER: displays energy, water and operating costs and capacity optimisation
- Regular free software updates (requires an internet connection)

IQ GREEN LABEL: eco-functions to save energy

- SMART START: effective ready-to-bake times for automatic heating at the chosen time
- STANDBY ECO: standby mode at the touch of a button
- ECO SAFE: automatic temperature reduction in the event of unexpected periods of non-use



WACHTEL REMOTE

At a glance

WACHTEL REMOTE: monitoring tool par excellence

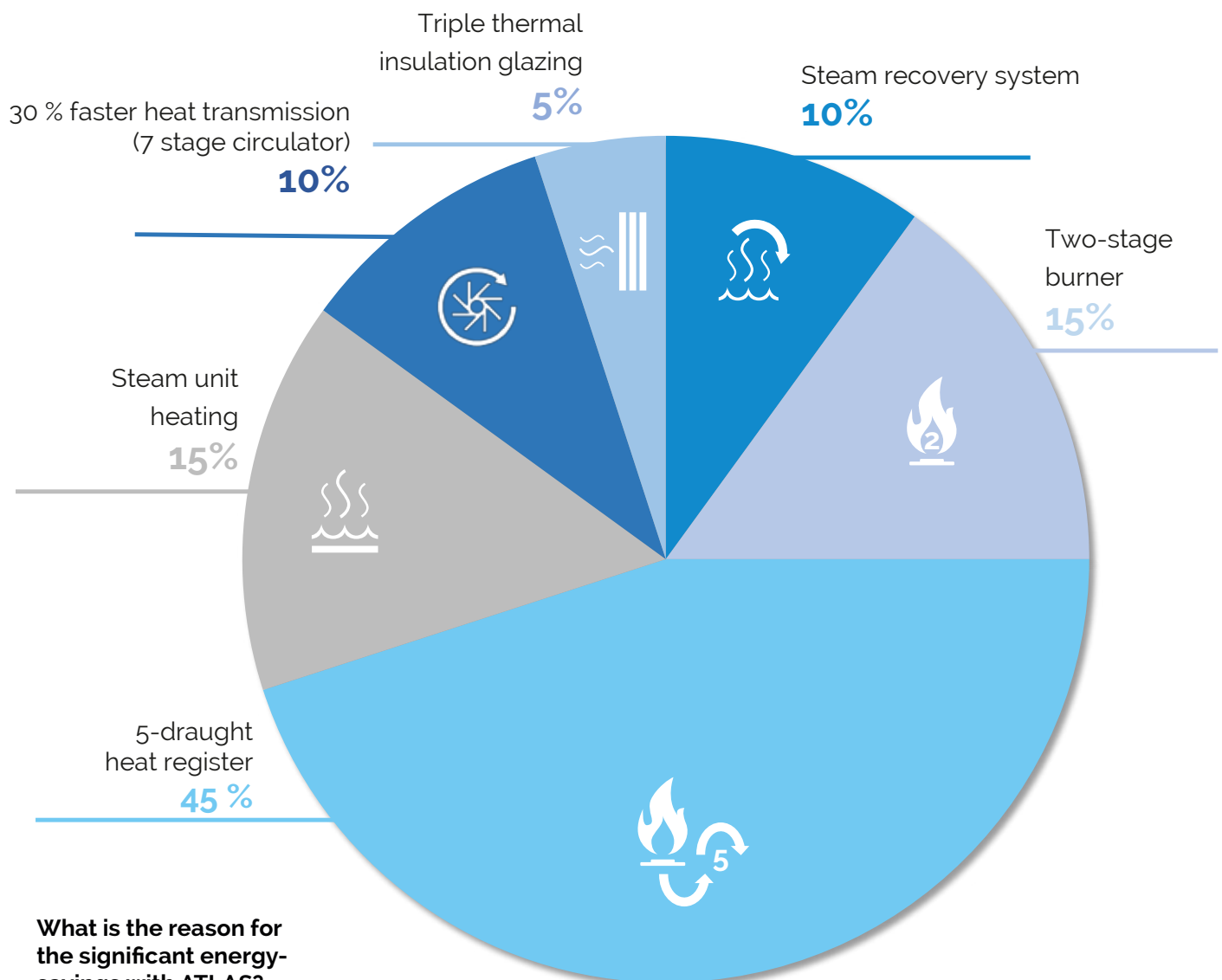
- Comprehensive monitoring software for PCs
- Access to all networked IQ TOUCH and IQ COOL controls, across different sites and all over the world
- Continuous monitoring and archiving of operating states and processes, e.g. baking operation, manual interventions, idle times and eco-functions
- Analysis of oven and deck capacity
- Reduction of idle times and energy consumption
- Recording of operating errors, manual interventions and baking program deviations, optimisation of staff and baking quality
- Call up of baking program sequences
- Creation and roll-out of baking programs across branches
- Reconstruction of baking program history and retrieval of older statuses
- Plain text event messages
- Information about maintenance states and service life of wear parts
- Prompting of service requests and display of service reports
- Call up of operating instructions and IQ TOUCH tutorials
- Secure 384-bit SSL encryption
- Regular free software updates (requires an internet connection)



ATLAS: Our master of energy-saving

Some people talk about 'probably the most economical rack oven in the world'. We build it.

All in all, the innovative technologies incorporated in the ATLAS result in considerable energy savings – and it soon adds up to. Especially because there are lucrative subsidy programs available for energy and CO₂-saving upgrading measures. Improve your eco-efficiency and save operating costs! We will be happy to advise you.



What is the reason for the significant energy-savings with ATLAS?

Here you can see the weighting of the individual energy-saving features of the ATLAS at a glance.

ATLAS

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 1000	600 x 1000
Maximum rack height	1600	1830	1990	1830	1990
Rack layers (83 mm clearance)	16 (78)	18 (83)	20 (83)	18 (83)	20 (83)
Total baking area [m²]	7,7	8,6	9,6	10,8	12
Installation space [m²]	2,48	2,48	2,48	3,0	3,0
Required clearance height (standard)	2630	2850	3010	2850	3010
Heating type	Oil, gas, electricity				

ATLAS 1.1

1.1

1.1 XL

Baking tray dimensions [mm]	700 x 1100	700 x 1100
Maximum rack height	1830	1990
Rack layers (83 mm clearance)	18	20
Total baking area [m²]	13,8	15,4
Installation space [m²]	3,72	3,72
Required clearance height (standard)	2850	3010
Heating type	Oil, gas, electricity	

ATLAS double rack oven

0.8 XL 2

1.0 XL 2

Baking tray dimensions [mm]	600 x 800	600 x 1000
Maximum rack height	1990	1990
Rack layers (83 mm clearance)	20	20
Total baking area [m²]	9,6 x 2	12,0 x 2
Installation space [m²]	4,95	5,41
Required clearance height (standard)	3150	3150
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 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
D-40721 Hilden
Phone +49 2103 490 40
info@wachtel.de
www.wachtel.de

WACHTEL
electro ovens since 1923