



BONFIRE

Hightech-wood-fired oven with automatic wood pellet direct firing



WACHTEL

since 1923

Bread from wood-fired ovens is baking culture

Bread is more than just a staple food. There is hardly any other food that has played such an integral part in human history. Bread is myth, tradition and a way of life. Even the ancient Egyptians, whose baking trade is one of the oldest crafts in the world, viewed bread as "the food of life". Nowadays, bread from wood-fired ovens in particular is experiencing a renaissance and rebelling against anonymous, industrial bakery production.

Bread unites all of Earth's most important resources and forces: fertile soil, sun, fresh air, rain and human

commitment. Grain is ground, mixed with water and baked on a stone that was heated by fire alone in a wood-fired oven. Bread from wood-fired ovens is what people imagine as the very archetype of bread, conveying authenticity and stability as well as becoming increasingly popular. Discerning consumers are interested in the story behind the product while looking for originality and naturalness – something special and unique.

And how comes the wood-fired flavor in the bread?

Our BONFIRE wood-fired oven perfectly embodies the beliefs and principles of the German bakery trade: Natural wood pellets are used as the heating material. The deck is directly fired according to tradition, meaning it is heated by a fire burning inside of the baking chamber. Any ash is simply swept away. Another option is for the ash to be removed automatically using our COMFORT loading and unloading systems. The bread is baked directly on an original firebrick. The heat stored in it is used for the baking process. The complete baking process takes place in the BONFIRE.

Connoisseurs and professional bakers both agree: This is the only way to bake bread that is every bit as good as the bread baked in traditional wood-fired ovens of bygone days. The entire range of bakery products will benefit from the baker's enhanced artisan baking skills. Benefit from the great potential offered to you by a BONFIRE wood-fired oven!

A burning desire for bread from wood-fired ovens

81 %



of consumers want authentic bread **directly baked on stone** in a wood-fired oven.

Source:

GfK Market Research 2011.

Guiding principles for bread and small baked goods

"Bread from wood-fired ovens is free-form or batch baked on a hearth in a directly fired oven, whose baking chambers are formed from stone or stone-like material. The heating material is directly located in the baking chamber. Only natural wood is used as heating material."

Source:

German Food Code, version: 19.09.2005

The taste of the good old days

Artisan production

Especially hearty flavour

Dark, strong crust

Natural ingredients

Rustic, handcrafted appearance

High level of crispness

Intensive aroma

Long-lasting freshness

BONFIRE

Modern wood-fired oven for automated bakeries



BONFIRE 3.18.2

3 decks

Deck dimensions (W x D): 1,800 mm x 2,000 mm

10.8 m² baking area

Automatically opening doors

BONFIRE CLASSIC

Nostalgic wood-fired oven for show baking



BONFIRE CLASSIC 2.12.2

2 decks

Deck dimensions (W x D): 1,200 mm x 2,000 mm

4.8 m² baking area

Manual opening of doors

BONFIRE HIGHLIGHTS

NATURAL wood pellets: ecological, sustainable, affordable, CO₂ neutral, high efficiency level (95 %)

Almost **RESIDUE-FREE** burning of the pellets

Standard: **PELLET DAY CONTAINER** (20 – 70 kg)

AUTOMATIC firing at the push of a button or by program

Pellets supplied via special melting tube with **BURN BACK PROTECTION**

QUALITY BALANCING SYSTEM for the pellets: Reproducible baking performance on a daily basis

Ideal wood-fired oven firing system: **DIRECT FIRING** with "fire and flame" in the oven

Tunnel burners with **SELF-CLEANING TECHNOLOGY** and a powerful **COOLING SYSTEM**

SWIVELLING burner flames: homogeneous heating of oven

Baking on an original **FIRESTONE** with a perfect surface temperature: unmistakable **ROASTING AROMAS**

High-tech oven control system with **SMART START** baking standby function, baking program management and intelligent **SELF-ANALYSIS SOFTWARE**

Control the temperature, steam and baking time for **EACH DECK**

Perfect combination: **COMFORT** loading and unloading systems for fully automatic production



BONFIRE

2.12.2

3.12.2

3.18.2

Number of decks	2	3	3
Deck dimensions [mm] WxDxH	1200x2000x230	1200x2000x230	1800x2000x230
Outer dimensions of oven [mm] WxDxH	2100x3380x3205	2100x3380x3360	2700x3380x3360
Total baking area [m ²]	4,8	7,2	10,8
Weight of oven [kg]	6.900	9.000	12.500
Max. heating capacity [kW]	90,0	135,0	210,0
Connected load (electrical) [kW]	5	5	5
Method of heating	Wood pellets	Wood pellets	Wood pellets

* cladding & nozzle inclusive, without pellet transportation system, actual figure depends on project and on pellet transportation system

BONFIRE CLASSIC



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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WACHTEL
Found in the best bakeries of the world