BONFIRE

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

WACHTEL

since 1923
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.

Bread from wood-fired ovens is baking culture

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.

A burning desire for bread from wood-fired ovens

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."


The taste of the good old days

Artisan production

erustic, handcrafted appearance

Natural ingredients

Especially hearty flavour

Dark, strong crust

Intensive aroma

High level of crispness

Long-lasting freshness

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

Source: GfK Market Research 2011.
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
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 FIESTONE 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 HIGHLIGHTS

BONFIRE for automated bakeries

<table>
<thead>
<tr>
<th>Number of decks</th>
<th>2</th>
<th>3</th>
<th>3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deck dimensions (mm) WxDxH</td>
<td>1200x2000x230</td>
<td>1200x2000x230</td>
<td>1800x2000x230</td>
</tr>
<tr>
<td>Outer dimensions of oven (mm) WxDxH</td>
<td>2100x3380x320</td>
<td>2100x3380x320</td>
<td>2700x3380x3360</td>
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<tr>
<td>Total baking area [m²]</td>
<td>4.8</td>
<td>7.2</td>
<td>10.8</td>
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<tr>
<td>Weight of oven [kg]</td>
<td>6.900</td>
<td>9.000</td>
<td>12.500</td>
</tr>
<tr>
<td>Max. heating capacity [kW]</td>
<td>90.0</td>
<td>135.0</td>
<td>210.0</td>
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<tr>
<td>Connected load (electrical) [kW]</td>
<td>5</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Method of heating</td>
<td>Wood pellets</td>
<td>Wood pellets</td>
<td>Wood pellets</td>
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</tbody>
</table>

* 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.