



COMFORT Loader

COMFORTable, efficient
and economic

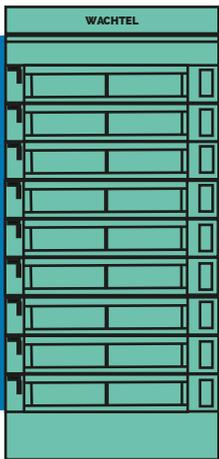


Coherent and fit-for-purpose automation concepts

COMFORT Loaders are the ideal complement to our INFRA, COLUMBUS and BONFIRE deck ovens. The many well-proven fully-automatic or semi-automatic systems operating in daily use enable thoroughly automated baking operations. We draw on our decades of experience with automated systems both in Germany and abroad and we fulfill

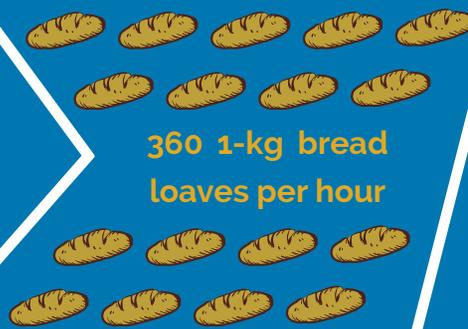
your demanding and complex assignments with our passion for future-orientated solutions.

You can implement your high demands together with us. Ultimately it's all about your success and we work towards this every single day.



COLUMBUS
9 decks
2400 x 2000 mm
43.2 m²

With COMFORT
G Loader



360 1-kg bread
loaves per hour



95% fewer
back problems
50% lower
staff costs

COMFORT Loader

		G	M	K
Baking oven	Max. number per loader (recommendation) *	6	4	2
	Max. number of decks (INFRA, COLUMBUS) *	12	6	6
	Max. number of decks (BONFIRE) *	4	4	4
	Different model combinations (COLUMBUS, INFRA, BONFIRE)	yes	yes	yes
Cross loading	Max. speed automatic [mm/s] **	850****	260****	-
	manual [mm/s]	-	200	150
Lift	Max. speed [mm/s] **	535	315	150
Loading conveyor	Max. speed [mm/s]	680	400	200
	Max. speed (feed) [mm/s] **	440	200	200
Tongue	Movable, roller-guided tongue tip	yes	yes	Available
	Min. weight dough piece [g]	70	70	70
	Dimensions of base frame (portal profile) *** [mm]	400 x 200 x 8	400 x 200 x 8	200 x 150 x 6

* Customised depending on design

** Frequency-controlled

*** Alternatively with mounting on the baking oven or on an extra strut

**** For enclosed systems

Accessories to further increase efficiency

Loading table

To prepare the deck oven loading with cooked dough pieces; loading from proofing baskets or using cross-pullers.

Loading table with peel function

To prepare the deck oven loading with cooked dough pieces; peeling of peel boards, loading from baskets or using cross-pullers.

Side-operable loading table

Preparation of a deck oven loading with cooked dough pieces sidewise from the deck oven; oven loading from proofing baskets or using cross-pullers.

Proofing trolley unloading station

Pick-up of the dough pieces from the cross-pullers after the proving trolley has docked.

Spraying system for pick-up and put-down positions

To spray the proofed dough pieces before release or the finished baked products; fitted with corrosion-resistant chain conveyor, spray nozzles, collection pan and outflow.

Interim Loader

Pick-up of the dough pieces from the proofing trolley unloading station for the quick transfer to the loader.

Despatch conveyor

Continuous despatch of the baked products to picking.

Feed conveyor

Fast pick-up of finished baked products of a complete deck with gradual, manual removal and/or height-stipulated placement on a despatch conveyor

Spiral chute

Downwards conveying of baked products from a despatch conveyor to the height-level of the picking table.

Picking table

Efficient removal and picking of baked products into bread crates.

Suction device

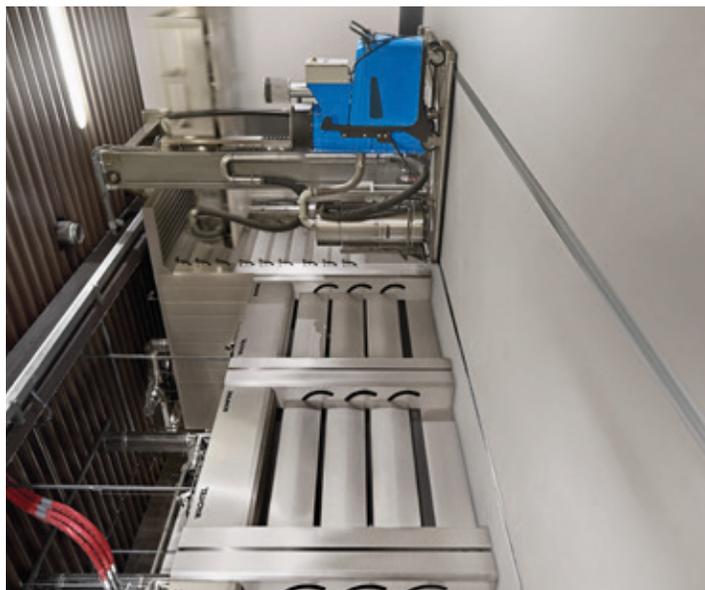
Automatic, hygienic suction of the deck plates with increased suction capacity; integrated in the loading tongue.

Safety protection - fence

Higher speeds during cross loading

WIN SERVER

System control including a stainless steel control cabinet, cooling device, PCs, 21.5 inch touch screen, network connection



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
electro ovens since 1923