



INFRA

Work more economically and flexibly to achieve top quality artisan baking

WACHTEL

*electro ovens
since 1923*



Reliability and optimum utilisation of the baking area

Is your baking a resource-friendly, clean and quiet process – with no high-maintenance burner technology, flue gas stacks or expensive emission restrictions? The electrically heated INFRA deck oven from WACHTEL is undoubtedly the best option when it comes to electric ovens:

the high degree of flexibility enjoyed when baking with electricity is just one feature of INFRA ovens that has long been appreciated by bakers all over the world – in bakeries or branch stores alike.

The electric INFRA deck oven: the perfect tool for keeping bakers one significant step ahead of the competition.



A wide range of models

The INFRA offers scope for designing the baking area: with 4 or 5 decks, in single, double or triple-width design, with different deck widths (16.5 – 20 cm) and various deck depths (80 – 240 cm), it offers baking areas of up to 21.6 m² (INFRA EE 520/21,6 COMFORT).

Flexibility

Each INFRA deck is a self-contained oven with its own, smart IQ TOUCH controller. So different baked goods can be prepared at the same time. Moreover, individual deck controllers offer maximum reliability.

Gentle heat

Unique ceramic heating elements, which provide gentle heat conduction and sustainable heat transfer, form the core of the INFRA. This heating technology in the INFRA meets the highest standards, guaranteeing top-quality baked products.

Energy-saving

Deck areas can be switched on or off separately in order to adapt to changing requirements. The GREEN LABEL package of smart eco-functions included in the IQ TOUCH controllers, such as ready-to-bake and standby modes, guarantee effective energy and cost savings.

Current sensor

The kW power limiter POWER PILOT allows the power consumption to be set to a maximum value for each oven, and across all appliances by networking multiple electric deck ovens. This is particularly useful if the electrical power available on site is insufficient or if unwanted power peaks are to be reliably prevented.

INFRA AE

Single-width:
Singularly brilliant as a back-up oven
– Deck width: 60 cm –



INFRA AE 516/48
4.8 m² baking area

INFRA CE

Double-width:
The best-seller in its class
– Deck width: 1.2 m –



INFRA CE 520/120
12 m² baking area

INFRA EE

All good things come in
threes (triple-width):
– Deck width: 1.8 m –



INFRA EE 520/180
18 m² baking area

Customisation and convenience – in every detail

Each deck is a free agent, a self-contained oven with its own IQ TOUCH controller.

INFRA ovens make the lives of artisan bakers easier. The individual baking chambers can be controlled independently of each other. This means that with 5 decks, you can bake up to 5 different types of baked goods in one oven at the same time – in the INFRA EE 520/180, for example, in an overall baking area of 18 m². The separate adjustment of upper heat, lower heat and high-performance steam box allows you to tailor your program sequences precisely to suit the requirements of the respective bakery product and achieve the best possible baking quality.

The outstanding baking results achieved in the INFRA are also primarily due to its special ceramic flat heating elements and 15 mm thick stone plates. The particularly gentle, sustainable heat transfer ensures exceptionally consistent and reproducible results. The high-performance steam generators, which are fitted as standard, are separated from the baking chamber and are heated independently. This guarantees a brilliant crust on every batch of baked goods – with no loss of temperature in the deck. Make use of the enormous potential that the INFRA has to offer you. Establish excellent baking quality across your range of products - from delicate confectionery through to the ever-popular stone-baked bread.





Stone oven bread: traditional baking with the INFRA

Original and timeless – exquisite craftsmanship for artisan bakers.

An increasing number of people are opting for nutrition that is based on food produced in the original way. Stone-baked bread conveys a sense of authenticity and reliability, and is becoming increasingly popular. Bread is produced via the natural heat transfer of the firebrick. This baking principle, which is steeped in tradition, is applied once again in the INFRA STONE: back to the good "old" bread, but using today's state-of-the-art technology. In the INFRA STONE, products are baked on high-quality stone plates in a specially

shaped baking chamber with genuine fireclay lining. The high heat storage capacity of the original firebrick makes it possible to bake slowly and gently without reheating. This gives bakers a typical rustic-style bread with an all-round uniform, sturdy crust, which retains both succulence and flavour. Stone-baked bread from the INFRA has a significantly longer shelf life and a full-bodied flavour.

The INFRA STONE: tried-and-tested baking methods reinterpreted as an investment in the future. High-tech meets tradition.

Sophisticated, cutting-edge technologies from WACHTEL

W-TURBO: where things really get moving.

Radiant heat from above and below, with a "fresh breeze" at just the right moment. The W-TURBO function of the IQ TOUCH controller successfully combines a static baking chamber atmosphere with one that is synchronised and in-motion. This offers the following clear advantages for the quality of your baked goods, setting them apart from the competition:

- An all-round uniform crust
- Distinctive formation of flavour
- Pre-baked effect for ripe doughs
- A tender, flaky crust
- A moister crumb
- An extended shelf life

Each of the INFRA W-TURBO decks features modern circulator motors and a sophisticated air duct system. The convection is activated separately, automatically by the IQ TOUCH controller, in accordance with the settings in the baking program. In the INFRA W-TURBO, you can therefore bake crusty products at the same time as those that are less crusty. A further advantage lies in the fact that upper and lower heat are used more effectively, enabling interim heating-up phases to be reduced in order to insert trays at shorter intervals.

ICT: Infrared Ceramic Technology.

ICT refers to the use of a specially developed functional ceramic in the baking chamber, which optimises conventional thermal radiation. The infrared radiation, whose wavelength is tailored to the requirements of bakery products, is able to penetrate directly through the skin of the dough piece into its core. The required core temperature is reached more quickly. ICT can improve the quality of your baked goods, and at the same time save energy and costs:

- Up to 30% less baking losses
- Up to 10% more volume
- A moister crumb
- An extended shelf life
- Even pore distribution, even at the edges
- A beautifully browned crust
- A tender, flaky crust
- Up to 10% less flour consumption
- Up to 30% energy savings

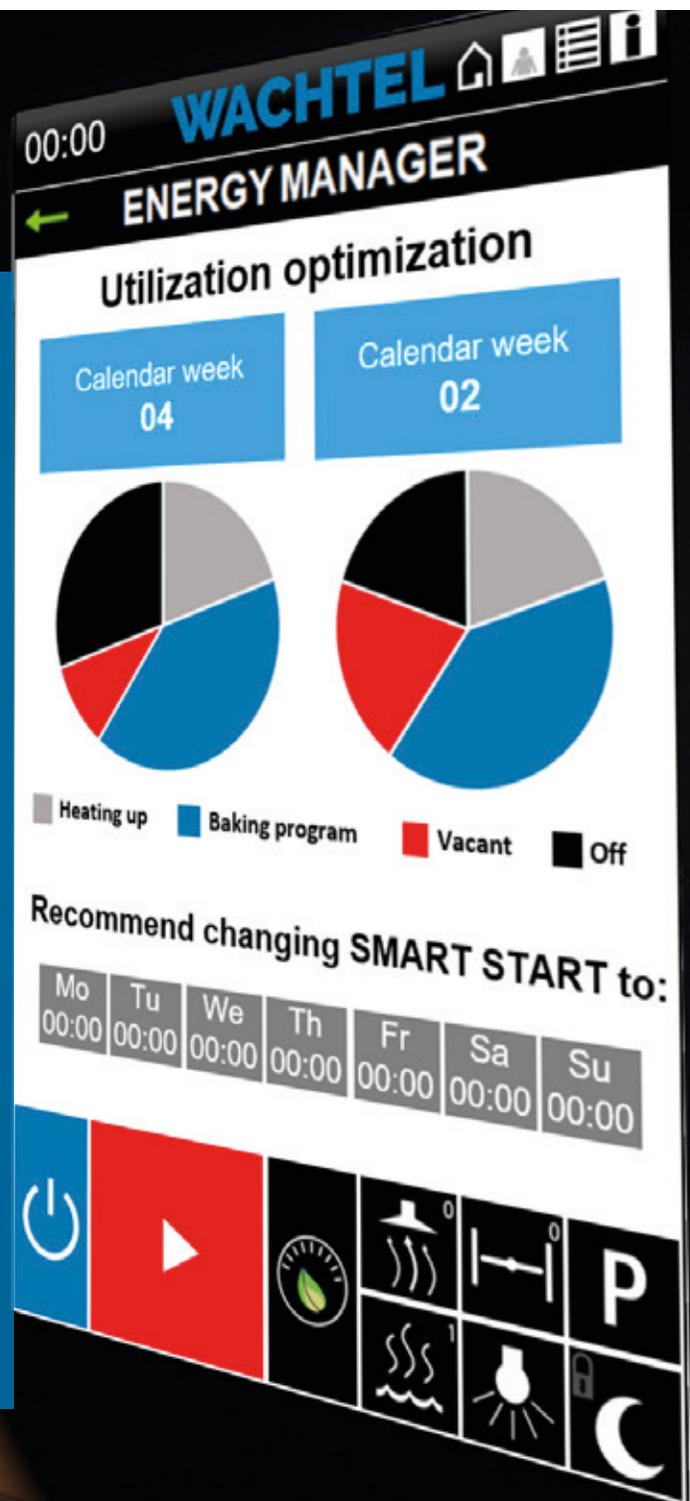


IQ TOUCH: simply intelligent control

- Large graphic display
- Intuitive to use, just like a smartphone
- Touchscreen function even works with flour-dusted fingers
- 999 automatic programs, each with 10 phases
- AUTO COPY: Automatic synchronisation of baking programs across connected control units
- 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 the PC
- Tutorials: videos built into the control
- Regular free software updates (requires an Internet connection)
- POWER PILOT: kW limiter to cap peaks in current
- ENERGY MANAGER: displays energy and water costs, operating costs and optimises capacity

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



INFRA CE CLASSIC

Baking with electricity:
ressource-saving,
clean and quiet

At a glance

Ceramic heating elements for
a gentle, sustainable
heat emission

Window covering
in stone oven look

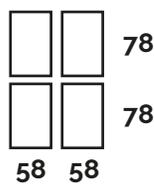
15 mm stone baking plate
with optimal heat storage
capacity

Analog thermostats with
23.5 carat gold-plated

Individual deck controllers


Monitoring-Tool

Separately heated
High performance
steambox for
powerful steams



INFRA CE CLASSIC
Black with IQ TOUCH and ANALOG control
Up to 12 m² total baking area with 5 decks



INFRA CE
for production



INFRA CE CLASSIC
for the store

The show piece for your store: INFRA CLASSIC

INFRA | Standard features

- All-round cladding of brushed stainless steel
- Ceramic heating elements
- IIQ TOUCH control
- Electric steam distributors
- POWER PILOT kW power limiter
- IQ GREEN LABEL energy management
- WACHTEL REMOTE access tool

INFRA | Optional

- Black stainless steel front
- Deck door veneer in the look of a stone oven
- Pass-through version for INFRA
- IQ TOUCH MULTI: one control for multiple decks

INFRA CLASSIC | Standard features

- Front of black stainless steel
- Ceramic heating elements
- Genuine analog controls (thermostats, baking timers, buttons)
- Mechanical steam distributors
- Deck door veneers in the look of a stone oven
- Gold-plated design elements

INFRA CLASSIC | Optional

- Separate control unit with IQ TOUCH



Foto: Bäckerei Max Kugel, Bonn

INFRA

AE

CE

EE

Number of decks	4 - 5	4 - 5	4 - 5
Number of decks with COMFORT-loaders	max. 6	max. 6	max. 6
Deck dimensions [mm] W	600	1.200	1.800
D (various depths possible)	800-2.000	800-2.000	1.600-2.000
D (with COMFORT loaders)		2.400	2.400
H	165	165	165
H Pull-out deck	200	200	200
Total baking area [m ²]	1,92 - 6	3,8 - 12	11,5 - 18
Oven dimensions [mm] W	1.155	1.750	2.400
D (various depths possible)	1.590-2.880	1.590-2.880	2.410-2.880
D (with COMFORT loaders)		3.280	3.280
H	2.345	2.345	2.345
Heating method	Electricity	Electricity	Electricity

QUALITY WITHOUT COMPROMISE

Quiet, clean and reliable

Noise level reduced to a minimum, no high-maintenance burner technology and flue gas circulator motors, no exhaust gases or pollutants, elimination of expensive flues, no strict emission restrictions or costly emission controls

Flexible

Regulate all decks independently of each other, control upper heat, lower heat and steam box separately

Ceramic core

Ceramic heating elements with sustainable, gentle heat for excellent uniform baking results

Stone plate

Deck areas made of stone with optimum heat storage capacity

Glossy crusts

High-performance, separately heated steam box with extra-large evaporator surface for full-bodied steam during every baking process

Capacity adjustment

Switch deck areas on or off separately as required to save energy

Reliable

Corrosion-resistant decks made of hot-dip aluminised sheet steel, gas-tight welded chambers – no screw fittings or seals that are susceptible to wear

Low-maintenance and durable

Front and external cladding made completely of high-quality stainless steel

POWER PILOT

kW-power limiter across all appliances to prevent any unwanted power peaks

IQ TOUCH

Smart, network-capable controller with Touch function

IQ GREEN LABEL

Various energy-saving functions with Standby mode and ready-to-bake times

WACHTEL REMOTE

Immediate, web-based remote access to the key operating data and processes of WACHTEL appliances across all sites

Variants:

INFRA W-TURBO

Synchronised convection which can be activated in the deck oven, to produce unique baked goods and a wider variety of bakery products

INFRA ICT

Optimised infrared thermal radiation for reduced baking losses and energy-saving effects

INFRA STONE

Original stone-baked bread from the arched fireclay baking chamber, baked on authentic stone hobs

Pull-out decks

Cantilevered pull-out decks offering a comprehensive overview and convenient, labour-saving work

INFRA COMFORT

Designed for (fully) automated operating processes with COMFORT loaders and unloaders (Up to 6 decks, up to 25.92 m² total baking area)



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.



WACHTEL GmbH
Hans-Sachs-Straße 2-6
40721 Hilden | Germany
Phone +49 2103 490 40
info@wachtel.de
www.wachtel.de

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