



MINI RACK OVEN

for succesful in-store baking -
the new **MINI COMET PLUS**



For in-store bakers who want to “move more”

Rotating rack-standards for the “large ones” in the production. However, to meet the highest quality requirements they are also now available for in-store bakeries. Although a “MINI”; the MINI COMET PLUS ranks next to its big brothers when it comes to baking quality and outstanding performance.

The baking oven has 10 baking trays of 600 x 400 mm, is highly effective and flexible and is your best partner for the efficient production of excellent in-store bakery quality. The rotating baking tray carousel creates “action”, making the MINI COMET PLUS a real eye-catcher and crowd-puller. The eventful type of experiential baking in front of the customers’ eyes attracts more attention

and promotes sales. The large glass door offers a constant and unobstructed view of the heart of the matter – freshness and quality – baked, of course, with traditional craftsmanship.

The MINI COMET PLUS creates a soft and moving baking environment for the bakery products. The heat is generated uniformly which means that the most diverse of bakery products are baked consistently across the entire tray surface on all the levels of the oven. The desired bakery shine is created by the separately heated steam generator. Combine the MINI COMET PLUS with the QUICK LOADER to make loading and unloading extremely comfortable and easy!

MINI COMET PLUS

At a glance

Rotating baking tray carousel

Eye-catcher and crowd-puller, increased customer attention

Soft, uniform heat

Less drying-out, more freshness, high degree of bakery consistency

A MINI for maximum baking quality

Outstanding bakery results just like with “the big players” in the bakery.

High-performance steaming system

More shine on all bakery products batch after batch

IQ TOUCH:

Intuitively usable control

7 inch graphic display, touch screen, GREEN LABEL eco-functions

QUICK LOADER:

Loading and unloading assistance

User-friendly handling, comfortable operation



As intuitive and user-friendly as your smartphone

- 999 automatic programs (10 phases)
- Large TFT graphic display
- Touch function even works with flour-dusted hands
- Graphic display of temperature curves
- Introduce your own product photos and signal sounds
- AUTO COPY: Synchronisation of baking programs between appliances at the touch of a button
- Display lock for cleaning purposes
- Tutorial mode: video tutorials in the control unit itself
- Network-compatible, free software updates
- Networking to WACHTEL REMOTE: Comprehensive monitoring and management tool for PC or tablet

GREEN LABEL energy-saving package:

- SMART START: Effective baking readiness time for automatic heating-up
- STANDBY ECO: Standby mode at the touch of a button for foreseeable baking interruptions
- ECO SAFE: Automatic temperature reduction for unforeseeable baking interruptions
- POWER PILOT: kW power limiter



MINI COMET PLUS *

Number of trays	10
Baking tray dimensions [mm]	400 x 600
Layer distance [mm]	83
External dimensions of baking chambers [mm]	W 973
	D 1240
	H 1255
Height baking oven front ** [mm]	2215
Height baking oven *** [mm]	2557
Black stainless steel front	Optional
Heating type	Electricity

* Door hinge: freely selectable, control side right, baking oven with prover as standard
 ** Without pipeworks, without motor
 *** Inc. pipeworks and motor

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