



Professional Loader

for the automated artisan bakery



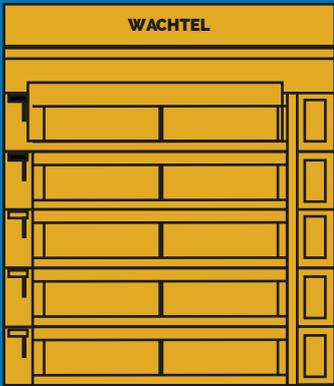
Efficient and healthy loading and unloading

The deck oven has always been the heart of an artisan bakery. Anyone working regularly with this oven knows that the movement of heavy loads as quickly as possible in very high temperatures can very soon make daily work processes a major physical exertion.

Let's assume you bake with the INFRA CE 520/12 deck oven (5 decks, 12 m² total baking area), your bakery is open 310 days of the year and you bake three batches of bread (1 kg) every day.

Once your bakery has been open for 35 years, that would equate to 4,185 tonnes of bread, the same weight as 10 jumbo jets! Our loaders literally remove this heavy problem from you and also ensure sustainable performance and efficiency increases in your bakery. Our mission is to design very detailed, customised automation solutions to enable you to exploit all rationalisation reserves and process optimisations to the maximum.

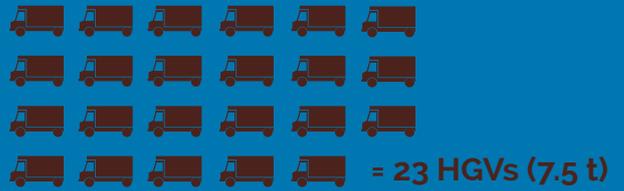
INFRA CE 520/120



12 m²
baking area



167 tonnes p.a.



35 years
INFRA service life



95%
fewer back
problems,
fewer downtimes
with automated loading/
unloading processes

4,185 tonnes in 35 years



= 10 Airbus A380

LOADER PRO | SEMILIFT M, E, PLUS

A wide range of models

We know that your bakery is like no other. Our diverse portfolio is in an excellent position to meet the individual needs of pure artisan bakery operations through to fully-automated bakeries. Our range of loaders has four models, each with a varying level of automation. LOADER PRO is our recommendation for the genuine professionals. This model has an open loading belt with an automatic tension device and a separate, frequency-controlled motor.

This means the dough pieces can be gradually loaded automatically via the front of the loader. The baking program will start automatically. The gradual loading of the bakery products is precision-controlled via light barriers. It takes just one person to load and unload the deck oven. And that's not all: The LOADER PRO treats your baked goods with "kid gloves". The dough is transported so gently and smoothly that the volume of the bakery products can increase by up to 20%.

SEMILIFT | LOADER PRO

SEMILIFT

LOADER PRO

	M	E	PLUS	PRO
For oven widths [mm]	600, 1200	600, 1200	600, 1200, 1800	1200, 1800
For oven depths [mm]	up to 1600	800, 1600, 2000	1600, 2000	1600, 2000
Lifting and lowering				
Infeed and outfeed				
Conveyor movement				
LED backlight	-	-		
Anti-collision	-	-	-	
Cross-loading (inc. feed protection with LOADER PRO)	-	Optional 	Optional 	Optional 
Load capacity [kg]	20	60	60	60
Power (230 V, 50 Hz) [kW]	-	approx. 2.0	approx. 2.0	approx. 2.0

-  Manual (mechanical)
-  Automatic (electric drive)
-  Available



SEMILIFT M | SEMILIFT E

At a glance

SEMILIFT M Mechanical

Lifting and lowering 

Infeed and outfeed 

Conveyor movement 

Cross-loading

PICCOLO II with SEMILIFT M
for 1200 mm wide decks



Optional:
Canvas setter can slide
from side to side
(half deck width)

SEMILIFT E Electric

Lifting and lowering 

Infeed and outfeed 

Conveyor movement 

Cross-loading **Optional** 

INFRA CE with SEMILIFT E
for 1200 mm wide decks



Optional:
Canvas setter can slide
from side to side
(half deck width)

 Manual (mechanical)

 Automatic (electric drive)

SEMILIFT PLUS | LOADER PRO

At a glance

SEMILIFT PLUS - semi-automatic

Lifting and lowering 

Infeed and outfeed 

Conveyor movement 

Cross-loading  Optional

INFRA CE with SEMILIFT PLUS
for 1200 mm wide decks at our
customer "The Bread Purists"
in Speyer



LOADER PRO fully-automatic

Lifting and lowering 

Infeed and outfeed 

Conveyor movement 

Cross-loading  Optional

INFRA EE with LOADER PRO
for 1800 mm wide decks at
our customer "Puppe Bakery"
in Neuss



 Manual (mechanical)

 Automatic (electric drive)

INFRA

WACHTEL

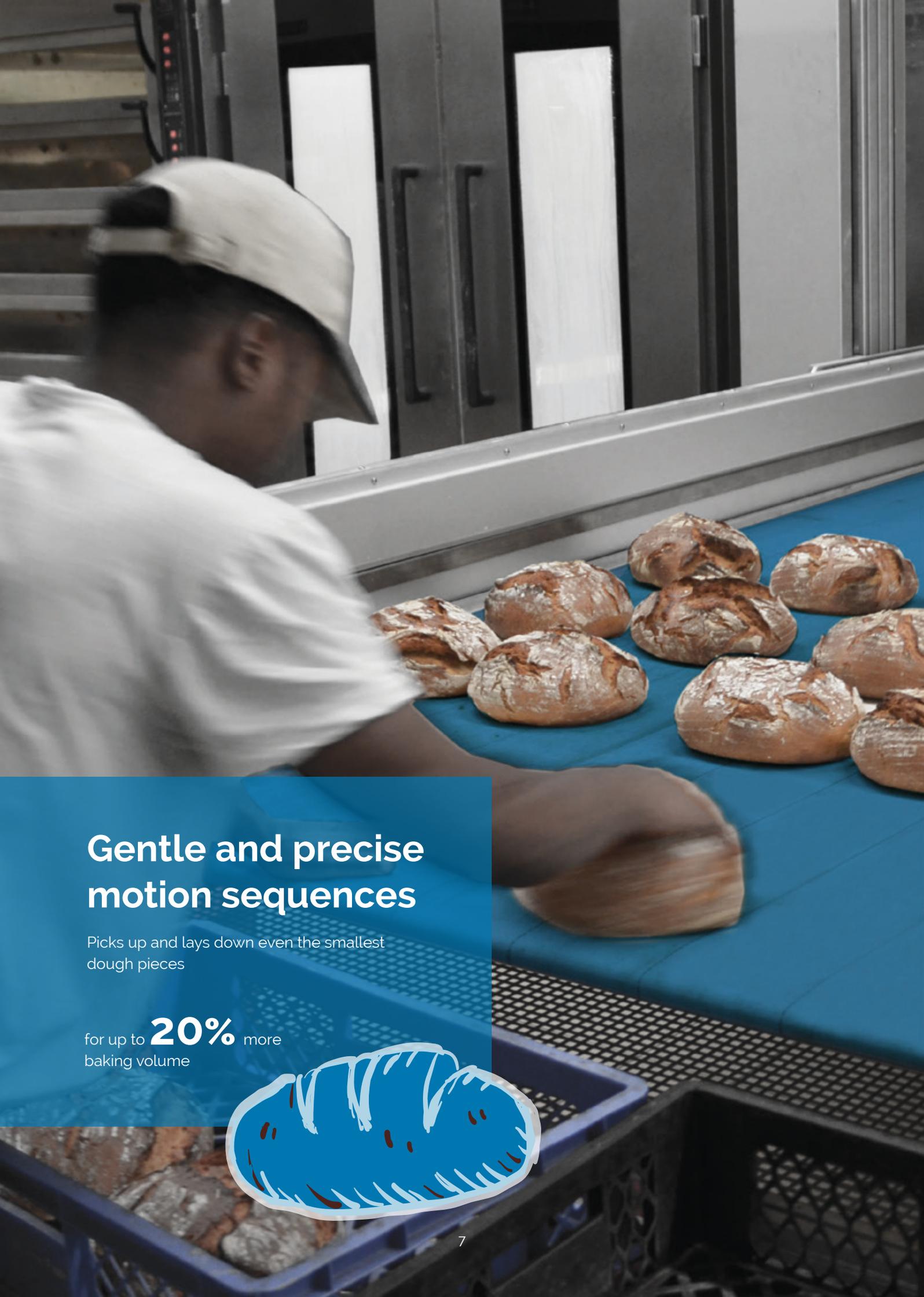
AEROMAT

LOADER PRO

THE PROFESSIONAL LOADER

WACHTEL





Gentle and precise motion sequences

Picks up and lays down even the smallest dough pieces

for up to **20%** more baking volume



LOADER PRO

DETAILS

Robust Powerhouse

Ready for tough production conditions

Multi-compatibility

Can be used with all WACHTEL deck ovens in your bakery

Very easy to load and bake

Load and unload (cross-loading) option for two ovens of the same size

Gentle on muscles, increases motivation

One-man operation thanks to fully-automated processes

Operator ergonomics

Customisable operating heights, loading/unloading at the touch of a button

For large and small baked goods

Easy to combine bread loaves and bread rolls

Bypasses conveying routes

Connection option for outfeed conveyors, usable with cross-belt pullers

Workplace lighting

Efficient long-life LEDs below the loading tongue

Flexibility

Parking position above the highest deck

Safety

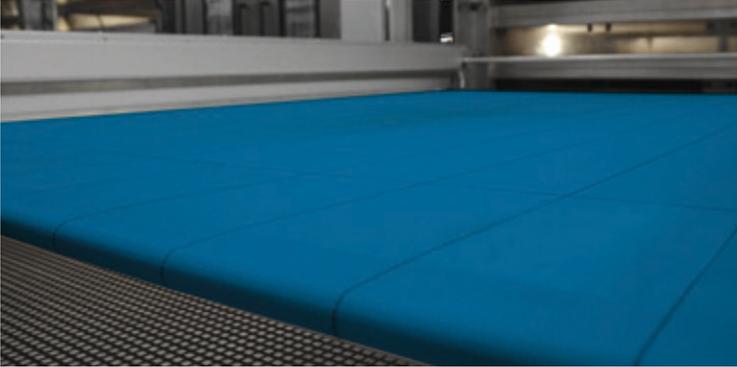
Feed protection for cross-loading

Anti-collision grid for lowering motions

LOADER PRO

Highlights

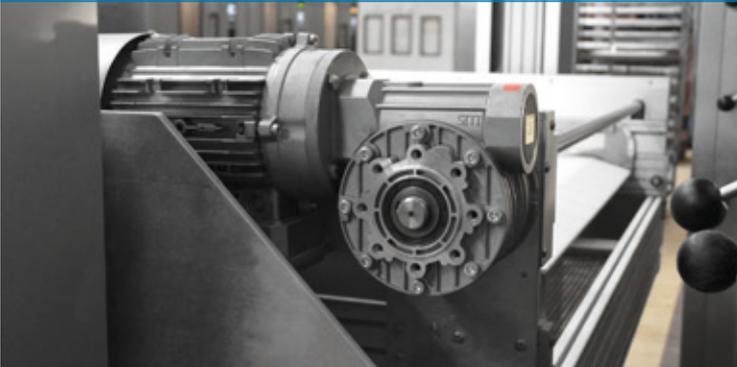
Open loading conveyor with automatic tension device for gradual infeed and outfeed



7-inch touch control at the loader front
Automatic start/stop baking program



High-performance, long-life special motors
(frequency-controlled)



Light sensor for automatic
baked goods outfeed



Anti-collision grid for
lowering motions





WACHTEL

WACHTEL

WACHTEL

LOADER PRO

PARKING POSITION

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