



# THERMICO PLUS

Shine with bakery products  
and snacks



# The all-rounder for lucrative business

THERMICO PLUS is the next-step development of the classic convection oven. This oven gives bakers and confectioners who want to perfect their range totally new possibilities for offering a diverse selection of bakery products. With a very small footprint it has a baking surface of up to 3.1 m<sup>2</sup>. The dual steam system not only produces a high level of shine, batch upon batch, but also the flavour-preserving steaming of numerous dishes. Boost your lucrative snack and lunch business alongside the traditional bakery products range!

## Dual steam system

Combination of two steam systems in one oven: The high-performance steam box is "the" tool for the absolutely lush "batch-upon-batch" steaming to create the ultimate bakery shine. The direct injection of fresh water into the centre of the hot, rotating fan wheel causes the water to vaporise in seconds which can then be distributed quickly and evenly through the airflow of the fan into the baking chamber.

## WACHTEL REFRESH

The automated fresh air feed ensures the quick and complete dehumidification of the baking chamber. Activated during the last baking phase, it increases crispness and crustiness. A fresh air feed between two baking processes speeds up product changes. The combination of the REFRESH function with the direct injection of fresh water further accelerates the cooling processes.

## Modular system

The THERMICO PLUS modular design allows a lot of leeway when it comes to configuration, resulting in a versatile in-store oven. THERMICO PLUS is available in three different sizes to meet your capacity requirements, for production on 5, 8 or 10 trays and with optional dual baking chambers. For genuine stone-baked bread, we can fit your THERMICO PLUS with PICCOLO deck ovens. Needless to say, we also supply the corresponding base frame (for 6, 10 or 12 trays). The proofer (for 10, 16 or 20 trays) is a real show stopper. Its impressive features include anti-fog glass doors, 5-inch touch control (including proofing-ready function) and energy-conscious LED lighting.

THERMICO PLUS	5   8   10	5+5   5+8	COMBI 5   8
Number of convection baking chambers	1	2	1
Baking tray dimensions [mm]	400 x 600	400 x 600	400 x 600
Number of trays	5   8   10	10   13	5   8
Distance between trays [mm]	90   90   85	90	90
External dimensions of convection chambers [mm]	W 980	980	980
	D 825	825	825
	H 751   1021   1150	1502   1772	751   1021
Number of PICCOLO-decks	---	---	1 or 2   1
Deck dimensions MINI PICCOLO (PICCOLO I) [mm]	W ---	---	600 (600)
	D ---	---	400 (800)
	H ---	---	165; 200
Weight of baking chamber [kg]	156   193   225	312   349	Depending on configuration
Total baking area [m <sup>2</sup> ]	1.20   1.92   2.40	2.40   3.10	1,44; 1,68   2,40

## Added user convenience

With this oven we offer you tremendous freedom, characterised by ease of operation and usage. The intuitively usable control is equipped with many useful and convenient functions. The baking program starts automatically after loading. Smart fast access keys customise the baking process by adding more steam or extending the baking time. The resource-saving self-cleaning-system ensures a lustrous shine and replaces laborious manual cleaning.

### CLEAN WASH

The self-cleaning system, which is installed as standard in the THERMICO PLUS, ensures that every nook and cranny of the baking chamber is absolutely spotless. It does not use more than 35 litres of water. After drying, the oven switches off automatically. When baking readiness is activated, the baking oven is already fully heated on the next day for the first batch.

### IQ AIR touch control

The modern operating concept shines through with the 7 inch TFT touch display. The large icons and graphics are visualised in high-resolution quality. The contents can be viewed clearly even under incident light. The settings can be adjusted with a multi-functional rotating knob which also signals the current oven status through the integrated LED technology.

## THERMICO PLUS COMBI with a glass proofer



## 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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electro ovens since 1923