



W-TURBO

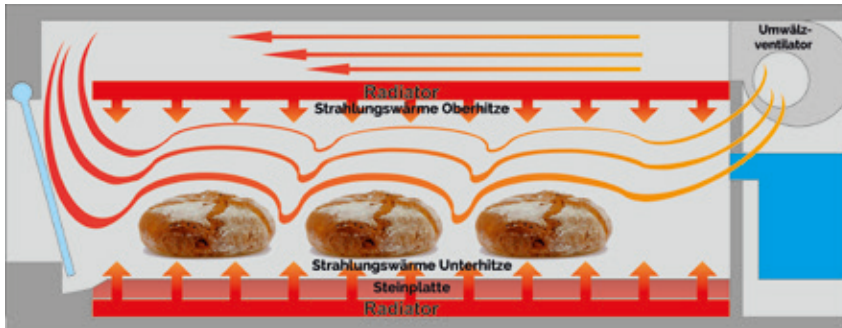
Optimized baking in decks
with air circulation

WACHTEL

*electro ovens
since 1923*

W-TURBO

Unique combination of radiated heat and convection in deck ovens



The WACHTEL TURBO feature combines the advantages of two methods of heat transfer:

The static air in the baking chamber is moved by means of a circulation fan so that radiant heat and convection are combined in a unique way.



You take advantage of energy and time savings as well as improved bakery product quality for a large product variety.

Improved product quality

- Consistent crust, better crispness, more moisture in the crumb and extended freshness
- Optimal oven spring of all types of product
- Pre-bake effect for mature dough and heavy loaves
- Even heat distribution for better product quality

Larger product assortment

- W-TURBO is activated by the computer control for each deck separately.
- Different types of products can be baked at the same time (e.g. crisp together with less crusty products)



Reduced energy consumption and time saving

- Improved heat transmission resulting in optimum energy utilization
- In combination with ICT (Infrared Ceramic Technology) the heat transfer can be improved even further: Freshness and quality of bakery products is not to be topped while baking is even more efficient.



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