



# LOADER PRO

The professional loader for automated artisan bakeries

**WACHTEL**

Found in the best bakeries of the world



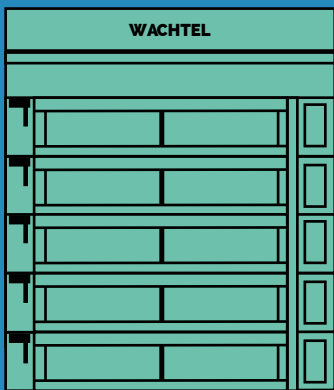
# TAKING THE WEIGHT OFF

The deck oven has always been the beating heart of the artisan bakery. Yet loading and unloading these ovens is backbreaking work! Large loads need to be moved very quickly at high temperatures – every day, with bakers working in shifts of 8 or more hours.

Let's just assume you bake with the electrically heated INFRA CE 520/120 deck oven (5 decks, 12 m<sup>2</sup> total baking surface). 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 a mighty 4,185 tonnes of bread, the same weight as ten jumbo jets! The LOADER PRO is the answer to this colossal problem: It really can take the weight off your employees' shoulders. It is perfect for both high and low loading heights, and enables the optimum flow of materials so that your baked goods are always top quality.

## INFRA<sub>CE</sub> 520/120



12 m<sup>2</sup>



167 tonnes per annum

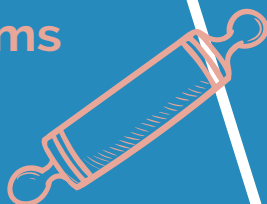
## Service life of an INFRA?



35 years!



95 % fewer back problems



Airbus A380

4,185 tonnes

**AUTOMATIC INFEEED AND  
OUTFEED CONVEYOR**



**7-INCH TOUCHSCREEN FOR  
CONTROLS NEAR OPERATOR  
ON LOADER FRONT**



**AUTOMATIC LOADING AND  
UNLOADING AT THE PUSH  
OF A BUTTON**



**AUTOMATIC START/STOP FOR  
BAKING PROGRAMS**



**LIGHT SENSOR FOR AUTOMATIC  
BAKED GOODS OUTFEED**



**LEDs UNDER LOADING TONGUE  
FOR PERFECT LIGHTING**



**SPECIAL HIGH-PERFORMANCE  
MOTORS (FREQUENCY-CONTROLLED)**



**ANTI-COLLISION GRID FOR  
LOWERING MOTIONS**





GENTLE MOTION SEQUENCES

# REST THE DOUGH

UP TO **20%**

MORE BAKING SURFACE

# LOADER PRO

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DETAILS

## **ROBUST POWERHOUSE**

Ready for tough production conditions

## **MULTI-COMPATIBLE**

Can be used with all WACHTEL deck ovens in your bakery

## **GENTLE ON MUSCLES**

Fully automated loading and unloading for one-person operation

## **USER-FRIENDLY**

Height-adjustable machine

## **FLEXIBLE**

Parking position above the highest deck

## **HIGH-TECH LOADING CONVEYOR**

Highly stable temperature, with automatic tension device

## **FOR BAKES BIG AND SMALL**

Throw together batches of bread or other baked goods

## **BYPASS TRANSPORTATION**

With the ability to connect outfeed conveyors
















# SEMILIFT | LOADER

A comparison of our models

Our range of loading and unloading systems features four models, each with a varying level of automation. We know that your bakery is like no other. Our portfolio is diverse, so it can meet the individual needs of artisan bakeries or help wholesale bakeries with automation.

For our most discerning customers, there's the LOADER PRO. It features a reversing loading belt with a separate, frequency-controlled motor so that dough can be conveniently, gradually and automatically loaded via the front of the machine.

The baking program will start automatically. The process of loading the bakery products can be precisely controlled via light sensors – not a single button needs to be pressed. It takes just one person to load and unload the oven, with maximum occupational safety guaranteed. 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 % – you and your customers are sure to love this!

SEMILIFT   LOADER	SEMILIFT			LOADER PRO
	M	E	PLUS	PRO
Deck width [mm]	600/1200	600/1200	600/1200/ 1800	1200/1800
Deck depth [mm]	1600	1600/2000	1600/2000	1600/2000
Lifting and lowering				
Infeed and outfeed				
Conveyor movement				
LED lighting under the canvas setter and loading tongue	-	-		
Collision protection when lowering	-	-	-	
Load capacity [kg]	20	60	60	60
Power (230 V, 50 Hz) [kW]	-	approx. 2.0	approx. 2.0	approx. 2.0

 Manual

 Automatic (drive)

 Available



\* If a maintenance contract is taken out, does not apply to wear parts



# 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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