



COLUMBUS

The giant oven that offers extra baking capacity and flexibility

WACHTEL

Found in the best bakeries of the world



Maximum baking space, minimum floor space

The COLUMBUS deck oven offers premium baking experiences in a static atmosphere and can be operated with oil or gas as required.

For many decades, bakers have appreciated the qualities of the COLUMBUS. Its outstanding performance and consistent baking results are well known. In addition, its compact and space-saving design offers great flexibility in bakery layout planning. The advanced hearth group management system ensures an innovative leadership position: You can use up to three independently controllable hearth groups to bake products at different tem-

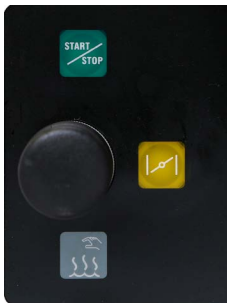
peratures. The modulating (gas) or two-stage (oil) burner ensures highly energy-efficient heating processes and short recovery times after loading. The temperature increase during full load operation reaches an efficient 3–4°C per minute, optimizing both energy consumption and process speed. The burner power and air circulation adjust automatically according to the load on the baking surfaces.



COLUMBUS C

The popular classic

JOYSTICK:
Program start/stop
Steam injection
Steam extraction



Can be built-in
on 3 sides

Parallel radiators

Modulating/2-stage
burner (gas/oil)

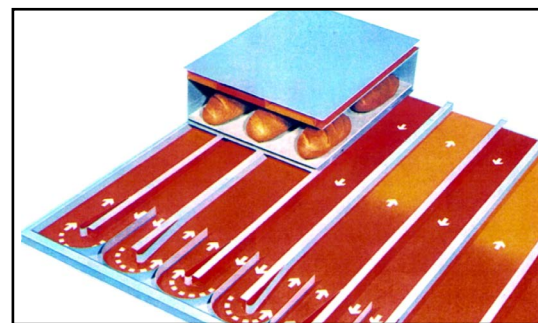
High-performance
steam generator for
each deck

IQ-TOUCH® 10 inch:
Ultra-large user interface,
best overview,
detailed display

Easy maintenance

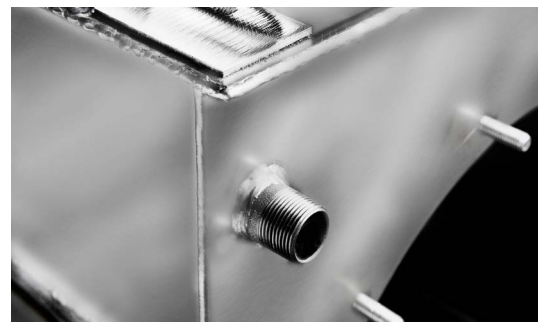


COLUMBUS C516/96 M



Parallel radiators

Ideal prerequisite for completely uniform and energy-efficient heat dissipation, perfect baking characteristics for all baked goods at any time



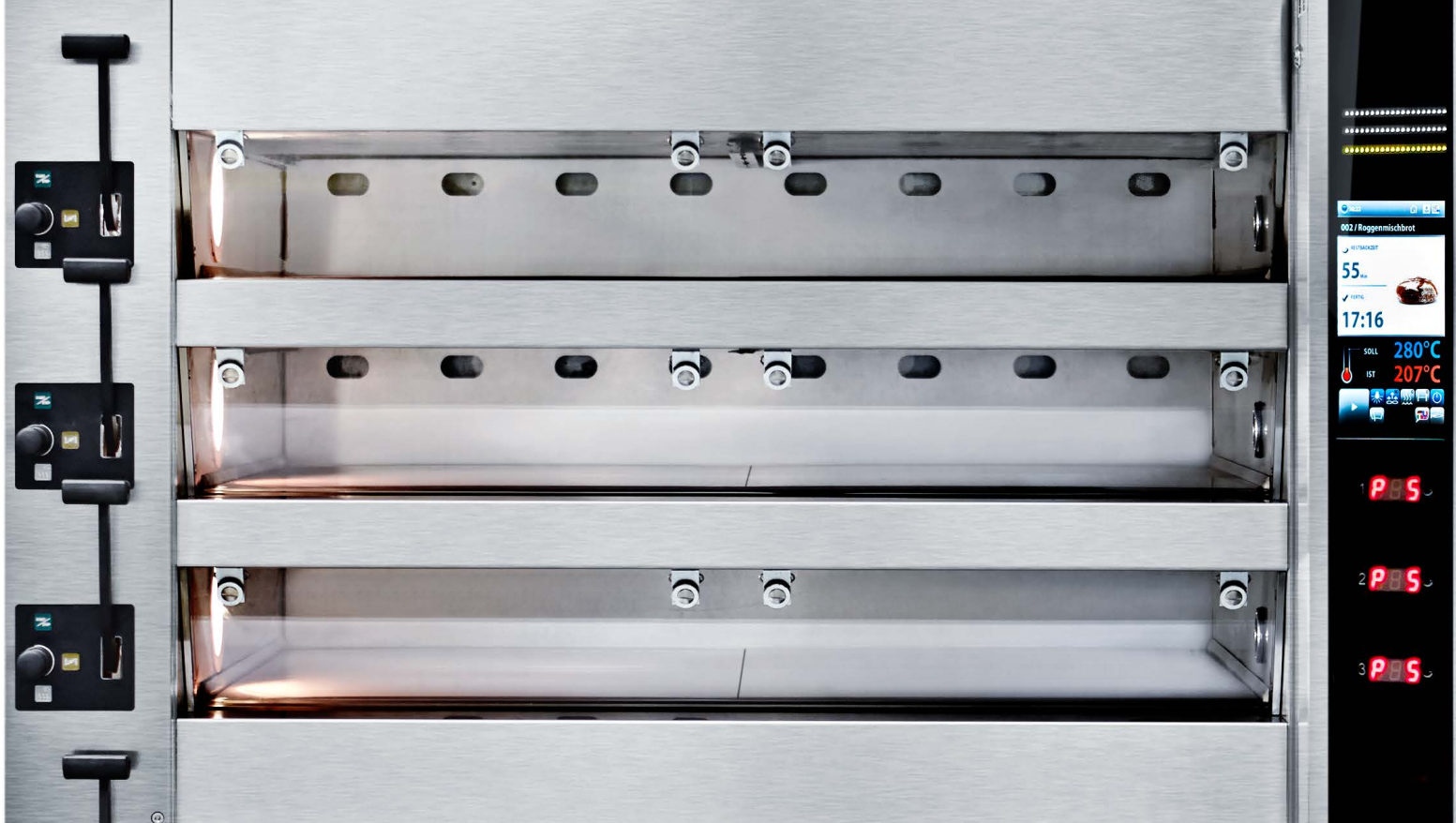
Core parts welded gas-tight

No use of wear-prone screw connections or seals for extra safety and longevity



Easy maintenance

Can be built-in on three sides and ergonomically designed: All key service units can be accessed quickly and easily from the front



Deck group management | 1974 REGISTERED for a patent

MONO

1 temperature for all decks

VARIOMAT

2 deck groups, 2 temperatures, 2 types of baked goods

TRIOMAT

3 deck groups, 3 temperatures, 3 types of baked goods

COLUMBUS VARIOMAT & TRIOMAT

Would you like more flexibility when it comes to designing your baking space, along with energy savings potential?

The COLUMBUS VARIOMAT or TRIOMAT is a versatile oven, which gives you the option to use two or three deck groups that can be controlled independently of each other. With this innovative oven, you can bake different baked goods simultaneously at different temperatures. Every deck group is heated separately and can be loaded independently of the other decks. In addition, you have full control of whether you would like to use the maximum ca-

capacity of the COLUMBUS, or for example switch off two of three deck groups to respond to low requirements and save energy. With the COLUMBUS with modulating burner (gas), energy is used even more efficiently, as the heating capacity can be adapted to the load of the baking areas. In addition, the heating gas circulation is also controlled via a 2-stage circulation system in accordance with the baking surface area in use. Our modern insulation technology between the deck groups ensures that they hardly impact each other. For example, the temperature difference is approx. 40 °C or 40 °C – 60 °C for the O model.



Stone-baked bread: Traditional baking

Original and timeless

An increasing number of people are opting for nutrition that is based on food produced in the original way. Stone-baked bread conveys a sense of original purity and reliability, and is becoming increasingly popular. Bread is produced via the natural heat transfer of the firebrick. This baking principle, which is steeped in tradition, is applied once again in the COLUMBUS STONE: back to the good "old" bread, but using today's state-of-the-art technology. In the COLUMBUS STONE, products are baked on high-quality stone plates in

a specially shaped baking chamber with genuine fireclay lining. The high heat storage capacity of the original firebrick makes it possible to bake slowly and gently without reheating. This provides bakers with a typical rustic-style bread with an all-round uniform, sturdy crust, which retains both succulence and flavour. Stone-baked bread from the COLUMBUS STONE has a significantly longer shelf life and also impresses with a full-bodied flavour. The COLUMBUS STONE reinterprets tried-and-tested baking methods and is an investment in the future: Tradition meets high-tech.

COLUMBUS CO VARIOMAT

An oven with that certain something

O model:
burner and
circulation fan top

Self-supporting
pull-out decks

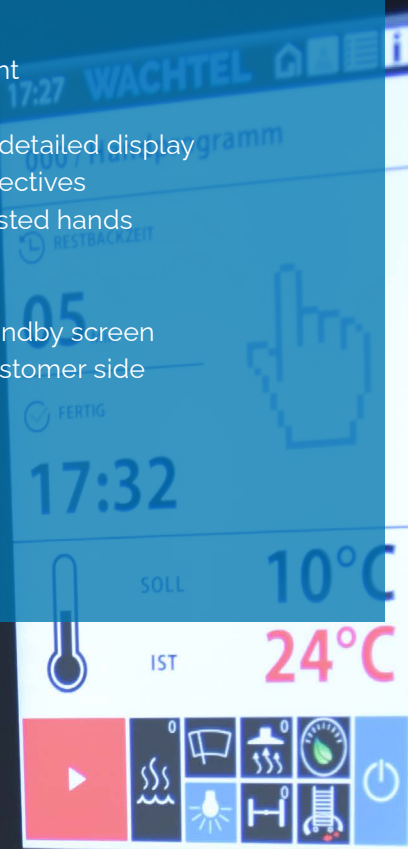
VARIOMAT:
2 deck groups
2 temperatures
2 types of baked
goods



COLUMBUS CO 520/120 V A2

IQ-TOUCH®: Smart control, effortless operation

Ten-inch touchscreen display with extremely robust, hardened glass front
999 automatic programs (ten freely programmable program steps)
High resolution, high contrast, brilliant colour and saturated black tones: detailed display
Excellent viewing angle stability: easy to see from a wide range of perspectives
High protection against dust and moisture: easy to operate with flour-dusted hands
Display lock for cleaning purposes
Different access rights (standard, baker, service)
Customisable: menu, signal tones, product photos, customer logo on standby screen
Open interface for effective connection of third-party software on the customer side
Linked with the WACHTEL REMOTE monitoring tool
Regular free software updates
User interface available in more than 15 languages



IQ GREEN Label – Bake more environmentally friendly!

The terms **IQ** and **GREEN** clearly indicate the course set: heading intelligently into a green future! We award our most sustainable eco functions with the **IQ GREEN Label**.

SMART START eco function

“Restart” is a thing of the past. With the SMART START function, you can set the “effective” ready-to-bake times. This is the time at which your oven is fully heated for the first baking cycle.

STANDBY ECO eco function

With the STANDBY ECO function you can temporarily and fully switch off the heating of your oven manually “at the touch of a button”. Use this function if it is foreseeable that the oven is not going to be used for a certain time. Keeping empty ovens warm is a critical state, which can induce very high losses of energy. If the oven is not kept at temperature during longer periods of non-use, a lot of energy can be saved! You can enter the baking break

right at the IQ-TOUCH® control. During reheating, the oven takes the residual heat and the selected baking program into account energy-efficiently, so that it is fully ready for operation again at the desired time.

ECO SAFE eco function

Enjoy complete peace of mind, if neither a baking program was started nor the STANDBY ECO function was activated for a certain period of time. Because with the ECO SAFE automatic function, your oven becomes operational and independently switches to energy saving mode. In doing so, the temperature is lowered to a value that was predetermined by you. Thanks to this intelligent energy saving function, you can be sure that your oven can be operated with consistent efficiency while saving resources.

Use our eco function with the IQ GREEN label to lower your costs, optimise operating processes and reduce your ecological footprint.

WACHTEL REMOTE

Always up-to-date, always in the know

You are always in full control with WACHTEL REMOTE and can feel as if you are directly on site in the store or in the bakery. Conveniently monitor all sites of your business centrally via PC or tablet, from your home or while on holiday. You will receive valuable real-time information and will always be up-to-date. Experience the benefits of modern baking in the digital world.



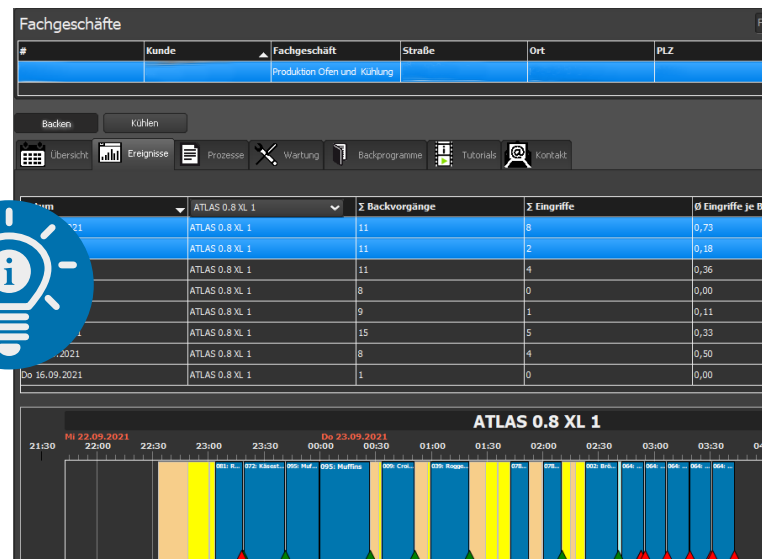
Maximum transparency in real-time

WACHTEL REMOTE offers you non-stop monitoring of the most important operating states, events and processes in real-time. Keep an overview of the baking operation! Do not miss any manual interventions! Monitor the heating up or cooling down phases and follow active eco functions! If you're wondering when the last baking program was started, whether interventions in a running baking program have taken place or how well your oven or deck is being utilised: WACHTEL REMOTE will give you clear answers.



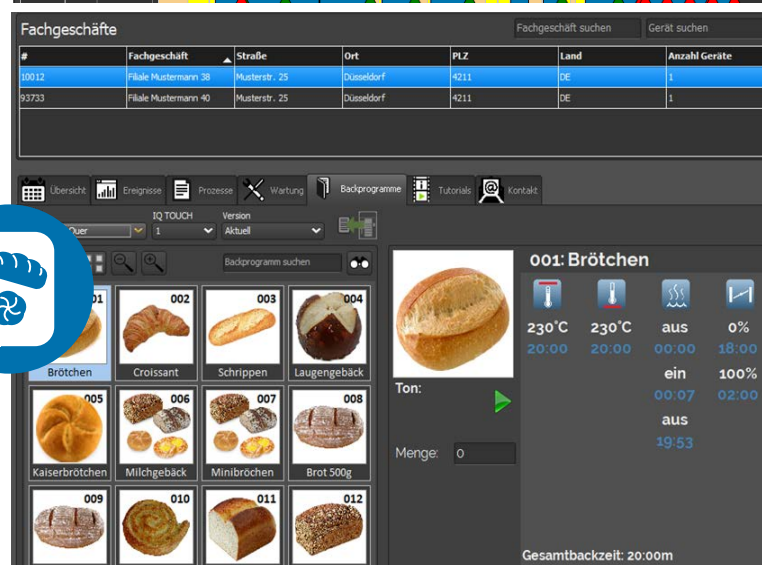
Increase process safety

WACHTEL REMOTE also works as effective quality management tool and supplies you with precise quantified key figures, such as deck or oven utilisation as well as manual interventions and empty runs per day. This crucial information will help you to optimise your processes, save energy and increase the reproducibility and quality of your baked goods, in turn, enabling you to work even more productively and economically, securing your profits in the long term.



Next level baking program management

Experience the simple and time-saving management of your baking programs! WACHTEL REMOTE gives you the option to centrally manage your baking programs and easily roll them out to multiple stores. Either directly transfer your programs straight to the IQ-TOUCH® control(s) in online mode or save them onto a USB stick to conveniently upload them locally at your bakery. Managing baking programs is very easy with WACHTEL REMOTE!



Technical data

COLUMBUS

		C	E	CO	EO
Location of burner and circulation fan		bottom	bottom	top	top
Number of decks		4, 5	4, 5	5, 6	5, 6
Deck dimensions [mm]	Width	1,200	1,800	1,200	1,800
	Depth	1,600, 2,000	1600, 2,000	1,600, 2,000	1,600, 2,000
	Height	165, 205	165, 205	165, 205	165, 205
Number of deck groups		1, 2	1, 2	1, 2, 3	1, 2
M = MONO, V = VARIOMAT, T = TRIOMAT		M, V	M, V	M, V, T	M, V
Baking surface area [m ²]		7.7–11.5	11.5–18	9.6–14.4	14.4–21.6
Oven dimensions [mm]	Width	1,620	2,220	1,620	2,220
	Depth	2,380, 2,780	2,380, 2780	2,780, 3,180	2,380, 3,180
	Height	2345	2345	2,700, 2,770 ¹	2,700
Heating type		Gas/oil	Gas/oil	Gas/oil	Gas/oil

COLUMBUS COMFORT for COMFORT Loader

		CO	EO
Location of burner and circulation fan		top	top
Number of decks		6	6
Deck dimensions [mm]	Width	1,200	1,800
	Depth	2,000	2,000
	Height	230	230
Number of deck groups		1, 2	1, 2, 3
M = MONO, V = VARIOMAT, T = TRIOMAT		M, V	M, V, T
Baking surface area [m ²]		14.4	21.6
Oven dimensions [mm]	Width	1,700	2,300
	Depth	3,180	3,180
	Height	3,050	3,050
Heating type		Gas/oil	Gas/oil

"Bigger" is also an option: Discover the perfect model for your requirements!

Within the scope of our exclusive project business, we offer COLUMBUS ovens with nine decks for example and impressive deck depths of up to 2,400 mm.

¹ TRIOMAT

COLUMBUS Highlights

Huge baking capacity, small footprint

Up to 6 decks, 1,800 width and 2,000 mm depth as standard, special models on request

Energy-efficient burner technology

Two-stage or modulating burner for fast heating-up processes and energy savings thanks to automatic power adjustment to the heating demand, (e.g. in the case of partial loads)

Parallel radiator system

Even heat distribution, uncompromising uniform baking results and high energy efficiency (firing efficiency approx. 90%)

Generous supply of steam

High-performance steam generator for each deck with particularly thick-walled steam pipes directly on the firing area

Baking on stone

Deck areas made of specially developed mineral stone with optimum heat storage capacity

All-round stainless steel panelling

Maximum hygiene, easy cleaning and long-term maintenance of value

High level of operational safety

Corrosion-resistant decks made of hot-dip aluminised sheet steel, gas-tight welded with no screw fittings or seals that are susceptible to wear

JOYSTICK

Enables two-sided oven operation and fast, manual influence over the baking program

IQ-TOUCH® control

Smart control with touchscreen and 10" graphic display

IQ GREEN Label

Energy-saving functions built into the IQ-TOUCH® control system with standby modes and baking standby times

WACHTEL REMOTE viewing

Worldwide web-based remote access to the key operating data and processes of networked WACHTEL ovens across all sites

Variants:

NO model

Burner and circulation technology arranged above the decks to optimise operator ergonomics for manual loading and unloading, especially in combination with pull-out decks

VARIOMAT & TRIOMAT

Deck group control system for baking a variety of baked goods at the same time, saving energy thanks to demand-oriented switching on and off of decks

STONE

Original stone-baked bread from the arched fireclay baking chamber

Pull-out decks

Self-supporting, fully extendable pull-out decks with no annoying support arms, offering a comprehensive overview and labour-saving work

Special models

Special design for (fully) automated operating processes with loaders and unloaders on request within the scope of the project business

WACHTEL Advanced Bakery Technology

WACHTEL ABT embodies the symbiosis of tradition and future in baking technology. Our experience dates back to 1923 and has made us a reliable partner to the artisan bakers worldwide. Our portfolio includes advanced bakery ovens, loaders and proofing cells. With passion and expertise, we are the trusted point of contact for bakeries looking for the highest quality and reliability.

Technical changes and errors excepted. 10/2024

WACHTEL

Found in the best bakeries of the world

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