



INFRA

Electric. Efficient. Excellent.

WACHTEL

Found in the best bakeries of the world



Sustainable solution for artisan baking



Would you like your baking to be resource-conserving, clean and quiet – completely without high-maintenance burner technology, flue gas stacks and costly emission restrictions?

The electrically heated INFRA deck oven is undoubtedly the best option when it comes to baking "on the plate" with electric ovens: the high degree of flexibility is just one feature of INFRA ovens that has long been appreciated by bakers all over the world – in bakeries or branch stores alike.

The individual baking chambers can be controlled independently of each other. For example, you can bake up to five different types of baked goods in one oven at the same time using five decks.

Due to the separate control of upper heat, lower heat and high-performance steam generator allows you to tailor your program sequences precisely to suit the requirements of the respective bakery product and achieve the best possible baking quality. The easy maintenance steam generators are separated from the baking chamber and are heated separately. This guarantees powerful wet steam on every batch of baked goods – with no loss of temperature in the deck.

The outstanding baking results achieved in the INFRA are also primarily due to its special ceramic flat heating elements. They impress with a particularly gentle and sustainable heat transfer, thereby ensuring particularly consistent and reproducible baked goods.

Thanks to the 15 mm thick mineral stone slab, your goods are baked on a pristine surface with perfect heat-storage capacity. With this, you can create top-quality baked goods across your range of products – from delicate confectionery through to the ever-popular rustic stone-baked bread.



Stone-baked bread: Traditional baking with the INFRA

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 INFRA STONE: back to the good "old" bread, but using today's state-of-the-art technology. In the INFRA 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 INFRA has a significantly longer shelf life and also impresses with a full-bodied flavour. The INFRA STEIN reinterprets tried-and-tested baking methods and is an investment in the future: Tradition meets high-tech.

Highlights at a glance

Baking with electricity: Quiet and clean

Bake completely without high-maintenance burner technology, flue gas stacks and costly emission restrictions at a reduced noise level.

Each deck a self-contained oven

Each deck with its own control for the highest degree of operational safety and baking of various baked goods in the same oven at the same time.

INNOVATIVE

Individual artisan baking

Separate control of upper and lower heat and steam generator. Tailor the program sequences precisely to the requirements of the respective baked goods!

Capacity adjustment

Individual decks can be switched on or off separately – as required. This saves energy.

Seven inch IQ-TOUCH® control

Sturdy touchscreen, detailed display, as intuitive to use as your smartphone

ENERGY MANAGER

Clear graphics with regard to oven utilisation as valuable weekly reviews, option to analyse empty ovens in order to optimise capacity utilisation, potential for energy saving by reducing holding times.

PATENT





INFRA

INNOVATIVE

Ceramic core

High-quality ceramic heating elements with sustainable, gentle heat. Optimal conditions for perfect oven rise and completely even, reproducible baking results.

Baking on stone

Deck areas with 15 mm thick mineral stone with ideal heat storage capacity. Perfect for baking proper stone-baked bread in accordance with the guiding principles for bread and small baked goods.

INNOVATIVE

Full steam ahead

Separately heated high-performance steam generator decoupled from the baking chamber – easy maintenance and with large evaporator surface. This ensures powerful wet steam for each baking cycle, without loss of temperature in the deck.

Robust heating technology

Highly heat resistant, gas-tight welded decks made of corrosion-resistant FAL steel. We do not use any wear-prone screw connections or seals.

Low-maintenance and durable

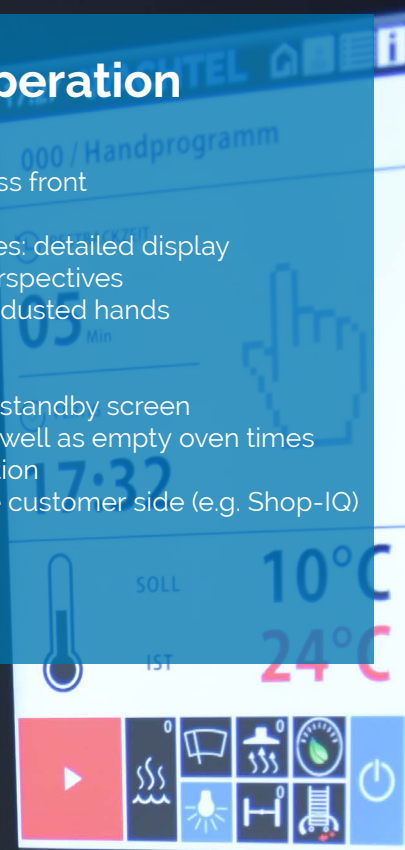
Front and external cladding made completely of high-quality, brushed stainless steel (1.4301, 1.4016) for easy and hygienic care.

POWER PILOT kW power limiter

Set the power consumption per oven as well as through networking of several electric deck ovens to a maximum value across appliances; extremely useful to prevent any unwanted power peaks.

IQ-TOUCH®: Smart control, effortless operation

- Seven-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, master, service)
- Customisable: menu, signal tones, product photos, customer logo on standby screen
- ENERGY MANAGER for displaying water and energy consumption as well as empty oven times
- POWER PILOT: kW limitation for capping maximum current consumption
- Open interface for effective connection of third-party software on the customer side (e.g. Shop-IQ)
- 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.



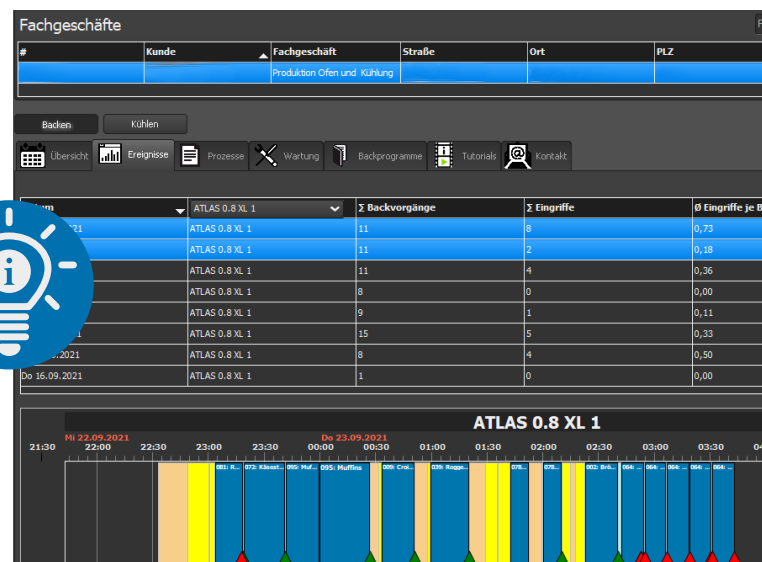
Maximum transparency in real-time

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.



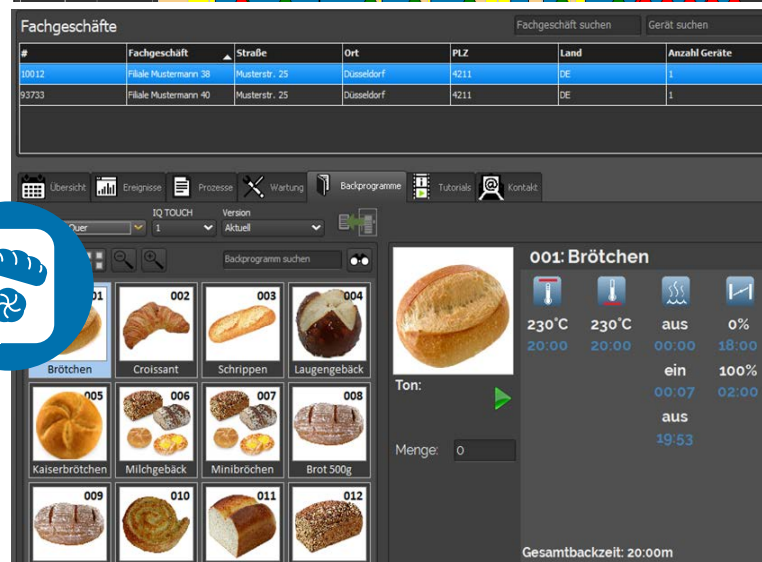
Increase process safety

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. With WACHTEL REMOTE managing baking programs is very easy!



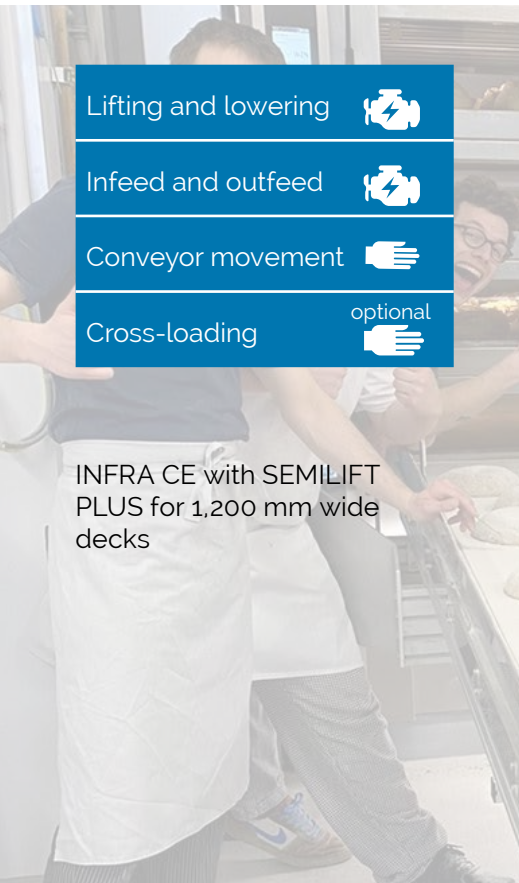


INFRA options

- "Satin Black" stainless steel front
- Pull-out decks
- STEIN version
- High decks: 200 mm
- Special version for COMFORT Loader

An unbeatable team

For more ergonomics in the bakery: INFRA combined with SEMILIFT or LOADER PRO



Lifting and lowering



Infeed and outfeed

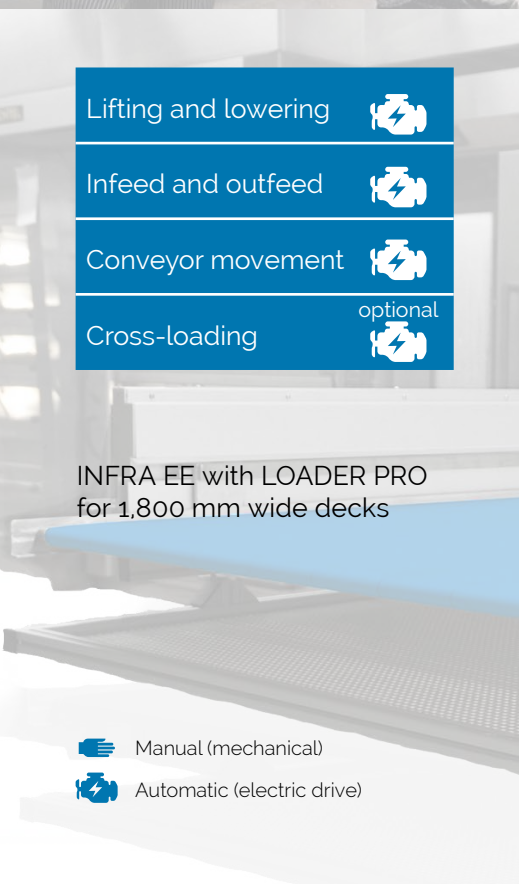


Conveyor movement



Cross-loading

optional



Lifting and lowering



Infeed and outfeed



Conveyor movement



Cross-loading

optional



Manual (mechanical)

Automatic (electric drive)



INFRA		AE	CE	EE
Number of decks (standard)		4 – 5	4 – 5	4 – 5
<i>Number of decks (for loaders)</i>		---	<i>max. 6</i>	<i>max. 6</i>
Deck dimensions [mm]	B (standard)	600	1,200	1,800
	D (different depths)	850–2,000 ¹	850–2,000 ¹	1,600, 2,000
	<i>D (for loaders)</i>	---	---	<i>2,400</i>
	H	165, 200	165, 200	165, 200
H (draw-plate deck, top deck)		200	200	200
Total baking area standard models <i>(for loaders)</i> [m ²]		2 – 6 <i>(7,2)</i>	4.1 – 12 <i>(14,4)</i>	11.5 – 18 <i>(28,8)</i>
Oven dimensions [mm]	B	1,205	1,750	2,400
	D (different depths)	1,590–2,880 ²	1,590–2,880 ²	2,410, 2,880
	<i>D (for loaders)</i>	---	---	<i>3,280</i>
	H	2,345	2,345	2,345
Heating type		Electricity	Electricity	Electricity

¹ 850, 1,250, 1,600, 2,000

² 1,590, 1,900, 2,410, 2,880

INFRA AE

Single-width

Singularly brilliant as a back-up oven
– Deck width: 0.6 m –



INFRA AE 516/48
4.8 m² baking area

INFRA CE

Double-width

The best-seller in its class
– Deck width: 1.2 m –



INFRA CE 520/120
12 m² baking area

INFRA EE

All good things come in threes (triple-width)

– Deck width: 1.8 m –



INFRA EE 520/180
18 m² baking area

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.

Technical changes and errors excepted. 10/2023

WACHTEL

Found in the best bakeries of the world

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