



PICCOLO PRO[®] Plus

Traditional in-store baking
in the progressive deck oven

WACHTEL

Found in the best bakeries of the world



PICCOLO PRO® Plus: Tradition meets innovation



Longevity & quality – our obligation

Inspired by the traditional, spurred on by progress: The brand new PICCOLO PRO® Plus is your reliable baking partner for first-grade bakery products in premium quality.

Our corporate philosophy is characterised by continuous improvement and willingness to learn. Therefore, we are using all our experiences as a valuable lesson, to provide you with an oven which will support you reliably and long-term for all your everyday tasks.

Innovations for your leading edge

What makes the PICCOLO PRO® Plus stand out? What makes the difference is the small, fine details. Our engineers have carefully considered every detail of the oven, and optimised it several times.

Particularly exclusive is the MULTI ZONE BAKING technology, for which a patent application has already been filed. Compared to conventional ovens, the PICCOLO PRO® Plus has four separately adjustable temperature zones. Every baking chamber is divided in upper and lower heat as well as front and rear heat. This guarantees an extremely homogeneous baking environment – across the entire baking area – and is effective above all against accumulated heat in the rear area, even when left at high temperatures for a long time.

The new PICCOLO PRO® Plus has heating rods with progressive metal sheathing. This ensures improved heat storage and enables baking at optimally smooth temperature transitions. The new PICCOLO PRO® Plus therefore provides ideal conditions for an excellent oven rise and even, reproducible quality of the baked goods.

Every deck has a separately heated, powerful POWER STEAM steam generator with solid cast iron core. This innovative system guarantees powerful wet steam on every batch, and optimised water consumption.



Effortless operation – across the board

With the PICCOLO PRO® Plus you will experience outstanding user friendliness for efficient and effortless baking. The SOFT CLOSE doors enable gentle and quiet opening and closing of the decks, without annoying clattering or banging. Thanks to the innovative W-HYGIENIC glass pane removal technology, panes can be removed and cleaned without tools and in an instant - completely without tedious screwing or complex handling. This way, you save valuable time and can fully focus on what really counts: the preparation of delicious baked goods.

Intuitive control for "smarties"

With the IQ-TOUCH® control, which is as user-friendly as your smartphone, you not only have full control over the baking process. The ENERGY MANAGER provides you with clear graphics with regard to oven utilisation and valuable weekly reviews. Analyse your empty oven times and optimise their utilisation to minimise unnecessary losses of energy and reduce operating costs! With the ENERGY MANAGER, you use resources efficiently and promote a sustainable use of energy.

Energy in focus – less is more

There are only good reasons for an efficient thermal component decoupling and powerful insulation, the most important being: Reason. To provide the PICCOLO PRO® Plus with a "Plus" of sustainability, we have equipped the oven all round with an ecological, patented high-performance insulation material, which is characterised by the best insulation properties and highest thermal insulation. Due to greatly reduced heat losses, baking is particularly efficient with high temperature stability. With this, you can produce top quality baked goods and save valuable energy at the same time. At times of climate change, it is more important than ever to build an awareness that we, as individuals and as a business, can make a positive contribution for our planet.



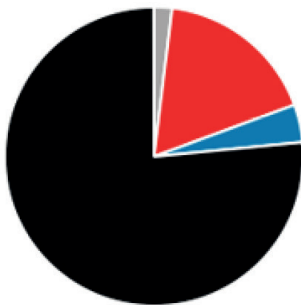
MULTI-ZONE BAKING

- Four temperature sensors per deck for an accurate temperature control
- Four adjustable temperature zones for uniform heat distribution
- Prevent accumulated heat in the rear area of the baking chamber
- Perfect baking results even after the oven has been left at high temperatures for a long time

Capacity optimisation

Year / calendar week
2020/41

Year / calendar week
2020/44



■ Heating ■ Baking ■ Idle ■ Off

Switch oven on [min] later:

	Mon	Tue	Wed	Thur	Fri	Sat	Sun
2020/41	0	0	0	0	0	0	0

ENERGY MANAGER

- Clear graphics with regard to oven utilisation as valuable weekly reviews
- Option to analyse empty ovens to optimise oven utilisation
- Potential for energy saving by reducing holding times
- Promotion of a sustainable use of energy and reduction of energy costs



POWER STEAM steam generator

- Each deck with its own, separately heated, high-performance steam generator
- Cast-iron centrepiece for uncompromisingly powerful wet steam
- Efficient steaming with optimised water consumption for long-term cost benefits

BAKE BALANCE

- "State of the art" measurement and control technology for precise temperature control and consistent product quality
- Reaching the desired temperature quickly for efficient baking

INNOVATIVE



Sophisticated heat optimisation

- Efficient thermal component decoupling for an improved heat distribution and more stable temperatures
- Powerful insulation with ecological, patented high-performance insulation material for maximum energy efficiency and sustainable baking

NEW



NEW

Sheathed heating elements

- Powerful heating elements in progressive metal sheathing
- Optimum heat storage capacity
- Sparing heat emission at uniform heat distribution
- Gentle heat transfer and sustainable temperature transition



INNOVATIVE

SOFT CLOSE DOOR

- Cushioned deck doors for an improved operator experience
- Effortless, gentle and quiet closing without annoying clattering or banging



INNOVATIVE

W-HYGIENIC

- Glass pane removable without tools
- Easy and quick removal for hygienic cleaning
- Convenient handling without tedious screwing



INNOVATIVE

Transparent proofing cabinet

- Sturdy stainless steel proofer for a long service life
- Glass doors for observing the proofing progress
- Ergonomic stainless steel recessed grips for convenient handling
- Consistent hygiene concept with few joints, screws and corners
- Consistently smooth and easy to clean surfaces for effortless cleaning
- Removal of tray supports without tools for fast cleaning
- Proofer can be easily operated via IQ-TOUCH® control
- Reliable evaporation system for a consistent proofing climate

Design your own PICCOLO PRO® Plus!

Steam hood

Including fan and piping,
optionally with steam condenser

Casing

Made of light or optionally black
easy to clean special stainless steel

IQ-TOUCH® control

Per deck or as IQ-TOUCH® MULTI version
for operating multiple decks
(optional control side)

Intermediate section

Optional for 6 trays
(400 mm x 600 mm)
See Fig. p. 11 (PICCOLO PRO® Plus II S)

Base

Glass proofing cabinet for 10 trays
or base frame for 16 or 10 trays
(400 mm x 600 mm)

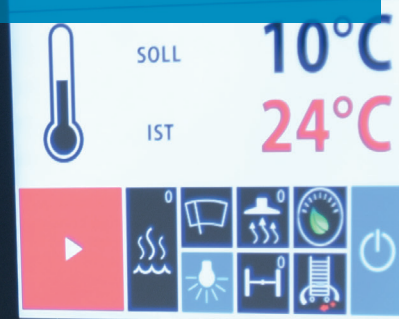
Smooth running rollers

available at different heights depending on
configuration and on-site conditions:
80 mm, 108 mm or 155 mm



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.



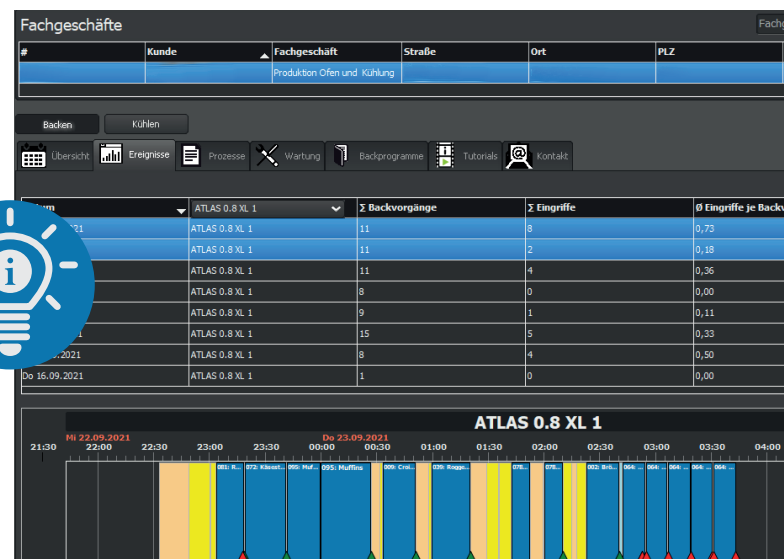
Maximum transparency in real-time

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.



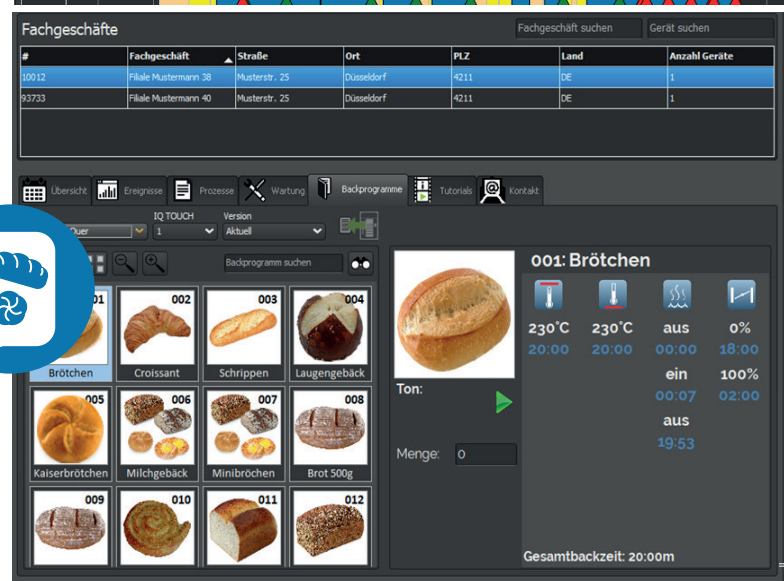
Increase process safety

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

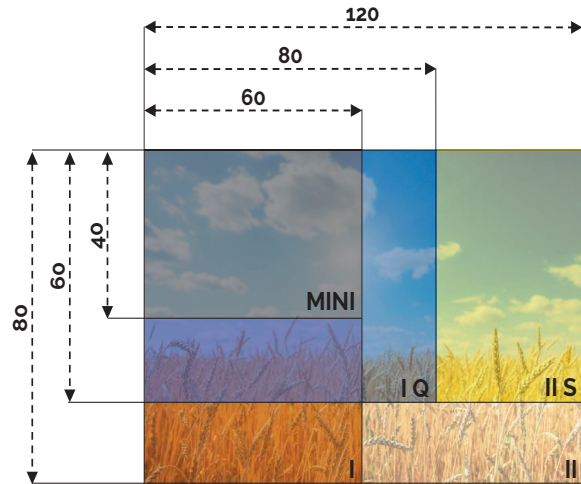
Experience the simple and time-saving management of your baking programs! WACHTEL REMOTE gives you the option to centrally manage your baking programs and easily roll them out to multiple stores. Either directly transfer your programs straight to the IQ-TOUCH® control(s) in online mode or save them onto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





PICCOLO PRO® Plus	MINI	I	I Q	II S	II
Number of decks	2-6				
Number of baking trays per deck [mm]					
400 mm x 600 mm	1	2	3	4	
580 mm x 780 mm	0	1	1.5	2	
600 mm x 800 mm	0	1	1.5	2	
Usable internal deck dimensions [mm]					
B	600	800	1,200		
D	400	800	600	800	
H	140, 165, 200				
Oven width [mm]	900	1,100	1,520	1,520	
Oven depth incl. connections [mm]	930	1,336	1,185	1,336	
Steam extractor hood [mm]					
Front section depth	300				
Front section height	185				
Hood rim	220				
Steam output [ml]	600	1,200			
Connected load per deck (140, 165, 200) [kW]	tbd	tbd	tbd	tbd	tbd
Steam generator [kW]	1.2	2.1			
10-shelf proofing cabinet [kW]	1.3				

Our PICCOLO PRO® Plus models¹



Baking surface formats



¹ All units of measurement in cm, green LED strip as special edition on special request

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

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