



e.BAKE.solutions – We bring you intelligent baking technology to allow you to manage your workflows with even greater efficiency in future. **e.BAKE** solutions not only make it much more straightforward to operate your oven; they also make it easier for you to control and analyse your baking processes.

■ Performance Control System

To avoid expensive power peaks

A specific oven group is controlled and synchronised via a processor unit. The software takes over the resource planning for the connected ovens.

- Limits power peaks in an oven group
- Prevents overloading of the power connection and expensive current peaks
- Synchronises the power consumption of the ovens
- Can simulate lower connected load

■ SmartBake*

Automatic detection of batch size

SmartBake detects the batch quantity in the oven and automatically adjusts the parameters during the baking process. Irrespective of how many trays are placed in the oven, SmartBake ensures that only as much energy as is necessary is input. The programme thereby helps to save energy and to prevent operator errors and guarantees a consistently high quality of baked products. SmartBake optimises workflows and increases process reliability in your branch.

- automatically detects the batch quantity in the oven
- saves time when setting parameters
- minimises operator errors
- optimises baking processes by saving energy
- guarantees a consistently high quality of baked goods

With FilialNet you always know exactly:

- What was baked when, where, how and in what quantity?
- Which products are sold in the store how often?
- How much energy do the systems consume?

This allows you always to have the performance of your bakeries in view so you can constantly improve.

*SmartBake can be installed in selected DEBAG in-store ovens.

e.CLEAN SYSTEM®

The automatic cleaning system

e.CLEAN means hygiene at the push of a button. Our resource-conserving cleaning systems impress with their low electricity and water consumption. We offer various systems to choose from so that the oven cleaning is tailored exactly to your needs:



The e.CLEAN SYSTEM® is a highly efficient cleaning system. It stands out because of its very low water and energy consumption. The system can be supplemented with a rinsing agent if necessary. The cleaning agent is replenished by the employees at the store.



The first automatic oven cleaning with a 500-day refill cycle! Once filled, the cleaning agent lasts for at least 500 days.* Refilling is done by DEBAG customer service. The store employees do not have to worry about a thing.

*If the recommended cleaning intervals are observed.



■ before after ■



In-store baking oven DECON

Baking, cooking, refreshing



DEBAG Service

Local to you, wherever you are in the world

You can find more information and contacts at:
www.debag.com/service

Our DEBAG Service Centre is the central hub for technical support, service and installation services and guarantees a permanent supply of spare parts. Moreover, our extensive service network means that we are always at your side – 24/7 – wherever you are in the world!

Installation service, maintenance service, repair service, online service

International offices: Russia, France, Poland, service partners in over 40 countries:

- with over 200 service centres
- worldwide more than 550 qualified service technicians

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DECON

The all-rounder when it comes to baking, cooking and refreshing

The award-winning DECON in-store baking oven (DEBAG CONvection Oven) sets new standards in oven construction. Thanks to the optional cooking function and core temperature probe, the oven is a true all-rounder. Whether you are baking, cooking or refreshing – the DECON can be used to prepare crispy, fresh baked goods, warm snacks as well as small and fine pastries.

Thanks to the large 7-inch touch display, even employees without prior training can operate the oven easily and intuitively. The DECON offers up to 20% more baking space than comparable in-store ovens and is easier to install thanks to its height of less than two metres.



energy-efficient LED lighting

cooking and refreshing function with core temperature probe



gentle baking adjustment of fan speed and heating power possible

quick-clean surface for easy cleaning of the baking chamber



One-Touch display One display to control both ovens

automatic cleaning e.CLEAN SYSTEM®



up to 20% more baking surface

quick loading thanks to its own loading system

softclose automatic door closing

Cooking function

Ideal for modern bakery catering

The cooking function offers extra potential uses in addition to baking: whether it's cooking, gratinating or refreshing, the DECON makes it possible. With the help of the core temperature probe, even sophisticated dishes and roasts can be cooked precisely. Universal overlays for the use of GN containers, a baking chamber with quick-clean surface and automatic cleaning (e.CLEAN SYSTEM®) make the DECON the ideal helper for bakery catering.

One-Touch display

One display for two ovens

Increased ease of use thanks to the One-Touch display

Both ovens can be controlled from one display using the new one-touch interface. The ergonomic working height of the two-part display offers increased ease of use. Baking parameters for each oven can still be set individually.

- intuitive and clearly structured menu navigation
- up to 99 baking program slots
- programmable timer
- oven networking and remote maintenance via FilialNet
- USB connection
- operation of proofing chamber already integrated

Flexible modular design

Configuration examples:



MODEL	DECON 5 11F-PC-BA-HD	DECON 12 11F-BA-HD	DECON 5-S 11F-BA-HD	DECON 12-S 11A-HD	Loading trolley for DECON 12-S
External dimensions (W x H x D)	930 x 2,100 x 1,219 mm	930 x 2,100 x 1,219 mm	930 x 2,100 x 1,219 mm	930 x 2,100 x 1,047 mm	815 x 635 x 1,977 mm
Weight (without contents) **	346 kg	335 kg	442 kg	439 kg	52 kg / 65 kg / 92 kg
Baking surface	1.20 m ²	2.88 m ²	1.20 + 1.20 m ²	1.20 + 2.88 m ²	–
Baking trays per baking chamber: (400 x 600 mm)	5	12	5 + 5	5 + 12	5 + 12
Connection values**:	400 V / 9.2 kW / 16 A	400 V / 19.8 kW / 32 A	400 V / 2 x 9.2 kW / 2 x 16 A	400 V / 9.2 kW + 19.8 kW / 16 A + 32 A	–
Discharge:	3/4" hose	3/4" hose	3/4" hose	3/4" hose	–
Water connection:	R 3/4" 300-600 kPa 1-3 "BH	R 3/4" 300-600 kPa 1-3 "BH	R 3/4" 300-600 kPa 1-3 "BH	R 3/4" 300-600 kPa 1-3 "BH	–
Steam injection:	radial fan steaming on all DECON models				
Optional:	e.CLEAN II, e.CLEAN IV or e.CLEAN 500; cooking function by time/core temperature; premium hood, controllable fresh air admission				LT openers/open/cool LT for DECON 5-S

If = intermediate frame (open/cool) [PC = proofing chamber (with glass or sheet metal door) [HD = hood] [BA = base (with cartons or on feet)] [S = loading trolley]
The values on the rating plate or oven dimension sheet always apply in the event of deviations. Please refer to the relevant oven dimension sheet for the dimensions and connection values of the oven variants not listed here. Technical changes reserved. Illustrations are not to scale.
Real values may vary depending on the equipment. *Other more elaborate configurations can be implemented on request.

A wide range of DECON variants

The right solution for every need:



DECON 5/S
With two baking chambers and one-touch display

DECON 12/S
With two baking chambers and one-touch display

DECON 12
With one baking chamber, open intermediate frame and touch display

Loading trolley
for DECON 12/S

- 8,5 % less energy consumption *
- 20 % more baking space *

* Than with comparable in-store baking ovens.

