

e.BAKE.solutions – We bring you intelligent baking techphology 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 over, they also make it easier for you to control and analyse your baking processes.

■ FilialNet

Oven networking software

The failablet own networking software can network an unlimited number owns and enables convenient and clear basing program management. You have an overwise of all basing program management. You have an overwise of all basing processes within the store network. The connected overs can be controlled at any time and from anywhere. Opening and consumption data (e.g. energy consumption) can be read out specific to the oven or device. Modern and user-finering storium improves monitoring and ensures a detailed evaluation of your own report data.

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.

■ 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
- w 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. Interpective of how many trays are placed in the ovens, Smart-Bake ensures that only as much energy as is necessary is input. The programme threshy helps to save energy and to prevent operator errors and guarantees a consistently high quality of baked products. SmartBake optimizes workflows and increases process reliablely 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

e.CLEAN SYSTEM®

he 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 en-

ergy 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.



and contacts at:

www.debag.com/service

before

aitei =





Baking, cooking, refreshing

DEBAG Service

Local to you, wherever you are in the world

Our DEAG 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 – 247 – 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

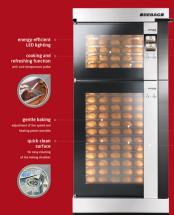
www.debag.com # service@debag.com



DEBAG Deutsche Backofenbau GmbH ■ Dresdener Straße 88 ■ D-02625 Bautzen ■ Phone: +49 (0) 3591 360-0



DECON



- One-Touch display One display to control both ovens
- automatic cleaning



- up to 20% more baking surface
- quick loading thanks to its own loading system
- softclose automatic door closing

Cooking function

The cooking function offers extra potential uses in addition to baking wether 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.





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
- w oven networking and remote
- maintenance via FilialNet # LISB connection
- # operation of proofing chamber already integrated

Flexible modular design











-	
-	
	iii





DECON 12/S

A wide range of DECON variants

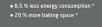
The right solution for every need:

With two baking chambers



DECON 12 With one baking chamber. and touch display



















MODEL	DECON S +IF+PC+BA+HD	HE+BA+HD	DECON S-S +PC+BA+HD	DECON 12-5 +BA+HD	Leading trolley for DECON 12-5
External dimensions (W×H×D):	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,047 mm	815 × 635 × 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 × 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 × 9.2 kW / 2 × 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 kPs 1-3 "dH	R 3/4" 300-600 kPa 1-3 "dH	R 3/4" 300-600 kPa 1-3 "dH	R 3/4" 300-600 kPa 1-3 "dH	
Steam injection:					
Optional:	e.CLEAN III, e	LT open/semi-open/clo LT for DECON 5-5			