



In-store baking oven **GALA 35**

So compact.
So simple.
So good.



DEBAG
GLOBAL BAKING TECHNOLOGY

GALA 35 - our smallest unit

Ideal for quick snacks!

Its compact design and easy operation make the GALA 35 the ideal snack baker for modern catering and in-store concepts. With a sheet size of only 350 × 440 mm, the oven fits perfectly even within small spaces and guarantees a high degree of flexibility: a standard 230 V mains socket is sufficient to operate it. The oven can be delivered with either a mains water connection or a water tank.

Even within the smallest catering unit and with unskilled staff you can offer your customers snacks and baked goods fresh from the oven on a round-the-clock basis. This makes the GALA 35 the ideal apparatus for cafés, petrol stations, bistros and the hotel business.



ultra-easy to operate

manual control or
programme control

easy to clean

thanks to the quick-clean surface

sophisticated look

thanks to the black
glass tray surface

high energy efficiency

door with double glazing
and thermal coating

**a standard 230 V
mains socket is
sufficient to operate it**



tray size of just 350 × 440 mm

(max. no. of trays: 3)

automatic fan stop

when opening the door

USB connection

oven connection via FilialNet

Supplied with optional

- mains water connection
- integrated water tank



Design options:

Modern or retro design

Due to its two design options the GALA 35 is versatile and can be adjusted to suit individual in-store integrated concepts – whether they are modern or traditional. Its superb black front and high-quality, brass-coloured fittings turn the retro-style GALA 35 into a real eye-catcher in your retail space!



Technical data

Good things come in small packages!



MODEL	GALA 35	GALA 35 & UF**
<i>Exterior dimensions (W x H x D) without hood:</i>	608 x 524 x 771 mm	608 x 1,624 x 771 mm
<i>Weight without hood (no contents):</i>	60 kg	120 kg
<i>Exterior dimensions (W x H x D) including hood*:</i>	608 x 672 x 802 mm	608 x 1,775 x 802 mm
<i>Weight including hood* (no contents):</i>	95 kg	145 kg
<i>Baking surface area:</i>	0.46 m ²	0.46 m ²
<i>Maximum no. of trays:</i>	3	3
<i>Tray size:</i>	350 x 440 mm	350 x 440 mm
<i>Electrical connection:</i>	approx. 3.2 kW, safety plug	approx. 3.2 kW, safety plug
<i>Condensate drain:</i>	3/4" hose	3/4" hose
<i>Water supply:</i>	R 3/4" 300-600 kPa 1-3 °dH	R 3/4" 300-600 kPa 1-3 °dH
<i>Equipment:</i>	Radial fan steaming, mains water connection or integrated water tank	
<i>Material:</i>	Oven frontage and cladding cut from stainless steel, double glass door made of heat-resistant safety glass	

* with waste steam condenser (WSC) ** UF = underframe with feet

In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations. Illustrations not to scale.

Only at DEBAG:
lifetime guarantee on the baking chamber!*

*We embody 'Made in Germany' quality,
long-lasting technology and the best service.*

* When using the specified DEBAG cleaning materials and adhering to the care instructions as stipulated for the baking chamber of your DECON, DILA or GALA in-store oven.



Manual control

Perfect for professional bakers

The functional control is suitable for users with technical baking expertise. The baking parameters are set manually and can be readjusted during baking.

- functional and clear
- simple to operate via electro-mechanical switching components
- no connected devices or USB connection



Programme control

All processes conveniently at a glance

With programme control you have access to all processes at a glance, at any time. The integrated event memory supports you in evaluating your baking process data.

- up to 99 programme settings
- oven connection and remote maintenance via FilialNet
- USB connection



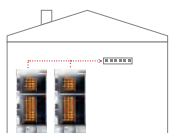
FilialNet: giving you all the processes at a glance

The FilialNet oven connection software can connect an unlimited number of ovens with one another, thus making baking programme management convenient and clearly structured. Within the branch network you have all the baking processes at a glance. The connected ovens can be controlled at any time and from any location.



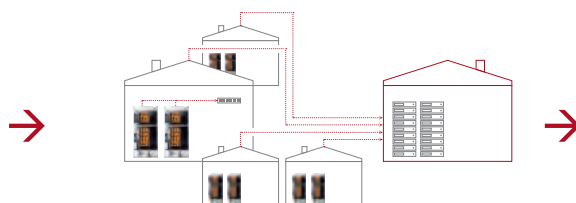
FilialNet works as follows:

1 Connection within the branch



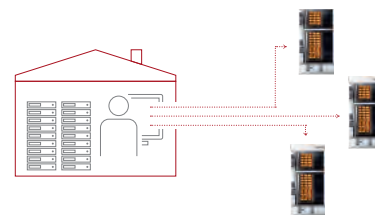
Within the branch as many systems as wished can be connected.

2 Connection with head office



The respective branch networks are connected to the head office via the Internet or by VPN tunnel.

3 All systems can be monitored from a central location



In the head office: you can interact with all the connected ovens and systems within the bakeries/branches from the office.