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.

easy operation
with the program control

easy to clean
thanks to the quick-clean surface

sophisticated look
thanks to the black glass tray surface

8 % less energy consumption
thanks to triple glazing

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

New technology features

Less energy consumption and moisture emission

New oven door with three-pane insulated glazing: The air trapped between the panes insulates the heat in the oven even better. The reduction in heat transfer clearly benefits the customer. Energy consumption during the entire baking process is demonstrably reduced by up to 8 %.

Increased hood performance: The optimised hood structure improves condensation and reduces moisture emission to the environment.

Technical data

Good things come in small packages!

MODEL	GALA 35	GALA 35 & UF**
Exterior dimensions (W × H × D) without hood:	608 × 526 × 740 mm	608 × 1.625 × 752 mm
Weight without hood (no contents):	60 kg	100 kg
Exterior dimensions (W × H × D) including hood:*	608 × 675 × 752 mm	608 × 1.775 × 752 mm
Weight including hood (no contents):*	80 kg	120 kg
Baking surface area:	0.46 m²	0.46 m²
Maximum no. of trays:	3	3
Tray size:	350 × 440 mm	350 × 440 mm
Electrical connection:	approx. 3.2 kW, safety plug	approx. 3.2 kW, safety plug
Condensate drain:	3/4" hose	3/4" hose
Water supply:	R 3/4" 300-600 kPa 1–3 °dH	R 3/4" 300-600 kPa 1–3 °dH
Equipment:	Radial fan steaming, mains water connection or integrated water tank	
Material:	Oven frontage and cladding cut from stainless steel, triple glazing 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.

ON THE BAKING CHAMBER
DEBAG
LIFETIME GUARANTEE
THE HEART OF THE OVEN

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.

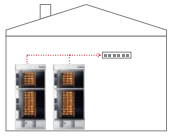
- up to 99 programme settings
- oven connection and remote maintenance via FilialNet
- USB connection

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.

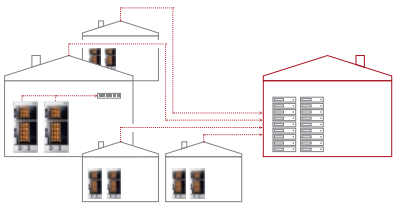
FilialNet works as follows:

1 Connection within the branch



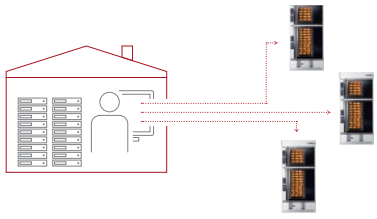
Within the branch as many systems as wished can be connected.

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.

Correct as of: January 2023 | Photo source: Jürgen Jelbmann Photographik, stock.adobe.com; © luckybusiness, © Viktor

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