

# Deck Oven
# DEDEC

Traditional baking on a stone slab




- **intuitive operation**
- **easy cleaning**
  thanks to removable panes
- **various deck heights, widths and depths**
- **high-quality baking results thanks to uniform radiant heat**
- **traditional baking on a stone slab**

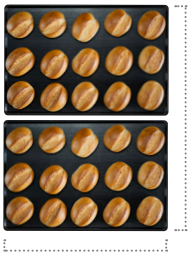
DEBAG
GLOBAL BAKING TECHNOLOGY

# DEDEC - Deck Oven

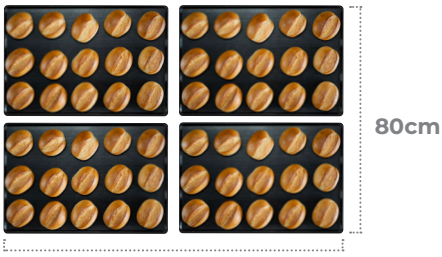
## Arrangement of the baking trays

The DEDEC offers a wide variety of versions - including a wide range of loading options.

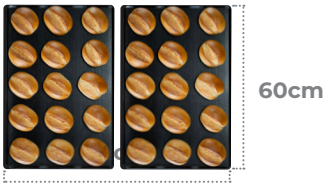
### 8060




### 80120




### 6080




### 4060




### 60120




## DEDEC 6080



| | Deck |
|---|---|
| External dimensions* (W x H x D): | 170 mm: 1,130 x 335 x 1,000 mm<br>220 mm: 1,130 x 385 x 1,000 mm |
| External dimensions*(H) for each additional deck: | 170 mm: +300 mm<br>220 mm: +350 mm |
| Weight (unloaded): | 170 mm: 135 kg<br>220 mm: 145 kg |
| Baking area: | 0.48 m² |
| Maximum tray count (tray size): | 2 (400 x 600 mm)<br>1 (780 x 580 mm) |
| Baked goods quantity (max.): | 16 kg |
| Electrical connection: | 400 V / 7.7 kW / 16 A |
| Condensate drain: | R 3/4"-hose |
| Water connection: | R 3/4" 300-600 kPa 1-3 °dH |
| Design: | Polished stainless steel<br>Black Edition stainless steel |





| | Hood | Base frame |
|---|---|---|
| External dimensions* (W x H x D): | 1,130 x 201 x 1,000 mm | 1,130 x 224 x 1,000 mm |
| Weight: | 53 kg | 51 kg |





| | Proofing cabinet | Underframe |
|---|---|---|
| External dimensions* (W x H x D): | 1,130 x 680 x 1,000 mm | 1,130 x 520 x 1,000 mm<br>1,130 x 820 x 1,000 mm |
| Weight (unloaded): | 145 kg | 102 kg |
| Maximum tray count (tray size): | 10 | 8<br>16 |
| Electrical connection: | 230 V / 2.5 kW / 16 A | - |

* External dimension: one deck with top

In the event of deviations, the values on the type plate or oven dimension sheet always apply. For dimensions and connection values of oven variants not listed here, please refer to the corresponding oven dimension sheet. Subject to technical changes.

# DEDEC - the Artisan

## DEDEC 8060



| | Deck |
|---|---|
| External dimensions* (W x H x D): | 170 mm: 930 x 335 x 1,200 mm<br>220 mm: 930 x 385 x 1,200 mm |
| External dimensions*(H) for each additional deck: | 170 mm: +300 mm<br>220 mm: +350 mm |
| Weight (unloaded): | 170 mm: 140 kg<br>220 mm: 145 kg |
| Baking area: | 0.48 m² |
| Maximum tray count (tray size): | 2 (400 x 600 mm)<br>1 (780 x 580 mm) |
| Baked goods quantity (max.): | 16 kg |
| Electrical connection: | 400 V / 8.2 kW / 16 A |
| Condensate drain: | R 3/4"-hose |
| Water connection: | R 3/4" 300-600 kPa 1-3 °dH |
| Design: | Polished stainless steel<br>Black Edition stainless steel |





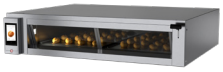
| | Hood | Base frame |
|---|---|---|
| External dimensions* (W x H x D): | 930 x 201 x 1,200 mm | 930 x 224 x 1,200 mm |
| Weight: | 56 kg | 49 kg |





| | Proofing cabinet | Underframe |
|---|---|---|
| External dimensions* (W x H x D): | 930 x 680 x 1,200 mm | 930 x 520 x 1,200 mm<br>930 x 820 x 1,200 mm |
| Weight (unloaded): | 145 kg | 78 kg<br>105 kg |
| Maximum tray count (tray size): | 10 | 8<br>16 |
| Electrical connection: | 230 V / 2.5 kW / 16 A | - |

## DEDEC 4060



| | Deck |
|---|---|
| External dimensions* (W x H x D): | 170 mm: 930 x 335 x 955 mm<br>220 mm: 930 x 385 x 955 mm |
| External dimensions*(H) for each additional deck: | 170 mm: +300 mm<br>220 mm: +350 mm |
| Weight (unloaded): | 170 mm: 100 kg<br>220 mm: 105 kg |
| Baking area: | 0.24 m² |
| Maximum tray count (tray size): | 1 (400 x 600 mm) |
| Baked goods quantity (max.): | 8 kg |
| Electrical connection: | 400 V / 5 kW / 16 A |
| Condensate drain: | R 3/4"-hose |
| Water connection: | R 3/4" 300-600 kPa 1-3 °dH |
| Design: | Polished stainless steel<br>Black Edition stainless steel |





| | Hood | Base frame |
|---|---|---|
| External dimensions* (W x H x D): | 930 x 201 x 955 mm | 930 x 224 x 955 mm |
| Weight: | 42 kg | 41 kg |





| | Proofing cabinet | Underframe |
|---|---|---|
| External dimensions* (W x H x D): | 930 x 680 x 955 mm | 930 x 520 x 955 mm<br>930 x 820 x 955 mm |
| Weight (unloaded): | 125 kg | 62 kg<br>78 kg |
| Maximum tray count (tray size): | 10 | 8<br>16 |
| Electrical connection: | 230 V / 2.5 kW / 16 A | - |

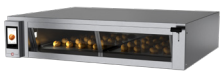
* External dimension: one deck with top

In the event of deviations, the values on the type plate or oven dimension sheet always apply. For dimensions and connection values of oven variants not listed here, please refer to the corresponding oven dimension sheet. Subject to technical changes.

# DEDEC - Baking on Stone

## DEDEC 80120

Available with loader!*



| | Deck |
|---|---|
| External dimensions** (W x H x D): | 170 mm: 1,530 x 335 x 1,200 mm<br>220 mm: 1,530 x 385 x 1,200 mm |
| External dimensions**(H) for each additional deck: | 170 mm: +300 mm<br>220 mm: +350 mm |
| Weight (unloaded): | 170 mm: 220 kg<br>220 mm: 225 kg |
| Baking area: | 0.96 m² |
| Maximum tray count (tray size): | 4 (400 x 600 mm)<br>2 (800 x 600 mm) |
| Baked goods quantity (max.): | 32 kg |
| Electrical connection: | 400 V / 10.8 kW / 16 A |
| Condensate drain: | R 3/4"-hose |
| Water connection: | R 3/4" 300-600 kPa 1-3 °dH |
| Design: | Polished stainless steel<br>Black Edition stainless steel |





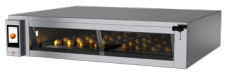
| | Hood | Base frame |
|---|---|---|
| External dimensions** (W x H x D): | 1,530 x 205 x 1,200 mm | 1,530 x 224 x 1,200 mm |
| Weight: | 76 kg | 66 kg |





| | Proofing cabinet | Underframe |
|---|---|---|
| External dimensions** (W x H x D): | 1,530 x 680 x 1,200 mm | 1,530 x 552 x 1,200 mm<br>1,530 x 820 x 1,200 mm |
| Weight (unloaded): | 205 kg | 115 kg<br>148 kg |
| Maximum tray count (tray size): | 20 | 16<br>32 |
| Electrical connection: | 230 V / 2.5 kW / 16 A | - |

## DEDEC 60120



| | Deck |
|---|---|
| External dimensions** (W x H x D): | 170 mm: 1,530 x 335 x 1,000 mm<br>220 mm: 1,530 x 385 x 1,000 mm |
| External dimensions**(H) for each additional deck: | 170 mm: +300 mm<br>220 mm: +350 mm |
| Weight (unloaded): | 170 mm: 185 kg<br>220 mm: 195 kg |
| Baking area: | 0.72 m² |
| Maximum tray count (tray size): | 3 (400 x 600 mm) |
| Baked goods quantity (max.): | 24 kg |
| Electrical connection: | 400 V / 8.7 kW / 16 A |
| Condensate drain: | R 3/4"-hose |
| Water connection: | R 3/4" 300-600 kPa 1-3 °dH |
| Design: | Polished stainless steel<br>Black Edition stainless steel |





| | Hood | Base frame |
|---|---|---|
| External dimensions** (W x H x D): | 1,530 x 201 x 1,000 mm | 1,530 x 224 x 1,000 mm |
| Weight: | 66 kg | 62 kg |





| | Proofing cabinet | Underframe |
|---|---|---|
| External dimensions** (W x H x D): | 1,530 x 712 x 1,000 mm | 1,530 x 552 x 1,000 mm<br>1,530 x 852 x 1,000 mm |
| Weight (unloaded): | 185 kg | 96 kg<br>122 kg |
| Maximum tray count (tray size): | 15 | 8<br>16 |
| Electrical connection: | 230 V / 2.5 kW / 16 A | - |

* Available on request. No direct sales.

** External dimension: one deck with top

In the event of deviations, the values on the type plate or oven dimension sheet always apply. For dimensions and connection values of oven variants not listed here, please refer to the corresponding oven dimension sheet. Subject to technical changes.






# Product Benefits




## Cleaning

The linear design of the baking chamber enables fast and hygienic cleaning. Removable, dishwasher-safe glass panes also provide greater convenience in everyday use.

## Energy efficiency

The integrated energy efficiency system combines power reduction, ECO standby and two-layer insulation in order to optimise energy consumption and support sustainable, economical operation.

## Automation

Automatic baking start and automatic baking end increase operating convenience and reduce unnecessary energy losses. Improved sound playback for events and water filter monitoring also promote convenient and reliable use.

## Baking quality

Direct heating of the baking chamber ensures fast and uniform heat distribution. The stone slab and ample steam injection ensure a high-quality baking result.

## Operation

The intuitive touch control (D-control) enables even untrained personnel to set the temperature and baking time effortlessly and precisely. The One-Touch option consolidates the control of up to 5 decks from a single display.

# ***Design variations:***
## Stainless steel or Black Edition

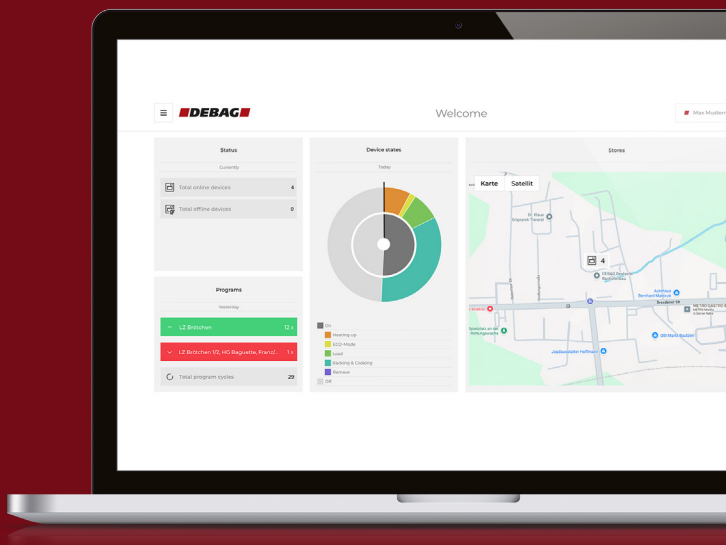
With its two design variants, the DEDEC adapts flexibly to individual shopfitting concepts - whether modern or traditional. With its avant-garde black design, it is a guaranteed eye-catcher in any sales area.






# ***Networking***

Our D-connect networking software connects all ovens as well as proofing and refrigeration systems in a central cloud platform. This allows users to keep an overview of all their baking technology at all times and from any location. Operating data can be evaluated centrally in order to optimise processes, ensure product quality and use resources more efficiently. New settings can be transferred to all networked devices in just a few clicks. In this way, D-connect reduces administrative effort, creates transparency across all locations and supports consistently high production quality.




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