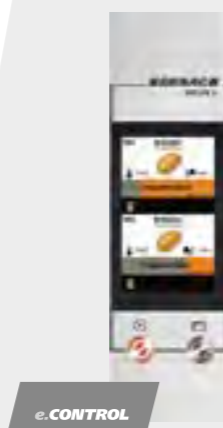


One-Touch display

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

e.CONTROL



A wide range of DECON variants

The right solution for every need:



DECON 5/5

With two baking chambers, proofing chamber and One-Touch display



DECON 12/5

With two baking chambers and One-Touch display



DECON 12

With one baking chamber, open intermediate frame and touch display



Loading trolley for DECON 12/5



In-store baking oven DECON

Baking, cooking, refreshing



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

* Than with comparable in-store baking ovens.



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 surface than comparable in-store ovens.



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

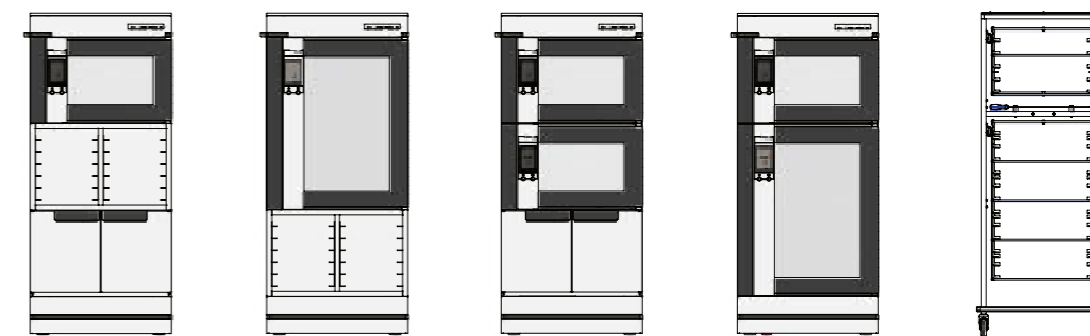
Ideal for modern bakery catering

The cooking function offers extra potentials in addition to baking: whether 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.



Flexible modular design

Configuration examples:



MODEL	DECON 5 +IF+PC+BA+HD	DECON 12 +IF+BA+HD	DECON 5 - 5 +PC+BA+HD	DECON 12 - 5 +BA+HD	Loading trolley for DECON 12 - 5
External dimensions* (B x H x T):	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 m ² + 1,20 m ²	1,20 m ² + 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 °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:	radial fan steaming on all DECON models				-
Optional:	e.CLEAN III, e.CLEAN IV or e.CLEAN 500; cooking function by time/core temperature; premium hood, controllable fresh air admixture				LT open/semi-open/closed LT for DECON 5-5

IF = intermediate frame (open/closed) | PC = proofing chamber (with glass or sheet metal doors) | HD = hood | BA = base (with castors or on feet) | LT = 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 mains voltages/frequencies can be implemented on request.