



Deck Oven **DEDEC**

Traditional baking on a stone slab



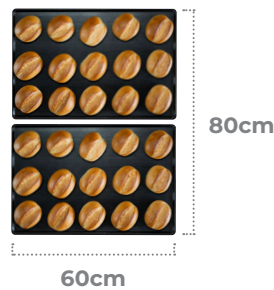
- intuitive operation
- easy cleaning
thanks to removable panes
- various hob heights, widths
and depths
- high-quality baking results thanks to
uniform radiant heat
- traditional baking on a stone slab

DEBAG
GLOBAL BAKING TECHNOLOGY

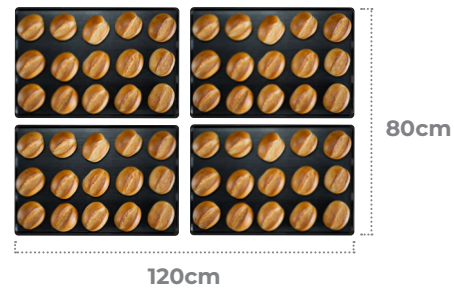
Arrangement of the baking trays

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

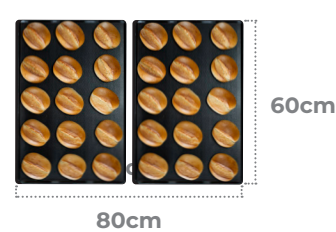
8060



80120



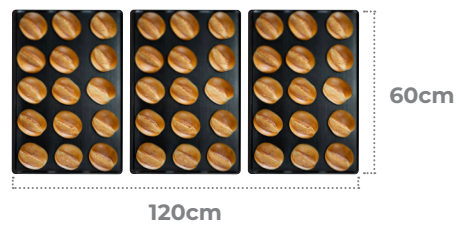
6080



4060



60120



DEDEC 6080



	Deck
External dimensions* (W x H x D):	170er: 1.130 x 335 x 1.000 mm 220er: 1.130 x 385 x 1.000 mm
External dimensions* (H) for each additional deck:	170er: +300 mm 220er: +350 mm
Weight (unloaded):	170er: 135 kg 220er: 145 kg
Baking area:	0,48 m²
Maximum tray count (tray size):	2 (400 x 600 mm) 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 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 1.130 x 820 x 1.000 mm
Weight (unloaded):	145 kg	102 kg
Maximum tray count (tray size):	10	8 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 8060



	Deck
External dimensions* (W x H x D):	170er: 930 x 335 x 1.200 mm 220er: 930 x 385 x 1.200 mm
External dimensions*(H) for each additional deck:	170er: +300 mm 220er: +350 mm
Weight (unloaded):	170er: 140 kg 220er: 145 kg
Baking area:	0,48 m ²
Maximum tray count (tray size):	2 (400 x 600 mm) 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 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 930 x 820 x 1.200 mm
Weight (unloaded):	145 kg	78 kg 105 kg
Maximum tray count (tray size):	10	8 16
Electrical connection:	230 V / 2,5 kW / 16 A	-

DEDEC 4060



	Deck
External dimensions* (W x H x D):	170er: 930 x 335 x 955 mm 220er: 930 x 385 x 955mm
External dimensions*(H) for each additional deck:	170er: +300 mm 220er: +350 mm
Weight (unloaded):	170er: 100 kg 220er: 105 kg
Baking area:	0,24 m ²
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 Black Edition stainless steel



	Hood	Base frame
External dimensions* (W x H x D):	955 x 201 x 1.200 mm	930 x 224 x 1.200 mm
Weight:	42 kg	41 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 930 x 820 x 1.200 mm
Weight (unloaded):	125 kg	62 kg 78 kg
Maximum tray count (tray size):	10	8 16
Electrical connection:	230 V / 2,5 kW / 16 A	-

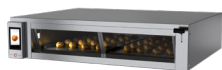
* External dimension: one deck with top

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):	170er: 1.530 x 335 x 1.200 mm 220er: 1.530 x 385 x 1.200 mm
External dimensions**(H) for each additional deck:	170er: +300 mm 220er: +350 mm
Weight (unloaded):	170er: 220 kg 220er: 225 kg
Baking area:	0,96 m ²
Maximum tray count (tray size):	4 (400 x 600 mm) 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 Black Edition stainless steel



Hood

External dimensions** (W x H x D):	1.530 x 205 x 1.200 mm
Weight:	76 kg



Base frame

External dimensions** (W x H x D):	1.530 x 224 x 1.200 mm
Weight:	66 kg



Proofing cabinet

External dimensions** (W x H x D):	930 x 680 x 1.200 mm
Weight (unloaded):	205 kg
Maximum tray count (tray size):	20
Electrical connection:	230 V / 2,5 kW / 16 A



Underframe

External dimensions** (W x H x D):	930 x 552 x 1.200 mm 930 x 820 x 1.200 mm
Weight (unloaded):	115 kg 148 kg
Maximum tray count (tray size):	16 32
Electrical connection:	-

DEDEC 60120



Deck

External dimensions** (W x H x D):	170er: 1.530 x 335 x 1.000 mm 220er: 1.530 x 385 x 1.000 mm
External dimensions**(H) for each additional deck:	170er: +300 mm 220er: +350 mm
Weight (unloaded):	170er: 185 kg 220er: 195 kg
Baking area:	0,72 m ²
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 Black Edition stainless steel



Hood

External dimensions** (W x H x D):	1.530 x 201 x 1.000 mm
Weight:	66 kg



Base frame

External dimensions** (W x H x D):	1.530 x 224 x 1.000 mm
Weight:	62 kg



Proofing cabinet

External dimensions** (W x H x D):	1.530 x 712 x 1.000 mm
Weight (unloaded):	185 kg
Maximum tray count (tray size):	15
Electrical connection:	230 V / 2,5 kW / 16 A



Underframe

External dimensions** (W x H x D):	1.530 x 552 x 1.000 mm 1.530 x 852 x 1.000 mm
Weight (unloaded):	96 kg 122 kg
Maximum tray count (tray size):	8 16
Electrical connection:	-

* 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 6 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.

