



THERMICO PLUS

Superior bakery products and snacks

WACHTEL

Found in the best bakeries of the world



THERMICO PLUS – Better snacks for better business

The THERMICO PLUS creates up to 3.1 m² baking space in a small area. The versatile convection oven perfectly caters to the growing snack sector. Chilled and frozen dough pieces are transformed into shiny croissants or rolls with a crispy crust.

Dual steam system

With the THERMICO PLUS, any concerns about insufficient steam are now a thing of the past, because this oven combines two steam systems. The external high-performance steam box is the tool that creates a generous supply of steam, for batch after batch of shiny crusts. The internal fresh water injection into the centre of the hot, rotating fan wheel allows water to be atomised into the tiniest drops and distributed evenly in the baking chamber in no time.

REFRESH function

The automatically activated fresh air supply ensures rapid and complete cooling and dehumidification of the baking chamber. Activated during the last baking phase, it produces an increase in the crispness and crustiness of the baked goods. Product changes can be made faster between the baking processes. In conjunction with the automatic fresh water injection, this cooling process can be accelerated even further.

Modular system

The modular design offers you plenty of leeway to configure your oven. The THERMICO PLUS can be customised to suit your capacity requirements and product range. Of course, we can also offer you a suitable base frame or proofing cabinet model with high-quality stainless steel panelling.

THERMICO PLUS	5 8	5+5 5+8	COMBI 5 8
Number of convection baking chambers	1	2	1
Baking tray dimensions [mm]	400x600	400x600	400x600
Number of layers	5 8	10 13	5 8
Distance between layers [mm]	90	90	90
	W	980	980
	D	825	825
	H	751 1021	751 1021
COMBI: Number of decks			1; 2 1
	W		600
	D		400
	H		165/200
Weight of baking chamber(s) [kg]	156 193	312 349	239; 321 276-358
Total baking area [m ²]	1,20 1,92	2,4 3,1	1,44; 1,68 2,16

Added user convenience

We offer you comprehensive freedom, characterised by ease of operation and usage. The intuitive control system and convenient functions, such as the cleaning function, are representative of this.

CLEAN WASH self-cleaning

The self-cleaning system, which is installed as standard in the THERMICO PLUS, ensures that every nook and cranny of the baking chamber is absolutely spotless. It does not use more than 35 litres of water. After drying, the oven switches off automatically. If the baking standby function is activated, it is automatically heated up the next day.

IQ AIR control

The modern IQ AIR control makes the oven a joy to use. The clear 7-inch TFT graphic display provides all the relevant information at a glance. The large icons, pictograms and photos are high-definition and easy to see even in direct (sun)light. The multifunctional control knob is practical and user-friendly.

CLEAN WASH

Fast, uncompromising hygiene, more "breathing space" in the time schedule (reduced workload for employees)

REFRESH function

Controlled fresh air supply for optimum crispness of crusts

No-tool inner pane opening mechanism

Glass pane can be cleaned quickly and easily

10 fan speeds

Perfect baking results with a wide range of baked goods (from macarons to mixed wheat bread)



High-performance steam box

Powerful steam for beautifully shiny crusts "batch after batch", perfect for frozen goods

Centrifugal water injection system

Fine atomisation and evaporation of fresh water for resource-saving steam injection

Program-controlled cooling of the baking chamber

Increased productivity and flexibility due to faster product changes

Fan quick-stop function when door is opened

Minimum loss of temperature after loading to save energy

Premium baking technology since 1923

WACHTEL is the tradition and future of baking technology. We are proud of our role as a trusted partner of the bakery trade supplying our "Made in Germany" baking ovens, loaders and cooling systems since 1923. Quality and attention to detail is our aim; the art of engineering is our driving force; service to the customer is our passion.



WACHTEL GmbH
Hans-Sachs-Straße 2-6
40721 Hilden | Germany
Phone +49 2103 490 40
info@wachtel.de
www.wachtel.de

WACHTEL
Found in the best bakeries of the world