



# PICCOLO

The true number 1 for  
premium in-store baking

## WACHTEL

Found in the best bakeries of the world





## The true art of baking

Premium in-store baking requires passion and professional oven technology. A freshness and quality that you can smell and taste increase the level of identification with traditional bakery production. During baking demonstrations, the baker's craftsmanship is on display right in front of the customers. Make your store an enjoyable place to be!

With the PICCOLO, we are offering a high-quality, sophisticated deck oven that can be perfectly adapted to your store concept. The modular construction system provides plenty of leeway to configure your oven. Five models with different baking surface formats are available. Different deck heights, widths and depths are feasible, as

are metal slide-in modules that run lengthwise or crosswise. Up to five decks can be stacked into one PICCOLO. The baking space can also be expanded at a later stage by retrofitting more decks. If you want to show off your baking craftsmanship and expertise to perfection, then use the PICCOLO CLASSIC for your baking. This nostalgic oven model in elegant black has genuine analog controls, gold-plated design elements and deck door veneers in the look of a stone oven. The network-compatible IQ TOUCH control can be installed in a separate control unit on request. This also allows you to tap into the potential of the latest generation of technology. Tradition meets high-tech.

# PICCOLO PREMIUM

At a glance

Baking with electricity: resource-friendly, clean and quiet



Take out a maintenance contract with WACHTEL and secure a warranty



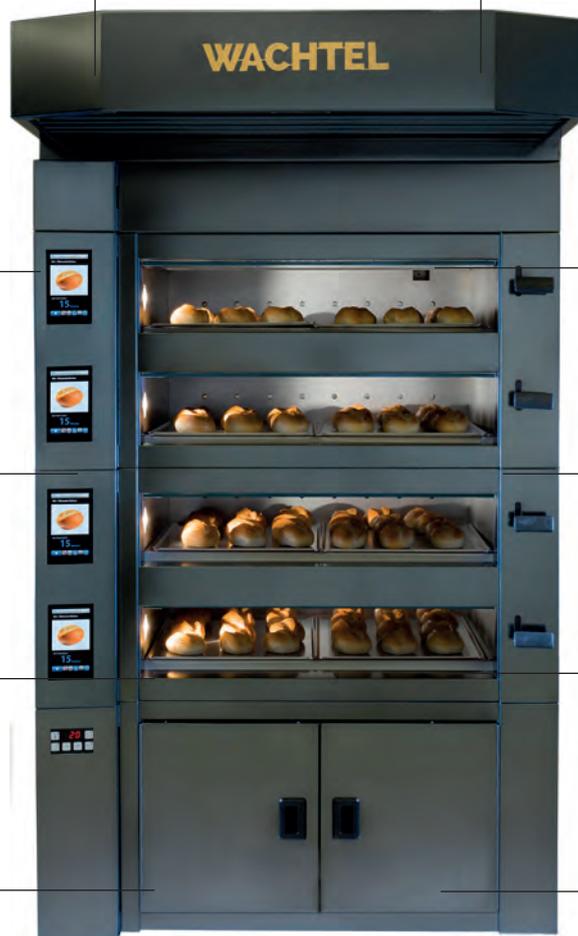
Controller for each deck



Remote access tool

15 mm stone baking plate with optimum heat storage capacity

Modular design for customised oven configurations

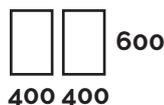


Ceramic heating rods for gentle, sustainable heat dissipation

Separately heated high-performance steam box for powerful bursts of steam

Panes are easy to remove, without any tools, in a matter of seconds

Proofing cabinet with electronic control of temperature and humidity



PICCOLO I-4 Q PREMIUM black with IQ TOUCH and proofing cabinet underneath  
Up to 2.4 m<sup>2</sup> total baking surface (for 5 decks)

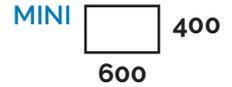
# PICCOLO MODELS



PICCOLO MINI-4 PREMIUM

## MINI PICCOLO

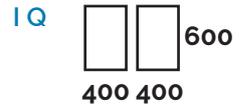
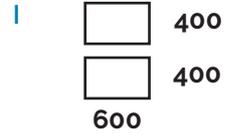
The single-width MINI PICCOLO deck oven produces excellent baking results on a 400 mm x 600 mm baking tray.



PICCOLO I-4 Q PREMIUM black

## PICCOLO I & PICCOLO I Q

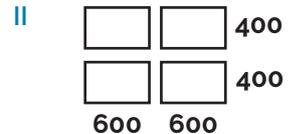
Here, baking is carried out on two baking trays (400 mm x 600 mm) per deck, either located behind or beside each other.



PICCOLO II-4 PREMIUM

## PICCOLO II

The PICCOLO II, which has a deck width of 1200 mm and a depth of 800 mm, offers the perfect combination of capacity and ergonomic working heights.



## PICCOLO II S

In the triple-width PICCOLO II S, three 400 mm x 600 mm baking trays are located side by side. This makes the handling in front of the oven easier than ever. At the same time, you can demonstrate consistent quality and freshness to your customers.





### PICCOLO CLASSIC

Feel-good factor for your store:

The PICCOLO CLASSIC brings the charm of old craftsmanship to your store. The oven is a real eye-catcher, because it features genuine analog thermostats, baking timers and buttons, gold-plated design elements and deck door veneers in the look of a stone oven. Optionally, the IQ TOUCH controls are available in a separate control unit. This gives you access to all the "state-of-the-art" functions of a modern generation of controllers: enhanced operator ergonomics, IQ GREEN LABEL energy-saving functions and WACHTEL REMOTE, the comprehensive remote access tool. Another option for the PICCOLO CLASSIC IQ is the FIRE feature: here, the deceptively realistic simulated roaring fire in the baking chamber conveys a nostalgic touch.

### PICCOLO I D

The PICCOLO I in the pass-through version is always the ideal choice if the sales zone at the branch is adjacent to the preparation space or bakery. PICCOLO I D has deck doors both front and back. This allows it to be loaded with dough pieces conveniently and directly from the bakery, while fresh bakery products are baked appetisingly at the front, in the close vicinity of the customers.



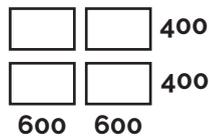
PICCOLO I-5 Q CLASSIC FIRE

# PICCOLO II PREMIUM

More baking space for superior quality



One control for all:  
IQ TOUCH MULTI



PICCOLO II-4 PREMIUM with IQ TOUCH MULTI and proofing cabinet underneath  
Up to 4.8 m<sup>2</sup> total baking surface (for 5 decks)



### **PICCOLO PREMIUM | Standard features**

- All-round cladding of brushed stainless steel
- Ceramic heating elements
- Glass pane removable without tools
- IQ TOUCH control
- Electric steam distributors
- POWER PILOT kW power limiter
- IQ GREEN LABEL energy management
- WACHTEL REMOTE access tool

### **PICCOLO PREMIUM | Optional**

- Black stainless steel front
- Deck door veneer in the look of a stone oven
- FIRE: deck flame projection for PICCOLO I Q
- Pass-through version for PICCOLO I
- IQ TOUCH MULTI: one control for multiple decks

### **PICCOLO CLASSIC | Standard features**

- Front of black stainless steel
- Ceramic heating elements
- Glass pane removable without tools
- Genuine analog controls (thermostats, baking timers, buttons)
- Mechanical steam distributors
- Deck door veneers in the look of a stone oven
- Gold-plated design elements

### **PICCOLO CLASSIC | Optional**

- FIRE: deck flame projection for PICCOLO I Q
- Separate control unit with IQ TOUCH

### **PICCOLO | Extras**

- Steam exhaust hood
- Steam condenser
- Full-featured proofing cabinet
- Subframe with tray supports
- Spacer with tray supports

As intuitive and user-friendly as your smartphone

- 999 automatic programs (10 phases)
- Large TFT graphic display
- Touch function, even works with flour-dusted hands
- Graphic display of temperature profiles
- Individual user customisation with regard to menu, product photos, signals and customer logo
- AUTO COPY: Synchronisation of baking programs between appliances at the touch of a button
- Display lock for cleaning purposes
- Network-compatible and free updates
- Link to WACHTEL REMOTE: Remote access management tool for the PC or tablet
- Tutorial mode: video tutorials in the controller itself

GREEN LABEL energy-saving package:

- SMART START: "Effective" baking standby function (oven is fully heated up)
- STANDBY ECO: Standby mode with adjustable "resume baking standby time"
- ECO SAFE: Automatic temperature reduction in the event of unexpected periods of non-use
- POWER PILOT: kW power limiter

001 / Bread Roll

REMAINING

9 Min



FINISHED

07:37

210°C 22°C  
195°C 23°C





### Remote access "par excellence"

- Comprehensive monitoring software for PC and tablet (MS Windows)
- Access to all networked WACHTEL ovens with IQ TOUCH controller, across different sites and all over the world
- Continuous monitoring and archiving of the key operating states and processes, e.g. baking operation, manual interventions, idle times and active eco-functions
- Analysis of the capacity utilisation of decks
- Detection of operating errors, manual interventions and deviations from the baking program
- Overview of current and previous baking program sequences
- Creation, editing and reactivation of baking programs
- Display of error messages and error history
- Information about runtime-related maintenance conditions, service life of components and IQ TOUCH software versions
- Triggering of spare part orders and service requests
- Calling up of device operating instructions
- Playback of IQ TOUCH video tutorials
- Secure 384-bit SSL encryption
- Free software updates



# WACHTEL

Found in the best bakeries of the world



## PICCOLO

### MINI

### I

### I Q

### II S

### II

Number of decks		2-5	2-5	2-5	2-5	2-5
Deck dimensions [mm]	Width	600	600	800	1200	1200
	Depth	400	800	600	600	800
	Height			140*/165/200		
Number of baking trays per deck						
400 mm x 600 mm		1	2	2	3	4
580 mm x 780 mm		-	1	1	-	2
600 mm x 800 mm		-	1	1	-	2
Total baking surface area (2-5 decks) [m <sup>2</sup> ]						
		0.48 - 1.2	0.96 - 2.4	0.96 - 2.4	1.44 - 3.6	1.92 - 4.8
Oven width [mm]						
PREMIUM & CLASSIC		973	973	1173	1573	1573
Pass-through decks		-	1023	-	-	-
FIRE decks		-	-	1.213	-	-
Oven depth [mm]						
PREMIUM & CLASSIC		865	1240	1050	1050	1240
Pass-through decks		-	1230	-	-	-
FIRE decks		-	-	1282	-	-
Heating type						
		Electricity	Electricity	Electricity	Electricity	Electricity

\* except PICCOLO CLASSIC and FIRE

# PICCOLO HIGHLIGHTS

## A highlight in any store

The high-grade, brushed stainless steel oven cladding is exceptionally robust, durable and very easy to clean. The PICCOLO is available in elegant black design on request

## Well-thought-out baking chamber geometry

The baking chambers are not screwed, but welded to contain steam. We do not use any wear-prone screw connections or seals. The clearance-giving hob mounting prevents stresses, ensuring a long service life for the baking plate

## Each deck separately controlled

Applicable to every baking chamber: for each deck, the upper heat, lower heat and steam box are controlled independently of each other

## Ceramic core

High-performance ceramic heating rods ensure optimum, smooth temperature transition. This creates the best conditions for excellent oven spring and exceptionally homogeneous temperature distribution in the deck

## Stone baking slabs

The 15 mm thick mineral stone slabs have a high thermal capacity. This ensures optimum temperature stability and enables production of the very popular stone-baked bread

## High-performance steam box

Each deck has its own powerful steam box, which is heated and controlled separately. This makes it possible to bake with plenty of wet steam, without affecting the temperature in the deck, batch after batch. By heating up the steam box and chamber separately, the peak power requirement can be curbed automatically. This reduces connected loads

## Easy maintenance

On each deck, the steam boxes are disconnected from the baking chambers, enabling extremely fast maintenance and cleaning processes

## Water route with high-quality components

The use of a special solenoid valve in the water path effectively counteracts the formation of corrosion

## Pane replacement in less than no time

The panes are securely held in place, purely by the force of gravity. The panes are removed without tools via a simple tilting motion, in seconds and without any annoying screws

## Optimised proofing climate

Temperature and humidity are electronically controlled in the optionally available proofing cabinet underneath. The perfect geometry and positioning of the insulation and air baffles ensure highly uniform product treatment

## IQ TOUCH control

Smart, network-capable control with touchscreen and 7" TFT graphic display



## POWER PILOT kW-power limiter

The electric deck ovens at one location can be combined into one virtual consumer via a network. This limits power consumption for all ovens - perfect for capping expensive peak loads

## IQ GREEN LABEL energy management

The IQ TOUCH control incorporates a package of multiple energy-saving eco-functions



## It adds up.

How to save costs while baking in a PICCOLO with IQ TOUCH and integrated IQ GREEN LABEL energy management: \*

Energy usage	[kWh]
Deck per day:	8,2
Oven (4 decks) per day:	32,6
Energy cost savings **	[€]
Oven 1. year:	2.150
Oven after 7 years:	16.298

## WACHTEL REMOTE monitoring

The comprehensive monitoring software for PC and tablet enables monitoring of your networked WACHTEL systems across all sites



## 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  
Phone +49 2103 490 40  
info@wachtel.de  
www.wachtel.de

**WACHTEL**  
Found in the best bakeries of the world