



Technical data

Mini Piccolo

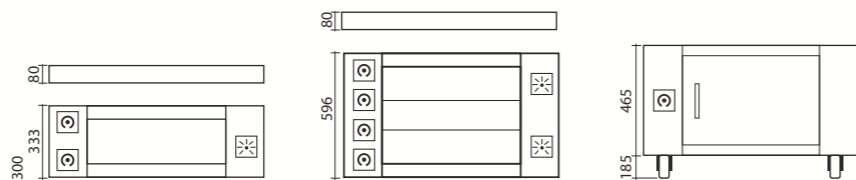
Deck area	600 x 400 mm			
Overall dimensions	width	depth	height	Power
Single chamber	975	824	298	2,4 kw steam incl.
Twin chamber	975	824	596	with steam
Warming or proofer chamber with castors	975	824	650	0,8 kw
Open storage	Height per your requirement			

Piccolo 1

Deck area	600 x 800 mm (normal sheets 580 x 780 mm)			
Outer dimensions	width	depth	height	Power
Single chamber	975	1224	298	3,8 kw, steam 1 kw
Twin chamber	975	1224	596	7,6 kw, steam 2 kw
Warming or proofer chamber with castors	975	1224	650	0,8 kw
Open storage	Height per your requirement			

Piccolo 2

Deck area	1200 x 800 mm (normal sheets 580 x 780 mm)			
Outer dimensions	width	depth	height	conn. Value
Single chamber 170 mm	1560	1224	298	4,9 kw, steam 2 kw
Single chamber 200 mm	1560	1224	333	4,9 kw, steam 2 kw
Warming-up chamber with rollers	1560	1224	650	1,2 kw
Sub-frame	Height per your requirement			



Specifications to be changed without notice



WACHTEL

Piccola



An excellent idea for pastry shops, shops and demonstration bakeries.

Electric ovens that suit to your turn-over.



Highlights of Piccolo

The three Piccolo models offer the advantage of electric ovens with precise and even heat distribution. Upper and lower heating elements can be controlled independently. Optional steam generator is available for each deck. Proofer and warming cabinet can be ordered as options. Flexible modular units can expand with your business. German design for precision, durability and functionality.

Somerville (SIAM) LIMITED.
SINCE 1958 THE PROFESSIONAL COMMERCIAL KITCHEN & BAKERY SPECIALIST

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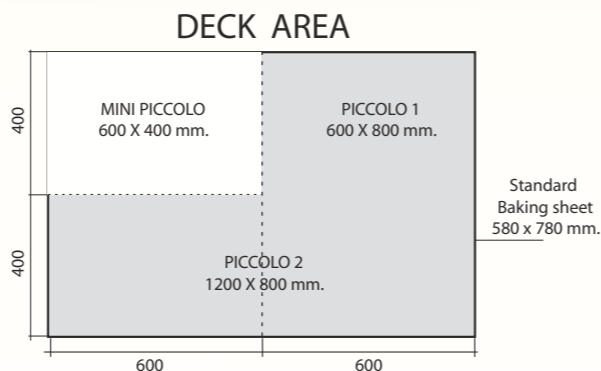
wachtel
BACKÖFEN_ KÄLTETECHNIK



The perfect electric ovens available in standard modules which can be configured to your baking need.

The advantages for both models:

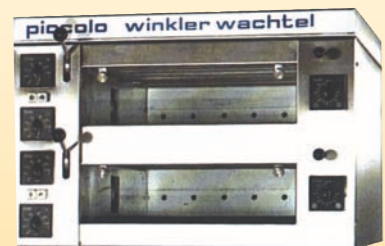
- Deck oven with configuration flexibility to suit your baking needs.
- Capacity can be increased by stacking additional decks, up to 6 decks, as your volume increases.
- Available in three deck sizes, with two deck heights of 170 mm. and 200 mm.:
 - Piccolo 2 1200 x 800 mm. deck area.
 - Piccolo 1 600 x 800 mm. deck area.
 - Mini piccolo 600 x 400 mm. deck area.
- Two precise electronic thermostats to independently control upper and lower heaters of each deck.
- Even heat distribution for precise baking control
- Stone deck lining for uniform heat retention.
- Glass door opening to inner direction
- Interior illumination
- Easy cleaning
- Optional steam generator for baking flexibility
- Optional proofer chamber, warming chamber, storage cabinet or open storage on lower deck.



PICCOLO 1



- **The single deck**
Simple starter module with 600 x 800 mm. deck area. The deck height is 200 mm.



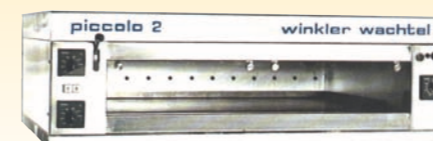
- **The twin deck**
Double deck module with 600 x 800 mm. deck area. Each deck height is 170 mm.

- **Combination**
The Single deck with the twin deck and optional warming chamber.



Piccolo can grow you with as your sales volume increases. Simply add another deck.

Piccolo 2 has the deck area of 1200 x 800 mm. It is expandable up to 6 decks on top of each other, with the capacity of 12 standard 780 x 580 mm. baking sheets. Choice of two deck heights of 170 or 200 mm.



Flexibility: Piccolo caters to your baking needs, apart from flexible capacity, the base portion can be order as open storage racks for baking sheets, or enclosed storage cabinet, or thermostatically controlled warming cabinet, or functionally controlled proofing cabinet.

PICCOLO 2

Suitable for fast food business or in-store baking shop. Proven durability with professional control and features. Requires only a small initial investment but offers expandable capacity for a high volume sales turn-over.



Wachtel Mini Thermic Plus

- Convection oven with flexibility configuration
- Choice of deck area of 600 x 400 for Mini Thermic or 600 x 800 for Thermic model
- Available in different configuration according to your baking requirement
- Mini Thermic Plus 5 accommodates 5 baking trays simultaneously
- Mini Thermic Plus 10 doubles the capacity to 10 baking trays
- Mini Thermic Plus 10-2 offers two independently controlled baking chambers
- Mini Thermic Plus Combi can be combined with Mini Piccolo in a single unit
- Thermic S8 can accommodate eight 600 x 800 trays or sixteen 600 x 400 trays
- SHOPMATIC computer controlled with pictogram keyboard and display
- Store 29 programs of your favorite recipes
- Steam generator and steam condenser are available as options.
- Energy conservation features that will save energy and increases your profit
- See details on separate catalog



Wachtel Mini Thermic Plus