

**MINI THERMIC PLUS :  
TECHNICAL DATA AND FACTS.**



MINI THERMIC PLUS



**MINITHERMIC PLUS 5**

|                                 |              |
|---------------------------------|--------------|
| Number of baking trays :        | 5            |
| Dimensions of baking trays :    | 600 x 400 mm |
| Outside dimensions              |              |
| Width / Length :                | 885 x 850 mm |
| Height (oven only) :            | 770 mm       |
| Height top deck with proofer :  | 1590 mm      |
| Connected load oven / proofer : | 8.2 / 2.0 kW |



**MINITHERMIC PLUS 10**

|                                 |               |
|---------------------------------|---------------|
| Number of baking trays :        | 10            |
| Dimensions of baking trays :    | 600 x 400 mm  |
| Outside dimensions              |               |
| Width / Length :                | 885 x 850 mm  |
| Height (oven only) :            | 1275 mm       |
| Height top deck with proofer :  | 2095 mm       |
| Connected load oven / proofer : | 16.4 / 2.0 Kw |



**MINI THERMIC PLUS 10-2**

|                                 |               |
|---------------------------------|---------------|
| Number of baking trays :        | 10            |
| Dimensions of baking trays :    | 600 x 400 mm  |
| Outside dimensions              |               |
| Width / Length :                | 885 x 850 mm  |
| Height (oven only) :            | 1365 mm       |
| Height top deck with proofer :  | 2035 mm       |
| Connected load oven / proofer : | 16.4 / 2.0 Kw |



**MINI THERMIC PLUS 15**

|                              |              |
|------------------------------|--------------|
| Number of baking trays :     | 15           |
| Dimensions of baking trays : | 600 x 400 mm |
| Outside dimensions           |              |
| Width / Length :             | 885 x 850 mm |
| Height :                     | 2135 mm      |
| Connected load oven :        | 24.6 mm      |



**THERMIC S8**

|                                 |               |
|---------------------------------|---------------|
| Number of baking trays :        | 8             |
| Dimensions of baking trays :    | 6580 x 780 mm |
| Outside dimensions              |               |
| Width / Length :                | 885 x 1460 mm |
| Height (oven only) :            | 1025 mm       |
| Height top deck with proofer :  | 1990 mm       |
| Connected load oven / proofer : | 18.2 / 2.0 Kw |



# MINI THERMIC PLUS

**HIGHEST QUALITY  
BAKERY OVENS**



**Somerville (SIAM) LIMITED.**  
SINCE 1958

THE PROFESSIONAL COMMERCIAL KITCHEN & BAKERY SPECIALIST

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**wachtel**

BACKÖFEN\_KÄLTETECHNIK

# MINI THERMIC PLUS – CONVECTION OVENS FROM WACHTEL ARE MORE THAN HOT AIR.

With the MINI THERMIC PLUS you capitalize from the PLUS of flexibility and efficiency.



**THE MINI THERMIC PLUS 5**

The convection oven for small capacities. High performance baking technology at baker's hand for excellent baking quality. The MINI THERMIC PLUS 5 for 5 baking trays 400 x 600 mm, PLUS SHOPMATIC Computer controls, PLUS steam generator and optional steam hood with suction fan.



**THE MINI THERMIC PLUS COMBI.**

The unique combination of wachtel in-store baking ovens. Two heating zones in one convenient oven satisfy every requirement. Can biscuits, bread, cakes and snacks be baked at same time? No problem! The MINI THERMIC PLUS COMBI is a useful combination of different components. You can attach the MINI THERMIC PLUS 5, the MINI THERMIC PLUS 10 to the single or double deck MINI PICCOLO, to a proofer or a subframe, anything is possible. We manufacture whatever you desire.



**THE MINI THERMIC PLUS 10.**

The oven with a PLUS of efficiency. The PLUS of quality : 2 individual baking chambers for a total of 10 baking trays 600 x 400 mm. The PLUS of flexibility : bake with 2 chambers or turn one chamber off. The PLUS for energy savings : just heat the oven you need. This saves money. The PLUS for wet steam : the steam generator guarantees that enough steam is always available.



**THE MINI THERMIC PLUS 10-2.**

Even more PLUS with superior results at the highest level. Even more possibilities : 2 baking chamber doors and 2 separate computer controls. Even more results : bake different products at the same time. With 2 individual single chambers, each with a 5 baking trays 600 x 400 mm capacity, separate controls and operation. Even more quality : All others PLUS advantages are included.



**THE MINI THERMIC PLUS 15.**

The PLUS for the large baking capacities. Room for fifteen 600 x 400 mm baking trays in total. 3 individual baking chambers with 2 independent SHOPMATIC controls to bake different products. Here too, there's a PLUS in energy savings : you decide how many baking chambers to heat. Chambers that you don't need, can be turned off easily – with the PLUS section key. The high-performance steam generator guarantees always enough wet steam.



**THE THERMIC S8.**

Optimal for large requirements. The baking chamber of the THERMIC S8 accommodates eight 600 x 400 mm baking trays or sixteen 600 x 400 mm trays. The double depth of the THERMIC S8 provides the largest baking capacity in the THERMIC series. The reliability and quality of the THERMIC S8 are excellent, features include the standard SHOPMATIC controls, steam generator, proofer or subframe and an optional integrated steam condenser.



**Discover the unique details that make the MINI THERMIC PLUS so successful.**

## THE THERMIC PLUS CONTROL.

The MINI THERMIC PLUS models with SHOPMATIC computer control is standard. The user-friendly pictogram keyboard and display for 29 automatic programs and one manual program guarantees simple, easy and effective handling.

## AQUAQUELL WATER FILTER SYSTEM.

For your protection : the Aqua Quell water filter system purifies your water and removes chalk, chlorine and chlorine compounds. This prevents consistent hard water problems from occurring while increasing the operation of your ovens.

## THE STEAM CONDENSER.

For locations where it is not possible to install a chimney, we have engineered an air-cooled steam condenser that cools the vapor to liquid and discharges it to a drain.

## THE PLUS SECTION KEY.

With this key you can decide whether you want to bake with 1 or 2 chambers.

## THE PLUS SAVINGS PRINCIPLE.

Here you can calculate with coins. Developed for individual and up-to-date baking requirements, the MINI THERMIC PLUS saves money. If one baking chamber is sufficient, you can turn the other chamber off. You save exactly half the money! Minus the energy – PLUS of money.

