Bartscher

ON POINT

IN-STORE BAKING TECHNOLOGY

DECK & CONVECTION BAKING OVENS
PROOFERS AND MORE...

The perfect roll is the result of a combined passion for technology and baking

You have the requirement. We the solution.

Freshly, fragrant baked goods simply whet the appetite for rolls, croissants, cakes etc. and often tempt you to enjoy them spontaneously. Along with the freshness of baked goods, impulse purchases stimulated by the senses are also an argument for using in-store baking ovens.

Of course, professionals have their own demands on in-store baking technology, which has to be matched to the products. No matter how much space is available and what type of oven is required: We offer flexible models and together we will find the optimal in-store baking solution.

Subject to technical changes.

Quality from B as in bread rolls to O as in oven

Our focus: Quality – quality in two senses. Because not only the technology is important. In the end, it is the result that counts, which is why the quality of the baked goods is particularly important to us.

Our wide range of in-store baking technology offers deck ovens,

convection baking ovens, the right accessories, a wide range of additional bakery equipment and our service before, during and after the purchase decision.

With our products, we guarantee easy and quick handling, which ensures a flexible and easily calculable replenishment of freshly baked goods in bakeries.

On the next few pages, let yourself be surprised and won over by the complete Bartscher in-store oven package.

Why Bartscher in-store baking technology?

Well thought-out quality and technology are easy to notice and pay off: Before launching the product, we subjected our in-store baking ovens to specific endurance tests in cooperation with various bakeries. The result and the opinion of professionals speaks for itself: These appliances are very easy to use, with individual parameters of set programs that are easily modified and saved again. A USB port also allows you to import saved programs. This saves a lot of time and makes programming much easier.

It goes without saying that the baking results have to be right. And of course they do: All our ovens have enough power to ensure that the baked goods are convincing, no matter how full the oven is and whether you choose a direct injection or Steam-Box model. Thanks to the modularity among the individual models and relatively compact design, the ovens can be easily integrated into bakeries with little space.

Well planned is half baked. Just a relief: Depending on the model, the ovens can be pre-programmed to preheat for the entire week or the next day. This means the baking process can be started immediately when work begins. All in all, this means great savings in time and money.

Full steam ahead!

Or is the baking power in its ease

Deck or convection baking oven? That is the question. Or maybe a combination of both? This decision is not always easy, because to be honest, an in-store oven is not exactly a small investment and making the right choice depends on many different factors:

- How much space do I have in the bakery?
- What volume do I need for the required quantities of my baked goods?
- Does a combination of deck and convection baking oven make sense for me?
- Which type of heat supply suits my products best? Hot air or static heat?

We recognize this problem and support you in the decision-making process.

If you are interested in our ovens, we cordially invite you to Salzkotten to experience the various models up close. Our application consultant will introduce you to the appliances, work with you to create the programs tailored to the baked goods you have brought with you and show you the possibilities of our in-store oven range.

Take this opportunity to get to know our headquarters in Salzkotten and other products that might be of interest to you.

Please contact us for more information!

Subject to technical changes.

The Bartscher service network for our in-store baking technology, because...

... the decisive basis for smooth operation is good commissioning.

We also want to offer good service after the purchase. For this reason, we have set up a nationwide network of service partners for our in-store baking technology. With the best know-how, experts are at your side from start-up – even with small problems up to major repairs. In addition to specialist knowledge, fast service is of course more than necessary. Because we know that every minute counts in the event of equipment failure!

Even small things have a big effect and influence the appliance's condition. Regular cleaning with appropriate Bartscher cleaning agents, upstream connection of a water softening system and compliance with specified appliance maintenance intervals can avoid calling the service technician.

Everything about in-store baking ovens

Our in-store oven models offer everything you need for successful baked goods that make the baker's heart beat faster: Deck ovens, convection baking ovens, proofing cabinets and accessories that provide greater flexibility in modularity. All oven models have their advantages and can also be combined with each other – perfectly matched to the respective requirements.

But which model actually convinces with which feature and what exactly is behind it? This table provides a first overview. Detailed information on this and other features can be found on the following page.

FEATURES OF THE IN-STORE OVEN IN COMPARISON

	Deck ovens CL	Convection baking oven MC	Convection baking ovens HC
Modularity of the models among each other	✓	✓	✓
Touch operation with TFT display	✓	✓	✓
Multifunction knob	–	–	✓
External Steam-Box	✓	–	✓
Classic direct vapour injection	–	✓	✓
Ventilation system	–	✓	✓
AirFresh box	–	–	✓
Automatic cleaning program	– (not required)	✓	✓

Subject to technical changes.

The Steam-Box
Advantages over classic direct vapour injection

With our innovative Steam-Box, steam is processed in the generator outside the interior and fed into the oven in large quantities at the optimum temperature without cooling it down. The high-quality steam eliminates heat loss in the chamber and provides optimal humidity right from the start of the baking process. Hot steam helps dough rise better, reduces weight loss, extends baked goods' life, and makes thawing easier.

ADVANTAGE OF THE STEAM-BOX

- Best variant for generating steam already at the beginning of the baking process
- Significantly extended freshness and reduced crumbling of baked goods
- Increases volume and intense browning of bakery products

STEAM-BOX

✓ Deck ovens CL

✓ Convection baking ovens HC

With direct vapour injection, water is injected onto the fan axis. The water is sprayed into the baking chamber and evaporates. Compared to the Steam-Box, this method extracts energy from the baking chamber because there is a temperature drop compared to the generator and the steam efficiency is reduced.

ADVANTAGES OF THE DIRECT VAPOUR INJECTION

- The injection system can be used for recipes that need steaming throughout the baking process or for product regeneration
- Gives the baked goods a nice shine at the end of the baking process (also in combination with the Steam-Box)
- Special for convection: Optimal system for baking frozen bakery products with perfect quality

DIRECT VAPOUR INJECTION

✓ Convection baking ovens MC

✓ Convection baking ovens HC

The simplest menu navigation via touch display with intuitive operation

Our touch display aims to make controlling the ovens easy and user-friendly. At the same time, the touch display offers an extremely wide range of settings. The good responsiveness of the display and control unit offers the best user experience. The large 7-inch colour touch screen is equipped with intelligent software that makes it easy to control the oven even for untrained personnel. Program parameters can be copied within the menu. This enables quick programming of further, slightly modified baking processes. With the USB port, programmes can be easily transferred from one appliance to another. Also practical: The touch display can be operated safely with thin gloves.

Series HC
The multifunction knob

In addition to the touch display, convection baking ovens in the high-end version can also be controlled easily and intuitively using a multifunction knob. And you always have everything in view: Oven status is displayed via a LED colour display on the rotary knob and provides information from a distance.

Subject to technical changes.

The classics – Bartscher deck ovens are reliable, needs-based & economical

Our CL series deck ovens are classics in the baking business. But what makes deck ovens special? At first glance, of course, it is the optimal use of the oven floor area, "free" baking without trays and calm nature of the heating effect. Direct heat is provided to the baked goods by the lower heat of a fireclay plate and combined with upper radiant heat – both of which can be regulated independently. In our deck ovens, the moisture essential for good baked products is fed into the baking chamber in large quantities via the Steam-Box.

The result: Crisp, tender, delicately splitting crust; juicy crumb and even browning.

We offer four models in two different surface designs with a uniform insertion height of 140 mm. The ovens with a baking surface of 600 x 800 mm are available with one, two or three baking chambers. Each chamber can be controlled and used separately, so you can bake with pinpoint accuracy and act flexibly. It goes without saying that if there are several levels, each chamber can be filled with different baked goods. Targeted use of the appliances offers optimal energy utilisation and if one baking chamber fails, work can continue with the other baking chambers.

DECK OVENS | THE MOST IMPORTANT PRODUCT FEATURES AT A GLANCE

CONVINCING | FIRECLAY BRICK

One thing was immediately clear to us: It must be a brick made of fireclay. Baking directly on a fireclay brick makes the base of the baked goods particularly crispy. The high quality of the stone offers great heat resistance and, above all, heat retention. An important aspect for saving energy when using a deck oven

INDEPENDENT | THE WARMING EFFECT

Direct heat emission from below and heat radiation from above. In order to achieve optimal baking results, it is essential that top and bottom heat are regulated independently. Of course, this can be saved individually in the programs tailored to the baked goods.

For digital info
about our
DECK OVENS
scan here

Deck ovens CL
optionally with 1, 2 or 3 baking chambers

Deck oven CL6040-1

- Number of baking chambers: 1
- Maximum capacity: 1 x 600 x 400 mm
- Baking chamber dimensions: W 680 x D 420 x H 160 mm
- Steam-Box output: 1.5 kW
- Heating output: 2.4 kW
- Important information: The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 4.8 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 900 x H 400 mm
- Weight: 98 kg

GTIN 4015613769981

117910

Deck oven CL6080-1

- Number of baking chambers: 1
- Maximum capacity: 1 x 600 x 800 mm | 2 x 600 x 400 mm
- Baking chamber dimensions: W 680 x D 840 x H 160 mm
- Steam-Box output: 1.5 kW
- Heating output: 4.8 kW
- Important information: The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 6.5 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 1,330 x H 400 mm
- Weight: 131 kg

GTIN 4015613795157

117911

- Baking chamber material: Stainless steel, fireclay brick
- Heat type: Upper/lower heat
- Upper and lower heat can be regulated separately
- Touch control | LCD display, 7-inch
- Operation: Manual + preprogrammed
- Programmes:
  15 pre-installed
  84 programmable
  + manually adjustable programme
- 6 baking phases
- 5 parameters per baking phase:
  Preheating
  Baking time
  Upper and lower heat
  Humidification intensity
  Position vapour extraction
- Manual baking time extension
- Insertion height: 140 mm
- External Steam-Box
- Manual or automatic humidification
- Temperature range up to 300 °C
- Automatic preheating: Date/time
- Automatic switch-on via timer
- Water connection R 3/4"
- LED lighting
- USB port

- A pressure reducer is required from a water pressure of 3,5 bar
- The upstream connection of a water softener is always required

Deck oven CL6080-2

- Number of baking chambers: 2
- Maximum capacity: 2 x 600 x 800 mm | 4 x 600 x 400 mm
- Baking chamber dimensions: W 680 x D 840 x H 160 mm
- Steam-Box output: 3 kW
- Heating output: 9.6 kW
- Important information: The LBO80 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 13.8 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 1,330 x H 700 mm
- Weight: 233 kg

GTIN 4015613770017

117912

Deck oven CL6080-3

- Number of baking chambers: 3
- Maximum capacity: 3 x 600 x 800 mm | 6 x 600 x 400 mm
- Baking chamber dimensions: W 680 x D 840 x H 160 mm
- Steam-Box output: 4.5 kW
- Heating output: 14.4 kW
- Important information: The LBO70 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 20.6 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 1,330 x H 995 mm
- Weight: 329 kg

GTIN 4015613795164

117913

For digital info
about our
CONVECTION OVENS
scan here

Great benefits with large capacity

Bartscher convection baking ovens

The multi-shelf design allows for far greater baking capacity compared to deck ovens. A larger baking capacity has 2 directly related advantages: More baked goods per baking process and the resulting energy savings.

Our selection of convection baking ovens is divided into two MC and HC classes, which we offer each with 5, 8 or 10 shelves – the 60x40 format is of course out of the question. Important for professional use: In order to avoid baking together, the distance between the trays should be as large as possible – with our ovens it is 85 mm or 90 mm.

What makes the convection baking ovens special is the direct vapour injection, which is installed in both model series. Fresh water supplied is distributed via the fan wheel in the hot baking chamber, evaporates and thus leads to even steaming. The result: A nice, even shine on the products.

For those who cannot decide, there is the possibility of combining appliances: Convection baking ovens with convection baking ovens, but also variations of convection baking ovens with deck ovens are possible.

CONVENTION OVENS | THE MOST IMPORTANT PRODUCT FEATURES AT A GLANCE

AIRY | THE VENTILATION SYSTEM

Air in our convection baking ovens circulates with 1 or 2 fans, depending on the model. With the very precise, 10-level setting, air distribution can be flexibly adjusted to different baked goods. A magnet motor allows the fans to spin/stop in 2 seconds. This ensures optimal all-round air flow and prevents hot air from being blown out if the door is opened in the meantime.

SPOTLESS | THE CLEANING SYSTEM

A sparkling clean oven without wielding the cleaning cloth? No problem at all with our convection baking ovens' integrated cleaning system. The automatic system cleans the baking chamber, door and support rails in just 40 minutes. Depending on the oven size, 20 to 30 litres of water are required for this and you can devote yourself to other things that don't take care of themselves.

CONVENTION OVENS | THE MOST IMPORTANT PRODUCT FEATURES AT A GLANCE

SUPPORTIVE | THE USB PORT

The USB port not only allows you to back up programs and settings saved on the oven. It also makes programming other models much easier. Once the programmes are on one device, they can easily be transferred to all other ovens via USB. And of course this also applies to program settings made afterwards.

PROTECTIVE | THE SECURITY DOOR HANDLE

If hot steam escapes when you open the door after a baking process, this is not only a very hot matter, but also a dangerous one. With a special locking system, the door only opens a small gap in the first step, through which the initial hot air can escape. With a swing to the right, the door then opens completely to remove freshly baked goods.

RADIANT | LED LIGHTING

LED lighting brings light into the dark baking chamber – evenly. Because the light strip is attached to the door, the entire interior is illuminated uniformly. Another plus: LED technology is particularly economical. Inasmuch as the lighting functions during the entire baking process, savings are of course noticeable in the running costs.

INSULATING | DOUBLE DOOR GLAZING

Insulation in both directions. On the one hand, double-door glazing ensures a cool outer pane, so there is no risk of burns. At the same time, heat cannot be lost to the outside. Due to air circulation and steam, residues form between the two panes. The inner pane can therefore be easily opened via hinges.

DETACHABLE | THE SUPPORT RAILS

Naturally, the support rails are spotlessly clean with our convection baking ovens' integrated cleaning system. But not only in the case of stubborn incrustations do you no longer want to do without the option of removing them. The support rails can be removed with just one movement. For example, to get to the back wall, which is also very easy to remove – just in case.

Subject to technical changes.

MC convection baking ovens: Efficiency combined with competence

With their functions and equipment, MC convection baking ovens form the basis for all models in our range of convection baking ovens, because they have everything a good convection baking oven needs.

The previous pages have already provided an overview: Everything the model series can do to make everyday work easier, safer and, above all, to achieve the best, even baking results – especially with a heavily filled baking chamber. This is not least due to the performance and ventilation system.

Delicious baked goods do not always have to be made from fresh dough. For organizational reasons, there is sometimes no other option than to use frozen products. With the suitable product and right oven, it often tastes just as good. MC convection baking ovens are also the right choice for baking frozen goods and for regeneration.

THE FEATURES AT A GLANCE

- 5, 8 and 10 slide-in module versions
- Large distance between the shelves: 85 mm or 90 mm
- Direct vapour injection for shine and volume
- Fast fan direction change
- Fan stop after steaming process
- Integrated cleaning system
- Convenient operation via touch control panel
- Convenient USB port for easy program transfer
- Double door glazing
- Safety door handle
- Removable support rails
- LED lighting during the baking process

Subject to technical changes.

MC convection baking ovens: Best conditions thanks to a perfect ventilation system

✓ Consistent results even when the baking chamber is completely full

Convection baking oven MC6040-5

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 5
- Distance between the slide-in modules: 90 mm
- Heating output: 11 kW
- Steam generators: Direct injection
- Important information: The LBO10 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 11.9 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 840 x H 750 mm
- Weight: 126 kg

GTIN 4015613795119

117900

- A pressure reducer is required from a water pressure of 3,5 bar
- The upstream connection of a water softener is always required

Subject to technical changes.

- Baking chamber material: Satin-finished
- Heat type: Convection
- Touch control | LCD display, 7-inch
- Operation: Manual + preprogrammed
- Programmes: 15 pre-installed 84 programmable + manually adjustable programme
- 6 baking phases
- 6 parameters per baking phase:
  - Preheating
  - Fan speed
  - Baking time
  - Baking temperature
  - Humidification intensity
  - Position vapour extraction
- Manual baking time extension
- Direct vapour injection
- Temperature range up to 250 °C
- Fan speed: 10 stages
- Fan stop after steaming process
- Reversible motor run
- Automatic preheating and cooling
- Automatic switch-on via timer
- Automatic cleaning system
- Water connection R 3/4"
- LED lighting
- USB port

Convection baking oven MC6040-8

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 8
- Distance between the slide-in modules: 90 mm
- Heating output: 15 kW
- Steam generators: Direct injection
- Important information: The LBO10 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 15.9 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 840 x H 1,025 mm
- Weight: 152 kg

GTIN 4015613769936

117901

Convection baking oven MC6040-10

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 10
- Distance between the slide-in modules: 85 mm
- Heating output: 2 x 9.55 kW
- Steam generators: Direct injection
- Important information: The LBO10 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 20.5 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 840 x H 1,150 mm
- Weight: 187 kg

GTIN 4015613795126

117902

Subject to technical changes.

Further product information at www.bartscher.com

HC convection baking ovens: Convection baking ovens in perfection

MC series models form the basis for our HC convection baking ovens. But just a few features have been added that make everyday work easier and give the quality of baked goods the icing on the cake

We are completely convinced of our in-store ovens' touch display: Simple and intuitive – just the way it should be. But couldn't it perhaps be a little bit easier? Definitely, with the multifunction button. Program selection is even easier and the absolute extra: An LED colour display around the knob provides information about the oven's status from a distance.

Direct vapour injection is definitely convincing, but the HC series models go one step further. The Steam-Box is the best option for bringing moisture into the baking chamber. For the baking result, this means a particularly nice, intensive browning and larger volume of the product.

We asked ourselves how the crust of rolls and the like could be made even crispier and of course we found a solution. The AirFresh-Box! But what is behind it? Fresh, cool air is fed into the interior at the end of a baking process – the hot air has to escape together with the humidity.

In addition to optimizing the crust, the AirFresh box offers other advantages. By cooling down at the end of the baking process, you can quickly switch to other baked goods with different programs and temperatures and also start the cleaning program faster. Another aspect: When opening the door, the escape of steam is significantly reduced.

Everything airy: HC convection baking ovens impress with their Steam-Box & AirFresh-Box

Convection baking oven HC6040-5

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 5
- Distance between the slide-in modules: 90 mm
- Steam-Box output: 3 kW
- Heating output: 11 kW
- Steam generators: Direct injection | Steam-Box
- Important information: The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 12.1 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 900 x H 730 mm
- Weight: 158.8 kg

GTIN 4015613795133

117905

Convection baking oven HC6040-8

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 8
- Distance between the slide-in modules: 90 mm
- Steam-Box output: 3 kW
- Heating output: 15 kW
- Steam generators: Direct injection | Steam-Box
- Important information: The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 19.1 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 900 x H 1,000 mm
- Weight: 187.5 kg

GTIN 4015613770055

117906

Subject to technical changes.

- Baking chamber material: Satin-finished
- Heat type: Convection
- Touch control | LCD display, 7-inch
- Fast selection via multi-selective knob
- Operation: Manual + preprogrammed
- Programmes:
  15 pre-installed
  84 programmable
  + manually adjustable programme
- 6 baking phases
- 6 parameters per baking phase:
  Preheating
  Fan speed
  Baking time
  Baking temperature
  Humidification intensity
  Position vapour extraction
- Manual baking time extension
- Either direct vapour injection or Steam-Box can be used
- Temperature range up to 250 °C
- Programmed dual humidification system
- AirFresh-Box
- Fan speed: 10 stages
- Fan stop after steaming process
- Reversible motor run
- Automatic preheating and cooling
- Automatic switch-on via timer
- Automatic cleaning system
- Water connection R 3/4"
- LED lighting
- USB port

✓ Consistent results even when the baking chamber is completely full

Convection baking oven HC6040-10

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 10
- Distance between the slide-in modules: 85 mm
- Steam-Box output: 3 kW
- Heating output: 2 x 9.55 kW
- Steam generators: Direct injection | Steam-Box
- Important information: The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Connected load: 20.3 kW | 400 V | 50/60 Hz
- Appliance connection: 3 NAC
- Dimensions: W 980 x D 900 x H 1,130 mm
- Weight: 210 kg

GTIN 4015613795140

117907

- A pressure reducer is required from a water pressure of 3,5 bar
- The upstream connection of a water softener is always required

▶ A pressure reducer is required from a water pressure of 3,5 bar

Proofing cabinets PR ensure an optimal climate

Ideal climate for dough is created in especially by innovative air circulation technology and external air supply.

- Material: Satin-finished
- Digital control
- Operation: Manual + optional continuous operation
- Electronic control of temperature, time and humidification
- Temperature range up to 50 °C
- Temperature control in 0.1 °C steps
- External Steam-Box
- Air humidity: 10% to 95%
- Automatic humidity control up to 99 %
- Innovative air circulation technology
- Water connection R 3/4"
- LED lighting
- Swivel castors with brakes

For digital info about our **PROOFING CABINETS** scan here

Proofing cabinet PR6040-10

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 10
- Distance between the slide-in modules: 70 mm
- Steam generator output: 1.2 kW
- Heating output: 1.2 kW
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Connected load: 2.5 kW | 230 V | 50 Hz
- Appliance connection: Ready to plug in
- Dimensions: W 985 x D 850 x H 630 mm
- Weight: 74.4 kg

GTIN 4015613769950

117925

Proofing cabinet PR6040-16

- Slide-in module format: 600 x 400 mm
- Number of slide-in modules: 16
- Distance between the slide-in modules: 70 mm
- Steam generator output: 1.2 kW
- Heating output: 1.2 kW
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Connected load: 2.5 kW | 230 V | 50 Hz
- Appliance connection: Ready to plug in
- Dimensions: W 985 x D 850 x H 840 mm
- Weight: 92 kg

GTIN 4015613771779

117926

Limitless modularity for more flexibility

Our in-store oven models offer everything you need for successful baked goods that make the baker's heart beat faster: Deck ovens, convection baking ovens, proofing cabinets and accessories that provide more flexibility.

All oven models have their advantages and can be perfectly combined, both technically and visually – optimally tailored to the respective requirements.

For example, a deck oven can be combined with a convection baking oven, a proofing cabinet and – to complete it – a condensation hood. Of course, we also offer the appropriate bases and installation kits.

INSTALLATION KITS MAKE IT POSSIBLE

Installation kits are indispensable for commissioning the in-store baking ovens. The extensive offer also serves another purpose: The kits can be used to put together a wide variety of device combinations from deck ovens CL, convection baking ovens MC and HC, plus stands, proofing cabinets and condensation hoods – according to need and use. Optimal circulation of water and steam is thus guaranteed. The combination examples below show only part of the possibilities.

Installation kit LBO10 | Convection baking ovens MC

- Combination examples:
  - Convection baking oven MC6040-5 + Base LBO6040-5 + Condensation hood LBO800
  - Convection baking oven MC6040-5 + Proofing cabinet PR6040-16 + Condensation hood LBO800
  - Convection baking oven MC6040-8 + Base LBO6040-5 + Condensation hood LBO800
  - Convection baking oven MC6040-8 + Proofing cabinet PR6040-16 + Condensation hood LBO800
  - Convection baking oven MC6040-10 + Base LBO6040-4 + Condensation hood LBO800
  - Convection baking oven MC6040-10 + Proofing cabinet PR6040-16 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613771755

117922

Installation kit LBO20 | Convection baking ovens HC

- Combination examples:
  - Convection baking oven HC6040-5 + Base LBO6040-5 + Condensation hood LBO800
  - Convection baking oven HC6040-5 + Proofing cabinet PR6040-16 + Condensation hood LBO800
  - Convection baking oven HC6040-8 + Base LBO6040-5 + Condensation hood LBO800
  - Convection baking oven HC6040-8 + Proofing cabinet PR6040-16 + Condensation hood LBO800
  - Convection baking oven HC6040-10 + Base LBO6040-4 + Condensation hood LBO800
  - Convection baking oven HC6040-10 + Proofing cabinet PR6040-16 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613771762

117923

Installation kit LBO30 | Convection baking ovens MC

- Combination examples:
  - Convection baking oven MC6040-5 + Convection baking oven MC6040-8 + Condensation hood LBO800
  - Convection baking oven MC6040-5 + Convection baking oven MC6040-10 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Electrical connection box | Mounting material

GTIN 4015613796406

117935

Installation kit LBO40 | Convection baking ovens MC

- Combination examples:
  - Convection baking oven MC6040-5 + Convection baking oven MC6040-5 + Base LBO6040-3 + Condensation hood LBO800
  - Convection baking oven MC6040-5 + Convection baking oven MC6040-5 + Proofing cabinet PR6040-10 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613796451

117936

Further product information at **www.bartscher.com**

Subject to technical changes.

Installation kit LBO50 | Convection baking ovens HC

- Combination examples:
  - Convection baking oven HC6040-5 + Convection baking oven HC6040-8 + Condensation hood LBO800
  - Convection baking oven HC6040-5 + Convection baking oven HC6040-10 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

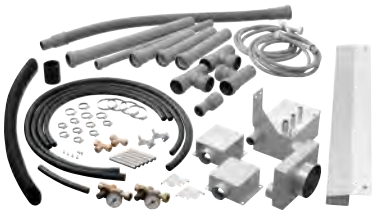
GTIN 4015613796505

117937

Installation kit LBO60 | Convection baking ovens HC6040-5

- Combination examples:
  - Convection baking oven HC6040-5 + Convection baking oven HC6040-5 + Base LBO6040-3 + Condensation hood LBO800
  - Convection baking oven HC6040-5 + Convection baking oven HC6040-5 + Proofing cabinet PR6040-10 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613796512



117938

Installation kit LBO70 | Deck oven CL6080-3

- Combination examples:
  - Deck oven CL6080-3 + Base CL6040-10 + Condensation hood LBO800
  - Deck oven CL6080-3 + Proofing cabinet PR6040-10 + Condensation hood LBO800 + Proofing cabinet extension PR6040-10
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Electrical connection box | Mounting material

GTIN 4015613796468

117945

Installation kit LBO80 | Deck oven CL6080-2

- Combination examples:
  - Deck oven CL6080-2 + Base CL6040-12 + Condensation hood LBO800
  - Deck oven CL6080-2 + Proofing cabinet PR6040-16 + Condensation hood LBO800 + Proofing cabinet extension PR6040-16
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613772264

117946

Installation kit LBO90 | Deck and convection baking ovens

- Combination examples:
  - Convection baking oven MC6040-5 + Deck oven CL6040-1 + Base LBO6040-4 + Condensation hood LBO800
  - Convection baking oven MC6040-5 + Deck oven CL6040-1 + Proofing cabinet PR6040-10 + Condensation hood LBO800
  - Convection baking oven HC6040-5 + Deck oven CL6040-1 + Base LBO6040-4 + Condensation hood LBO800
  - Convection baking oven HC6040-5 + Deck oven CL6040-1 + Proofing cabinet PR6040-10 + Condensation hood LBO800
- Set comprises: Water inlet hoses | Water drain hoses | Water inlet pressure gauge | Condensate hoses | Condensate collection box | Vapour extraction | Assembly material

GTIN 4015613796499

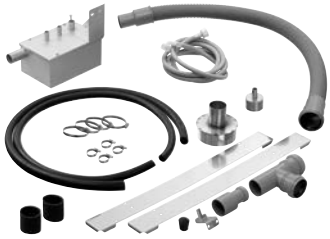
117947

Installation kit LBO100 | Deck ovens CL

The installation kit lays the foundation for commissioning deck ovens CL6040-1 and CL6080-1.

- Set comprises: Water inlet hoses | Water drain hoses | Condensate hoses | Condensate collection box | Vapour extraction | Mounting material

GTIN 4015613805139



117948

FOR MORE IN-STORE OVEN MOBILITY

... because quality is important. In moments such as floor cleaning or repairs, in-store ovens have to give way to their place. In order to make in-store ovens more mobile, all base frames are equipped with particularly strong, stable castors. The extremely flat roller base enables mobility even for particularly large in-store oven combinations.

Base frame LBO6040-5

- Designed for: Convection baking ovens MC + HC, Deck oven CL6040-1
- Format drawers: 600 x 400 mm
- Number of drawers: 5
- Type of drawers: Crosswise
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 80 mm

GTIN 4015613796413

117930

Base frame LBO6040-4

- Designed for: Convection baking ovens MC + HC, Deck oven CL6040-1
- Format drawers: 600 x 400 mm
- Number of drawers: 4
- Type of drawers: Crosswise
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 80 mm

GTIN 4015613769967

117931

Base frame LBO6040-3

- Designed for: Convection baking ovens MC + HC, Deck oven CL6040-1
- Format drawers: 600 x 400 mm
- Number of drawers: 3
- Type of drawers: Crosswise
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 80 mm

GTIN 4015613796420

117932

Base frame CL6040-12

- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Format drawers: 600 x 400 mm
- Number of drawers: 6, 2 trays each
- Type of drawers: Crosswise
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 100 mm

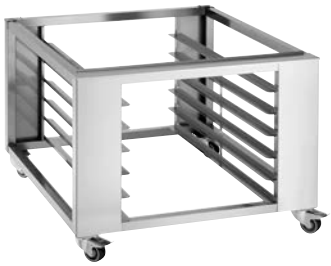
GTIN 4015613770031

117933

Base frame CL6040-10

- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Format drawers: 600 x 400 mm
- Number of drawers: 5, 2 trays each
- Type of drawers: Crosswise
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 80 mm

GTIN 4015613796437



117934

Rolling base MCHC2300

- Designed for: Convection baking ovens MC + HC
- Swivel castors: 2 castors, 2 swivel castors with brakes
- Castor diameter: 100 mm

GTIN 4015613804903

117939

Subject to technical changes.

ACCESSORIES AND ADD-ONS FOR THE PROFESSIONAL WORKING PROCESS

Guiding rails MCHC6040-6

- Designed for: Convection baking ovens MC6040-5 + HC6040-5
- Format drawers: 600 x 400 mm
- Number of drawers: 6
- Distance between drawers: 75 mm

GTIN 4015613796390

117920

Guiding rails MCHC6040-10

- Designed for: Convection baking ovens MC6040-8 + HC6040-8
- Format drawers: 600 x 400 mm
- Number of drawers: 10
- Distance between drawers: 72 mm

GTIN 4015613769943

117921

Condensation hood LBO800

- Designed for:
  - Deck ovens CL
  - Convection baking ovens MC + HC
- Number of blower motors: 2
- Blower coontrol: Automatic, oven controlled
- Motor power: 20 W
- Mounting type: On top of the appliance
- Power load: 0.08 kW | 230 V | 50 Hz

GTIN 4015613769974

117940

Hood extension LBO800

- Designed for: Condensation hood LBO800
- Material: Stainless steel
- Including: Attachment material

GTIN 4015613796444

117941

Proofing cabinet extension PR6040-10

- Designed for: Proofing cabinet PR6040-10
- Material: Stainless steel
- Including: Attachment material

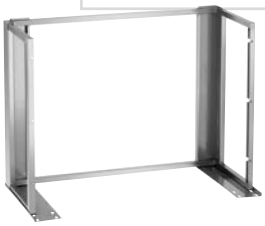
GTIN 4015613770048

117927

Proofing cabinet extension PR6040-16

- Designed for: Proofing cabinet PR6040-16
- Material: Stainless steel
- Including: Attachment material

GTIN 4015613771786



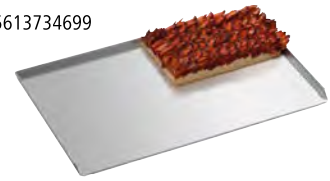
117928

ACCESSORIES AND ADD-ONS FOR THE PROFESSIONAL WORKING PROCESS

Baking tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Material thickness: 1.5 mm
- Temperature resistant to: 260 °C

GTIN 4015613734699



100412

Perforated tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Material thickness: 1.5 mm
- Temperature resistant to: 260 °C

GTIN 4015613734705

100413

Perforated tray 600x400-SI

- Material: Aluminium | Silicon coating
- Bakery norm: 600 x 400 mm
- Material thickness: 1.5 mm
- Temperature resistant to: 260 °C

GTIN 4015613734712

100416

Grease drip container 600 x 400

- Material: Stainless steel
- Bakery norm: 600 x 400 mm

GTIN 4015613658414

525782

Baking spray 500ml DS

- Material: 100% vegetable oils
- Designed for Greasing forms, baking trays, pans and waffle irons
- Order unit: 2 boxes (1 box of 6 cans)
- Content / can: 500 ml

GTIN 4015613498515

173060

Pressure regulator

- Material: Brass | Chrome-plated
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Connection: 3/4"

GTIN 4015613468617

533051

Oven gloves

- Cotton 100 % (exterior)
- Hear resistant up to: 250 °C
- Properties: With flame protection | With hanger | Fabric density: 640 g/m²

- Length: 300 mm

GTIN 4015613735467
A500510

- Length: 370 mm

GTIN 4015613735474
A500511

- Length: 420 mm

GTIN 4015613735481
A500512

- Length: 600 mm

GTIN 4015613735498
A500513

Subject to technical changes.

WE OFFER MORE THAN IN-STORE TECHNOLOGY ...

... BECAUSE AS A FULL-RANGE SUPPLIER FOR GASTRONOMY, WE OFFER THE COMPLETE PACKAGE FOR THE BAKING BUSINESS.

SNACK PREPARATION

From in-store baking technology to fully automatic coffee machines and refrigerators to high-speed ovens and contact grills, we carry almost everything that a bakery needs.

COFFEE & CO.

COOLING TECHNOLOGY

TRANSPORT TROLLIES

OVEN ACCESSORIES

Simply let us advise you on how we can optimally support you with our products in the area of in-store baking technology, snack preparation and daily work processes.

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