



In-store baking oven **DECON**

A new dimension
of premium baking



DECON

The all-rounder when it comes to baking, cooking and regenerating snacks

The award-winning in-store baking oven DECON (DEBAG CONvection Oven) is setting a new standard in oven construction. Thanks to its optional steamer function and core temperature sensor the oven is a true all-rounder: whether baking, cooking or regenerating – the DECON can be used to prepare crispy, freshly baked goods, hot snacks and full meals, as well as biscuits and pastries.

Due to the new 7-inch touch display, it is even possible for unskilled employees to operate the oven without difficulty – its controls are truly intuitive. In addition, the DECON has several energy management functions available that mean energy usage and operating costs are significantly decreased. The DECON offers up to 20% more baking surface area than comparable in-store convection ovens and the fact that it stands less than two metres tall makes loading the oven much simpler.

overall height under two metres

energy-efficient LED lighting

steamer function
with core temperature sensor



gentle baking
fine adjustment of the fan speed and heating performance

quick-clean surface
for easy cleaning of the baking chamber



fully automatic cleaning

e.CLEAN SYSTEM® with rinse agent that is less harmful to the environment



7-inch touch display
with intuitive user navigation

up to 20 % greater baking surface area

quick to load
thanks to the proprietary loading system

soft-close automatic doors

DECON steamer function

Ideal for modern gastronomy

The steamer function offers extra potential uses in addition to baking: whether it's cooking, steaming, gratinating or regenerating, the DECON makes it possible! With the aid of the core temperature sensor even sophisticated dishes and roasts are just right. The exchangeable rails for the utilisation of GN containers, the hygiene baking chamber coated with its quick-clean surface and the fully automatic cleaning system (e.CLEAN SYSTEM®) make the DECON your perfect catering assistant.



Technical data

Maximum flexibility thanks to the variety of options



MODEL	DECON 5	DECON 12	DECON 5/5 + UF* + hood	DECON 12/5 + BF* + hood
<i>Exterior dimensions (W×H×D):</i>	930 × 570 × 1,150 mm	930 × 1,140 × 1,150 mm	930 × 1,990 × 1,150 mm	930 × 1,990 × 1,150 mm
<i>Weight (without contents)**:</i>	145 kg	235 kg	395 kg	475 kg
<i>Baking surface area:</i>	1.20 m ²	2.88 m ²	1.20 m ² + 1.20 m ²	2.88 m ² + 1.20 m ²
<i>Maximum no. of trays:</i>	5	12	5 + 5	12 + 5
<i>Tray size:</i>	400 × 600 mm	400 × 600 mm	400 × 600 mm	400 × 600 mm
<i>Connected load:</i>	400 V / 9.2 kW / 16 A	400 V / 20.4 kW / 32 A	400 V / 2 × 9.2 kW / 2 × 16 A***	400 V / 20.4 kW + 9.2 kW / 1 × 32 A + 1 × 16 A
<i>Condensate drain:</i>	3/4" hose	3/4" hose	3/4" hose	3/4" hose
<i>Water supply:</i>	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH
<i>Steam injection:</i>	radial fan or high-performance steam injection with all DECON models			
<i>Optional:</i>	steamer function with core temperature sensor			

* UF = underframe / BF = base frame

** True values may vary depending on the equipment.

*** electrical connection for high-performance steam injection (HLB) 32 A

In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations. Illustrations not to scale.

The controls

All the processes at a glance

7-inch touch display

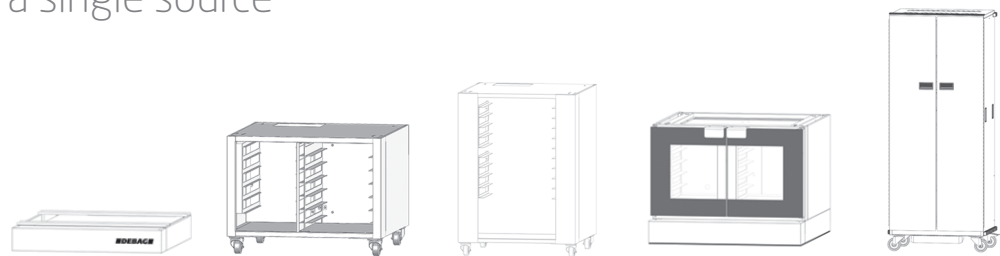
With convenient touch control that is intuitive to operate, all the processes and parameters applicable to baking are available to you at a glance. As individual as your products, our control system can be adjusted and programmed according to your requirements. This saves time, staff resources and reduces sources of errors, nipping them in the bud.



- intuitive and clearly structured menu navigation
- up to 99 programme settings
- programmable timer
- oven connection and remote maintenance via FilialNet
- USB connection
- operation of proofing chamber already integrated

Accessories

Everything from a single source



	Hood with WSC*	Underframe***	Underframe	Proofing chamber with glass doors**	Loading trolley for DECON 12/5
Exterior dimensions (W×H×D):	930 × 140 × 1,045 mm	930 × 710 × 945 mm	930 × 1,280 × 945 mm	930 × 710 × 1,180 mm	780 × 1,870 × 535 mm
Weight (without contents)**:	40 kg	65 kg	74 kg	104 kg	117 kg
Maximum no. of trays (tray size):	-	2 × 6 trays (400 × 600 mm)	2 × 5 trays (400 × 600 mm)	2 × 6 trays (400 × 600 mm)	17 trays (400 × 600 mm)
Optionally available with GN container rails (GN size):	-	2 × 6 rails (GN 1/1)	2 × 5 rails (GN 1/1)	-	-

* WSC = waste steam condenser ** on base frame (BF), optionally available with stainless steel doors *** underframe (H = 710 mm) also available as a closed option
Illustrations not to scale.



Only at DEBAG:
lifetime guarantee on the baking chamber!*

*We embody 'Made in Germany' quality,
long-lasting technology and the best service*

* When using the specified DEBAG cleaning materials and adhering to the care instructions as stipulated for the baking chamber of your DECON, DILA or GALA in-store oven.





e.BAKE.solutions – We bring you intelligent baking technology to allow you to manage your workflows with even greater efficiency in future. e.BAKE solutions not only make it much more straightforward to operate your oven; they also make it easier for you to control and analyse your baking processes.

■ FilialNet

Superb control for your branches

The FilialNet oven connection software can connect an unlimited number of ovens with one another, thus making baking programme management convenient and clearly structured. Within the branch network you have all the baking processes at a glance. The connected ovens can be controlled at any time and from any location. Operating and usage data (e.g. energy usage) can be obtained for each specific cooker or device.

The modern and user-friendly software improves control and guarantees a detailed analysis of your oven report data. At the same time it offers you the practical means of maintaining your ovens remotely.

- convenient and clear baking programme management
- practical maintenance of all connected ovens
- unlimited number of ovens can be connected to each other

■ Performance Control System

to avoid expensive power peaks

A specific oven group is controlled and synchronised via a processor unit. The software takes over the resource planning for the connected ovens.

- limits performance peaks within a group of ovens
- avoids overloading the power supply and expensive power peaks
- synchronises the power consumption of the oven heating
- can simulate lower power input

■ SmartBake*

Automatic detection of batch size

SmartBake detects the batch quantity in the oven and automatically adjusts the parameters during the baking process. Irrespective of how many trays are placed in the oven, SmartBake ensures that only as much energy as is necessary is input. The programme thereby helps to save energy and to prevent operator errors and guarantees a consistently high quality of baked products. SmartBake optimises workflows and increases process reliability in your branch.

- automatically detects the batch quantity in the oven
- saves time when setting parameters
- minimises operator errors
- optimises baking processes by saving energy
- guarantees a consistently high quality of baked goods

* SmartBake can be installed in selected DEBAG in-store ovens.

e.CLEAN SYSTEM®

The fully automatic cleaning system

The e.CLEAN SYSTEM® is a highly efficient and resource-friendly oven cleaning system: it utilises a biodegradable liquid detergent and, where necessary, the cleaning procedure can even be extended to include a second phase (rinse agent) as well. Refilling the cleaning agent is straightforward via the fill opening located at the front of the oven.



- 3 different cleaning programmes
- low water and energy usage thanks to circulation via pump
- biodegradable liquid detergent (no hazardous material to store or transport; bottles can be disposed of in household rubbish)
- 'CleanFinish' rinse agent neutralises and protects the baking chamber and is less harmful to the environment
- automated programmable night-time cleaning



■ before

after ■

DEBAG Service

Local to you, wherever you are in the world

Our DEBAG Service Centre is the central hub for technical support, service and installation services and guarantees a permanent supply of spare parts. Moreover, our extensive service network means that we are always at your side – 24/7 – **wherever you are in the world!**

Installation service, maintenance service, repair service, online service

International offices: Russia, France, Poland, service partners in over 40 countries:

- with over 200 service centres
- worldwide more than 550 qualified service technicians

www.debag.com ■ service@debag.com



You can find further information and contacts at: www.debag.com/service



Correct as of: January 2018
Photo source: Jürgen Jellmann

DEBAG Deutsche Backofenbau GmbH ■ Dresdener Straße 88 ■ D-02625 Bautzen ■ Tel.: +49 (0) 3591 360-0