In-store baking oven
DECON

Baking, cooking,
refreshing

DEBAG
GLOBAL BAKING TECHNOLOGY

DECON

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

The award-winning DECON in-store baking oven (DEBAG CONvection Oven) sets new standards in oven construction. Thanks to the optional cooking function and core temperature probe, the oven is a true all-rounder: Whether you are baking, cooking or refreshing – the DECON can be used to prepare crispy, fresh baked goods, warm snacks as well as small and fine pastries.

Thanks to the large 7-inch touch display, even employees without prior training can operate the oven easily and intuitively. The DECON offers up to 20% more baking space than comparable in-store ovens and is easier to install thanks to its height of less than two metres.

energy-efficient LED lighting

cooking and refreshing function
with core temperature probe

gentle baking
adjustment of fan speed and heating power possible

quick-clean surface
for easy cleaning of the baking chamber

One-Touch display
One display to control both ovens

automatic cleaning
e.CLEAN SYSTEM®

up to 20% more baking surface

quick loading
thanks to its own loading system

softclose automatic door closing

Cooking function

Ideal for modern bakery catering

The cooking function offers extra potential uses in addition to baking: wether it's cooking, gratinating or refreshing, the DECON makes it possible. With the help of the core temperature probe, even sophisticated dishes and roasts can be cooked precisely. Universal overlays for the use of GN containers, a baking chamber with quick-clean surface and automatic cleaning (e.CLEAN SYSTEM®) make the DECON the ideal helper for bakery catering.

Flexible modular design

Configuration examples:

MODEL	DECON 5 +IF+PC+BA+HD	DECON 12 +IF+BA+HD	DECON 5-5 +PC+BA+HD	DECON 12-5 +BA+HD	Loading trolley for DECON 12-5
External dimensions (W × H × D):	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,219 mm	930 × 2,100 × 1,047 mm	815 × 635 × 1,977 mm
*Weight (without contents) *:*	346 kg	335 kg	442 kg	439 kg	52 kg / 65 kg / 92 kg
Baking surface:	1.20 m²	2.88 m²	1.20 + 1.20 m²	1.20 + 2.88 m²	–
Baking trays per baking chamber: (400 × 600 mm)	5	12	5 + 5	5 + 12	5 + 12
*Connection values**:*	400 V / 9.2 kW / 16 A	400 V / 19,8 kW / 32 A	400 V / 2 × 9.2 kW / 2 × 16 A	400 V / 9.2 kW + 19,8 kW / 16 A + 32 A	–
Discharge:	3/4" hose	3/4" hose	3/4" hose	3/4" hose	–
Water connection:	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	–
Steam injection:	radial fan steaming on all DECON models				–
Optional:	e.CLEAN III, e.CLEAN IV or e.CLEAN 500; cooking function by time/core temperature; premium hood, controllable fresh air admixture				LT open/semi-open/closed LT for DECON 5-5

IF = intermediate frame (open/closed) | PC = proofing chamber (with glass or sheet metal doors) | HD = hood | BA = base (with castors or on feet) | LT = loading trolley
The values on the rating plate or oven dimension sheet always apply in the event of deviations. Please refer to the relevant oven dimension sheet for the dimensions and connection values of the oven variants not listed here. Technical changes reserved. Illustrations are not to scale.
*Real values may vary depending on the equipment. **Other mains voltages/frequencies can be implemented on request.

One-Touch display
One display for two ovens

Increased ease of use thanks to the One-Touch display
Both ovens can be controlled from one display using the new one-touch interface. The ergonomic working height of the two-part display offers increased ease of use. Baking parameters for each oven can still be set individually.

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

A wide range of DECON variants
The right solution for every need:

DECON 5/5
With two baking chambers, proofing chamber and one-touch display

DECON 12/5
With two baking chambers and one-touch display

DECON 12
With one baking chamber, open intermediate frame and touch display

Loading trolley
for DECON 12/5

- 8,5 % less energy consumption *
- 20 % more baking space *

* Than with comparable in-store baking ovens.

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
Oven networking software

The FilialNet oven networking software can network an unlimited number of ovens and enables convenient and clear baking program management. You have an overview of all baking processes within the store network. The connected ovens can be controlled at any time and from anywhere. Operating and consumption data (e.g. energy consumption) can be read out specific to the oven or device. Modern and user-friendly software improves monitoring and ensures a detailed evaluation of your oven report data.

With FilialNet you always know exactly:
- What was baked when, where, how and in what quantity?
- Which products are sold in the store how often?
- How much energy do the systems consume?

This allows you always to have the performance of your bakeries in view so you can constantly improve.

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 power peaks in an oven group
- Prevents overloading of the power connection and expensive current peaks
- Synchronises the power consumption of the ovens
- Can simulate lower connected load

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 automatic cleaning system

e.CLEAN means hygiene at the push of a button. Our resource-conserving cleaning systems impress with their low electricity and water consumption. We offer various systems to choose from so that the oven cleaning is tailored exactly to your needs:

The e.CLEAN SYSTEM® is a highly efficient cleaning system. It stands out because of its very low water and energy consumption. The system can be supplemented with a rinsing agent if necessary. The cleaning agent is replenished by the employees at the store.

The first automatic oven cleaning with a 500-day refill cycle! Once filled, the cleaning agent lasts for at least 500 days.* Refilling is done by DEBAG customer service. The store employees do not have to worry about a thing.

*If the recommended cleaning intervals are observed

■ before after ■

DEBAG Service

Local to you, wherever you are in the world

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

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

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www.debag.com ■ service@debag.com

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