

Freshness is obligatory

IN-STORE BAKING OVENS ARE NOW THE STANDARD IN BAKERY OUTLETS. THE OVEN MANUFACTURERS OFFER DIFFERENT MODELS: CIRCULATING AIR, DECK AND WOOD-FIRED TYPES. BAKING+BISCUIT INTERNATIONAL ASKED THE MANUFACTURERS FOR INFORMATION ON THE LATEST TRENDS AND CURRENT MODELS



++ figure 1

Wiesheu is researching energy saving features, for example, infra-red radiation can be used to reduce the baking time

There are hardly any bakery outlets or supermarkets without a bake-off oven. According to a survey conducted amongst German bakeries by bbi's German language sister magazine *brot+backwaren*, 81% of bakeries operate a bake-off oven in their outlets. One baker reported that "If you want to have customers coming in, even during the evening, you need to have an in-store baking oven." Baking-off the products in the store or outlet has the advantage of fresh baked goods being on offer all day long. A second benefit is that the production facility is also freed up as not all baked goods have to be completely baked in the bakery itself. One baker stated, in the survey, that he is baking-off 80% of his products in the store. According to the survey, the products baked-off in the stores are predominantly small baked goods and rolls, followed by bread and fine bakery wares. The traditional bakeries opt for freshness all day long. However, food retailers and discounters also bank on bake-off ovens. Retail chains such as the Rewe Group have used in-store baking ovens for quite a few years now. One rumor persists that even the discount chain, Aldi is intending to install automatic in-store baking ovens in their outlets. Here, the customer will select the desired products and the freshly baked rolls will come out of the oven upon the push of a button. A prototype of such a model is reported to be already on trial.



++ figure 2

It is not only deck ovens and circulating air ovens that are available for bake-off in the store; wood-fired ovens are gaining popularity

Saving energy

One key feature for in-store baking ovens is a simple control. The personnel in the outlet must be able to operate the oven quickly and without any problems. This is why many oven manufacturers opt for large displays and pictograms. The user needs only a short briefing and is then able to load the oven, push a button and unload the oven after the required baking time. Automatic cleaning of the ovens is also available.

Currently, the oven manufacturers are increasingly trying to realize energy saving features besides simplification of operation and automation. Today, there are already baking oven doors with multi-glass windows, improved door seals and hydrostatic steam barriers to prevent the loss of steam via the bleeder. An improved design can save energy as can a sophisticated and improved control. In circulating air baking ovens, the air velocity can be purposefully influenced during the baking process using the fan controls to optimize the air flow in the oven. The energy consumption is electronically controlled depending on the demand. The use of infra-red or microwave technology in deck and circulating air ovens may also shorten the baking time.

The following table offers an overview on some in-store baking ovens. The list is not exhaustive. ▶

COMMAND DEMAND

Enhance your
nutritional appeal

Boost your
healthy profile

Encourage
a natural attraction

Appeal
to the hearts
of millions

Connect with
healthy consumers

Tap into
a demand that's
going nuts

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AND YOU THOUGHT YOU WERE JUST ADDING ALMONDS.

A lot goes in with a little almond. Start with the boost its 13 essential nutrients give. Add its reputation for helping people lower cholesterol. Blend in their exploding consumer demand. And finish with a tastier, crunchier creation that's sure to appeal to millions seeking healthier new products. Add it all up and you've got the ingredient for success.



www.AlmondsAreIn.com

Company	Model	Type of heating	Type of oven	Baking area
Eloma www.eloma.com	EB 30 XL	Electrical	Circulating air	
	EB 60	Electrical	Circulating air	
	EB 30	Electrical	Circulating air	
	EB 40	Electrical	Circulating air	
	EB 100	Electrical	Circulating air	
	EBC 80	Electrical	Circulating air	
	EBC 100	Electrical	Circulating air	
	EBC 120	Electrical	Circulating air	
	EBC 160	Electrical	Circulating air	
Wiesheu www.wiesheu.de	Dibas 5	Electrical	Circulating air	1.2 sqm
	Dibas 10	Electrical	Circulating air	2.4 sqm
	EBO 64	Top/bottom heat, electrical	Deck oven	0.24 sqm
	EBO 68	Top/bottom heat, electrical	Deck oven	0.48 sqm
	EBO 124	Top/bottom heat, electrical	Deck oven	0.48 sqm
	EBO 128	Top/bottom heat, electrical	Deck oven	0.96 sqm
	Minimat 1	Circulating air with Pipesteaming, electrical	Circulating air	
	Minimat 2	Circulating air with Pipesteaming, electrical	Circulating air	
	Minimat 3	Circulating air with Pipesteaming, electrical	Circulating air	
	Euromat B4	Electrical	Circulating air	1.2 sqm
Euromat B8	Electrical	Circulating air	2.4 sqm	
Wachtel www.ladenbackoefen.de	Piccolo	Electrical	Deck oven	0.48 – 7.7 sqm
Häussler www.haeussler-gmbh.de	LBO 60/40	Electrical	Deck oven	600*400 cm
DEBAG www.debag.com	Helios 8060	Electrical	Deck oven	0.48 sqm
	Helios 4060	Electrical	Deck oven	0.24 sqm
	DILA 10	Electrical	Circulating air	2.4 sqm
	DILA 5	Electrical	Circulating air	1.2 sqm
MIWE www.miwe.com	AHO (old German wood-fired oven)	Wood or gas heated	Wood-fired	1.28 – 8.64 sqm
	shop-in	Electrical	Circulating air	4.32 sqm
	econo	Electrical	Circulating air	1 – 2.4 sqm
	cube	Electrical	Circulating air	air: 0.7 – stone: 0.24 – fire: 0.24 sqm
	aero	Electrical	Circulating air	1 – 2.4 sqm
	gusto	Electrical	Circulating air	0.5 sqm
	condo	Electrical	Deck oven	0.24 – 8.64 sqm
	Wenz 1919	Electrical	Deck oven	1 sqm
Werner & Pfleiderer www.wpib.de	MATADOR STORE 6.4 (1-5 hearths avail.)	Electrical/stone plate	Deck oven	0.96 sqm
	BRILLIANT Type B4, B5, B8, B10	Electrical	Circulating air	B4: 0.96 – B5: 1.2 – B8: 1.92 – B10: 2.4 sqm
WS www.wss-gmbh.de	B 864	Electrical	Circulating air	2 sqm
	B 464	Electrical	Circulating air	1 sqm
	B 364	Electrical	Circulating air	
	B 1664	Electrical	Circulating air	
	E 164	Electrical	Deck oven	
	E 168	Electrical	Deck oven	
Sveba Dahle www.sveba-dahlen.com	S 400	Electrical	Circulating air	
	S 200	Electrical	Circulating air	
Macadams www.macadams.co.za	Convecta 5 Oven	Electrical	Convection oven	
	Convecta 4 Oven	Electrical	Convection oven	
Friedrich Solingen www.friedrich-ladenbackofen.de	E2-60-40-UG-AH	Electrical	Deck oven	
	EP5-120-160-AH	Electrical	Deck oven	
	E5-80-60-UG-AH	Electrical	Deck oven	
Revent www.revent.com	Mini 739 Oven	Oil/gas/electrical	Circulating air	
Unox www.unox.com	XBC 804	Electrical	Circulating air	
	XBC 604	Electrical	Circulating air	
Bongard www.bongard.fr	Cervap Compact DB	Gas/oil	Deck oven	
	Soleo M2	Electrical	Deck oven	

Dimension of trays/sheets	Steaming unit	Energy saving mode
3/400*600	Direct injection	Reduced fan
6/400*600	Direct injection	Reduced fan
3/440*350	Direct injection	Reduced fan
4/400*600	Direct injection	Reduced fan
10/400*600	Direct injection	Reduced fan
8/400*600	Direct injection	Reduced fan
10/400*600	Direct injection	Reduced fan
12/400*600	Direct injection	Reduced fan
16/400*600	Direct injection	Reduced fan
	Pipe or cascade steaming	Key for half load
	Pipe or cascade steaming	Key for half load
1/600*400	Boiler	Key for half load
2/600*400	Boiler	Key for half load
2/400*600	Boiler	Key for half load
4/400*600	Boiler	Key for half load
3/440*350	Pipe steaming	Key for half load
3/600*400	Pipe steaming	Key for half load
5/600*400	Pipe steaming	Key for half load
5/600*400	Pipe or cascade steaming	Key for half load
10/600*400	Pipe or cascade steaming	Key for half load
1-24/600*400	Separate steam box	Energy management features
1/600*400	(optional) steam generation via heat energy storage	Baking with storage energy
1/600*800 or 2/400*600	External	not specified
1/400*600	External	not specified
10/400*600	Fan or external	Stand-by mode – automatic off
5/400*600	Fan or external	Stand-by mode – automatic off
	Built-in steaming unit	not specified
18/400*600	Cascade system	available from mid-2009
4-10/400*600	Pipe injection technology	not specified
(3/1/1)/400*600	Pipe injection technology	Energy saving mode
(4/6/8/10)/400*600/600*800	Steaming unit	yes
3/445*350	Pipe injection technology	for FP: Energy saving mode
1-36/400*600 – 600*800 – 180*260 – 180*210	External, electrically heated steaming unit	adjustable as needed
2/600*800	External, electrically heated steaming unit	adjustable as needed
4/400*600	High performance steaming unit	Power management concept
(4/5/8/10)/400*600	Direct and external high performance steaming	Energy saving mode
8/400*600	Steam generator/injection valve	not specified
4/400*600	Steam generator/injection valve	not specified
	Pipe evaporator/injection valve	not specified
	Injection unit	not specified
	Steam storage	not specified
	Steam storage	not specified
	Built-in steaming system	Temperature pre-set value
	Built-in steaming system	Temperature pre-set value
	Automatic steaming system	not specified
	not specified	not specified
	Adjustable for each baking chamber	not specified
	Adjustable for each baking chamber	not specified
	Adjustable for each baking chamber	not specified
	not specified	not specified
	not specified	not specified
	not specified	not specified
	Individual steaming available for each deck	not specified
	Individual steaming available for each deck	not specified