



In-store baking oven **HELIOS**

Traditional baking
on a stone slab



HELIOS - the craftsman

Traditional baking on a stone slab with static baking atmosphere

Baking on a stone slab has always been a sign of quality craftsmanship. The HELIOS model features evenly radiated heat and a static baking atmosphere. Depending on the quantity and type of items to be baked, the constraints of layout and the existing floor space, the oven can be adapted precisely to your requirements. Up to five stoves of different heights (160 mm, 200 mm) can be combined with each other. Each unit can be controlled individually, allowing you to directly influence how the baked goods appear by regulating the temperature and vapour production. You decide the size of the baking surface (0.24 m², 0.48 m², 0.96 m²) and whether the baking sheets should be loaded crossways or lengthways.



powerful
single-stove steaming

heat from above and below
individually adjustable

up to 5 stoves
can be stacked on top of
each other

pull-out supports
(optional)

optionally also
with proofing chamber

evenly radiated heat
via the static baking
atmosphere

very easy to clean
thanks to the removable pane and
interior parts of the baking chamber

various stoves heights,
widths and depths

baking surface material:
stone slab

baking tray insert:
lengthways/crossways

Design options: Modern or retro design

Due to its two design options the HELIOS is versatile and can be adjusted to suit individual in-store integrated concepts – whether they are modern or traditional. Its superb black front and high-quality, brass fittings turn the retro-style HELIOS into a guaranteed eye-catcher in any retail space!



Manual control

Perfect for professional bakers

The functional control is suitable for users with technical baking expertise. The baking parameters are set manually and can be readjusted during baking.



- functional and clear
- simple to operate via the electro-mechanical switching components
- no connected devices or USB connection

Programme control

All processes conveniently at a glance

With programme control you have access to all processes at a glance, at any time. The integrated event memory supports you in evaluating your baking process data.



- up to 99 programme settings
- USB connection
- oven connection and remote maintenance via FilialNet
- operation of proofing chamber: already partly integrated

Technical data

Maximum range of designs



MODEL	HELIOS 4060/1	HELIOS 8060/1	HELIOS 6080/1	HELIOS 80120/1
Exterior dimensions (W x H x D):	160 model: 920 x 426 x 1,040 mm 200 model: 920 x 476 x 1,040 mm	160 model: 920 x 426 x 1,420 mm 200 model: 920 x 476 x 1,420 mm	160 model: 1,135 x 426 x 1,220 mm 200 model: 1,135 x 476 x 1,220 mm	160 model: 1,530 x 426 x 1,420 mm 200 model: 1,530 x 476 x 1,420 mm
Exterior dimensions (H) for each additional cooker:	160 model: +300 mm 200 model: +350 mm	160 model: +300 mm 200 model: +350 mm	160 model: +300 mm 200 model: +350 mm	160 model: +300 mm 200 model: +350 mm
Weight (without contents):	160 model: 120 kg 200 model: 125 kg	160 model: 155 kg 200 model: 165 kg	160 model: 155 kg 200 model: 165 kg	160 model: 240 kg 200 model: 260 kg
Baking surface area:	0.24 m ²	0.48 m ²	0.48 m ²	0.96 m ²
Maximum no. of trays (tray size):	1 (400 x 600 mm)	2 (400 x 600 mm) 1 (800 x 600 mm)	2 (400 x 600 mm) 1 (800 x 600 mm)	4 (400 x 600 mm) 2 (800 x 600 mm)
Baking load (max.):	8 kg	16 kg	16 kg	32 kg
Electrical connection:	160 model: 400 V / 4.2 kW / 16 A 200 model: 400 V / 4.2 kW / 16 A	160 model: 400 V / 6.9 kW / 16 A 200 model: 400 V / 7.5 kW / 16 A	160 model: 400 V / 6.9 kW / 16 A 200 model: 400 V / 7.5 kW / 16 A	160 model: 400 V / 10.5 kW / 16 A 200 model: 400 V / 10.5 kW / 16 A
Condensate drain:	3/4" hose	3/4" hose	3/4" hose	3/4" hose
Water supply:	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
Retro design:	available	available	available	-

* exterior dimensions: one stove with base and cover

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.

Accessories

Everything from a single source



MODEL	Hood HELIOS 4060	Hood HELIOS 8060	Hood HELIOS 6080	Hood HELIOS 80120
Exterior dimensions (W x H x D):	915 x 232 x 1,127 mm	915 x 232 x 1,487 mm	1,125 x 232 x 1,286 mm	1,525 x 232 x 1,487 mm
Weight:	50 kg	60 kg	66 kg	75 kg



MODEL	Intermediate frame for HELIOS 4060	Intermediate frame for HELIOS 8060
Exterior dimensions (W x H x D):	915 x 300 x 840 mm	915 x 300 x 1,202 mm
Weight depending on model (without contents):	35.5–38.5 kg	44–52.5 kg
Maximum no. of trays (tray size):	6 (400 x 600 mm)	6 (400 x 600 mm) 3 (800 x 600 mm)

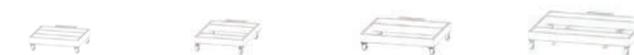
illustrations not to scale



MODEL	Underframe for HELIOS 4060	Underframe for HELIOS 8060	Underframe for HELIOS 6080	Underframe for HELIOS 80120
Exterior dimensions (W x H x D):	915 x 820 x 840 mm	915 x 820 x 1,200 mm	1,125 x 820 x 1,043 mm	1,525 x 820 x 1,200 mm
Weight (without contents):	70 kg	85 kg	90 kg	140 kg
Maximum no. of trays (tray size):	16 (400 x 600 mm)	16 (400 x 600 mm) 8 (800 x 600 mm)	16 (400 x 600 mm)	16 (400 x 600 mm) 8 (800 x 600 mm)
Other available heights (technical details available upon request):	670 mm / 500 mm / 395 mm	500 mm	500 mm	500 mm



MODEL	Proofing chamber for HELIOS 4060	Proofing chamber for HELIOS 8060	Proofing chamber for HELIOS 6080	Proofing chamber for HELIOS 80120
Exterior dimensions (W x H x D):	915 x 820 x 881 mm	915 x 820 x 1,268 mm	1,123 x 820 x 1,112 mm	1,527 x 820 x 1,313 mm
Weight (without contents):	110 kg	160 kg	165 kg	205 kg
Maximum no. of trays (tray size):	16 (400 x 600 mm)	16 (400 x 600 mm) 8 (800 x 600 mm)	16 (400 x 600 mm) 8 (800 x 600 mm)	12 (400 x 600 mm) 6 (800 x 600 mm)
Electrical connection:	230 V / 1.9 kW / 16 A	230 V / 2.1 kW / 16 A	230 V / 1.9 kW / 16 A	230 V / 2.1 kW / 16 A
Other available heights (technical details available upon request):	600 mm	600 mm	600 mm	600 mm



MODEL	Base frame for HELIOS 4060	Base frame for HELIOS 8060	Base frame for HELIOS 6080	Base frame for HELIOS 80120
Exterior dimensions (W x H x D):	915 x 264 x 813 mm	915 x 264 x 1,175 mm	1,125 x 264 x 1,045 mm	1,522 x 264 x 1,175 mm
Weight:	40.5 kg	44 kg	32 kg	60.5 kg

e.BAKE.SOLUTIONS

The Future of Baking

The intelligent baking technology from DEBAG makes operating the oven very straightforward, assists control and optimises energy usage.

All the solutions for intelligent baking:
debag.com/ebakesolutions

The control requirements made of managers of bakeries and branches are continually growing, and providing information in an automated way is becoming increasingly important. DEBAG brings you intelligent baking technology – our e.BAKE.solutions – to allow you to manage your baking processes with even greater efficiency in future. The range includes four product groups:

e.BAKE SOLUTIONS

e.ASSISTANCE

Assistance systems for the automation of baking processes

e.CLEAN

Solutions for making oven cleaning simple and resource-friendly

e.CONNECT

Intelligent software for connected ovens and energy optimisation

e.CONTROL

Intuitive and user-friendly oven controls

SmartBake*

Automatic detection of batch size

SmartBake* detects the batch quantity in the oven and automatically adjusts the parameters during the baking process. No matter how many trays have been loaded, SmartBake ensures that only as much energy as is necessary is input. The programme thereby helps to save energy and prevent operator errors. SmartBake optimises workflows and increases process reliability in your branch.

- automatic detection of the batch quantity in the oven
- time-saving thanks to parameter selection
- optimises baking processes by saving energy
- guarantees consistently high baking quality

* The assistance systems can be installed in selected DEBAG in-store ovens.

Virtual Baker®*

The digital baking assistant

The Virtual Baker® from PreciBake® is an assistance system for optimising the baking process. It identifies the contents of the baking chamber (type and quantity of the baked goods) and automatically selects the correct baking programme. This therefore significantly reduces the likelihood of operator errors. The system documents all processes in full, ensuring that it can be controlled extremely efficiently.

- automatic identification of the contents of the oven and selection of baking programme
- time-saving thanks to parameter selection
- minimises operator errors
- in combination with the BakerIT Cloud™: comprehensive control and documentation features

FilialNet

All your baking processes at a glance - at any time!

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.

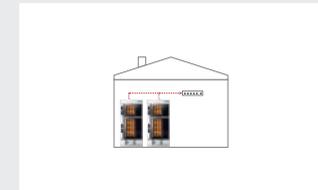
Performance Control System

For optimising your energy usage!

With the help of the Performance Control System (PCS), energy costs can be significantly reduced by avoiding expensive power peaks. This is how it works: a specific oven group is controlled and synchronised via a processor unit. The software takes on the job of resource planning for the linked ovens, limiting power peaks from the outset. The advantage is clear: significantly lower energy costs in the individual business outlet.

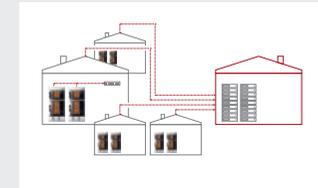
FilialNet works as follows:

1 Connection within the branch



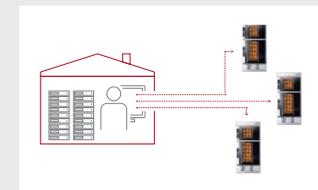
Within the branch as many systems as wished can be connected.

2 Connection centrally



The respective branch networks are connected to the head office via the Internet or by VPN tunnel.

3 All systems can be monitored from a central location



In the head office: you can interact with all the connected ovens and systems within the bakeries/branches from the office.

NEW!

The HELIOS 6080 deck oven, featuring baking trays that are inserted lengthways

The new **HELIOS 6080** impresses by being exceptionally straightforward to use. In this deck oven the trays are inserted lengthways alongside each other. This allows convenient and safe access to the bakery product. The oven opening time is shortened and the energy loss is thereby significantly reduced.

Also new is the standard-size, stainless steel baking chamber for the HELIOS 6080. This not only prolongs the lifespan of the oven, but also makes it easier to clean. The new bread basket supports offer practical assistance. Fully baked products can be moved directly from the oven to the transportation box. The advantages of the new HELIOS 6080 are clear to see: increased ease of use, lower energy consumption and, correspondingly, a noticeable reduction in working time and energy costs.



Variety of options available with the HELIOS



■ *Combination of DILA 5 and HELIOS 4060 in retro design*



■ *HELIOS 4060 with 3 retro design stoves*



■ *HELIOS 6080 incl. proofing chamber with glass doors in modern design*



■ *HELIOS 80120 with 3 stoves, underframe in modern design*