



In-store baking oven **GALA 40**

The catering
all-rounder



GALA 40

Up to any challenge with its 99 programmes

The GALA 40 is the ideal in-store baking oven for system catering and the out-of-home market. Due to its user-friendly controls and robust engineering the oven provides excellent baking results in continuous operation. The quick-clean surface of the oven ensures that even ingrained dirt can be removed easily from the baking chamber.

The compact design and the low electricity consumption make the GALA 40 very efficient. It enables you to offer freshly baked goods and snacks in the blink of an eye on an around-the-clock basis. This is how you can extend your operations successfully in the out-of-home sector.



ultra-easy to operate

manual control or
programme control

easy to clean

thanks to the quick-clean surface

sophisticated look

thanks to the
black glass tray surface

high energy efficiency

door with double glazing and
thermal coating double-insulated
baking chamber



tray size

400 × 600 mm

(max. no. of trays: 5)

automatic

fan stop

when opening the door

USB connection

**oven connection
via FilialNet**

Supplied with optional

- mains water connection
- integrated water tank

Variety of options

for an even better snack business!

GALA 40 - as a double unit

- consisting of 2 ovens with 5 trays each
- oven can be controlled separately

GALA 40 - with proofing chamber

and underframes in different versions



Technical data

Efficient in every way:
saves space and money



MODEL	GALA 40	GALA 40 & UF**
<i>Exterior dimensions (W × H × D) without hood:</i>	815 × 700 × 952 mm	815 × 1,800 × 995 mm
<i>Weight without hood (no contents):</i>	115 kg	175 kg
<i>Exterior dimensions (W × H × D) including hood*:</i>	815 × 896 × 1,000 mm	815 × 2,000 × 1,000 mm
<i>Weight including hood* (no contents):</i>	155 kg	215 kg
<i>Baking surface area:</i>	1.2 m ²	1.2 m ²
<i>Maximum no. of trays:</i>	5	5
<i>Tray size:</i>	400 × 600 mm	400 × 600 mm
<i>Electrical connection:</i>	7.5 kW	7.5 kW
<i>Condensate drain:</i>	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
<i>Equipment:</i>	Radial fan steaming, mains water connection or integrated water tank Optional: waste water tank	
<i>Material:</i>	Oven frontage and cladding cut from stainless steel, double glass door made of heat-resistant safety glass	

* with waste steam condenser (WSC) ** UF = underframe

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.



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.



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 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
- oven connection and remote maintenance via FilialNet
- USB connection



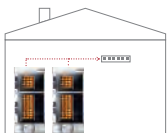
FilialNet: giving you all the processes at a glance

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.



FilialNet works as follows:

1 Connection within the branch



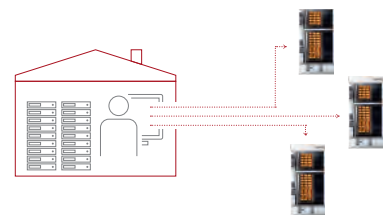
Within the branch as many systems as wished can be connected.

2 Connection with head office



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.