

ATLAS
Bakery Tech

atlasbakerytech.com

A Groundbreaking Innovation In The Micro-Oven Industry!

The ATLAS Craft is a user-friendly, energy-efficient oven that introduces a groundbreaking innovation to the micro-oven sector.



Its 4.3" touch control panel offers an intuitive and seamless operation experience.

With three thermocouples per level, the oven ensures precise temperature control, while the ability to adjust the four heating elements guarantees consistent and perfectly even baking. Additionally, the oven allows users to store and replicate up to 99 recipes, ensuring standardized baking results every time.

Setting a world first, the ATLAS Craft features a body-independent steam generator, providing an uninterrupted supply of steam at the desired temperature and preventing baking imbalances. Its low electricity consumption—averaging just 3.2 kWh per hour—makes it an eco-friendly and cost-effective choice without compromising performance.

The elegant design of the ATLAS Craft combines durability and aesthetics with a 304-grade stainless steel body and large panoramic glass. Its spacious baking area and thick stone base enhance efficiency, delivering superior baking results. For added safety, a built-in thermostat minimizes the risk of fire, keeping your business secure.

ATLAS Craft

Features



Effortless Operation

Experience seamless control with the intuitive 4.3" touch panel, designed for simplicity and ease of use.



Temperature Control

Individually monitor and adjust each level with three thermocouples across three levels. Fine-tune the four heating elements to achieve a perfectly balanced and consistent baking experience.



Recipe Storage & Easy Transfer

Ensure consistent baking results by saving precise temperature settings, baking times, and steam durations for up to 99 recipes. Easily copy and share your saved recipes across branches or franchise locations via USB for seamless standardization.

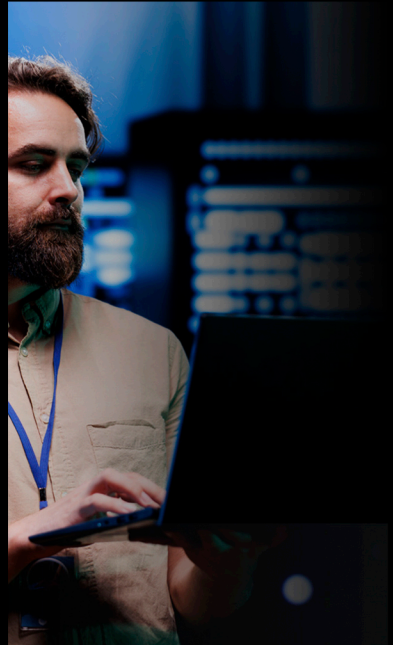


Automated Baking Phases

Enhance efficiency with the Phase Insertion Feature, allowing you to pre-set baking phases in your recipes. This eliminates the need for manual adjustments, ensuring a seamless 40-45 minute sourdough baking process from start to finish.

ATLAS Craft

Features



Example: Sourdough Bread Baking Recipe

Phase 1: Preheat to 240°C

Phase 2: 5 seconds of steam upon pressing start, followed by 20 minutes of baking at 240°C

Phase 3: 20 minutes of baking at 210°C

By programming these phases into your recipe, the oven operates autonomously until the baking alarm sounds at the end of 40 minutes, eliminating the need for manual intervention.

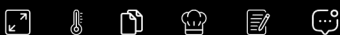
Fault Feedback

Although the ATLAS Craft is highly reliable and rarely malfunctions, fault codes have been integrated into the software as a precaution. In case of an issue with your oven, you can read these codes on the screen to easily determine whether the fault is in the heater, thermocouple, contactors, steam generator, incoming electricity, or the main board. By providing precise fault information to our technical service team, you can ensure the quickest possible resolution.

ATLAS Craft

Features

	OVEN	OVEN & STAND
Width (mm)	705	705
Depth (mm) (Door Closed)	950	950
Depth (mm) (Door Open)	1540	1540
Height (mm)	1185	1760
Weight (kg)	180	218
Number of Decks	3	3
Baking Surface (mm)	435x600	435x600
Total Baking Area (m ²)	0,78	0,78
Deck Height (mm)	215	215
Temperature Control Points	4	4
Steam Generator	Standard	Standard
Electrical Connection	Monophase	Monophase
Power Consumption (Heating)	4,1kW	4,1kW
Power Consumption (Steam)	0,6kW	0,6kW
Average Energy Consumption	3,2kW	3,2kW



ATLAS Craft

Features

Body-Independent Steam Generator

Unlike most micro bakery ovens, which either lack steam functionality or rely on body-attached water pools, the ATLAS Craft features an advanced Body-Independent Steam Generator, solving common steam-related issues.

1. Challenges with Traditional Steam Systems: Uncontrolled steam quality. Traditional ovens inject cold water into heated pools attached to the body. This makes it impossible to control whether you get superheated steam or weak moist steam.

2. Inefficient Steam Production at Low Temperatures: In low-temperature baking (130-140°C), the oven body doesn't get hot enough to fully convert water into steam. As a result, the desired steam level is not achieved.

3. Baking Imbalances: Steam pools attached to the oven walls can cause temperature fluctuations, especially when cold water is added. This leads to uneven baking, particularly front-to-back inconsistencies.

The ATLAS Craft Solution:

- ✓ Precise Steam Control – Equipped with an independent heater and thermocouple, allowing steam generation at the exact desired temperature.
- ✓ Reliable Steam at Any Temperature – Since it's separate from the oven body, it produces consistent steam even at low baking temperatures.
- ✓ No Temperature Disruptions – The independent system prevents cooling of oven walls, ensuring uniform baking results without imbalances.

The ATLAS Craft sets a new standard in the micro-oven industry, delivering uninterrupted, high-quality steam for perfect baking results.



ATLAS Craft

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Low Electricity Consumption

The ATLAS Craft is designed with energy efficiency in mind, utilizing a common heating element on each floor and an expansive baking surface area of 0.78m². With a large floor height of 218mm, the oven's average energy consumption is only 3.2 kWh per hour. Compared to industrial stone-based deck ovens, which use two heating elements per floor, the ATLAS Craft operates with four heating elements across three floors in a common cabin, resulting in up to 50% energy savings. This energy-efficient design not only helps reduce baking costs but also contributes to environmental protection.

With a 4.1 kW heating power, strong insulation, and 30mm thick stones, the ATLAS Craft offers powerful performance while minimizing energy consumption.



Single-Phase Electricity

The ATLAS Craft operates on 230V Single-Phase electricity, eliminating the need for a three-phase power supply. This feature not only simplifies the installation process but also significantly reduces initial setup costs for your business.



ATLAS Craft

Features



Baking Stones

Cleanable Double Glazing

The ATLAS Craft features food-safe baking stones with a generous 435x600mm surface that allows you to bake more products at once. With a 30mm thickness, these stones effectively retain heat, ensuring consistent and efficient baking throughout.



The ATLAS Craft door is equipped with double glazing, effectively minimizing thermal loss. The hinged inner glass design makes it easy to clean the surfaces of both the inner and outer glass, ensuring optimal



ATLAS Door Handle

The Atlas Door Handle enhances the oven's visual appeal with its sleek design. It also plays a crucial role in minimizing temperature loss and preventing steam leaks through its robust locking mechanism and durable silicone door gasket.



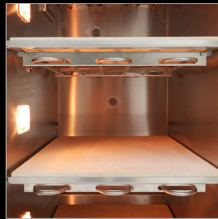
Lighting

Each floor of the ATLAS Craft is equipped with powerful 40W bulbs, ensuring optimal visibility. Combined with the large glass panels, this provides a clear view of all your bread as it bakes, allowing for easy monitoring throughout the process.



Visual Perfection

The ATLAS Craft delivers a visual feast with its 304-grade brushed stainless steel body, paired with a 460mm wide panoramic glass for an expansive view. The original design door handle, touch control panel, and integrated design with angled edges come together to create an aesthetically stunning, modern oven that complements any kitchen or bakery environment.



Large Interior Volume

The ATLAS Craft boasts the largest baking volume among micro bakery ovens, featuring a 435x600mm baking surface, 30mm thick stones, and a 215mm baking height on each floor. This spacious design allows you to bake 4 pieces of 1000g sourdough bread or 6 pieces of 650g sourdough bread on each floor, maximising your production capacity.



Security

The ATLAS Craft is designed with your safety as a top priority. In addition to the temperature controls on the touch control panel, it features a safety thermostat that operates independently of all electronic circuitry. In the unlikely event of a simultaneous failure of the heaters, contactors, and control panel, the safety thermostat will de-energise the oven if the internal temperature exceeds 310°C, protecting both you

Accessories

ATLAS Racked Base Unit
Transportation Apparatus
Loading Boards
Baking Mats

Big flavor in small footprint!

The secret to next-gen flavor is now on your counter!

Specially designed for boutique cafés and restaurants, the Atlas Micro Oven stands out with its sleek design and powerful performance.

This user-friendly oven offers:

- Eco-friendly energy consumption,
- Smart cooking technology that delivers perfect results every time.

Save energy without compromising on taste.

Discover the tech that adds real value to your kitchen!

