

WIESHEU

IBC

Intelligent load detection



Different numbers
of trays?
Consistent
baking results!



Better baking results – reduced energy consumption

- ✓ The baking program is precisely adjusted to the quantity. The consistent quality is convincing – regardless of the number of trays and the thermal status of the dough pieces.
- ✓ Avoids dried-out bakery products and excessive browning for reduced loads caused by excessive temperatures.
- ✓ Bakery products remain fresh for longer with an optimum temperature curve⁽¹⁾ during the baking process.
- ✓ Half-load buttons or special programs for half loads or reduced loads are no longer required. Only one baking program is required for each product group.



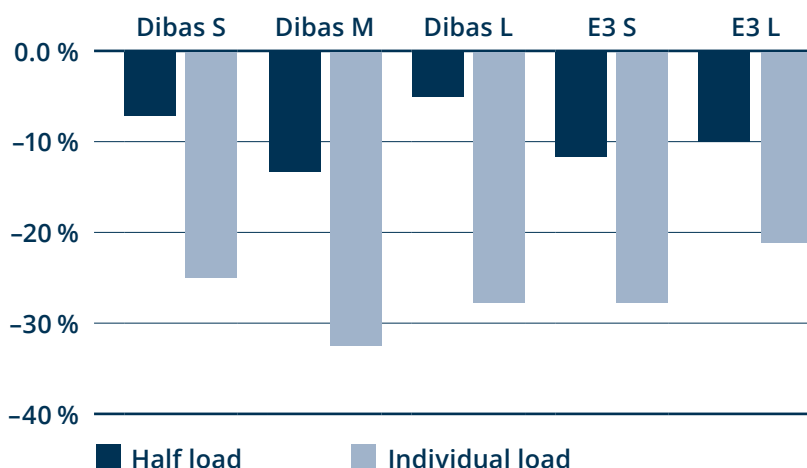
Consistent processes
and fewer
sources of error



More than
30 % energy savings
possible

Energy savings

Savings in % for each oven type



Compared to a standard appliance without IBC⁽²⁾, the average potential saving is about 10 %⁽³⁾.

Depending on the type of baked goods, the savings can amount to over 30 %⁽⁴⁾.

Prerequisites: Dibas blue, Dibas blue2, E3 or Euromat 64

SAVE UP TO
30 %
ENERGY

⁽¹⁾ IBC does not affect the amount of water used for steaming.

⁽²⁾ Varies by product and thermal state of the product. Depends on the baking characteristics in terms of full load, half load and reduced load and the ambient temperature.

⁽³⁾ Average value; determined during in-house measurements

⁽⁴⁾ For individual load



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WIESHEU

Schleifwiesenstr. 27 71723 Großbottwar Germany
Telephone +49 7148 1629-0 info@wiesheu.de www.wiesheu.de