

WIESHEU



WIESHEU World
Flexible variety – to meet every need





In-store baking means gaining new customers

In-store baking means gaining new customers because we are all so familiar with that tempting aroma of fresh bakery products directly from the oven. We also appreciate and enjoy fresh food when seeing how quality is created.

What is taken for granted today, namely the constant supply of fresh bakery products in bakeries, in retail outlets and in petrol stations, was inconceivable not all that long ago.

Over 50 years ago WIESHEU decided to manufacture in-store baking ovens and to invest all the innovative capacities of each and every employee into their development.

Since then we have internalised “in-store baking!” in all its facets and created a product range that offers attractive answers to any baking questions that may arise in your retail outlet. Welcome to WIESHEU World!



Managing director:
Marcus Gansloser (CEO)

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The innovative convection in-store baking oven with the door that slides sideways into the housing . 4

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The innovative convection in-store baking oven with the door that slides sideways into the housing



Dibas blue2 SL
Dibas fully-automatic door
Steam reducer

Equipment Options

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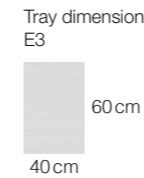
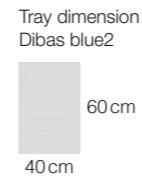
Since 2003 the revolutionary door design has made Dibas the flagship of the WIESHEU ovens.

Dibas blue2 sets new benchmarks for baking results – in its ease of use, energy and cost efficiency and in its design. It is available in the sizes S, M and L with 4 or 5, 6 or 7 and 8 or 10 trays. You also have the choice between the StandardLine, BlackLine and TrayMotionLine design variants.

Dibas blue2 saves valuable space with the door sliding sideways into the housing. The door system ensures greater operating safety and saves energy through the small door opening and the lengthways slide-in of the baking trays. If you want simpler work processes and constant quality, TrayMotionLine is the right product for you: the most efficient automation solution for the loading system.

Dibas blue2 thinks proactively and saves energy. Intelligent Baking Control (IBC), the automatic load detection, ensures a consistent baking result. IBC enables your employees to retain an overview since underload buttons have been removed and the oven regulates the parameters for a perfect baking result itself. This saves energy, since only the energy required for the respective load volume is consumed. Further savings in energy and consumables are also achieved through the use of LED lighting.

The Dibas blue2 is more convenient and safer. Its fully automatic door and intuitive control ensure easy operation. In addition, the hygiene baking chamber meets the latest standards and is particularly easy to clean – with the powerful ProClean cleaning system or optionally with the fully automated ProClean365 cleaning system. The Dibas blue2 is equipped with our new Active-Stream steam distribution



Dibas blue2 L BlackLine
Prover L
Steam reducer



Dibas blue2 SL StandardLine with loading system
Steam reducer



Dibas blue2 M vario
Steam reducer



E3 S vario
Prover
Steam reducer



E3 SL with loading system
Steam reducer



E3 L
Stand
Steam reducer

The oven offering maximum baking capacity



E3
Steam reducer

The large number of devices, the demand for freshly baked goods and consequently the range of products are growing. At the same time, our awareness of energy and environmental issues is increasing, and everything should be as flexible as possible.

These are the requirements which WIESHEU has met with regard to design and development:

- More baking capacity with the same space requirement
- Optimised energy balance
- Easier processes for operators
- Flexibility with regard to ordering, production and spatial change

With the E3, fewer baking processes are required for the same output of baked goods, as the small oven can now hold up to 6 trays and the large oven up to 12 trays. The optimised insulation, the 3-glass pane technology and the short door ensure that the energy remains precisely where it belongs: inside the oven.

The E3 door makes it even easier to integrate the oven into your store: The hinge can be changed on-site. Whether at the time of placing the order it is still unclear where the oven will be positioned later on in the shop, whether the plan is still going to change during the production process or whether the oven is going to be moved at a later stage, it's not a problem with the E3.

And when it comes to cleaning, the hygienic baking chamber without any nooks and crannies does not provide any places to hide for any persistent deposits. Thanks to a fan opening, the individual panes of the door can be cleaned from all the inner and outer sides.

For main cleaning, the in-store baking oven is equipped with the ProClean cleaning system by default. Naturally, the E3 is also available with our fully automatic cleaning system ProClean365 as an option.

Equipment Options

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The deck oven for traditional baking



Ebo 64 SML
Prover L
Steam reducer

Ebo's different heights and sizes of baking chambers (145 mm, 195 mm or 2x125 mm) provide the space required for a wide range of baking varieties and volumes. Ebo 128 has chamber heights of 145 mm and 195 mm. It is available in the design variants Standard and Nostalgie.

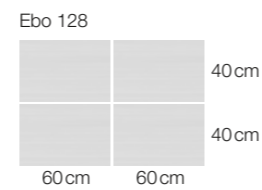
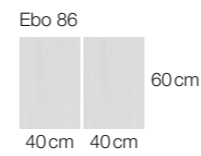
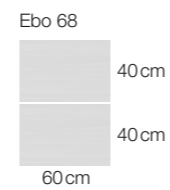
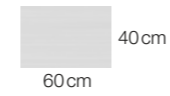
Ebo produces impressive baking results, because top and bottom heat, steaming and the coated slab give the bakery product the perfect crust, a beautiful shine and the ideal volume.

Ebo saves energy. Silicone door seals (Ebo 64, 68 and 86) and the insulated baking chamber ensure minimum radiated heat and thereby reduce energy and climate control costs in the store.

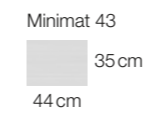
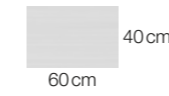
Specially coated STIR® heating elements reduce baking times for the 64, 68 and 86 models by up to 30 percent.

Ebo is easy to care for as the patented door cleaning is easy to use. The door can be easily adjusted without loosening one single screw so that the inside of the pane is easily accessible for cleaning. At the same time the big, clean glass door ensures the perfect backdrop for your fresh bakery products in the oven.

Tray dimension Ebo 64



Tray dimension Minimat 64



The high-performance convection in-store baking oven with a minimal space requirement



Minimat 64 L
Storage compartment
Prover L
Steam reducer

Although it is the "baby" in the WIESHEU World, it still impresses with its efficiency.

Minimat sets benchmarks where maximum performance from minimum space is the issue, namely for petrol stations, bistros, coffee shops and bakeries, it is an ideal partner with its three sizes and two tray dimensions for winning new customers with a fresh supply of bakery products directly out of the in-store baking oven. The sizes S and M have 3 trays and the size L has 4 or 5.

Minimat is flexible. Its optional water tank means it can be operated independently of water connections. In the 230V variants Minimat 43 S and Minimat 64 M are independent of any high power current.

Minimat is maxi-tech. Its insulation is very effective in reducing radiated heat. Thanks to its double glazing and heat reflection coating, the energy remains in the oven where it belongs.

Bakery products receive the optimum steam volume with its piped steam injection supplied as standard.



Door closed Door open Cleaning position

Equipment Options

- Peripherals**
Steam reducer · Prover ······ Page 12
- Control Unit**
Exclusive ······ Page 13
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Ebo 64 SML nostalgic
Prover L
Steam reducer



Ebo 86 ML
Prover L
Steam reducer



Ebo 128 SM
Stand
Steam reducer



Minimat 64 L
Stand
Steam reducer



Minimat 64 ML
Stand
Steam reducer



Minimat 43 S
Stand
Steam reducer

Equipment Options

- Peripherals**
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Comfort · Manual ······ Page 13
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Use the combinations to meet your baking needs



Dibas S/Ebo 64 L
Prover L
Steam reducer

Why not use all the benefits at once? WIESHEU in-store baking ovens enable you to combine the benefits of individual baking types based on your specific requirements.

WIESHEU baking stations provide you with the exact baking capacities in your retail outlet that you want. This is because our Dibas convection ovens can be combined with our Ebo deck ovens in all sizes to create individual baking stations, according to specific needs. Due to its weight the deck oven is positioned below the convection oven in the combination and with the addition of a steam reducer and prover, the oven station becomes a complete functional unit. However, storage compartments and stands can of course also be integrated. For ergonomic reasons a total height of 2.20m must not be exceeded.

We will be pleased to advise you in person on which of the possible combinations is the most suitable for you.

Equipment Options

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Dibas S/Ebo 64S BlackLine
Prover L
Steam reducer



Dibas S/Ebo 86 S
Prover M
Steam reducer

The perfect combination for maximum flexibility and independence!

With the practical storage compartment, the Mix & Match combi leaves nothing to be desired if you want to offer baked goods and snacks in the smallest space. Because of the four fixable castors both units convince by easy servicing. In addition, the following options are available for the Minimat: changeable door stop, stationary water or water tank.

The AS300Tplus from Atollspeed is a high-speed oven that combines hot air, impingement technology and microwave in one unit.

- Baking and snacking combined in one baking station
- In the smallest area
- Versatile uses



Minimat 43S/AS300Tplus
Stand
Steam reducer

Equipment Options

- Speed Cooking Solutions**
Atollspeed Page 11
- Peripherals**
Steam reducer · Stand Page 12
- Control Unit**
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ProClean365

Fully automatic cleaning

Always a clean oven



Time for important things.



Cleaning with the fully automatic cleaning system ProClean365 is very easy: The cleaner box is attached to the back of the oven, provides the cleaning agent and is refilled annually during maintenance.

ProClean

Self-cleaning system

Automatic:
Thorough oven cleanliness

Hygiene at the push of a button
Less work for your staff
Cleanliness for your customers

ProClean is the automatic self-cleaning system with cleaning and rinsing cartridges. When the cleaning cartridges are inserted, pressing one button is all that is required to start the program. The in-store baking oven then cleans itself.

The result is thorough cleaning, less work for your staff and therefore more time to serve customers together with a more inviting look for your in-store baking oven.



Consistent product quality

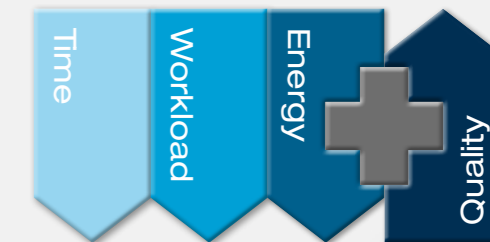


Innovation

TrayMotion revolutionises and aligns the baking process. The oven is automatically loaded and the bakery products are discharged with precision timing at the end of the baking period. They cool and are then ready for display.

TrayMotion

Automatic loading



Snacks in seconds



The Atollspeed combines impingement and microwave technology as a so called hybrid oven.

The ideal extension to your WIESHEU shop oven.

Atollspeed

Speed Cooking Solutions

Perfect combination of energy-efficient heating and a powerful microwave
Ideal browning and crusting



TrayMotion

Atollspeed

Peripherals

Everything related to in-store baking

Examples:



SensorControl Plus steam reducer



Storage compartment S



Prover M



Stand L

We offer you a comprehensive product portfolio for a smooth baking process.

Practical peripherals. A steam reducer or prover, storage compartment or stand, WIESHEU can supply you with peripheral components that are easy to use and maintain. Since in-store baking ovens are available in a range of sizes, they can be designed totally according to your requirements to optimise your working area. The steam reducer has an integrated steam condenser that can be removed for cleaning. The prover is also easy to clean due to its polymer-coated proving chamber.

Well thought-out loading. The compact and robust loading trolleys for our different oven models ensure that baking chambers can be loaded quickly and effortlessly without too much space in the sales area being required. The loading trolley is easy to move and the loading racks can be pushed in and out of the oven safely with the removal rod. The easy full-loading of the entire oven saves time and energy.

Modular combination



Loading trolley



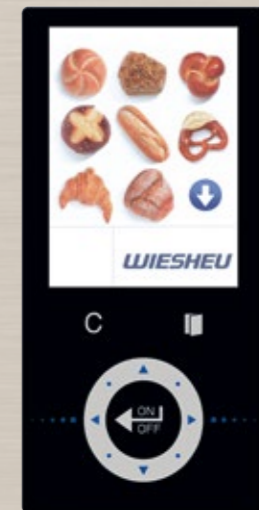
Loading trolley with side panels and doors

The right control unit for every requirement

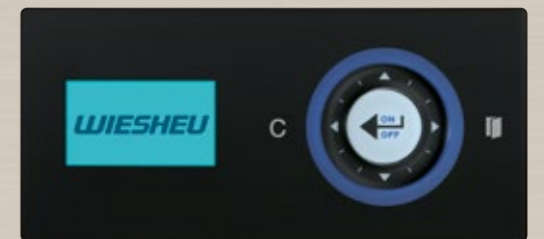
Control Units:



Wtouch for Dibas blue2 and E3



Exclusive for Ebo



Comfort for Minimat



Manual for Minimat

Dibas blue2 + E3:

The Wtouch controller features a large 7" colour display with multi-touch function, where you can move icons or swipe between different views, just like on a smartphone. The intuitive menu structure and the configurable interface mean that Wtouch is easy-to-operate and integrates smoothly into your branch activities.

Ebo:

The Exclusive control offers a high level of operating convenience and simple menu navigation thanks to help texts in the clearly arranged display.

Pictograms can be used to activate the saved baking program with just one finger touch. With 200 baking programs, autostart and extended baking setting, as well as many other settings options, these control units offer everything you need to program and control your baking station.

Minimat:

The Manual control unit is particularly suitable for users who want the ability to adjust the settings and parameters manually and flexibly during each baking process. It includes all the important functions for effective baking processes.

The Comfort control unit is distinctive due to its ease of use. As well as its 32 programs there are other useful functions such as a programmable auto start and an extended baking setting for daily work processes.

Energy

The automatic load detection ensures baking parameters are adapted to the load volume.

Quality

Automatic optimum temperature

Consistent baking result with a different number of trays

Process Safety

Energy Saving

By regulating the required temperature

Ease of use

Underload buttons and part-load baking programs have been removed.

High energy efficiency and top quality



Energy efficiency is an issue which drives our ongoing development work. Energy costs are one of the cost drivers in the baking sector. Therefore we feel we have both an ecological and a commercial obligation to contribute to a sustainable reduction in energy consumption through our innovative solutions.

Optimised insulation, double door glazing, special heat bridges, low connection values, heat-reflecting coatings and of course a system adjusted precisely to the baking product and specific oven usage all play their part in ensuring that WIESHEU ovens make the best possible use of the energy expended and use it in the baking process in the best possible way.

With the optionally available **Intelligent baking control IBC** for Dibas blue2 and E3, we have opened a new chapter in energy efficiency. The system saves electricity, increases baking quality and improves process safety. With IBC whether you want to bake one or ten trays in the oven, the quality will always remain at a consistently high level whatever the thermal state and you will also save energy, since only the energy required for the respective load volume is consumed.

The **LED lighting** of Dibas blue2, E3 and Ebo uses less energy than halogen and scores highly with its long operating life.

Loading systems speed up loading and unloading. The door is opened for a shorter time and less heat is lost. A specific benefit of Dibas blue2 is that the loading system can be moved in front of the oven before the door is opened and this reduces the time the door is opened to a minimum. We have designed the loading rack to be lightweight so that heat loss is even less.

The **control unit** also helps save energy. If the oven is not used after reaching the pre-heating temperature, the heating will switch itself off independently when this pre-set temperature is reached.

If the oven is not used within a specific time period the operating mode is switched to standby mode. The display also requires energy. Therefore as an option it can be switched off in standby mode.



Everything at a glance:
Perfectly-managed ovens
throughout your company network

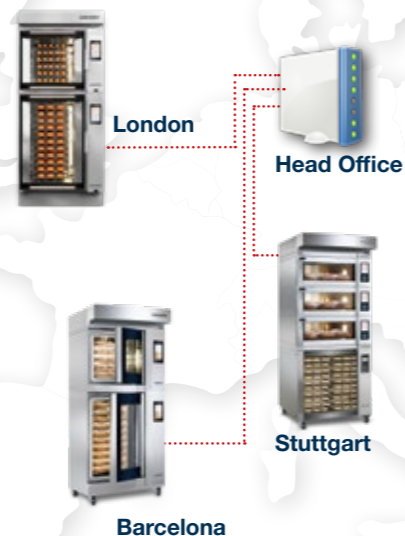
- Optimum service through remote access
- Cost and time savings
- Multi-user access
- Timeliness of baking programs
- Uniform baking quality

Wnet is the software solution for the easy administration of all the baking ovens in your branches. It connects the network with a clear database and administration and supports maintenance and service. Wnet can be used in combination with all WIESHEU in-store baking ovens in the Dibas blue2, E3 and Ebo model ranges which have the Wtouch and Exclusive control units. It can be connected to existing databases and offers you potential savings through data management.

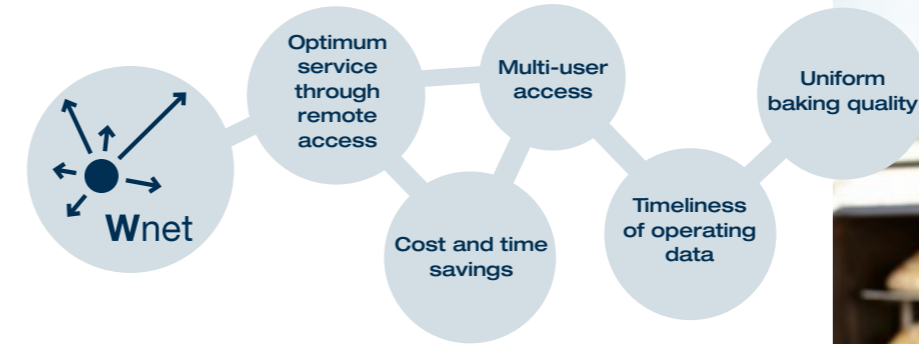
With Wnet you have access at all times to your operating data, you can compile evaluations and synchronise baking programs across your entire installed equipment base. You will receive graphically processed analyses for the optimisation of your processes.

These analyses will disclose which bakery products in which areas are the top sellers. As a result, the baking behaviour of individual regions will become transparent and comparable.

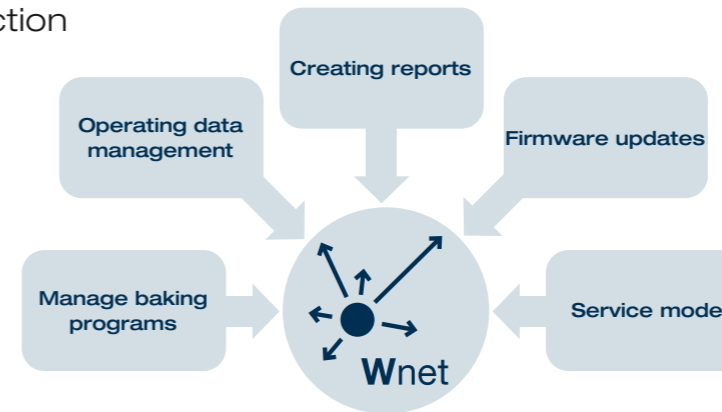
Wnet offers optimum service through remote access. Many error images can be analysed which enables the correct actions to be taken immediately by service partners, thus avoiding duplicate journeys. Furthermore, preventative maintenance avoids any unnecessary downtimes.



Advantages and benefits

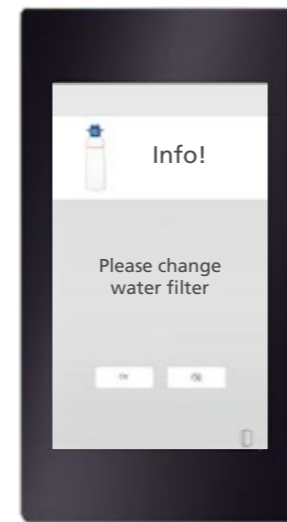


Function



Steamax Water optimisation

Cold water filtration:
Pure water for the oven



Our water filtration solutions ensure best possible water quality and perfect cleanliness in all appliances that use water. They protect your device against limescale, increase your productivity and reduce servicing and operating costs. As an option on Steamax water filters in combination with Wtouch or Exclusive control units, the usage message can be displayed directly in the control unit display. For other control units a separate display with an LCD display for wall fixing is available.

- Increases the operating life of all water-using devices
- Constant water quality
- Particle-free thanks to 5-level filtration
- Compact and flexible for any installation situation
- Meets maximum hygiene requirements due to active carbon
- Better baking and proving result
- High productivity and no operational interruptions caused by lime-scale
- Less contamination

Always very close to the customer:
Our applications engineers

Our application engineers are available worldwide for you

Seminars & support on your site

Customer seminars in
Grossbottwar and Wolfen

Our seminar leaders share their extensive knowledge of our in-store baking ovens with you.

Whether it is a question of baking programs, snack products or sales training, managers and sales people alike will find out about new ideas and suggestions of how you can inspire your customers. You will learn how to save costs without any loss of quality.



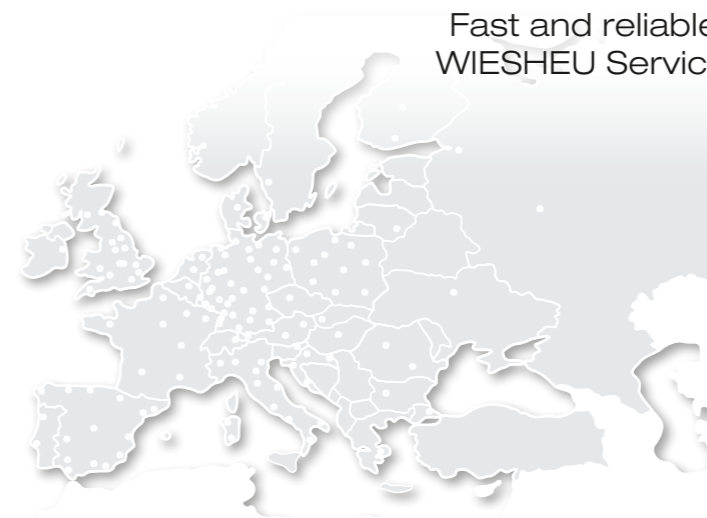
You can acquire an initial impression at our trade shows where our application engineers demonstrate the functions of WIESHEU in-store baking ovens with tasty and sophisticated bakery products and dishes.

At a seminar, at your own site or at one of our sites in Großbottwar or Wolfen you can enjoy an exciting full day experiencing our WIESHEU ovens in use.

During the day seminars participants not only learn about our baking ovens but also are given attractive tips and insights into current trends.



Fast and reliable:
WIESHEU Service



Together with our service partners we have created a worldwide network for you and as a result a secure base for attractive "in-store baking!" – also internationally.

Customer proximity is important to us. This is why you can also reach our Service Hotline on Saturdays and Sundays.

Service Hotline UK +44 1924 432940

Service is available 24 hours.

Service Hotline DE +49 7148 1629-400

Service is available from Monday to Saturday from 7.00 to 21.00 and on Sundays and Public Holidays from 8.00 to 17.00 hours.



WIESHEU Service stands out due to its:

Guaranteed short response times

Nationwide coverage

Highly-qualified specialists in the field and internal Service Center

High availability of spare parts

Customer-specific service solutions and customised maintenance packages

Installation of ovens by trained technicians



More success
with energy efficiency



Because the manufacture and operation of in-store baking ovens are energy-intensive, the question of an efficient energy management system is very important to us.

Therefore, where technically possible in our production halls, we use the waste heat from our systems in order both to avoid energy losses and optimise resources usage.

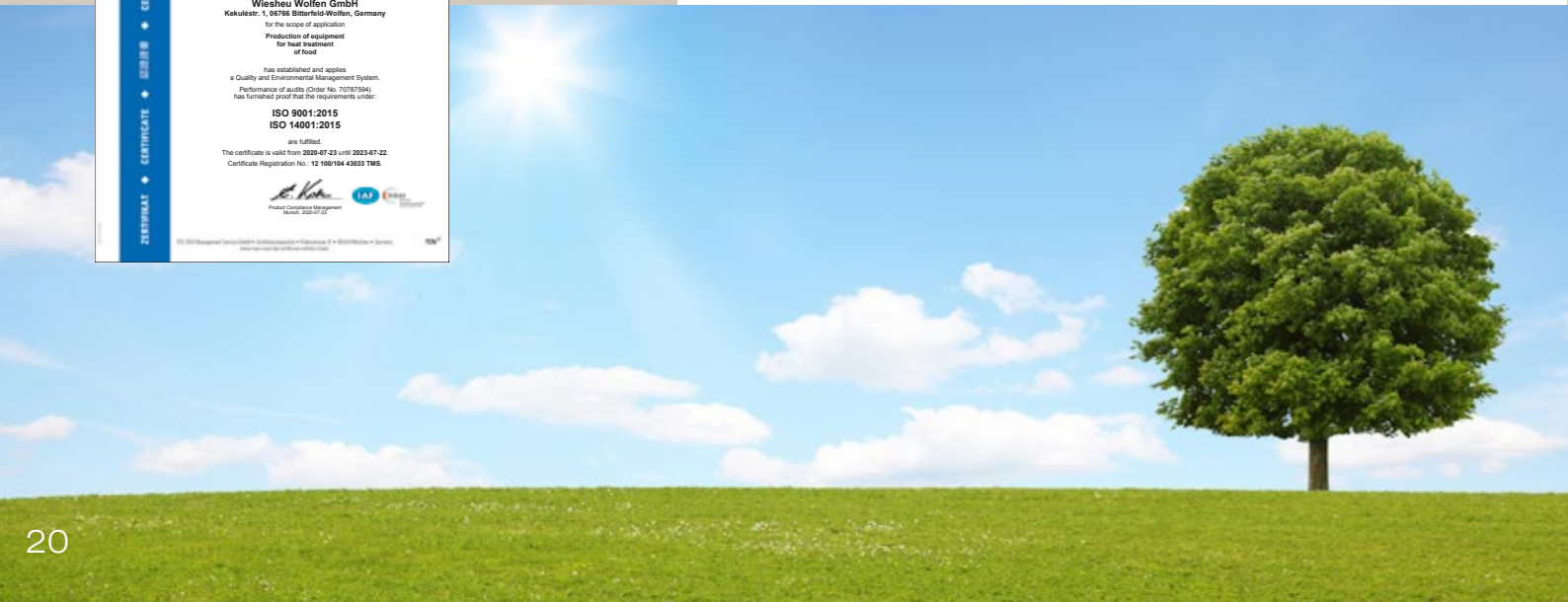
Our company has passed the ISO 14001 certification audit. This means that we now also have a certified environmental management system and that we can demonstrate in practice that we treat our environment carefully and responsibly and use energy resources sparingly.

Our ovens also include a high proportion of recyclable materials which means that our products support the responsible use of raw materials.

Energy is a precious commodity. As an oven manufacturer we produce a product that consumes energy. Therefore we are constantly working towards reducing the energy consumption of our ovens and to use the energy consumed as efficiently as possible.

Extremely modern control units, state-of-the-art insulation materials, Wnet, Intelligent Baking Control (IBC) etc. have all enabled an energy-efficient use of the oven and have been developed specifically with this objective.

WIESHEU commits to wider society by complying with social welfare standards and aligns itself to the Business Social Compliance Initiative (BSCI) which was developed as part of the European Foreign Trade Association. WIESHEU also extends this commitment to its suppliers.



Dibas blue2



Dibas blue2 L BlackLine
Prover L
Steam reducer



Dibas blue2 SL StandardLine with loading system
Steam reducer



Dibas blue2 M vario StandardLine
Steam reducer



E3 SL with loading system
Steam reducer

Combinations – multiple possibilities



Dibas S/Ebo 64 S BlackLine
Prover L
Steam reducer



Dibas S/Ebo 64 S vario
Prover M
Steam reducer

Ebo



Ebo 64 SML nostalgic
Prover L
Steam reducer



Ebo 64 M
Prover L
Steam reducer



Ebo 128 SM
Stand
Steam reducer



Dibas S/Ebo 86 M vario
Prover M
Steam reducer



Dibas S/Ebo 64 L
Stand L
Steam reducer

Minimat



Minimat 64 ML
Stand
Steam reducer



Minimat 43 S
Stand
Steam reducer

The WIESHEU world at a glance

With its future-oriented solutions WIESHEU has developed all possible dimensions for “in-store baking!” to perfection, whether for convection or deck ovens, classic or space-saving with intelligent door systems, extra-large or extra-compact. With functional peripherals and technical innovations we offer you reliable, high-performance in-store baking stations which are easy and safe to use and which attract customers into the store and win them over with excellent bakery products.

If you have a vision for “in-store baking!” – just ask us. We make it happen.

You will find your individual contact in the WIESHEU sales team with this QR-Code or in the internet at www.wiesheu.de/en



Mix & Match



Minimat 43S/AS300Tplus
Stand
Steam reducer

Locations



After many years in Affalterbach, since late 2016 the WIESHEU head office has been located in **Grossbottwar** near Ludwigsburg. About 400 people currently work here. In addition to administration, Dibas blue2 and Euromat are produced in Schleifwiesenstrasse. An important contact point for customers is the WIESHEU seminar forum.



Wolfen in Saxony-Anhalt has been a second production site since 1991. About 80 employees produce the Ebo and Minimat models here. As a seminar site, Wolfen welcomes guests from the northern and eastern countries.

Warsaw has been the site of WIESHEU's Polish subsidiary since 2008. With a sales team and its own service department it is consolidating its support to the eastern European market.



Schiltigheim near Strasbourg was opened in 2014 as the company's French subsidiary so that its own sales and service teams were best able to meet the needs of this emerging market with its specific requirements.

Barcelona has been the location of our office since 2023, from which we serve the markets in Spain and Portugal.



WIESHEU



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