M E D I A N E W S

Großbottwar, 18th August 2026

Südback – 24 to 27 October 2026 – traide fair Stuttgart (Hall 8, Stand B29)

Discover the Place to (h)eat: WIESHEU Group presents new products for fresh, hot treats at südback

The WIESHEU Group invites you to its "Place to (h)eat" at südback (Hall 8, Stand B29). The play on words combines fresh indulgence with the technology behind it – whether in a traditional bakery, an airport bakery, a convenience store or a shopping centre food court. The focus is on fresh baked goods as well as hot (ready-to-go) meals, ranging from bread snacks to full meals. "All our customer groups come together in Stuttgart. These include artisan bakers, chain bakeries with varying product focuses, and catering businesses. They are all grappling with similar issues, such as optimal staff deployment, cost-effectiveness, and the increased demands for freshness, speed and variety. That is precisely why we are bringing new products and concepts to südback," says Marcus Gansloser, CEO of WIESHEU. One of the highlights is the premium COMET 05.8 mini rack oven from WACHTEL. In Stuttgart, this compact, classic oven is being showcased in a comprehensively upgraded version that incorporates ATLAS technology, delivering the highest quality baked goods and maximum convenience even to small bakeries and high-street shops. The ATLAS rack oven from WACHTEL is also receiving an upgrade: The 'hi, bread mini' automation concept for the WIESHEU Dibas blue2 in-store oven is now also easing the workload for bakery production staff as 'hi, bread for ATLAS'. In addition, Atollspeed is presenting the new generation of high-speed ovens, the Atollspeed 301, featuring new functions, smart accessories and connectivity.
In future, baking programmes and recipes can be created centrally via the cloud-based CloudEA-TS platform and transferred to individual appliances or entire branch networks. Trade visitors will be able to sample the taste and quality of the end products for themselves at various live baking units – with advice from baking, snack and catering experts included.

WACHTEL COMET 05.8 brings ATLAS technology to the compact class
The COMET rack oven is one of the classics in the WACHTEL range and is making a comeback in a completely redesigned version. As the COMET 05.8, it combines the tried-and-tested compactness of the premium mini rack oven with key technological features of the ATLAS. The COMET's compact design is specifically tailored to everyday use in small bakeries or retail outlets. Ten baking trays measuring 600 x 800 millimetres, or alternatively 20 baking trays measuring 600 x 400 millimetres, provide 4.8 square metres of baking surface area on a footprint of just 1.9 square metres. This means the oven is also suitable for businesses that use small baking trays. The COMET 05.8 takes the cascade steam system from the ATLAS, which is heated within the oven's convection airflow. In addition, there is an extra, actively heated steam box in the base unit. As this system operates independently of the baking chamber temperature, it delivers powerful steam even at low temperatures and maintains consistent baking quality from batch to batch. The active fresh air supply also originates from the ATLAS. It removes steam from the baking chamber in a

controlled manner using positive pressure and lowers the temperature when switching to products requiring lower temperatures, without the need to open the door and subsequently reheat the chamber, which is energy-intensive. This saves energy and reduces product changeover times. Furthermore, the upgraded premium mini rack oven is quicker to clean and has a more maintenance-friendly design, which speeds up installation and servicing. It is operated intuitively via the IQ-TOUCH control system. The ENERGY MANAGER also allows bakers to keep track of their running costs. Ultimately, all the enhancements to the COMET are aimed at improving cost-effectiveness in day-to-day use.

‘hi, bread for ATLAS’ takes over the oven, not the craft

Automation and craftsmanship are not mutually exclusive, as long as automation is applied where it makes sense. Driving trolleys, opening doors, loading and unloading trays – these tasks are physically demanding, repetitive and tie skilled workers to the oven when they are needed elsewhere. This is precisely where ‘hi, bread for ATLAS’ comes in. “We’ve received a lot of positive feedback from the market for our point-of-sale automation concept, ‘hi, bread mini’.In Stuttgart, we are now presenting it for the first time as ‘hi, bread for ATLAS’ for the WACHTEL rack oven, thereby bringing automation into the production process as well,” said Gansloser. With ‘hi, bread for ATLAS’, the baker loads the rack trolleys and loads them into the system; everything else runs automatically. An AI-supported process logic recognises the prepared baked goods and controls the rest of the process independently. The system selects the appropriate baking programme, preheats the oven, opens the door, moves the trolley into position and, once the baking time has elapsed, moves it to a free parking position. This ensures consistent results and high-quality baked goods, even in stressful situations. If a proving cabinet and a freezer compartment are integrated, the entire process can run without any manual intervention.

Atollspeed AS301 moves to the cloud

With the Atollspeed AS301, the group has also brought the latest generation of its high-speed ovens to Stuttgart. The combination of convection heat and microwave technology not only cooks snacks, but also complete meals – from breakfast omelettes to burgers and goulash – in a matter of seconds or a few minutes. A new feature in Stuttgart is connectivity: Using the cloud-based CloudEA-TS platform, operators manage their entire fleet of appliances, keep track of the status of each oven and create appropriate user roles. Baking programmes, product groups and complete programme sets are created in the editor and can be distributed from there to specific appliances or to all branches. Additional operating instructions, for example on turning chips or other steps in the process, are displayed directly on the appliance and help to ensure safe and standardised preparation – particularly in establishments with a high staff turnover. In addition to its tried-and-tested high-speed technology, the AS301 offers new features for greater safety, durability and ease of use. These include an optimised baking chamber, a new baking tray and a door safety catch for use whilst the appliance is in operation. The new stainless steel handle is a highlight not only in terms of its appearance, but also in terms of its feel and hygiene. In addition, the optional rail with protective mat provides storage space and integrates the Atollspeed even more seamlessly into the kitchen décor.

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About WIESHEU Group

Since 2023, the WIESHEU Group has united the companies WIESHEU GmbH, WACHTEL ABT GmbH, Atollspeed Europe GmbH, WINNOVATION GmbH and CoBa AfterSales. With over 150 years of market and technology expertise, the group is committed to developing, selling and servicing innovative, professional bakery equipment, from kiosks and bakeries to artisanal production and the food retail sector. With an annual production of over 10,000 ovens "made in Germany", the WIESHEU Group operates internationally and supports baking businesses with its comprehensive range of products and services, helping them to offer their customers the highest quality baked goods.

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