

# E3

# Maximum baking capacity



More output  
for more turnover  
in store



# More output More efficiency

The E3 features the largest baking capacity in its category of in-store ovens. A maximum capacity of 18 trays and state-of-the-art technology ensure more output, a high level of quality and continuously good baking results.



## Space saver

6 trays in the E3 S and up to 12 trays in the E3 L



## Loading system

Efficient preparation with optional loading system



## Baking capacity + 20%\*

Fewer baking cycles with the same output



## Wtouch

No training time and easily adapted to different users



## E3 door

Short oven door for more flexibility, also with the reversible door opening



## Cleaning

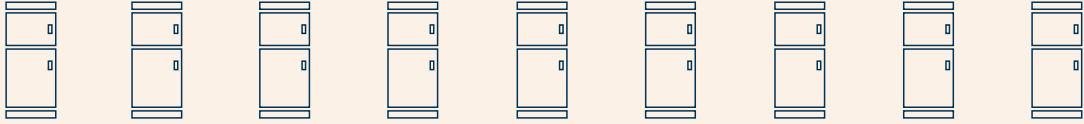
ProClean automatic cleaning system – with optional annual supply. The inside of the door can be opened easily without tools – for a crystal-clear view.

\* E3 SL (6 + 12 trays) compared to Euromat 64 SL (5 + 10 trays)

# Saving resources

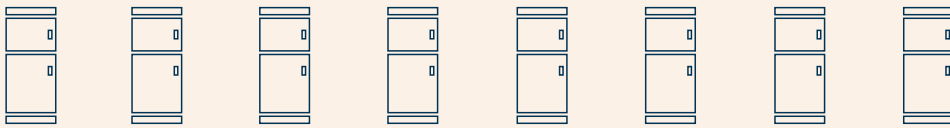
# Saving costs

**Euromat 64 SL**  
(5+10 trays)



9 baking cycles = 135 trays

**E3 SL**  
(6+11 trays)

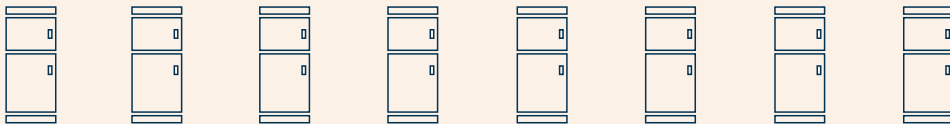


8 baking cycles = 136 trays



MORE TIME FOR ACTIVE SALES

**E3 SL**  
(6+12 trays)



8 baking cycles = 144 trays



MORE TIME FOR ACTIVE SALES

BAKING TIME

TIME SAVING PER DAY/  
STORE: APPROX. 30 MIN.

## Saving energy

- ✓ Energy-saving LED lights (approx. 50,000 working hours)
- ✓ Automatic load detection and baking parameter adaptation
  - ✓ Constant baking quality
  - ✓ Reduced energy consumption
  - ✓ Higher process reliability



**Strong focus**



Optimised energy footprint due to improved thermal insulation



Lower energy consumption per baked item



E3 SL



E3 SL with loading system



E3 S vario with base frame



E3 L with prover or with base frame



## Additional features

+ Load detection	IBC (Intelligent Baking Control) improves quality and saves energy	
+ Oven loading	Loading system	
+ Networking solution	Wnet	
+ Reduced heating capacity	S: 6 kW	L: 12 kW
+ Cleaning system	ProClean365 – fully automated cleaning system with an annual supply	

## Technical details

	E3 S	E3 L
Tray dimensions (mm)	600 × 400	600 × 400
Number of trays	5 / 6	9 / 11 / 12
Tray distance (mm)	96 / 80	96 / 80 / 73
Number of trays, loading system	6	11 / 12
Tray distance, loading system (mm)	80	80 / 73
External dimensions, SL baking station (W × D × H in mm)*	Overall 930 × 1155 × 2165 incl. steam reducer, pipes and base frame	
External dimensions (W × D × H in mm)	930 × 1085 × 700	930 × 1085 × 1100
Weight of SL baking station*	Overall approx. 858 lbs incl. steam reducer, pipes and base frame	
Weight*	132 kg	182 kg
Connection values		
— Power supply	1 × 400 V / socket / CEE	1 × 400 V / socket / CEE
— Fuse	3 × 16 A	3 × 32 A
— Frequency	50 Hz – 60 Hz	50 Hz – 60 Hz
— Power consumption	13,6 A	27,0 A
— Connected load	9,4 kW	18,7 kW
Water pressure (kPa)	150 – 600	150 – 600
Water connection	¾" external thread	¾" external thread

\* Weight and external dimensions may vary depending on the station version.



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