

WIESHEU

Minimat



The small in-store
baking oven for big
baking tasks



Small size, great performance



Application

The smallest convection oven from WIESHEU requires minimum space. With the optional water reservoir, it is also suitable for mobile use.



Pipe steaming

Fast steam generation with the correct steam volume.



Loading

Fast loading with three or five trays per chamber with sideways insertion.



230 V

The in-store oven with 230 V connection (for Minimat 43 S).



Flow conditions

Intelligent control with a right/left rotation fan for consistent baking results.



Operation

The Minimat can be operated easily and safely after only a short instruction.



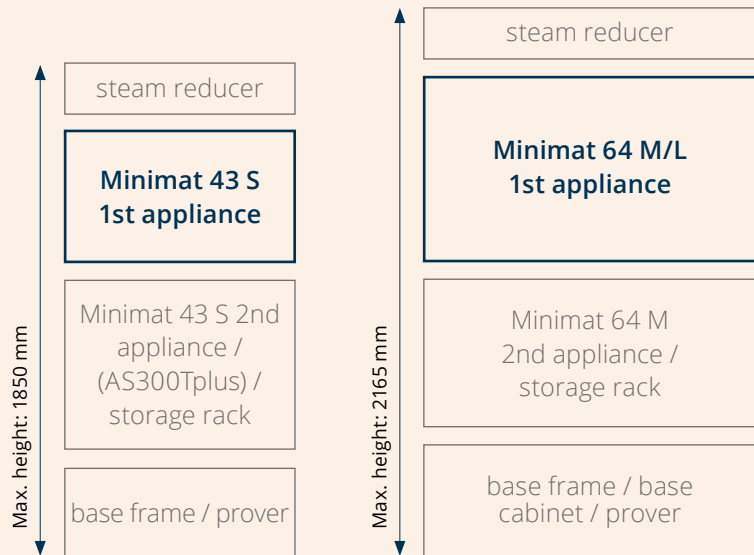
Installation

The in-store oven can be used flexibly. Its strength is fitting into small spaces. Thanks to the safety lock, it can even be placed in areas with customers.

Accessories

How to configure Minimat?

The blue modules are mandatory.
The grey modules can be selected as needed.



Additional features

+ Fan wheel	with one or two fan speeds
+ Water supply	reservoir or plumbed-in water connection
+ Door	right or left opening
+ Safety	safety door locking for placement in areas with customers
+ Modular design	capacity expansion possible at any time

Manual controller



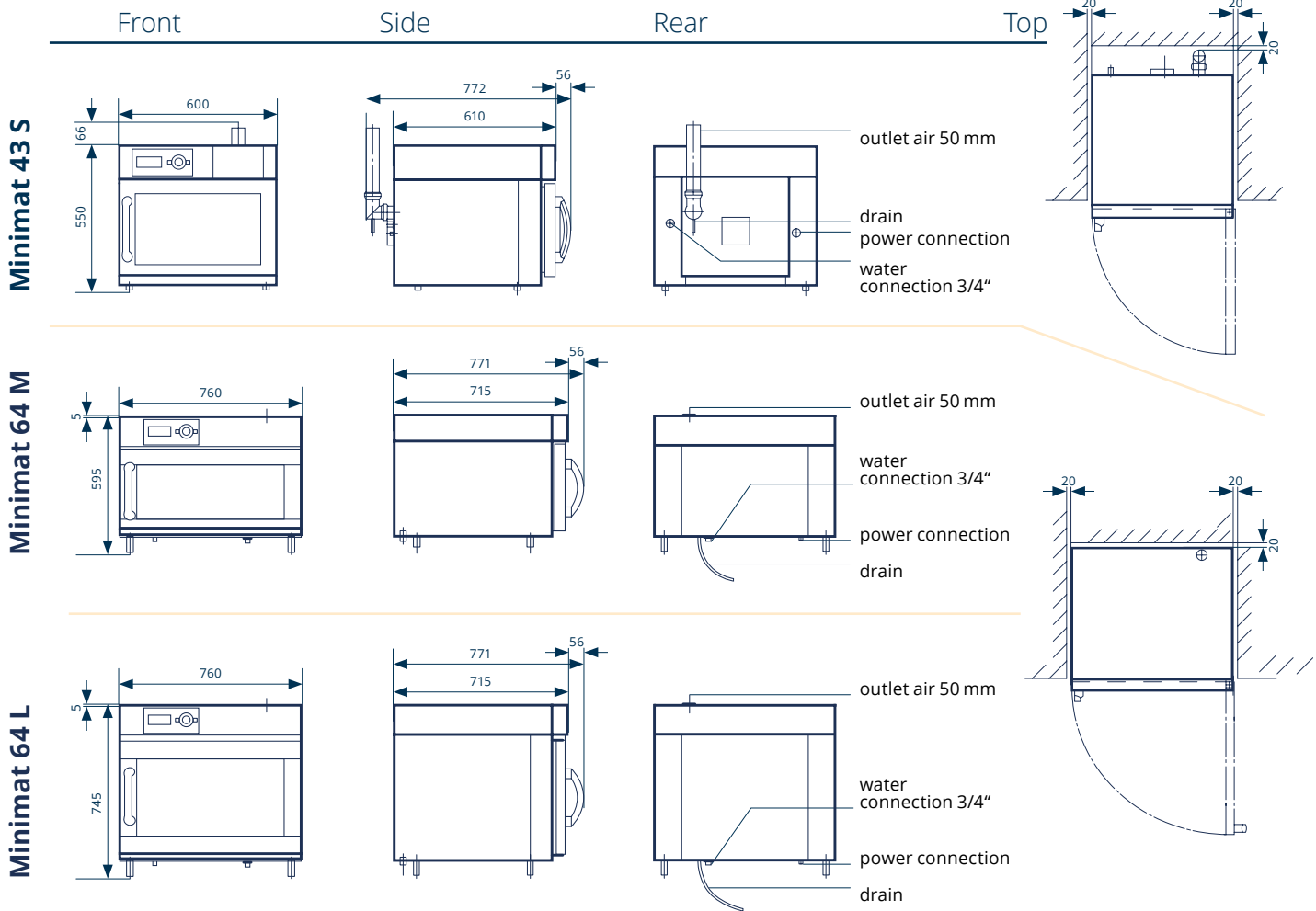
- ✓ On/off button
- ✓ Manual steaming button
- ✓ Rotary knob for timer
- ✓ Rotary knob for temperature setting
- ✓ Version: horizontal

Comfort controller



- ✓ Glass front plate with slider as touch field
- ✓ 3.2" screen diagonal
- ✓ 32 programs, each with 20 steps
- ✓ Pre-programmable auto start
- ✓ 2 languages
- ✓ Programming via USB port

Dimensions & technical details



Subject to technical changes.

	Minimat 43 S	Minimat 64 M	Minimat 64 L
Number of layers of trays x tray dimensions (mm)	3 x 440 x 350	3 x 600 x 400	5 x 600 x 400
Tray distance (mm)	85	85	80
External dimensions with pipework (W x D x H in mm)	600 x 772 x 550*	760 x 771 x 595	760 x 771 x 745
Power requirements			
— Mains	230 V 1 / N / PE	400 V 3 / N / PE	400 V 3 / N / PE
— Frequency	50 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
— Power consumption	13.5 A	7,7 A	11.3 A
— Connected load	3.1 kW	5,3 kW	7.8 kW
Weight (kg) / with reservoir	52 / 54	70 / 71.5	89.5 / 91
Water pressure (kPa)	150 – 250	150 – 250	150 – 250

* Capacity of baking product per tray (e.g. rolls): 15 with fresh dough, 18 with pre-baked dough.

Version 1



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WIESHEU

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