

**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 or 64 M).



## 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.



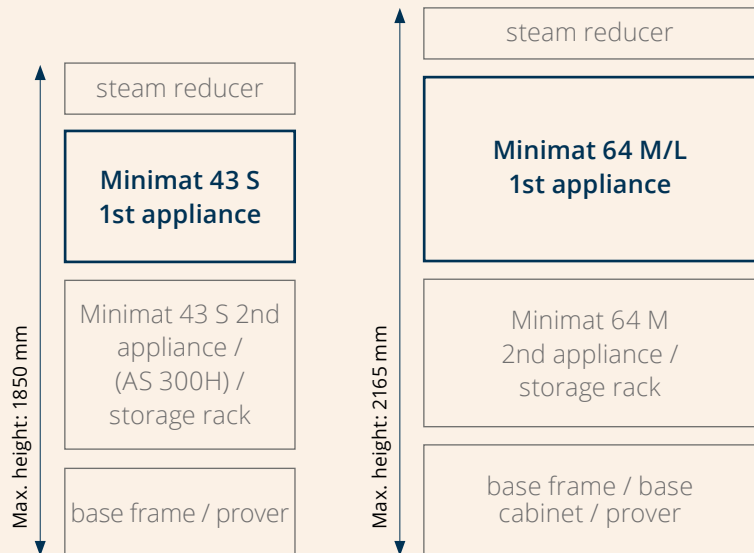
## Installation

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



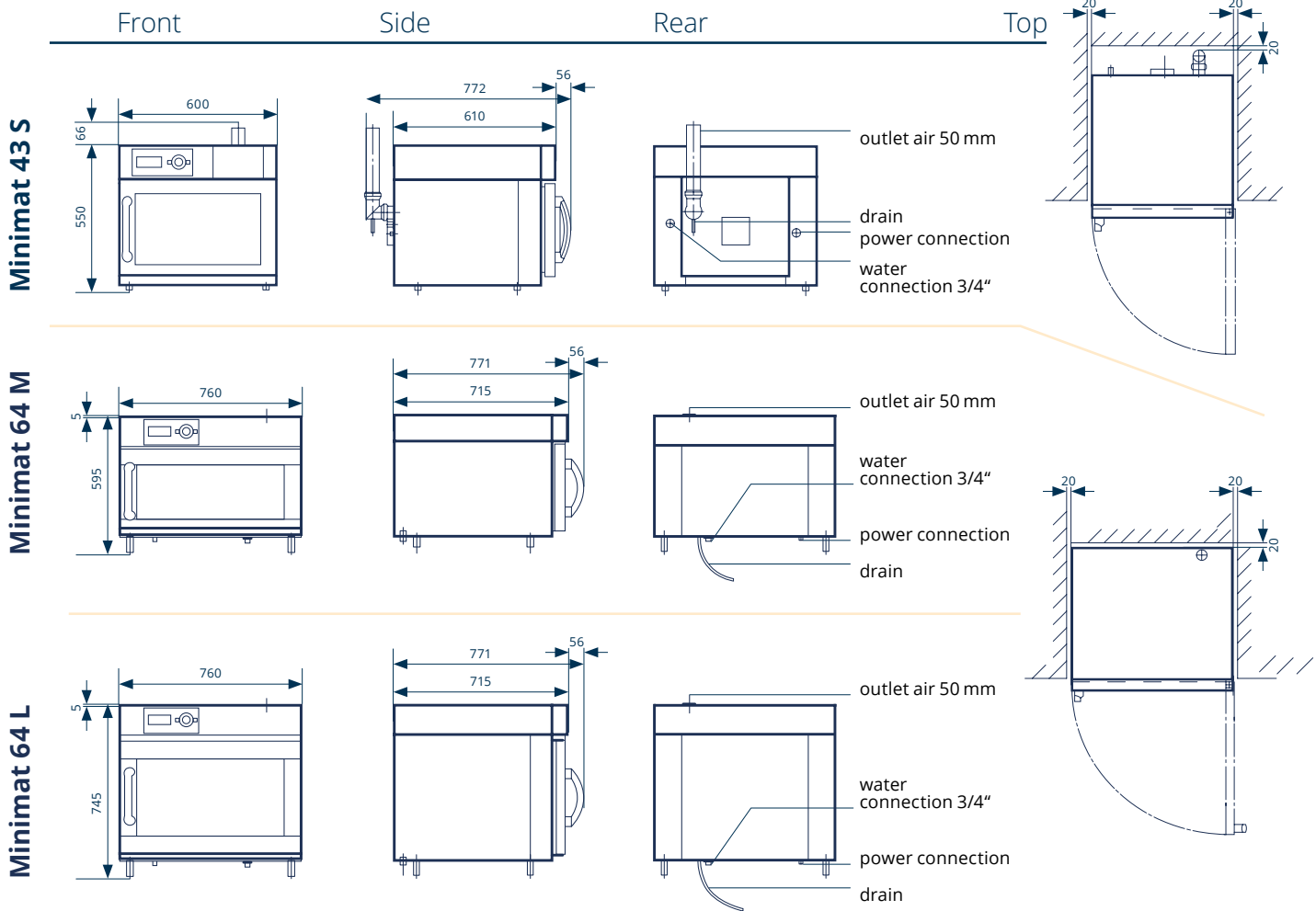
- ✓ On/off button
- ✓ Manual steaming button
- ✓ Rotary knob for timer
- ✓ Rotary knob for temperature setting
- ✓ Version: horizontal

## 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 or 230 V 1 / 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 (400 V) / 14,3 A (230 V)	11.3 A
— Connected load	3.1 kW	5,3 kW (400 V) / 3,3 kW (230 V)	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.



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