

WIESHEU



More space.
More turnover.

The oven with
maximum baking capacity

E3

E3

The oven with maximum baking capacity

- **Uniform baking quality with optimized energy balance**
- **Easy handling**
- **Intelligent and functional design**

More trays, same footprint:

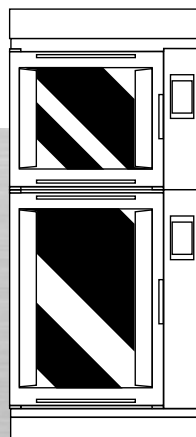
The E3 convection oven from WIESHEU sets new standards for baking-chamber capacity and functional design. Now, you need fewer baking processes for the same output of baked goods.

Preserve resources, save costs:

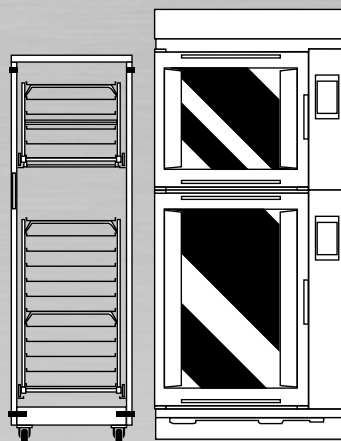
The optimised insulation and 3-glass pane technology ensure that the energy remains precisely where it belongs – inside the oven. Right- or left-hand door? No problem. The flexible E3 door can be changed on-site.

Technical data / requirements

- Networkable full touch control system with colour display
- LED communication system
- Automatic cleaning system (optional ProClean365 with annual stock)
- Automatic load detection and energy-saving tool IBC
- Trays or loading system
- Number of trays: E3 S: 6
E3 L: 11
- External dimensions: E3 S: W 930 x D 1085 x H 700 mm
E3 L: W 930 x D 1085 x H 1100 mm



E3 SL



E3 SL
with loading

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#retailpartner

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