

E3

The oven with maximum baking capacity

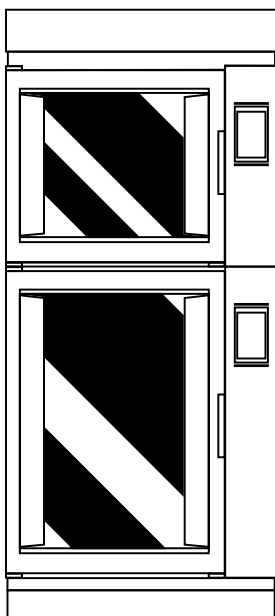
- ✓ Uniform baking quality with optimized energy balance
- ✓ Easy handling
- ✓ Intelligent and functional design



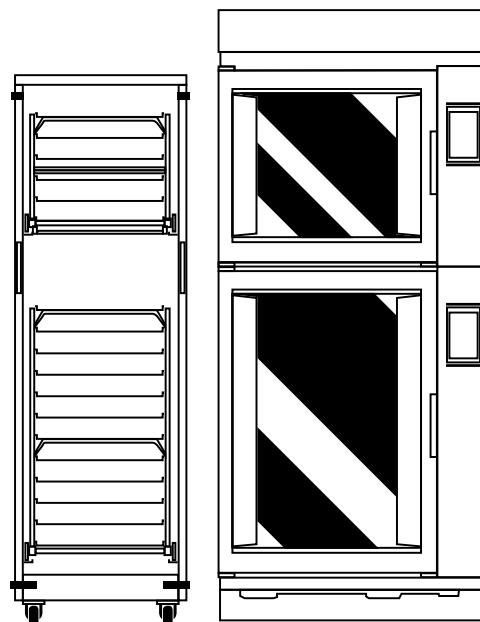
THE E3

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.



E3 SL



E3 SL with loading system

STANDARD EQUIPMENT	OPTIONS
Networkable "Wtouch" full touch control system with colour display	Automatic load detection and energy-saving tool IBC
LED lighting (approx. 50,000 working hours) LED communication system	
ProClean cleaning system	Fully automatic ProClean365 cleaning system with one year's supply
Reset button and USB interface	Floating signal output
Pipe steam injection	Wnet oven networking system
Clockwise/anti-clockwise rotating fan 8 fan speeds	

TECHNISCHE DETAILS

	E3 S Item No. X4000	E3 L Item. No. X4200
Number of racks	6	11
Tray dimensions (mm)	600 x 400	600 x 400
Tray spacing	80	80
External dimensions (W x D x H in mm)	930 x 1085 x 700	930 x 1085 x 1100
Power connections	1x 400 V / 50 HZ / 16 A Socket/CEE	1x 400 V / 50 HZ / 32 A Socket/CEE
Fuse	3 x 16 A	3 x 32 A
Current consumption	13,6 A	27,0 A
Connected load	9,4 kW	18,7 kW
Water connection	¾" male thread	¾" male thread
Weight (depending on equipment)	122 kg	166 kg
Water pressure (kPA)	150 - 600	150 - 600

We reserve the right to make technical changes

CONTACT

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