

# WIESHEU



## Ebo deck oven

Original Installation Guide and Operating Instructions

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This guide is an integral part of the product and must be kept in close proximity to the machine, and stored such that it is easily accessible for operating personnel at all times. Everybody who works with the machine must have completely read and understood the operation manual before commencing work.

## 1. About the Operating manual

The equipment is a machine in the sense of Machine Directive 2006/42/EC.

This operating manual provides information on intended and safe operation and contains important instructions on how to operate the device safely, appropriately, and economically. **Depending on the model, the illustrations may differ from the product.**

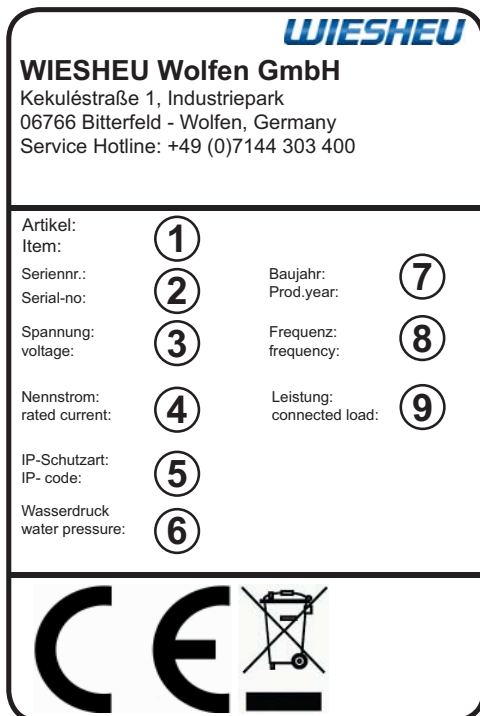
Observing these instructions will help:

to avoid danger, to optimise and speed up work processes, to reduce downtimes and repairs and to increase the device's reliability and extend its service life.

### 1.1. Device type/type plate

This documentation applies to the following device types and their options:

<b>Ebo 64 S</b>	<b>Item number X1505</b>
<b>Ebo 64 M</b>	<b>Item number X1605</b>
<b>Ebo 64 L</b>	<b>Item number X1705</b>
<b>Ebo 68 S</b>	<b>Item number X1525</b>
<b>Ebo 68 M</b>	<b>Item number X1625</b>
<b>Ebo 68 L</b>	<b>Item number X1725</b>
<b>Ebo 86 S</b>	<b>Item number X1530</b>
<b>Ebo 86 M</b>	<b>Item number X1630</b>
<b>Ebo 86 L</b>	<b>Item number X1730</b>
<b>Ebo 124 S</b>	<b>Item number X1540</b>
<b>Ebo 124 M</b>	<b>Item number X1560</b>
<b>Ebo 128 S</b>	<b>Item number X1640</b>
<b>Ebo 128 M</b>	<b>Item number X1660</b>
<b>Ebo 128 S</b>	<b>Item number X1561</b>
<b>Ebo 128 M</b>	<b>Item number X1661</b>



Item	Designation
1	Type
2	Serial number
3	Voltage (V)
4	Rated current (A)
5	IP protection class
6	Water pressure (kPa)
7	Construction year-month
8	Frequency (N/Hz)
9	Output (kW)

The type plate contains the most important information about the device. The type plate is located on the right- or left-hand side of the device (depending on the model).

## 1.2. Declaration of Conformity

### as defined by the European Machinery Directive 2006/42/EC

The manufacturer

WIESHEU Wolfen GmbH  
Kekuléstraße 1  
06766 Wolfen, Germany

hereby declares that the devices named below and marketed by us comply in terms of design and construction with the requirements set out in Machine Directive 2006/42/EC

WIESHEU GmbH is also in conformity with the provisions of the following EU Directives:  
EC Directive on Electromagnetic Compatibility (2004/108/EC)

Any modifications to the device without our prior approval shall void this declaration.

#### Product line

Appliance type as described in the operating manual

#### Deck oven

Ebo 64 S 400V 50/60Hz  
Ebo 64 M 400V 50/60Hz  
Ebo 64 L 400V 50/60Hz  
Ebo 68 S 400V 50/60Hz  
Ebo 68 M 400V 50/60Hz  
Ebo 68 L 400V 50/60Hz  
Ebo 86 S 400V 50/60Hz  
Ebo 86 M 400V 50/60Hz  
Ebo 86 L 400V 50/60Hz  
Ebo 124 S 400V 50/60Hz  
Ebo 124 M 400V 50/60Hz  
Ebo 128 S 400V 50/60Hz  
Ebo 128 M 400V 50/60Hz  
Ebo 128 S 200V - 230V 50/60Hz  
Ebo 128 M 200V - 230V 50/60Hz

Item No.

X1505, X1605, X1705  
X1525, X1625, X1725  
X1530, X1630, X1730  
X1540, X1560  
X1640, X1660  
X1561, X1661

Serial number

As specified on the type plate

Name and address of the Documentation Officer

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Bitterfeld - Wolfen, 28.05.2013

The Management of WIESHEU GmbH and WIESHEU Wolfen GmbH

## **2. Product Description**

### **2.1. Function/overview**

Using the WIESHEU oven, it is possible to heat and bake commercial bakeable goods.

### **2.2. Intended Use**

The device is technical equipment. It is not intended for use in the home.

The device is designed exclusively for baking commercial bakeable goods.

The device is intended for indoor use only.

Optional enhancements or modifications to the device must only be implemented in designs approved by WIESHEU GmbH.

Any other enhancements and/or modifications to the device are not permitted.

Any other usage extending beyond this is not regarded as intended usage.

WIESHEU GmbH is not liable for damages resulting from such unintended use.

### **2.3. Foreseeable misuse**

The device is not suitable for installation or use in the food retail sector.

The device is not intended to be located in cold stores. Complete functionality can only be guaranteed at temperatures of a minimum of +8 and a maximum of +40 °C.

The device is not intended for use on ships or outdoors.

The device is not intended for drying or curing objects.

The device is not suitable for heating liquids or food which will liquefy.

### **2.4 Liability**

The customer and operating personnel are obliged to observe the instructions in the operating manual.

The general and regional accident prevention guidelines from the responsible trade associations must be complied with.

Die WIESHEU GmbH assumes no liability for damage which occurs as a result of incorrect or negligent operation, baking with the wrong operating parameters, servicing or maintenance or non-intended use. This also applies to changes, enhancements and modifications to the baking station. In these cases any factory guarantee will become null and void.

Only use spare parts approved by the manufacturer.

Die WIESHEU GmbH assumes no liability for damage which results from non-approved spare parts.

## 2.5. Technical specifications

The maximum number of trays the appliance can hold is specified in the technical specifications. Regardless of the number of trays indicated, the device can be operated with fewer trays. The settings of the baking parameters should be adjusted accordingly when required.

The maximum loading weight of 5 kg per 600 x 400 mm tray and 10 kg per 600 x 800 mm tray must not be exceeded.

Item No.		X1505	X1605	X1705
Appliance designation		Ebo 64 S	Ebo 64 M	Ebo 64 L
Designation		Oven	Oven	Oven
Version		400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door	Folding door
Door option		-----	-----	-----
Steam		Vapour apparatus	Vapour apparatus	Vapour apparatus
Width	mm	930	930	930
Depth	mm	958	958	958
Height	mm	300	350	450
Weight	kg	88	91	160
Number of chambers		1	1	2
Number of shelves		-----	-----	-----
Size of shelves	mm	600 x 400	600 x 400	600 x 400
Fuse	A	3 x 16	3 x 16	3 x 16
Current consumption	A	5.1	5.2	10.3
Chamber heating	kW	2.6	2.7	5.4
Heating DE	kW	0,75	0,75	2 x 0,75
Connected load	kW	3.5	3.6	7.1
Heating	kW	-----	-----	-----
Heating of cascade	kW	-----	-----	-----
Motor	kW	-----	-----	-----
Protection class code	IP	X3	X3	X3
Temperature range	°C	30 - 280	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60	30 - 60
Water connection	"	3/4	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----	-----
Exhaust connection Ø	mm	50	50	2 x 50
Condensate connection Ø	mm	15	15	2 x 15
Workplace-specific noise emission value	dB (A)	-----	-----	-----

## 2.5. Technical specifications

Item No.		X1505	X1605	X1705
Appliance designation		Ebo 64 S STIR	Ebo 64 M STIR	Ebo 64 L STIR
Designation		Oven	Oven	Oven
Version		400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door	Folding door
Door option		-----	-----	-----
Steam		Vapour apparatus	Vapour apparatus	Vapour apparatus
Width	mm	930	930	930
Depth	mm	958	958	958
Height	mm	300	350	450
Weight	kg	88	91	160
Number of chambers		1	1	2
Number of shelves		-----	-----	-----
Size of shelves	mm	600 x 400	600 x 400	600 x 400
Fuse	A	3 x 16	3 x 16	3 x 16
Current consumption	A	5,7	5,8	11,3
Chamber heating	kW	3	3,1	6,2
Heating DE	kW	0,75	0,75	2 x 0,75
Connected load	kW	3,9	4	7,8
Heating	kW	-----	-----	-----
Heating of cascade	kW	-----	-----	-----
Motor	kW	-----	-----	-----
Protection class code	IP	X3	X3	X3
Temperature range	°C	30 - 280	30 - 280	30 - 280
Ambient temperature	°C	(+ )10 - (+ )35	(+ )10 - (+ )35	(+ )10 - (+ )35
Ambient humidity	%rH	30 - 60	30 - 60	30 - 60
Water connection	"	3/4	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----	-----
Exhaust connection Ø	mm	50	50	2 x 50
Condensate connection Ø	mm	15	15	2 x 15
Workplace-specific noise emission value	dB (A)	-----	-----	-----

## 2.5. Technical specifications

Item No.		X1525	X1625	X1725
Appliance designation		Ebo 68 S	Ebo 68 M	Ebo 68 L
Designation		Oven	Oven	Oven
Version		400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door	Folding door
Door option		-----	-----	-----
Steam		Vapour apparatus	Vapour apparatus	Vapour apparatus
Width	mm	930	930	930
Depth	mm	1358	1358	1358
Height	mm	300	350	450
Weight	kg	126	129	215
Number of chambers		1	1	1
Number of shelves		-----	-----	-----
Size of shelves	mm	600 x 800	600 x 800	600 x 800
Fuse	A	3 x 16	3 x 16	3 x 16
Current consumption	A	8.1	8.4	15
Chamber heating	kW	3.9	4.1	7.2
Heating DE	kW	1,5	1,5	2 x 1,5
Connected load	kW	5.6	5.8	10.4
Heating	kW	-----	-----	-----
Heating of cascade	kW	-----	-----	-----
Motor	kW	-----	-----	-----
Protection class code	IP	X3	X3	X 3
Temperature range	°C	30 - 280	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60	30 - 60
Water connection	"	3/4	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----	-----
Exhaust connection Ø	mm	50	50	50
Condensate connection Ø	mm	15	15	2 x 15
Workplace-specific noise emission value	dB (A)	-----	-----	-----



## 2.5. Technical specifications

Item No.		X1525	X1625
<b>Appliance designation</b>		<b>Ebo 68 S STIR</b>	<b>Ebo 68 M STIR</b>
<b>Designation</b>		<b>Oven</b>	<b>Oven</b>
Version		400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door
Door option		-----	-----
Steam		Vapour apparatus	Vapour apparatus
Width	mm	930	930
Depth	mm	1358	1358
Height	mm	300	350
Weight	kg	126	129
Number of chambers		1	1
Number of shelves		-----	-----
Size of shelves	mm	600 x 800	600 x 800
Fuse	A	3 x 16	3 x 16
Current consumption	A	8.8	9,3
Chamber heating	kW	4,5	4,7
Heating DE	kW	1,5	1,5
Connected load	kW	6,1	6,4
Heating	kW	-----	-----
Heating of cascade	kW	-----	-----
Motor	kW	-----	-----
Protection class code	IP	X3	X3
Temperature range	°C	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60
Water connection	"	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----
Exhaust connection Ø	mm	50	50
Condensate connection Ø	mm	15	15
Workplace-specific noise emission value	dB (A)	-----	-----

## 2.5. Technical specifications

Item No.		X1530	X1630	X1730
Appliance designation		Ebo 86 S	Ebo 86 M	Ebo 86 L
Designation		Oven	Oven	Bakingoven
Version		400V 50/60 Hz	400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door	Folding door
Door option		-----	-----	-----
Steam		Vapour apparatus	Vapour apparatus	Vapour apparatus
Width	mm	1130	1130	1130
Depth	mm	1158	1158	1158
Height	mm	300	350	450
Weight	kg	130	137	212
Number of chambers		1	1	2
Number of shelves		-----	-----	-----
Size of shelves	mm	600 x 800	600 x 800	600 x 800
Fuse	A	3 x 16	3 x 16	3 x 16
Current consumption	A	8.5	8.5	15.6
Chamber heating	kW	4.2	4.2	7.6
Heating DE	kW	1,5	1,5	2 x 1,5
Connected load	kW	5.85	5.85	10.8
Heating	kW	-----	-----	-----
Heating of cascade	kW	-----	-----	-----
Motor	kW	-----	-----	-----
Protection class code	IP	X3	X3	X3
Temperature range	°C	30 - 280	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60	30 - 60
Water connection	"	3/4	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----	-----
Exhaust connection Ø	mm	50	50	2 x 50
Condensate connection Ø	mm	15	15	2 x 15
Workplace-specific noise emission value	dB (A)	-----	-----	-----

## 2.5. Technical specifications

Item No.		X1530	X1630
<b>Appliance designation</b>		<b>Ebo 86 S STIR</b>	<b>Ebo 86 M STIR</b>
<b>Designation</b>		<b>Oven</b>	<b>Oven</b>
Version		400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door
Door option		-----	-----
Steam		Vapour apparatus	Vapour apparatus
Width	mm	1130	1130
Depth	mm	1158	1158
Height	mm	300	350
Weight	kg	130	137
Number of chambers		1	1
Number of shelves		-----	-----
Size of shelves	mm	600 x 800	600 x 800
Fuse	A	3 x 16	3 x 16
Current consumption	A	9	9
Chamber heating	kW	4,7	4,7
Heating DE	kW	1,5	1,5
Connected load	kW	6,25	6,25
Heating	kW	-----	-----
Heating of cascade	kW	-----	-----
Motor	kW	-----	-----
Protection class code	IP	X3	X3
Temperature range	°C	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60
Water connection	"	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----
Exhaust connection Ø	mm	50	50
Condensate connection Ø	mm	15	15
Workplace-specific noise emission value	dB (A)	-----	-----

## 2.5. Technical specifications

Item No.		X1540	X1640
Appliance designation		Ebo 124 S	Ebo 124 M
Designation		Oven	Oven
Version		400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door
Door option		-----	-----
Steam		Vapour apparatus	Vapour apparatus
Width	mm	1530	1530
Depth	mm	1120	1120
Height	mm	320	355
Weight	kg	148	150
Number of chambers		1	1
Number of shelves		-----	-----
Size of shelves	mm	2 x 600 x 400	2 x 600 x 400
Fuse	A	3 x 16	3 x 16
Current consumption	A	11	11
Chamber heating	kW	4.8	4.8
Heating DE	kW	2.4	2.4
Connected load	kW	7.35	7.35
Heating	kW	-----	-----
Heating of cascade	kW	-----	-----
Motor	kW	-----	-----
Protection class code	IP	X3	X3
Temperature range	°C	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60
Water connection	"	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----
Exhaust connection Ø	mm	80	80
Condensate connection Ø	mm	15	15
Workplace-specific noise emission value	dB (A)	-----	-----

## 2.5. Technical specifications

Item No.		X1560	X1660
<b>Appliance designation</b>		<b>Ebo 128 S</b>	<b>Ebo 128 M</b>
<b>Designation</b>		<b>Oven</b>	<b>Oven</b>
Version		400V 50/60 Hz	400V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door
Door option		-----	-----
Steam		Vapour apparatus	Vapour apparatus
Width	mm	1530	1530
Depth	mm	1520	1520
Height	mm	320	355
Weight	kg	208	210
Number of chambers		1	1
Number of shelves		-----	-----
Size of shelves	mm	2 x 600 x 800	2 x 600 x 800
Fuse	A	3 x 16	3 x 16
Current consumption	A	15.2	15.2
Chamber heating	kW	7.2	7.2
Heating DE	kW	2.6	2.6
Connected load	kW	9.9	9.9
Heating	kW	-----	-----
Heating of cascade	kW	-----	-----
Motor	kW	-----	-----
Protection class code	IP	X3	X3
Temperature range	°C	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60
Water connection	"	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----
Exhaust air connection Ø	mm	80	80
Condensate connection Ø	mm	15	15
Workplace-specific noise emission value	dB (A)	-----	-----

## 2.5. Technical specifications

Item No.		X1561	X1661
Appliance designation		Ebo 128 S	Ebo 128 M
Designation		Oven	Oven
Version		200 V - 230 V 50/60 Hz	200 V - 230 V 50/60 Hz
Control unit		Classic Comfort Exclusive	Classic Comfort Exclusive
Door		Folding door	Folding door
Door option		-----	-----
Steam		Vapour apparatus	Vapour apparatus
Width	mm	1530	1530
Depth	mm	1520	1520
Height	mm	320	355
Weight	kg	208	210
Number of chambers		1	1
Number of shelves		-----	-----
Size of shelves	mm	2 x 600 x 800	2 x 600 x 800
Fuse	A	3 x 32	3 x 32
Current consumption	A	22.9 - 27.5	22.9 - 27.5
Chamber heating	kW	5.5 - 7.8	5.5 - 7.8
Heating DE	kW	2.4 - 3.5	2.4 - 3.5
Connected load	kW	8 - 11.5	8 - 11.5
Heating	kW	-----	-----
Heating of cascade	kW	-----	-----
Motor	kW	-----	-----
Protection class code	IP	X3	X3
Temperature range	°C	30 - 280	30 - 280
Ambient temperature	°C	(+)10 - (+)35	(+)10 - (+)35
Ambient humidity	%rH	30 - 60	30 - 60
Water connection	"	3/4	3/4
Water pressure	kPa	150 - 600	150 - 600
Waste water connection: Ø	mm	-----	-----
Exhaust air connection Ø	mm	80	80
Condensate connection Ø	mm	15	15
Workplace-specific noise emission value	dB (A)	-----	-----

## 2.6. Risk of injury / residual risks

This device has been produced by the manufacturer according to the latest standard of technology. All devices that leave the factory have been subjected to thorough testing. Nevertheless, if the appliance is used improperly, hazards to life and limb of the user or a third party may result, or the baking station or other assets may be damaged.

General safety instructions are summarized in this chapter. Specific safety instructions are described in the sections where operators are directly confronted with risks.

The following safety instructions must be understood as a supplement to the pre-existing applicable national accident prevention guidelines and laws.

Existing accident prevention guidelines and laws must be adhered to in any case.

All appliances must be installed categorically in accordance with the valid, local safety regulations.

### 2.6.1 Obligation of the customer


The customer is obliged to only allow people to work with the device who are acquainted with the fundamental instructions regarding work safety and accident prevention and have been instructed in handling the device.

The youth work protection act (Jugendarbeitsschutzgesetz) and the EU Directive 97/33/EG are to be observed and complied with.


### 2.6.2 Obligation of the staff

Everybody who works with the device is obliged to have completely read and understood the operation manual before starting work. The persons confirm this by their signature.

### 2.6.3 Danger of fire/explosion

	<b>WARNING</b>
	<b>Danger of fire!</b> Elect. overload. The fuse protection of the plug socket must be ensured!

There is a danger of fire if the device overloads electrically. The fuse protection of the plug socket must be ensured.


	<b>WARNING</b>
	<b>Danger of fire!</b> Do not attach any foil, paper or stickers to the device!

Do not attach foil, paper, stickers etc. to the device. Remove all protective sheeting from the device before initial commissioning. Do not store items or foreign objects in, on, or near the device.


	<b>HAZARD</b>
	<b>Danger of explosion!</b> No explosive items in the device!

Never heat explosive goods!


## 2.6.4. Danger due to contact with electricity

	<b>HAZARD</b>
	<b>Electrical contact!</b> Danger of electrocution!

The electrical connection and any work on the electrical equipment of the device must only be carried out by an electrician trained in the workings of this particular product, and in full compliance with industry standards and regulations.


	<b>HAZARD</b>
	<b>Electrical contact!</b> Protect all electrical assemblies against moisture and dust!

Protect all electrical assemblies against wet, moisture and dust. Important functions, e.g. safety circuits can fail and lead to people being injured and appliance parts being damaged.


	<b>WARNING</b>
	<b>Technical damage!</b> Remove the mains plug if damaged!

Only use the device when it is in technically perfect condition. Before starting work, check the device for damage. All parts must be correctly assembled and fulfil all conditions to ensure problem-free operation.


## 2.6.5. Risk of burning

	<b>WARNING</b>
	<b>Risk of burns!</b> Caution on a hot device, there is hot steam!

Hot steam exits through the exhaust connection on the back of the device. Set the device up such that no personal injury or material damage can occur as a result of exiting steam. Shut off the construction-side water supply immediately if the solenoid valve is defective, or if the steam injection valve is permanently open. Any other operation is prohibited as there is a risk of burns from hot steam.

	<b>WARNING</b>
	<b>Risk of burns!</b> Do not open the door while the program is running.


Do not open the door while the program is running. There is a danger of being burnt by hot liquids and steam.

	<b>HAZARD</b>
	<b>Danger of burns!</b> Do not put any liquids in the device!

To prevent scalding from heated liquids, do not push containers into the device with liquids or with food that will liquefy when heated.



## 2.6.6. Water damage

	<b>CAUTION</b>
	<b>Water damage!</b> Shut off the water supply after operation of oven!

The water tap installed by the customer near the device may only be turned on if the device is running and must be turned off again afterwards. The flow pressure of the water may not exceed the pressure stated on the type plate. If necessary, a pressure regulator must be installed by the customer.


## 2.6.7. General risk of accidents

	<b>CAUTION</b>
	<b>Risk of injury!</b> Observe the general regulations for accident prevention!

Comply with the general accident prevention regulations (UVV) when working with and on the device.

## 3. Transportation and setup

### 3.1. Transporting the device/combined unit


	<b>CAUTION</b>
	<b>Do not tip!</b> The device must only be transported in an upright position.

It is advisable to transport the device or the combined installation in the horizontal position. If it proves necessary to dismantle the devices from the combined installation to transport them in the vertical position, you must observe and comply with the information in the chapter entitled „Mounting/dismounting the combined installation“.

The device or combined unit must be packed on a transport pallet. The transport pallet can be driven underneath using a lifting truck.

	<b>CAUTION</b>
	<b>Danger of tilting!</b> The pallet must be securely positioned on the lifting truck.

When transporting on a pallet, it is important to ensure that the lifting truck is completely underneath the pallet. Secure the pallet with the combined installation onto the lifting truck prior to lifting. Use a suitable lashing strap.

	<b>WARNING</b>
	<b>Crushing and impact dangers!</b> Do not step under suspended loads!

Do not stand under or reach under raised, suspended loads!



The device may be moved in conjunction with the combined installation by a maximum distance of three metres for servicing, maintenance and cleaning purposes.  
Only transport the combined installation in conjunction with the transport pallet and with a suitable lifting truck.

Transport the entire combined installation to the location and position of assembly.  
If the combined installation cannot be transported to the premises in its entirety, it is necessary to dismantle the individual units from the combination. Unpack the combined installation.  
When unpacking the appliance, comply with all the instructions in the chapter „Unpacking“.

### 3.2. Unpacking the device/combined installation



The device's door is made of glass and there is a risk of glass breakage. Carefully check for any glass damage when unpacking and wear appropriate protective gloves to prevent cuts.

The device/combined installation is packed onto a transport pallet at the factory.  
Remove all film and cardboard packaging.  
Depending on the transport pallet, this :  
a) disposable pallet => will be disposed of,  
b) special pallet => will be returned to the factory.  
Dispose of the packaging material in an environmentally friendly way.

### 3.3. Dismounting/mounting the combined installation

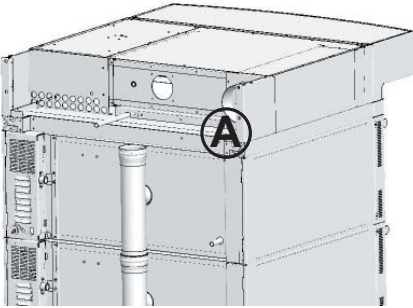
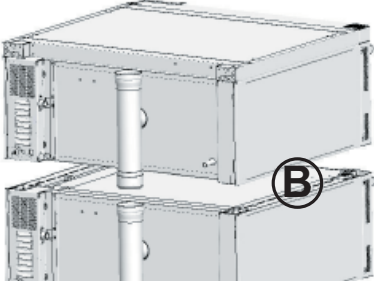
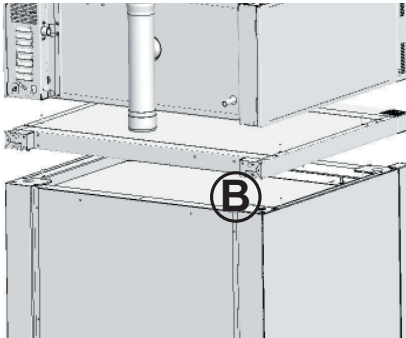
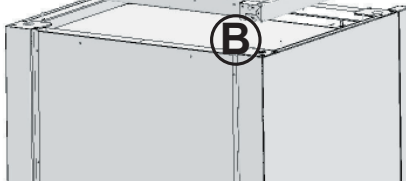
If the combined installation cannot be transported to the premises in its entirety, it is necessary to dismantle the individual units from the combination.



This manual provides examples for safe and quick dismantling.  
Of course not every case or eventuality can be shown in detail.  
Nevertheless, even in special cases all important safety instructions should be observed.

Disassemble the waste water / exhaust air pipes.  
Lift the individual components off the combined installation.  
Use suitable support materials when lifting and carrying the individual units.  
For example a scissor lift, a lifting truck with narrow forks, carrying straps, a carrying aid, lashing straps.

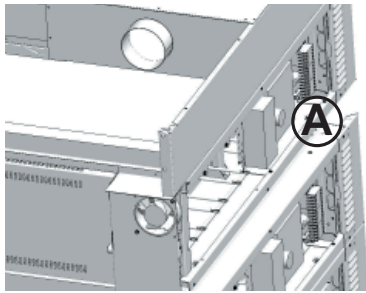
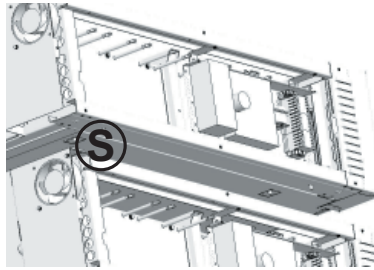
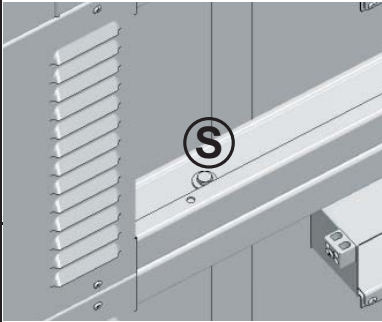

### 3.3. Dismounting/mounting the combined installation, Ebo 64 / 68 / 86

Component	Description 1. Dismounting/ 2. Assembly	Support material	Figure
Extractor hood	1. Loosen the M5 (A) screws in the back area of the extractor hood. Push the extractor hood backwards and take off the device upwards. 2. Put the extractor hood on the front screws on the oven. Push hood forwards and screw it tight using the screws (A).	Socket wrench SW 8 or Allen key 2.5	
Ebo 64 / 68 / 86	1. The device is secured from slipping by four studs (B). Take off the device upwards.  2. Put the device onto the studs.	-	
Base frame	1. The device is secured from slipping by four studs (B). Take off the device upwards.  2. Put the device onto the studs.	-	
Prover	1. The device is secured from slipping by four studs (B). Take off the device upwards.  2. Put the device onto the studs.	-	

It is advisable to transport the device or the combined installation in the horizontal position. If it proves necessary to dismount the devices from the combined installation to transport them in the vertical position, you must observe and comply with the following information:

1. Remove the stone baking plates from the device.
2. Wrap the stone baking plates in suitable material to prevent them being damaged.
3. Do not tip the individual device!
4. Use suitable carrying straps for transportation.

## 3.3. Dismounting/mounting the combined installation, Ebo 124 / 128

Component	Description 1. Dismounting/ 2. Assembly	Support material	Figure
Extractor hood	<p>1. Loosen the M5 (A) screws in the back area of the extractor hood. Push the extractor hood backwards and take off the device upwards.</p> <p>2. Put the extractor hood on the front screws on the oven. Push hood forwards and screw it tight using the screws (A).</p>	Allen key 2.5	
Ebo 124 / 128	<p>1. The device is attached to the next one using four M6 hexagonal screws (S). Loosen the screws and take off the device upwards.</p> <p>2. Place the device and screw it tight using four M6 screws.</p>	Socket wrench SW 10	
Base frame	<p>1. The device is attached to the next one using four M6 hexagonal screws (S). Loosen the screws and take off the device upwards.</p> <p>2. Place the device and screw it tight using four M6 screws.</p>	Socket wrench SW 10	
Prover	<p>1. The device is attached to the next one using four M6 hexagonal screws (S). Loosen the screws and take off the device upwards.</p> <p>2. Place the device and screw it tight using four M6 screws.</p>	Socket wrench SW 10	


It is advisable to transport the device or the combined installation in the horizontal position. If it proves necessary to dismount the devices from the combined installation to transport them in the vertical position, you must observe and comply with the following information:

1. Remove the stone baking plates from the device.
2. Wrap the stone baking plates in suitable material to prevent them being damaged.
3. Tip the individual device to the opposite side of the controller.  
=> The controller must be at the top.
4. Use suitable carrying straps for transportation.

## 3.4 Place of installation and surroundings

	<b>WARNING</b>
	<b>Danger of tilting!</b> Place the equipment on a suitable base!

The device/the combined installation must stand on a horizontal, secure, non-tilting base that can take the weight of the device or the combined installation.

	<b>WARNING</b>
	<b>Danger of overloading!</b> Observe the manufacturer's recommendation in accordance with the installation plan.


The manufacturer's recommendation in accordance with the installation plan is to be observed during installation. There is a danger of overloading.

	<b>WARNING</b>
	Install the appliance in a dry, frostproof room.

To ensure correct functioning, the device/combined installation must be installed on dry, frost-proof premises.

	<b>ATTENTION!</b>
	Maximum total height 2265 mm.

The maximum total height of a combined installation, for example, prover, oven, combi-steamer and storage compartment must not exceed a height of 2265 mm. Otherwise, an ergonomic and safe operation of the appliance is not possible.

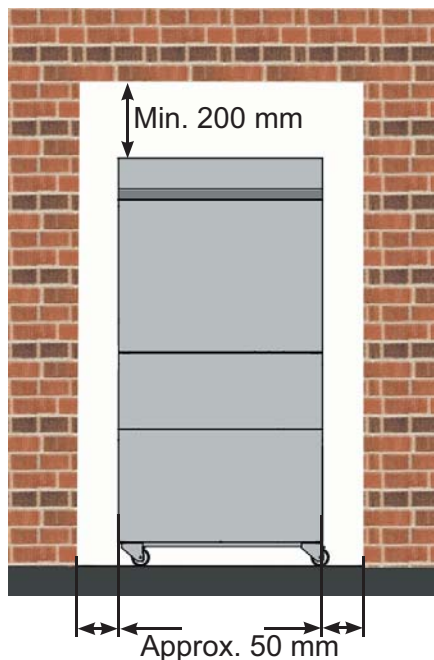
	<b>CAUTION</b>
	<b>Risk of burns!</b> Hot surfaces and steam discharge!

Risk of burns in the installation area!  
The appliance/combined installation must be placed such that the installation area faces a suitable wall.  
If the appliance is placed free-standing in a room, the installation area has to be protected from interference or touch by unauthorised persons with a suitable cover.  
This cover must be verified and approved by WIESHEU GmbH or persons authorised by WIESHEU GmbH.

## 3.5 Distances

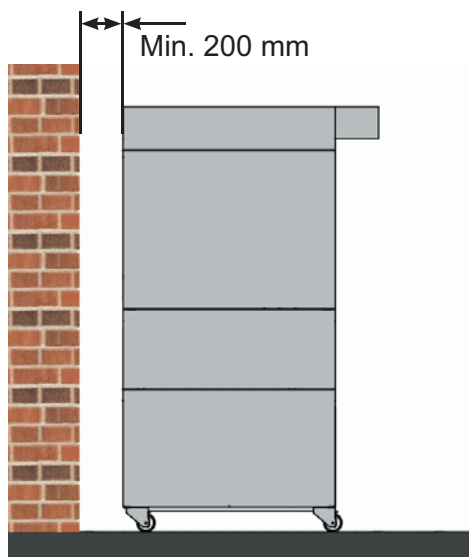


For information on the distances for setting up the combined installation, refer to the set-up specifications from the individual installation plan



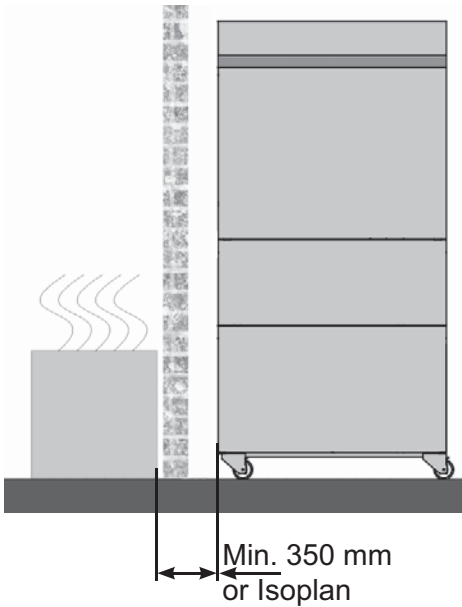
**Ensure clear space beside, above and underneath the appliance.**

To prevent heat accumulation, place the appliance at least 50 mm away from the wall. The air vents on the sides and on the back must not be covered. There must be sufficient clear space of at least 200 mm above the appliance. Additionally, we recommend not to cover the clear space under the station. With completely installed devices, the exhaust air must always be vented forwards. With series 124 / 128, you must observe the distances from the custom installation guides. These distances must not be less than 100 mm to the side panel.



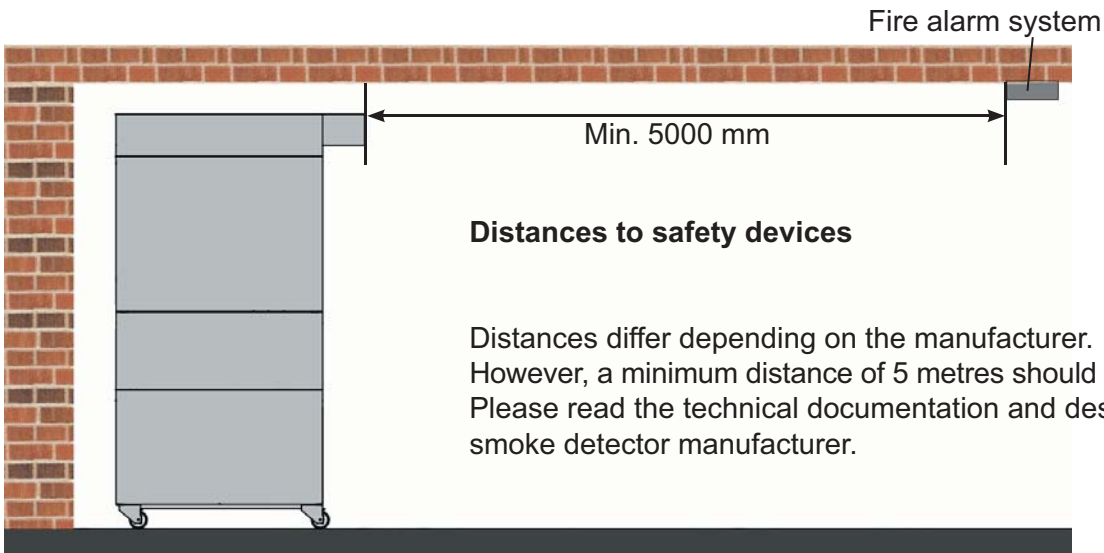
**Clear space in front of and behind the oven/station**

For servicing purposes, the oven/station must be pushed forwards. You must provide a free space in front of the system of at least 1000 mm. Electricity, water, waste water and exhaust connections are located at the back of the appliance. These must be accessible when required. A minimum distance of 200 mm must be maintained at the rear.



### Distances to heat sources

The device/combined installation must be installed at a minimum distance of 350 mm to other heat sources (>80 °C). If the minimum distance cannot be achieved a heat shield (e.g. Isoplan) must be put in place by the customer.



### Distances to safety devices

Distances differ depending on the manufacturer. However, a minimum distance of 5 metres should not be exceeded. Please read the technical documentation and descriptions of the smoke detector manufacturer.



Check the device/combined installation for obvious faults before installation.  
**A defective appliance must not be put into operation.**  
 Position the combined installation at its location.  
 Observe the minimum distances according to the individual installation plan.



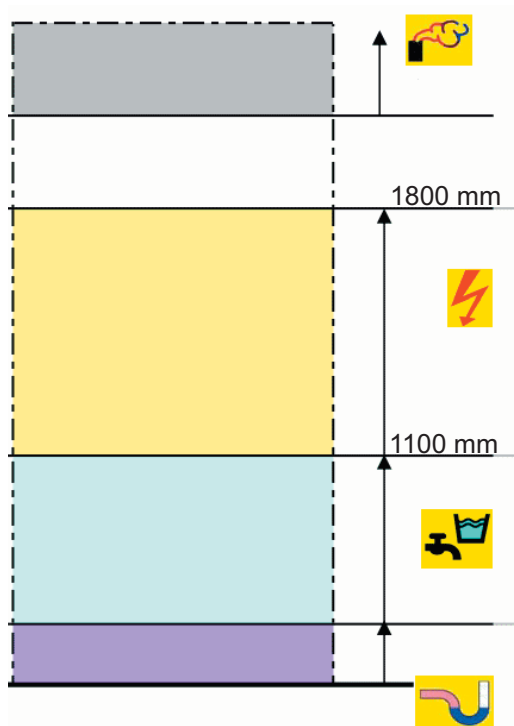
## 3.6. Connection

### 3.6.1. Electrical connection

	<b>HAZARD</b>
	<b>Electrical contact!</b> Danger of electrocution!

Electrical connection of the device may only be carried out by an electrician according to electrical industry rules. Electrical fuse protection of the plug socket must be provided with a fault-circuit current-breaker.  
 Observe guidelines from the VDE and the local power companies.

#### Electrical connection installation window



The electrical connections must be made within the specified installation window, but not below the water connection (see Water connection).

Electrical fuse protection of the plug sockets must be provided with a fault current circuit breaker.

Every mains plug has to also be accessible after the installation. If this is not possible, a mains switch must be provided by the customer.  
 This main switch must be specifically assigned to the connected units and be obvious to the user.

Use a separate fuse-protected supply cable for each appliance.

The cross-sections of the connection lines conform with the power consumption and the local conditions.

#### 3.6.1.1. Connecting via a power generator

The power generator must be designed for the total power of the device. For installations, the power generator must be designed for the total connected load of the combined installation.

Mains type: 400V 3/N/PE 50/60 Hz

Stability: with load change (total output on-off switching)  
 The voltage should not differ by more than +/- 10 %  
 The frequency should not differ by more than +/- 2 %





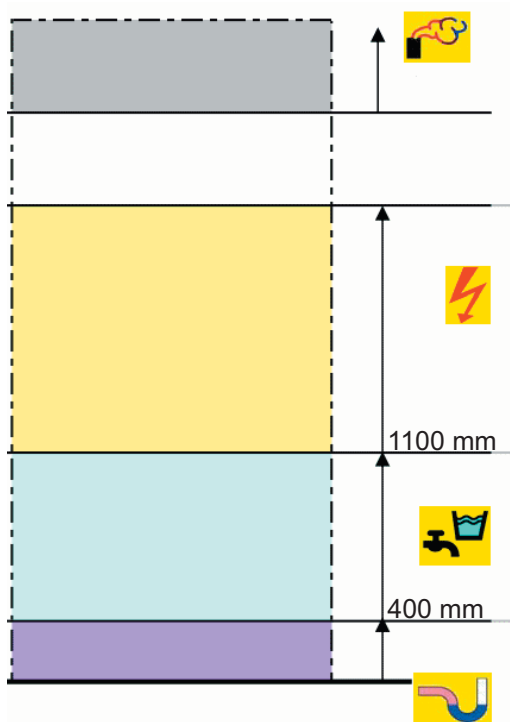
### 3.6.2. Plumbed-in water connection for the steaming unit

A tap with pipe aerator and backflow preventer, tested according to DIN - DVGW, must be available on site for the water connection. A class "ED" backflow preventer must be connected

The water supply hose must be a food grade pressure hose 1/2" with a 3/4" screw connection, tested in accordance with DIN - DVGW. (WIESHEU GmbH Article no. 104476).

The connection must be flexible so the device can be moved 1 metre away from the wall for servicing.

#### Water connection installation window



The water supply must be of drinking water quality (according to drinking water ordinance). The water temperature should not exceed +50 °C.

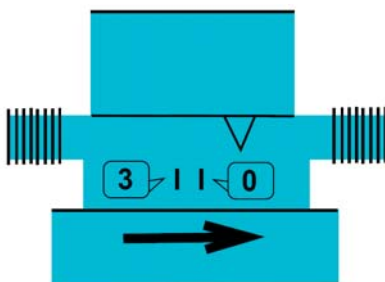
The water connections must be within the specified installation window, but not above the electrical connection.

The water connection must be easily accessible even after installation. We recommend installing a stopcock on site if the above is not possible.

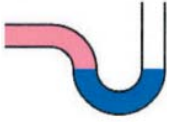
The flow pressure of the water must not exceed the pressure stated on the type plate. A pressure regulator must otherwise be installed on site.

#### 3.6.2.1 Connection of a water filter system

The steaming unit should only be supplied with drinking water, which flows through an appropriate water filter.



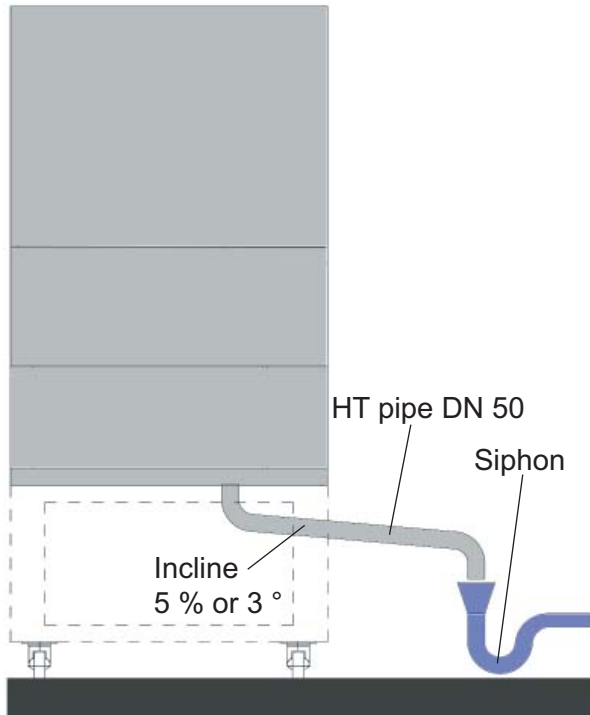
It is important for the deck oven and its steaming system that „partial demineralisation“ of the water is carried out for a period of about 2-3 months. The filter head is to be set to level „1“. The majority of the water passes through the water filter; however, an additional small volume of unfiltered water is mixed in via the bypass. After about 2-3 months, you must set the filter to „complete demineralisation“. The filter head is to be set to level „0“. All the water flows through the water filter.



## 3.6.3 Waste water connection

A fixed connection to the sewage system is not permissible according to the manufacturer's guidelines. Observe local regulations.

### 3.6.3.1 Connection to the sewage system via a funnel



Lay the drain pipe in such a way that steam cannot enter via the air vents.

Use a steam and temperature-resistant pipe for the connection.

=> up to 100 °C, medium waste temperature 65 °C

=> Minimum cross section 50 mm diameter

HT pipe DN 50

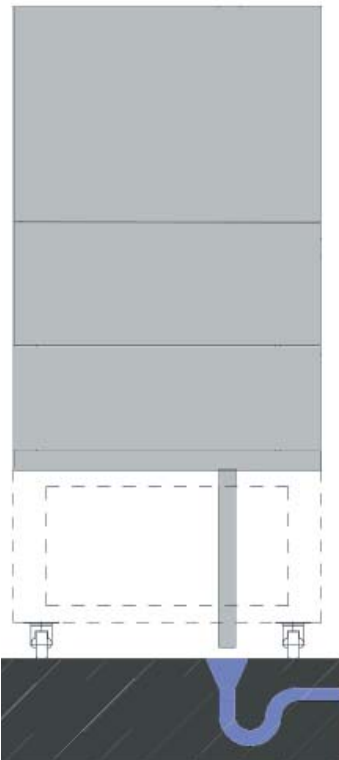
=> maximum length 1.5 m

Pay attention to a constant incline to ensure free-flowing drainage => min. 5 % or 3°

Do not reduce the pipe diameter.

Install a siphon.

### 3.6.3.2 Connection via a gully to the sewage system



If connection via a funnel is not possible, then the wastewater must be drained forwards into the existing floor drain (gully).

Direct air venting upwards.

Note drain dimensions.

=> Drain size min. 0.6 litres/sec. per station.

Lay the drain pipe in such a way that steam cannot enter via the air vents.

Do not use a hose for the waste water connection.

=> Risk of kinking!

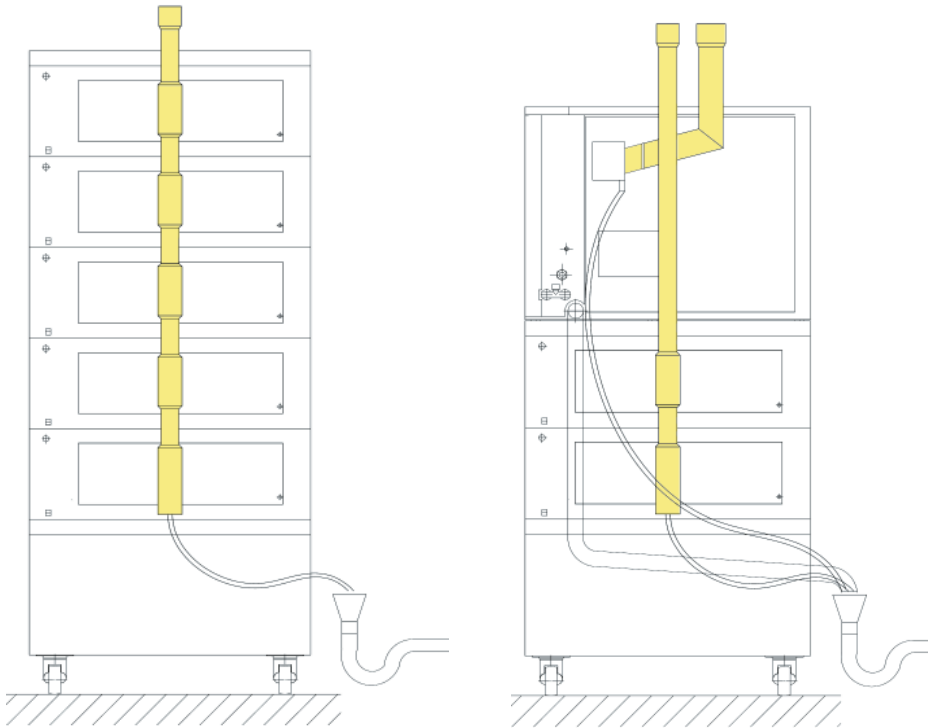
Do not reduce the pipe diameter.

The exhaust pipe must be heat (up to 100 °C), steam, corrosion, acid and alkali resistant.



## 3.6.4 Exhaust connection

The exhaust air must be conducted upwards from the rear of the oven.  
 The exhaust air should not come close to the area of the side air vents.  
 With exception of the Ebo-Vario combination, the exhaust steam from each oven must be individually conducted upwards. The exhaust line by the oven must be positioned vertically.  
 The cross-sections of the exhaust line must not be reduced.




**Attention!** If no extractor hood is installed, the escaping/rising steam can negatively influence the existing store security devices, or even trigger them.  
 The resulting condensation must be discharged via a hose.  
 Drain the condensate on-site via an appropriate medium. Heat and corrosion-resistant canisters, channel, siphon, etc.  
 Make sure that the condensate hose is not kinked.

## 3.7 Commissioning

Each time the deck oven is used, the customer assumes full responsibility for the safety of any persons nearby. Before commissioning, the user must:

- => have read and understood the operation manual
- => be able to initiate correct measures and to switch off and secure the device/combined installation in an emergency.

	<b>CAUTION</b>
	<b>Technical damage!</b> Slowly heat slabs prior to initial start up!

The slabs have to be baked slowly prior to initial start-up. The water escapes from the stone floors. The baking chamber can acclimatise.

	<b>HAZARD</b>
	<b>Irritant to respiratory tract!</b> Ventilate the area well.

When the oven is heated, substances can escape which arise from the manufacturing process. These substances can cause irritation to the respiratory tract. Ensure the area is well ventilated when using for the first time.

	<b>HAZARD</b>
	<b>Danger of explosion!</b> Clean new trays before heating up.

Clean the trays thoroughly before the first use. Otherwise, there is a risk of explosion due to residues caused by manufacturing the trays.

Follow the following baking parameters when baking in the Ebo: or, with the Comfort/Exclusive controller, use the „First Operation“ program.

Parameter	Setting
Top heat	100 °C
Bottom heat	100 °C
Baking time	60 minutes
Steam	none
Exhaust air valve	open

The deck oven is equipped with a safety thermostat. This switches the deck oven off if the oven electrically overloads. If the temperature inside the baking chamber is less than -8 °C, you will not be able to turn on the deck oven.

When ambient temperatures are lower than 5 °C, ensure that the inside of the oven is heated to room temperature before commissioning.


### **3.7.1. Inspections to be carried out before commissioning**

Carry out the following steps before operating the device:

- => Check the device for obvious defects.
- => Check the mains plug and power cable for obvious defects.
- => Check that the door is tight.
- => Check for any dirt, product residue, or other contaminants lodged between the door seal and pane and remove them.
- => Check whether the necessary power supply is available.
- => Check whether the water tap is turned on and the dirt filter in the water supply is clean.

## 4. Operation

### 4.1. Opening / closing the oven door

	<b>WARNING</b>
	<b>Risk of burns!</b> Put on gloves and open the oven door carefully!

The Ebo's door does not have a pre-engaged position. When you open the oven door, hot steam and heat escape. The frame and glass of the oven door get hot. Put on heat resistant gloves and open the oven door carefully.

	<b>CAUTION</b>
	<b>Danger of crushing!</b> Take care when closing the door.

When closing the oven door, make sure that no body parts or foreign bodies are present between the oven door and oven door seal; otherwise, there is a danger of crushing!



#### Open

1. Slowly press down the door lever
2. First open the door slightly.
3. Let the hot steam escape.
4. Open the door fully.



#### Close

1. Slowly press the door lever upwards  
=> The door closes.
- => Make sure there are no foreign bodies between the glass panel and the oven door.




For safety reasons, the Ebo has a door switch.

If the Ebo's door is not completely closed, it is not possible to operate or carry out steaming.



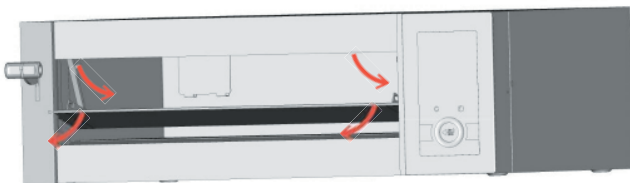
If the oven door is not closed correctly, the door limit switch sends a signal to the controller. A piece of information is displayed in the controller:

INFO	
	Please close the door

## 4.2 Cleaning position




1. Open the oven door.
2. Grasp the glass panel on the bottom edge at the back and pull it forwards.  
=> The glass panel unlocks and tips down forwards.  
=> You can easily and conveniently clean the inside of the glass panel.




3. Lift the glass panel on the bottom edge at the front.
4. Swing the glass panel upwards.  
=> The holders must be threaded into the key holes on the door frame.
5. Push the glass panel backwards in the guides of the key holes.  
=> The glass panel latches.
6. Close the oven door.

## 4.3 Placing bakeable goods into the oven/removing them from the oven

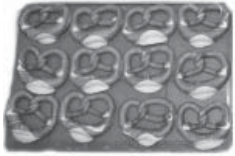
	<b>HAZARD</b>
	<b>Risk of burns!</b> Do not place any liquids in the oven!

To prevent scalding from heated liquids, do not push containers into the deck oven that contain liquids or food that will liquefy when heated.

	<b>WARNING</b>
	<b>Risk of burns!</b> Put on gloves. Remove or load the trays carefully!

It is hot inside the deck oven; there is a risk of burns from the hot surfaces.  
 Use heat resistant gloves or pot-holders when loading and removing bakeable goods.  
 Proceed very carefully during work and avoid touching the hot surfaces.

## 4.3 Placing bakeable goods into the oven/removing them from the oven



### Place the bakeable goods inside:

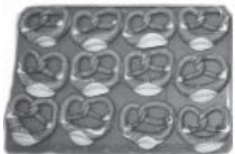
1. Place the bakeable goods on the trays.
2. Open the oven door.
3. Push the trays into the baking chamber.
4. Close the oven door.



WIESHEU Article No.:  
1500-900-020 (Ebo 64)  
WIESHEU Article No.:  
1500-900-001 (Ebo 68)

### Place the bakeable goods inside using the setter:

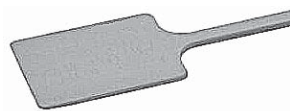
1. Place the bakeable goods on the setter.  
=> To carry out loading without delay, use two size Ebo64 setters to load an Ebo124 and two size Ebo68 setters to load an Ebo128.
2. Press the hand lever down.
3. Open the oven door.
4. Push the setter into the Ebo.
5. Place the stop plate on the bottom of the setter into the gap between the baking chamber and the door seal.
6. Pull the setter out slowly and evenly.  
=> The bakeable goods lie directly on the stone baking plate of the deck oven.
7. Lift the setter out of the Ebo.
8. Close the oven door.



### Remove the bakeable goods:

1. Open the oven door.
2. Remove the baking trays from the deck oven.
3. Close the oven door.

### Peel example:



### Remove the bakeable goods using the peel:

1. Open the oven door.
2. Slide the peel into the oven under the bakeable goods.
3. Pull the peel with the bakeable goods out of the oven.
4. Close the oven door.

## 4.4 Setting the baking parameters




Baking parameters are set using the operating controls. You will find a description of the operating panel in the separate operating manual for the control system.




## 5. Cleaning

This chapter provides information on how to clean the device. Allow the device to cool down before carrying out any work.

	<b>CAUTION</b>
	<b>Electrical contact!</b> Danger of electrocution!

Switch off the device and disconnect it from the mains before starting any cleaning work.


	<b>CAUTION</b>
	<b>Technical damage!</b> Clean the oven with a soft, damp cloth!

Clean dust and dirt from the air vents. Clean the external surfaces and operating controls with a soft, damp cloth. Do not use running water or any scouring dry cleaning agents. Do not clean the operating controls with oven cleaner.





**For cleaning and descaling, use the products recommended by the manufacturer. Only these products have been thoroughly tested. WIESHEU GmbH assumes no liability for any damage resulting from the use of other cleaning, rinsing or descaling agents.**


### 5.1 General cleaning work

	<b>CAUTION</b>
	<b>Hygiene!</b> Maintain and clean the oven with great care!

Maintain and clean the deck oven with great care. Hygienically perfect products can only be prepared with a clean deck oven. There is a risk of germs forming if used for longer periods under 100 °C.



 	<b>Caution</b>
	Damage to the oven chamber! Remove corrosive salt and base residue from the oven chamber every day.

Remove salt and aggressive alkaline solution residues from the oven chamber daily. These residues damage the oven chamber. Remove loose dirt with a natural bristle brush, and vacuum inaccessible areas with a hand-held vacuum cleaner.

	<b>WARNING</b>
	<b>Danger of crushing and injury!</b> Take care when cleaning moving parts.

When cleaning the appliance, make sure that no body parts or foreign bodies, or other moving parts, e.g. installation/dismounting of the stone baking plate, are present between the oven door and the oven door seal. There is a danger of crushing or injury.



## 5.2. Apply cleaning agent

 	<b>WARNING</b>
	<b>Risk of injury!</b> Observe the safety instructions on the cleaning agents!


Observe the safety instructions on the cleaning agents!


	<b>CAUTION</b>
	<b>Risk of injury!</b> Observe the general regulations for accident prevention!

Observe the general accident prevention guidelines when handling cleaning agents and chemicals.


 	<b>WARNING</b>
	<b>Risk of burns!</b> Allow the oven to cool down. Put on gloves.

Allow the oven to cool down!  
 Before applying the cleaning agent to the oven chamber, put on heat-resistant gloves.

	<b>HAZARD</b>
	<b>Danger of explosion!</b> Cleaning agents can contain alcohol. Do not use in a hot oven.

 	<b>WARNING</b>
	<b>Risk of caustic burns!</b> Allow the oven to cool down. Wear a face mask!

Do not spray the cleaning agent on a hot surface!  
 There is a danger of aerosol formation. These aerosols can be inhaled by the user, which can cause burns to the respiratory tract.

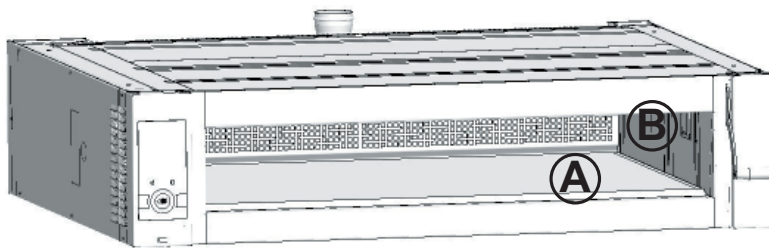
	<b>CAUTION</b>
	<b>Hygiene!</b> Keep cleaning articles in a sterile condition!

Always keep your cleaning cloths and brushes in a sterile condition. We recommend using a disinfectant suitable for use on materials and surfaces in the food industry.  
 Always use cleaning equipment for the same applications.

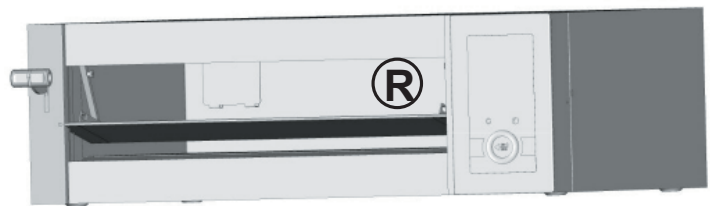
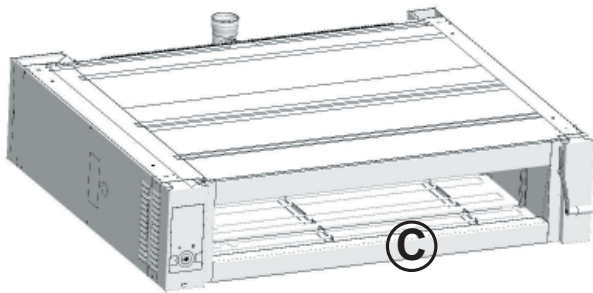
## 5.2. Apply cleaning agent

Designation	Unit	Item number
Vinegar essence	-	-
Commercial washing-up liquid	-	-
Commercial glass cleaner without silicone additives	-	-
Oven cleaner	2 litres	57105
Stainless steel cleaner No. 6	1 spray bottle 600ml	60067

## 5.3. Cleaning instructions and cleaning agents



Designation	Frequency	Cleaner	
Baking trays	daily	Commercial washing-up liquid	Sponge or microfibre cloth
Stone baking plate (A)	daily	Warm water	Sponge or plastic non-woven abrasive sponge
<ol style="list-style-type: none"> <li>1. Allow the oven and stone baking plate to cool down completely!</li> <li>2. Remove severe contaminants using a natural hair brush</li> <li>3. Clean the plates using warm water.</li> <li>4. To remove stubborn contaminants, use a plastic non-woven abrasive sponge.</li> </ol>			
Baking chamber and lighting cover (B)	daily	Commercial washing-up liquid	A damp cloth A dry cloth or a microfibre cloth A hand-held vacuum cleaner
<ol style="list-style-type: none"> <li>1. Remove severe contaminants using a natural hair brush. =&gt; Vacuum inaccessible areas using a hand-held vacuum cleaner.</li> <li>2. Rub the oven chamber with a lint-free cloth</li> <li>3. Dry the oven chamber with a lint-free cloth</li> </ol>			



Designation	Frequency	Cleaner	
Baking chamber under the stone baking plate	Weekly	-	A hand-held vacuum cleaner
1. Place one screwdriver each on the left and on the right under the metal guide next to the stone baking plate. 2. Use the screwdrivers to lift the stone baking plate. => Caution! There is a danger of crushing when you lift the stone baking plate. 3. Lift the stone baking plate out of the oven and store it in a suitable place. 4. Vacuuming Use a hand-held vacuum cleaner to carefully vacuum loose contaminants under the heating elements (C). 5. Insert the stone baking plate. => Attention: There is a danger of crushing when you lower the stone baking plate.			
Inside of glass panel	daily	Commercial glass cleaner without silicone additives	Microfibre cloth or paper tissue
Outside of glass panel	daily	Commercial glass cleaner without silicone additives	Microfibre cloth or paper tissue
1. Open the oven door. 2. Bring the door to the cleaning position (R) 3. Clean the inside and the outside of the glass panel using glass cleaner and a soft cloth. 4. Close the oven door.			
Door seal	daily	Commercial washing-up liquid	Sponge or microfibre cloth
Door handle	daily	Commercial washing-up liquid	Sponge or microfibre cloth
Control unit	daily	Commercial glass cleaner without silicone additives	Microfibre cloth or paper tissue
Lateral surfaces	1 x weekly	Stainless steel cleaner No. 6	Microfibre cloth or paper tissue
Appliance cover	1 x weekly	Stainless steel cleaner No. 6	Microfibre cloth or paper tissue
Front panel	1 x weekly	Stainless steel cleaner No. 6	Microfibre cloth or paper tissue

## 5.4. Descaling



Descaling the different components may only be carried out by an authorised and trained WIESHEU GmbH service partner.

## 6. Servicing



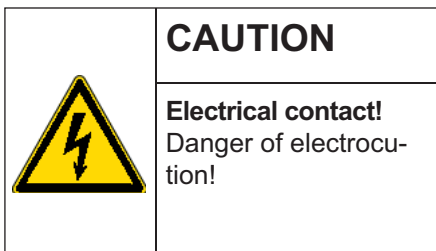
### 6.1. General maintenance work

All maintenance and service work must only be carried out by an authorised WIESHEU GmbH service partner.

The device must be checked once a year by a competent person to ensure that it is working safely. The customer must arrange the inspection.

The device must be inspected annually in compliance with VDE 0701 / 0702.

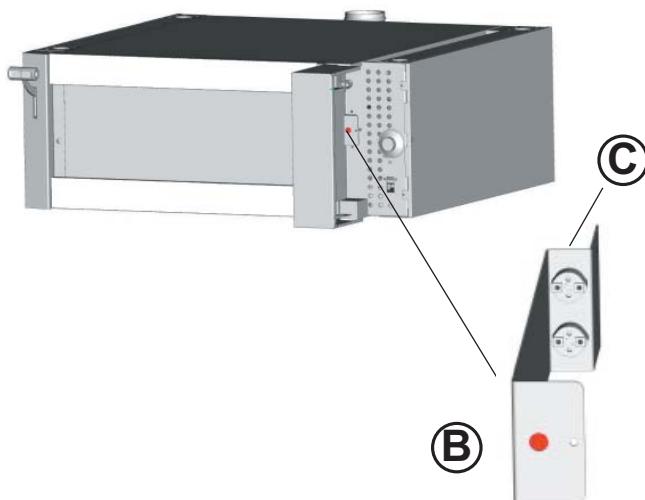
### 6.2. Replace the lighting on the Ebo 64 / 68 / 86



Before changing the halogen lamps, switch off the device and disconnect it from the mains.

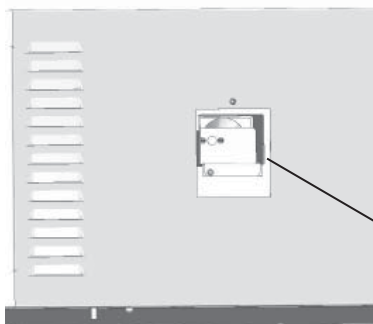


1. Remove the two screws on the top and bottom of the controller housing (A).
2. Open the controller housing forwards to the left-hand side.

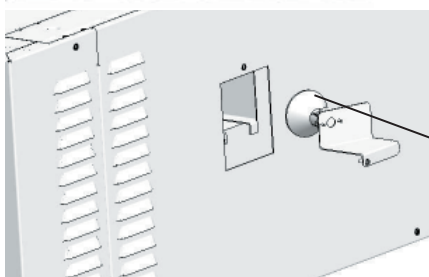


3. Remove the screw on the lamp holder plate (B).
  4. Pull out the lamp holder plate (B).
  5. Replace the bulb (C).
- => WIESHEU Article No.:  
 101 731 Halogen lamp 12V/10W  
 (Ebo 64 / 68 / 86)

## 6.2. Replace the lighting on the Ebo 124 / 128



1. Remove the screw on the cover (A) of the lighting.  
=> This is located on the right-hand side of the device.
2. Open the cover.




3. Pull out the holder plate (B) with the lamp socket.
4. Replace the bulb.  
=> WIESHEU Article No.:  
70179 Halogen lamp with reflector 12V/50W  
(for Ebo 124 / Ebo 128)



The halogen lamps must be heat-resistant up to a temperature of 300 °C.  
Ensure that the lamp does not come in contact with sweat from your hands when inserting the new halogen lamp. Use suitable gloves for this purpose.

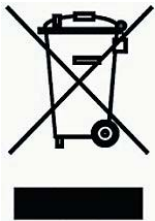
## 6.3. Faults/causes/remedies 31

	<b>WARNING</b>
	<b>Technical damage!</b> Remove the mains plug if damaged!

Only use the device when it is in technically perfect condition. Check the device for damage before starting any work. All parts must be correctly installed and must fulfil all conditions to ensure faultless operation of the device. If you can see damage, pull out the mains plug, mark the damage clearly and set up a notice.

Symptom	Cause	Remedy
Water is in the baking chamber	1. Internal obstruction of control unit 2. Too much steaming (time/quantity) 3. Pressure regulator defective 4. Water pressure too high 5. Flow rate gauge dirty 6. Solenoid valve defective	1. Mains separation 2. Less steam 3. Customer service 4. Customer service 5. Customer service 6. Customer service
No steaming No steam	1. Steam pipe / humidifying connection scaled 2. Water supply line not open 3. Dirt filter blocked 4. Hose kinked / clamped 5. Wrong program content 6. Solenoid valve defective 7. Hose connections defective 8. Steam button defective 9. Heating defective 10. Door not closed	1. Check 2. Check 3. Check 4. Check 5. Check 6. Customer service 7. Customer service 8. Customer service 9. Customer service 10. check
Oven is not heating up	1. Temperature not set 2. Heater contactor defective 3. Heating defective 4. STL (chamber) has triggered 5. Chamber sensor defective 6. Door not closed	1. Check 2. Customer service 3. Customer service 4. Customer service 5. Customer service 6. check
Exhaust air valve does not react	1. Valve defective (electrical) 2. Valve mechanically blocked	1. Customer service 2. Customer service
Oven cannot be switched on	1. Internal blocking of the controller 2. No on-site power supply 3. STL (chamber) has triggered 4. Main fuse defective 5. ON switch/main switch defective 6. Internal fuse defective (power section) 7. Switch-on button defective	1. Disconnect mains 2. Check 3. Customer service 4. Customer service 5. Customer service 6. Customer service 7. Customer service

## 7. Disposal



All products marketed by WIESHEU GmbH comply with the requirements set out in EU Directive 2002/96/EC (WEEE) (WEEE Reg. No. DE 30999946).  
Please send any queries you may have on disposing material in an environmentally friendly way to WIESHEU GmbH +49 (0) 7144 303-0

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