

IBC - Intelligent Baking Control

WIESHEU's innovative automatic load detection system

- * Improved baking result and consistency
Less energy consumption



INTELLIGENT BAKING CONTROL

- IBC recognizes not only the quantity but also the thermal state of the loaded product.
- The baking program is perfectly matched to the quantity being baked. The consistently good results are achieved regardless of amount loaded.
- Dried out pastry and excessive browning due to high temperatures with an under load oven is avoided.
- Because of the optimal temperature curve during the baking process, the baked goods stay fresh longer.
- The oven recognizes how full it is and reduces the energy consumption required for the baking process. This saves energy and money.
- The average savings compared to the standard device without IBC* is about 8%.
- The greatest energy-saving is achieved when the oven is only partially loaded.
- Half load or special programs for half or under load's are unnecessary. Each product group needs only one baking program.
- Due to simplified operation the process reliability is increased, product quality is enhanced and time efficiencies are made.
- Stress is taken out of the baking process as staff do not have to worry about the appropriate program for a smaller loading amount.

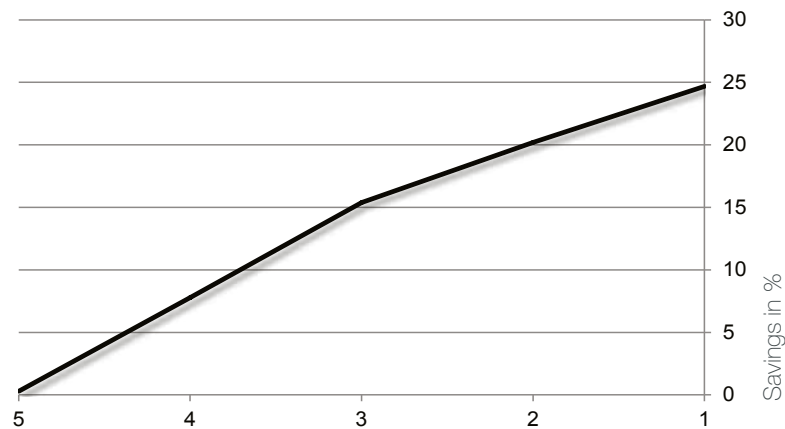
*Varies on the product and thermal condition of the product / results of prototype. Depending on baking performance to full, half or under load and ambient temperature.

OVENS

Available for Euromat 64 and Dibas 64 blue
 Retrofit on Dibas 64 with control Exclusive and Euromat 64 with control IS 600 E

EXAMPLES FOR ENERGY-EFFICIENCY* PER BAKING PROCESS

Dibas 64 S per load volume with frozen Croissant



Amount of baking trays (piece)



EXAMPLES FOR ENERGY-EFFICIENCY* IN %

in %	Dibas 64 S			Dibas 64 L		
	Full load	Half load	Under load	Full load	Half load	Under load
Fresh bread	-0,5	-6,8	-23,4	0	-6,1	-20,1
Baguette (pre-baked)	-0,5	-5,0	-13,9	-0,1	-4,2	-20,9
Croissant (frozen)	-0,3	-15,4	-24,7	-0,4	-10,4	-23,4
ATV-bread (frozen)	-0,4	-5,7	-16,5	0	-7,3	-16,5
Pretzel (dough melted)	-0,3	-2,4	-12,1	0	-3,1	-13,1

* Savings refer to empirically determined, average total energy consumption per baking process based on different methods and assignments with representative baked products each within an oven size. Measurements were taken with a prototype. Saving results may vary depending on the dough, weight and thermal state of the product and preheat.