

Minimat 43 S

The small in-store baking oven for big baking tasks

* The in-store baking oven with a 230 V connection



THE IN-STORE BAKING OVEN

- **USE:** WIESHEU's smallest convection oven has a very small footprint. With its optional water tank it can also be moved and installed elsewhere
- **FLOW CONDITIONS:** Controllable intelligently with a right/left rotation fan for a consistent baking result
- **OPERATION:** Minimat can be operated easily and safely after only a short induction course
- **PLACE OF INSTALLATION:** The in-store baking oven is flexible when it comes to its installation. Its strength is fitting into small spaces. Its safety lock means it can also be set up in the customer area
- **PIPE STEAMING:** Fast steam generation with the correct steam quantity
- **SLIDE-IN:** The sideways slide-in ensures fast loading of 3 trays per chamber

OPTIONS

Fan wheel	With one or two fan speeds
Water supply	Tank or fixed water connection
Door	Right or left-hand hinge
Safety	Safety lock on the door when set up in the customer area
Modular construction	Capacity expansion possible at any time

COMBINATION OPTIONS

- With Minimat 43S
- Steam reducer with fully-automatically controlled steam condenser
- Stand with pedestal
- Stainless steel prover with doors, on castors
- Storage rack

CONTROL UNITS

Manual



- On/Off Switch
- Hand steaming switch
- 2 fan speeds
- Timer switch
- Temperature setting switch
- Design: Sideways format
- Color: silver
- Temperature Range: 30 – 250 °C

Comfort



- Glass front plate with slider as touch field
- 3.2" screen diagonal
- 32 programs each with 20 steps
- Pre-programmable auto start
- °C or °F
- 2 languages and symbols
- 2 fan speeds
- Programming via USB port

TECHNICAL DETAILS

Minimat 43 S

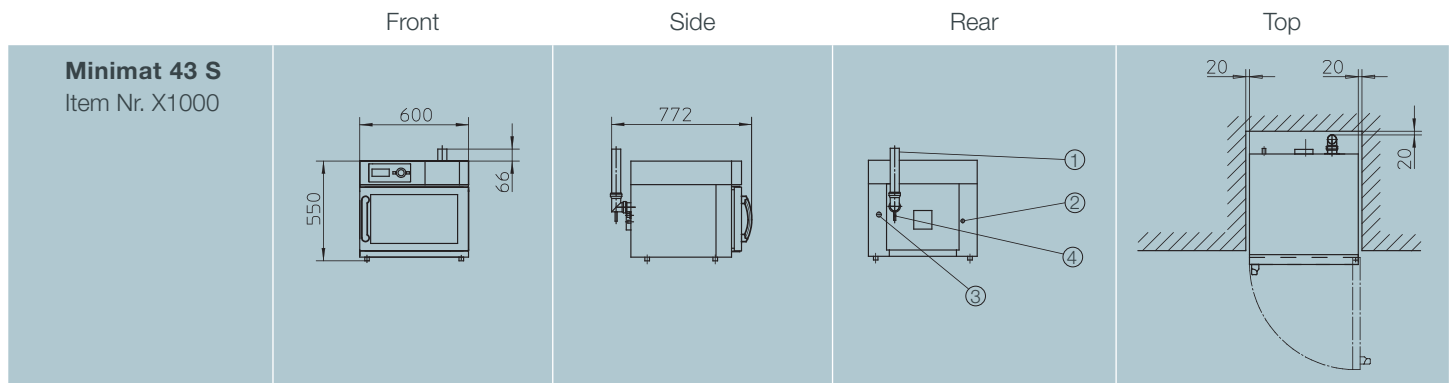
Item Nr. X1000

Number of layers of trays x tray dimens. (mm)	3 x 440 x 350
Tray distance (mm)	85
External dimensions with pipework (W x D x H in mm)	600 x 772 x 550*
Power requirements	
Mains	230 V 1 / N / PE
Frequency	50 Hz
Power Consumption	13,5 A
Connected load	3,1 kW
Weight (kg) / with tank	52 / 54
Water Pressure (kPa)	150 – 250

Capacity of baking product per tray (e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

*Outlet air pipe 66 mm higher than oven back wall

TECHNICAL DRAWINGS



1 Outlet Air 50 mm 2 Power Connection 3 Water Connection 3/4" 4 Outflow

Subject to technical changes.

CONTACT

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