

WIESHEU

E3

Maximum baking capacity



More output
for more turnover
in store



More output More efficiency

The E3 features the largest baking capacity in its category of in-store ovens. A maximum capacity of 18 trays and state-of-the-art technology ensure more output, a high level of quality and continuously good baking results.



Space saver

6 trays in the E3 S and up to 12 trays in the E3 L



Loading system

Efficient preparation with optional loading system



Baking capacity + 20%*

Fewer baking cycles with the same output



Wtouch

No training time and easily adapted to different users



E3 door

Short oven door for more flexibility, also with the reversible door opening



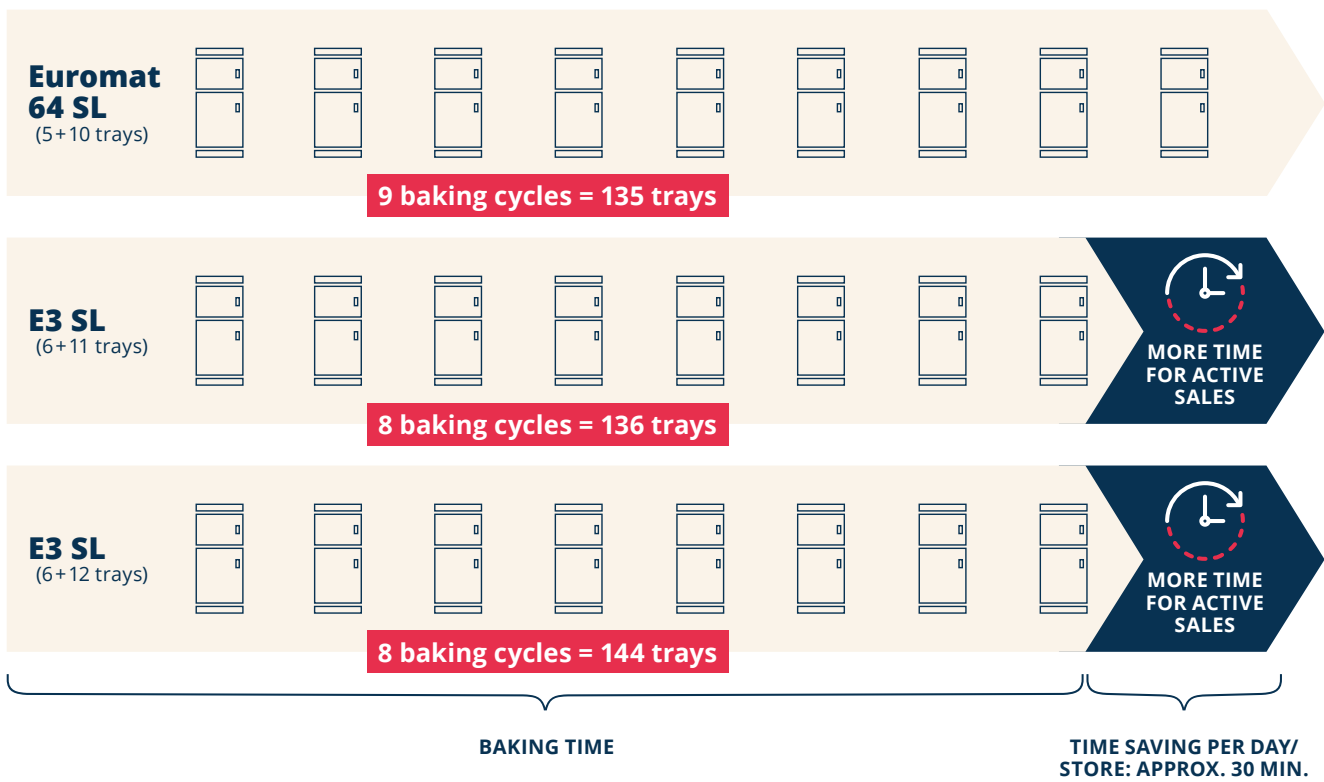
Cleaning

ProClean automatic cleaning system – with optional annual supply. The inside of the door can be opened easily without tools – for a crystal-clear view.

* E3 SL (6 + 12 trays) compared to Euromat 64 SL (5 + 10 trays)

Saving resources

Saving costs



Saving energy

- ✓ Energy-saving LED lights (approx. 50,000 working hours)
- ✓ Automatic load detection and baking parameter adaptation
 - ✓ Constant baking quality
 - ✓ Reduced energy consumption
 - ✓ Higher process reliability



Strong focus



Optimised energy footprint due to improved thermal insulation



Lower energy consumption per baked item



E3 SL



E3 SL with loading system



E3 S vario with base frame



E3 L with prover or with base frame



Additional features

+ Load detection	IBC (Intelligent Baking Control) improves quality and saves energy	
+ Oven loading	Loading system	
+ Networking solution	Wnet	
+ Reduced heating capacity	S: 6 kW	L: 12 kW
+ Cleaning system	ProClean365 – fully automated cleaning system with an annual supply	

Technical details

	E3 S	E3 L
Tray dimensions (mm)	600 × 400	600 × 400
Number of trays	5 / 6	9 / 11 / 12
Tray distance (mm)	96 / 80	96 / 80 / 73
Number of trays, loading system	6	11 / 12
Tray distance, loading system (mm)	80	80 / 73
External dimensions, SL baking station (W × D × H in mm)*	Overall 930 × 1155 × 2165 incl. steam reducer, pipes and base frame	
External dimensions (W × D × H in mm)	930 × 1085 × 700	930 × 1085 × 1100
Weight of SL baking station*	Overall approx. 858 lbs incl. steam reducer, pipes and base frame	
Weight*	132 kg	182 kg
Connection values		
— Power supply	1 × 400 V / socket / CEE	1 × 400 V / socket / CEE
— Fuse	3 × 16 A	3 × 32 A
— Frequency	50 Hz – 60 Hz	50 Hz – 60 Hz
— Power consumption	13,6 A	27,0 A
— Connected load	9,4 kW	18,7 kW
Water pressure (kPA)	150 – 600	150 – 600
Water connection	¾" external thread	¾" external thread

* Weight and external dimensions may vary depending on the station version.



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