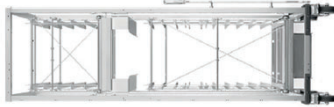




E3 SL



E3 SL with loading system



## Additional features

Load detection	IBC (Intelligent Baking Control) improves quality and saves energy
Oven loading	Loading system
Networked solution	Wnet

## Technical details

	E3 S	E3 L
Pan dimensions (inch)	18" x 26"	18" x 26"
Number of pans	5/6	9/11/12
Pan distance (inch)	3.8/3.2	3.8/3.2/2.9
Number of pans with loading system	6	12
Pan distance with loading system (inch)	3.2	2.9
External dimensions (W x D x H in inch)*	Overall 36.6 x 45.5 x 85.3 incl. steam reducer, pipes and base frame	
Weight of SL baking station*	Overall approx. 380 kg incl. steam reducer, pipes and base frame	
Weight*	132 kg	182 kg
Power requirements	208 V 3 / PE	
— Mains	60 Hz	
— Frequency	22.5 / 30 A**	
— Power consumption	44.6 / 60 A**	
— Connected load	15,6 kW	
Water pressure (psi)	27.2 – 87.0	27.2 – 87.0

\* Weight may vary according to station design.

\*\* Service outlet



Follow us!

**WIESHEU**  
PRESENTED BY REVENT

Revent Incorporated 22 Roosevelt Ave., Suite 2, Somerset, NJ 08873  
Phone 732-777-9433 [info@revent.com](mailto:info@revent.com) [www.revent.com](http://www.revent.com)

**WIESHEU**  
PRESENTED BY REVENT

# E3 Up-to-date instore baking technology



Increases flexibility & efficiency in your store



Product information

Version 1.0

# 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**  
up to 18 trays on less than 11 sq ft

**Loading system**  
Efficient preparation with optional loading system

**Flexibility and efficiency**  
small and large baking chamber for flexibility and freshness throughout the day

**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**  
Automatic cleaning system with DualClean cartridges including cleaning and rinsing. The inside of the door can be opened easily without tools – for a crystal-clear view.

# Saving resources Saving costs & time

**No more cleaning by hand**  
inset cartridge and press button

**Loading system**  
less heat stress for employees, faster baking process and less energy loss

**Installation requirements**  
quick and easy, can also be retrofitted quickly if necessary

**110° door opening**  
door remains in opening position

**Simple baking process**  
process sequence by opening and loading the door

**Immediate reaction**  
fast heating up

**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

Optimised energy footprint due to improved thermal insulation

Lower energy consumption per baked item

**Strong focus**