

Euromat B15

The big one from WIESHEU

* The in-store baking oven
for those large requirements



THE IN-STORE BAKING OVEN

- **RACK TROLLEY:** Load the entire oven in a few simple steps
- **THERMODYN GLAZING:** Reduced radiated heat, cool external door and less power consumption ensure lower costs and higher safety
- **FLOW CONDITIONS:** Controllable intelligently with 2 manually-controlled fan speeds and a right/left rotation fan for a consistent baking result
- **STEAMING:** Steam generation to ensure the volume and shine of your bakery product
- **INDIRECT LIGHTING:** Creates an attractive backdrop for your bakery products. The halogen lights in the door frame can be easily exchanged without tools

OPTIONS

Door	Right/left opening
Steaming unit	Passive cascade or pipe steaming
Design	Nostalgic or Stainless Steel

COMBINATION OPTIONS

- Steam reducer with fully-automatically controlled steam condenser

CONTROL UNITS

IS 600



- Elegant design in stainless steel look
- Large and clearly laid out display
- Simple, plain-text menu navigation and help menu
- Customer logo can be presented in the display
- Up to 9 baking steps per program

Manual



- Exhaust air valve button (open/closed)
- Rotary knob for temperature setting
- Rotary knob for timer
- Manual steaming button
- 2 fan speeds
- Color: Stainless steel
- Temperature range: 30 – 250 °C

TECHNICAL DETAILS

Euromat B 15

Item No. 101239

Number of layers of trays × tray dimensions (mm) 9/13/15/18 × 600 × 400

Tray distance (mm) 145/100/87/73

External dimensions with pipework (W × D × H in mm) 1000 × 915 × 2025

Power requirements

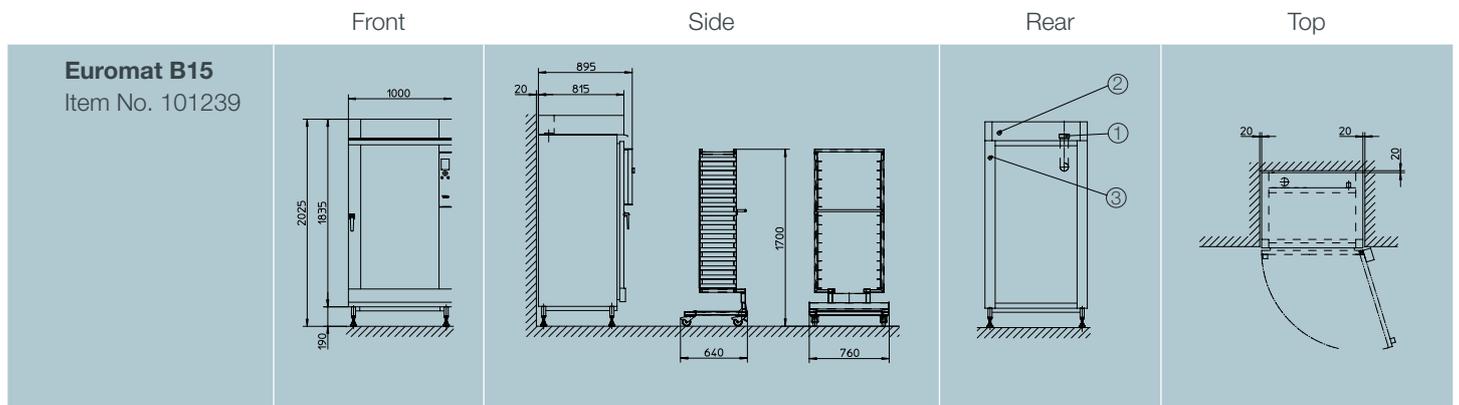
Mains 400 V 3/N/PE
 Frequency 50 Hz
 Power consumption 31.1 A
 Connected load 20.8 kW

Weight (kg) 300 – 380*

* depending on steaming type

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

TECHNICAL DRAWINGS



1 Outlet Air 80 mm 2 Power Connection 3 Water Connection 3/4"

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CONTACT

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