

CAN YOU IMAGINE A WORLD

in which nobody takes the first step?









in which nobody ever crosses existing barriers?

Franciscing last.

onetweeted this morning and tried this in Pig on Arms just and W The platien M she mouth piece and S The arm The Receiving Instrument.

M. Water was stationed in a with the Receiving Listerment - He free

ALEXANDER GRAHAM BELL

PATENTS THE FIRST TELEPHONE IN 1876.





without the perseverance or courage to believe in new ideas?

CARL BENZ

BUILDS THE FIRST PETROL-POWERED CAR IN 1886.

CAN YOU IMAGINE A WORLD

... WITHOUT PIONEERS?

OUR WORLD IS BAKING OVENS

AND WE ARE PIONE

1973

Master butcher Karlheinz Wiesheu and his wife Marga establish WIESHEU GmbH

1980

Development of the first baking oven with a transparent door for bakeries and butchers

1984

WIESHEU crosses boundaries and presents the first combined deck oven and convection oven

1989

Introduction of the revolutionary
Euromat convection oven series

1995

WIESHEU receives the German Innovation Prize

1996

Invention of the fully automatic self-cleaning system ProClean



1975

WIESHEU builds the first convection oven specially designed for butchers

1981

WIESHEU is first baking oven manufacturer to hold 'roasting and baking seminars'. Today they remain a forum for users, manufacturers and the

1986

WIESHEU invents the right/left rotating fan, revolutionising baking results

1994

WIESHEU does things on a new scale: the Minimat oven series

1996

Patenting of a completely new steaming system – the cascade steaming system to provide just the right amount of steam at any temperature

ERS HERE

1998

WIESHEU is the first manufacturer to use halogen lighting in its oven door frames, setting new standards in the presentation of freshly prepared baked goods



2000

Introduction of ovens with menu guidance by means of a graphic programme selector using icons, meaning even semi-skilled personnel are able to operate the oven safely

2002

WIESHEU builds the first multiglazed oven door for reducing energy consumption



2003

WIESHEU revolutionises the baking oven and presents the Dibas. The only baking oven with a door that disappears. With the Dibas, WIESHEU sets competely new standards in terms of function, design and freedom of movement

2004

Introduction of the first intelligent control system for the easy programming and monitoring of WIESHEU baking ovens from a PC using data transmission.



2005

Development of loading systems for the efficient loading of baking ovens

2006

WIESHEU presents revolutionary heating technology: STIR® technology and new microwave technology



2007

WIESHEU presents the Dibas with manual sliding door

WIESHEU PRESENTS

DIBAS

EBO

VARIO STATION

THE DIBAS DOOR

the housing, fully automatic at the touch of a button or



automatic or manual operation

NEW BAKING CHAMBER



NEW EBO DOOR WITH

oven door on both sides



XXL GLASS PANEL

presents your baked goods attractively, making your customers hungry for more



30% SHORTER

2009

A system in which the most varied of innovations come together to create an oven system that will continue to be pioneering, even in the future.

MINIMAT



1.8-LITRE WATER TANK

for flexible operation without connection to the mains water supply

A LOT OF ROOM IN A LITTLE SPACE

as a Vario station, two Minimat baking ovens can be stacked, one on top of the other

EASYCLEAN

thanks to a baking chamber with no corners or edges and easy-to-remove internal parts

For this visionary project we have incorporated the best and most pioneering ideas. We have invested all our concentrated power and knowledge from 36 years in the business in order to create something that sets completely new standards: we have built the perfect baking oven system.

To do this, we have enhanced and perfected our baking ovens right down to the very last detail. A completely new door mechanism, a new baking chamber for even better baking results, new controls that are more intelligent and user-friendy, a higher degree of energy efficiency and a more attractive design. The result is the WIESHEU baking oven system. An oven system on which our new range is based. An oven system so perfect that you will no longer need to look elsewhere.

With this oven system, we give you a perfect range of products for the most varied of demands and we finally provide an answer to the question of how revolutionary evolution can be.

You'll be amazed!

VARIO BAKING STATION

as Vario stations, the Ebo deck oven and Dibas convection oven can be freely combined

