

THE NEW BAKING SYSTEM FROM WIESHEU

THE NEW EBO FROM WIESHEU

THE DECK OVEN WITH THE CLEAN DOOR



THE EBO

FROM WIESHEU

THE PIONEER



SOMEONE ALWAYS TAKES THE FIRST STEP

We have been developing and producing ovens since 1973. Since then we have done pioneering work, year after year, and introduced innovations which no modern baking oven should be without. We have now even gone one step further. We have built the perfect oven system – a system which provides a tailor-made solution for every requirement. A system in which the most varied baking ovens can be combined to form a powerful, flexible unit. 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.



WIESHEU PRESENTS THE NEW EBO

The new Ebo deck oven is the modern classic in our oven system. All of our trendsetting ideas have been incorporated into this oven and perfected it as a whole and in all its details. The new Ebo is so good, quick, variable and energy-saving that no quality bakery can afford to do without it. Just as you prefer, the new Ebo is available in a modern or nostalgic design.

THE EBO

GIVES YOUR TASTE BUDS A TREAT
IN A NOSTALGIC OR MODERN DESIGN



THE NEW EBO – MADE IN GERMANY BY WIESHEU

THE INNOVATIVE CLASSIC FOR THE MOST CHALLENGING REQUIREMENTS

THE NEW EBO ENDS THE PROBLEM OF CLEANING THE OVEN DOOR

The new Ebo is the only deck oven with a brand new door mechanism with a special cleaning setting to make it easy to clean both sides of the glass panel. And there is no need to dismantle anything, even when hot, straight after baking.

THE NEW EBO WHETS PEOPLES' APPETITE WITH ITS LARGE GLASS OVEN DOOR

The bread looks great. With the new Ebo, your customers get the inside view as the dough piece bathed in an attractive light turns into a delicious crusty bread roll.

THE NEW EBO IS CHILD'S PLAY TO OPERATE

Thanks to the three new trendsetting control variants: the Exclusive using pictograms, the Comfort or the Classic controls for the experienced user.

THE NEW EBO SETS STANDARDS IN THE BAKING EXPERIENCE

By precisely controlled steaming and controlled distribution of top and bottom heat. The new stone baking slab with its non-stick coating ensures the formation of a perfect crust whether directly on the oven sole or on a baking tray.

NEW EBO DOOR WITH A CLEANING POSITION

for easy cleaning of both sides of the
oven door

XXL GLASS PANEL

presents your baked products
and whets the appetite for more

30 % SHORTER BAKING TIME

using the optional
STIR® technology

PERFECT RESULTS

by top/bottom heat, precisely
controlled steaming and non-
stick stone baking slab



VERY EASY TO USE

through the three intelligent
control variants, with an
optional master/slave function

CAN BE COMBINED

as a Vario system with all
WIESHEU Dibas convection
ovens and WIESHEU Ebo
deck ovens

NOSTALGIC OR MODERN

in design – as you prefer

VERY COST EFFECTIVE

due to maximum energy efficiency
and maximum reliability

THE NEW EBO IS UP TO 30 % FASTER

On request, the new Ebo can be equipped with the
innovative STIR® technology which reduces baking
times and energy consumption by up to 30 %.

THE NEW EBO CAN BE FLEXIBLY COMBINED

As a Vario system, you can combine the new Ebo
with all other WIESHEU Dibas convection ovens and
WIESHEU Ebo ovens to exactly meet your needs.

THE NEW EBO IS ENERGY EFFICIENT

The combination of the most modern sealing
and insulating materials with intelligent
technology makes the Ebo not just one of the
best but also one of the most energy efficient
deck ovens.

THE NEW EBO –

MADE IN GERMANY BY WIESHEU.



The Ebo door opens inwards



The glass panel in the Ebo door in its cleaning position

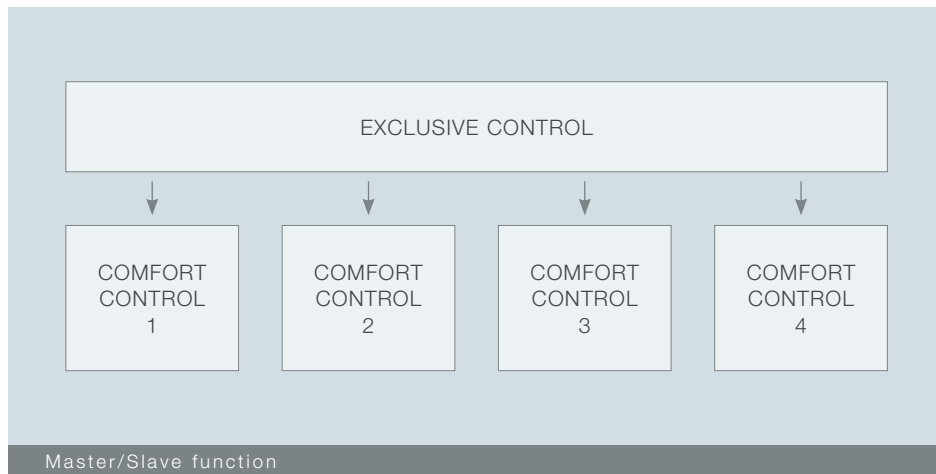
A WELL THOUGHT OUT DESIGN WITH SOPHISTICATED DETAILS NEW IMPETUS FOR YOUR BUSINESS THANKS TO CLEVER INNOVATIONS

EBO DOOR – A lot of ideas in an oven door: The door of the Ebo deck oven opens inwards. This increases the energy efficiency as, when opening, the heat is not drawn out as with a conventional door, but stays inside the oven. Thanks to the special cleaning position, the inside of the glass panel is also easy to clean. As soon as the door is opened, the production of steam stops. This reduces the risk of burns and increase safety, whilst also saving energy.

DIFFERENT CHAMBER HEIGHTS – Whether one level is enough or you have higher ambitions: The baking chambers are available with heights of 155 mm and 205 mm and also as a dual chamber with a height of 2 x 130 mm. As a Vario system, you can combine the new Ebo with all other Wiesheu Ebo deck ovens and Wiesheu Dibas convection ovens to exactly meet your needs.

STEAMING – In the powerful steam generator, the water is boiled in a flash. The high pressure conveys the steam into the baking chamber very quickly and creates an ideal climate for all baked goods from deep-frozen and partially pre-baked items to fresh dough. This ensures that the surface does not tear and has an appetising shine. The result is a delicious, visually appealing product which almost sells itself.

INFRARED STIR® TECHNOLOGY – Via a special coating infrared radiation is produced which gets the energy into the baked goods more quickly, thus shortening the baking time. This means a time and energy saving of up to 30 %. This option is available with the Ebo 64 M and Ebo 68 M models.



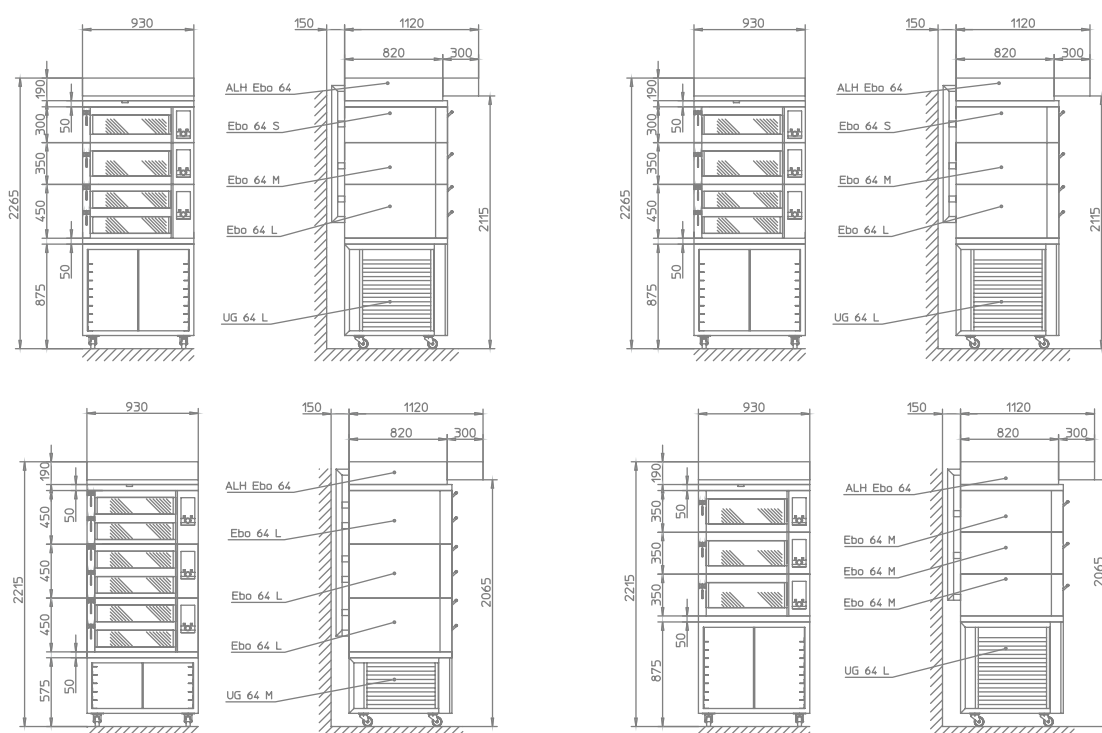
ALL PROCESSES UNDER PERFECT CONTROL

CONTROL YOUR OWN SUCCESS WHETHER WITH EXCLUSIVE, COMFORT OR CLASSIC

CONTROLS – The best things in life come in threes! Even the highly professional Wiesheu control units. Very easy to use and with a lot of features, the "Exclusive" control unit (e.g. 200 programmes and 32 languages) convinces with an ultra-modern touchscreen, a colour display and clearly structured menus. It is more or less self-explanatory. Whether rolls, pretzels or croissants, just touch the pictogram and the selected program will start. With the "Exclusive" control you also have the option of controlling other baking ovens (master control). Just programming once is enough to set up all of the other ovens. This saves time and staff costs and it reduces the risk of making mistakes. How could it be more reliable and convenient?

The „Comfort“ control is also very convenient and easy to use with one finger. It offers many useful functions for your daily procedures e.g. 32 programmes, programmable autostart, after-baking function and much more. For the purists, you can choose the „Classic“ control which offer all the important functions for effective baking. It's your choice!

EBO S, EBO M, EBO L

PERFECT BAKING KNOW-HOW
IN EVERY SIZE



**EBO S / M / L VARIO
NOSTALGIA**
Prover L
Extraction hood



EBO S / M / L VARIO
Prover L
Extraction hood



EBO L VARIO
Prover M
Extraction hood



EBO M VARIO
Prover L
Extraction hood

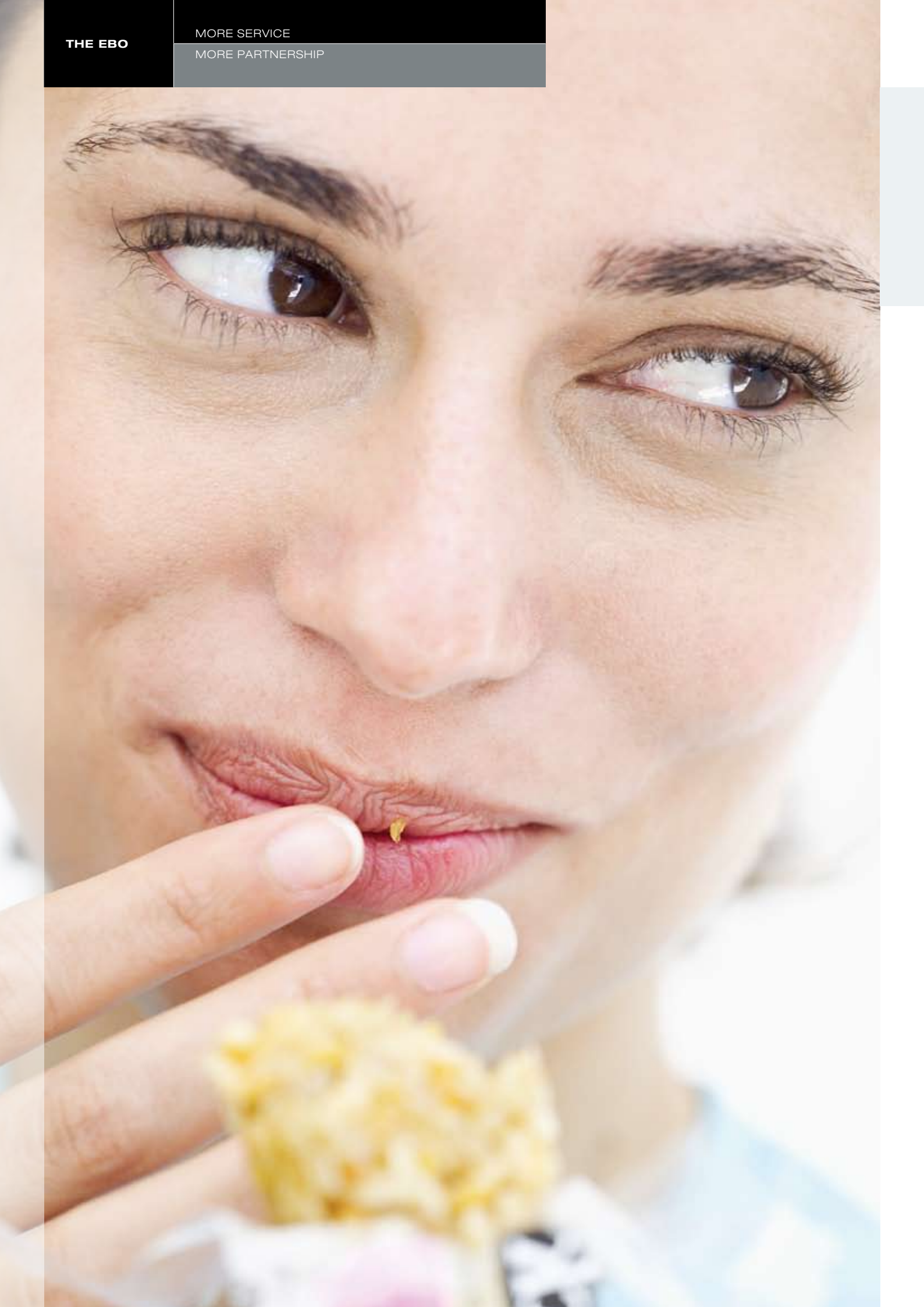
	Shelves	External dimensions B x T x H in mm	Internal dimensions B x T x H in mm	Tray dimensions in mm	Power requirements V / Hz kW A*	Weight ** in kg
EBO 64 S	1	930 x 860 x 300	670 x 460 x 155	600 x 400	400 / 50 3,2 16	90 - 107
EBO 64 M	1	930 x 860 x 350	670 x 460 x 205	600 x 400	400 / 50 3,2 16	90 - 107
EBO 64 L	2	930 x 860 x 450	2 x 670 x 460 x 130	600 x 400	400 / 50 6,4 16	150 - 184
EBO 68 S	1	930 x 1320 x 300	670 x 920 x 155	600 x 800	400 / 50 5,2 16	92 - 109
EBO 68 M	1	930 x 1320 x 350	670 x 920 x 205	600 x 800	400 / 50 5,2 16	97 - 114
EBO 68 L	2	930 x 1320 x 450	2 x 670 x 920 x 130	600 x 800	400 / 50 10,3 32	153 - 187
PROVER GS 64 M	10	930 x 950 x 575	-	600 x 400	230 / 50 2,1 16	105
PROVER GS 64 L	20	930 x 950 x 875	-	600 x 400	230 / 50 2,1 16	135
PROVER GS 68 M	5	930 x 1350 x 575	-	600 x 800	230 / 50 2,1 16	156
PROVER GS 68 L	10	930 x 1350 x 875	-	600 x 800	230 / 50 2,1 16	186
SUBFRAME UG 64 S	0	930 x 860 x 275	-	-	-	31
SUBFRAME UG 64 M	10	930 x 860 x 575	-	600 x 400	-	46
SUBFRAME UG 64 L	20	930 x 860 x 875	-	600 x 400	-	50
SUBFRAME UG 68 S	0	930 x 1320 x 275	-	-	-	41
SUBFRAME UG 68 M	5	930 x 1320 x 575	-	600 x 800	-	62
SUBFRAME UG 68 L	10	930 x 1320 x 875	-	600 x 800	-	65
EXTRACTION HOOD ALH 64	-	930 x 1060 x 190	-	-	230 / 50 0,16 16	46
EXTRACTION HOOD ALH 68	-	930 x 1520 x 190	-	-	230 / 50 0,16 16	53

* Fuse rating
** Weight depends upon the version e.g. steaming option

THE EBO

MORE SERVICE

MORE PARTNERSHIP



SERVICE I SEMINARS

ADDED VALUE FOR YOUR EBO. ADDED VALUE FOR YOU.

Your Wiesheu baking oven is a worthwhile investment in any case. But we can also help you to make even better use of its potential by providing extensive services and well thought through, practically oriented seminars.

TOP NOTCH SERVICE – Wiesheu baking ovens are, of course, equipped with ultra-modern, reliable and safe technology. But with regular customer service and preventative maintenance you can ensure that it stays like that for a long time. In this way you increase its availability and achieve very high productivity. Our highly qualified specialists are just the people you want to speak to. And should there nevertheless be a fault, our Wiesheu experts around the world will be quickly and reliably at your side to provide assistance.

NON-STOP EXPERT HOTLINE – Our service hotline is always at your disposal, 365 days a year. You can benefit from this direct connection to our experts. On the phone, our trained WIESHEU service technicians in Affalterbach, Germany will provide you with competent support in several languages.

WIESHEU AUTHORISED PARTNERS & COMPREHENSIVE INSTALLATION & SERVICE NETWORK – Only authorised technicians with practical experience work at WIESHEU. For you, this means high reliability through up-to-date know-how and high quality standards. Thanks to the comprehensive WIESHEU network, your nearest service technician is always in your area which means swift installation of the oven, quick solutions and low waiting times.

TAILOR-MADE SERVICES – Our services are as individual as your requirements. Our service portfolio thus ranges from the regular replacement of water filters through remote diagnosis to an all-encompassing full maintenance contract with extended guarantee. Whichever service you choose, your baking oven is always in skilled hands with us. Do get in touch. We will be pleased to advise you which service package suits you best.

NETWORKING OVENS – We can network WIESHEU baking ovens together to meet your particular requirements. From a central location, you can easily access all of the ovens in your shop, programme them and evaluate the data.

WATER OPTIMISATION BY 4-STAGE FILTRATION – Reliable water quality is very important for the production of steam in your WIESHEU baking oven. Our 4-stage filter cartridges were specially developed for this task and they ensure a constantly high water quality and free from particles, with a result that is very clear in all aspects:

- No calcification of the steam generator or baking chamber
- No deposits on the glass door and thus a constant clear view of the contents of the oven
- Increase in the availability and long service life of your WIESHEU baking oven.

SEMINARS AROUND THE WORLD – FROM PROFESSIONALS FOR PROFESSIONALS – All of our training courses help to make you that little bit more successful – more turnover, better staff motivation and additional ideas for your working procedures. Our experts combine knowledge about the most modern baking technologies with well-founded understanding of the market. Each seminar is precisely matched to your needs and requirements, e.g. with training for your sales staff, but also “train the trainer” seminars to support your branch managers. On request, courses can be offered in our training rooms at Affalterbach or Wolfen, or on your premises, wherever they are.

SALES OUTLETS WORLDWIDE

