

Ebo 128 S/M

The in-store baking oven with top and bottom heat

* Baking in the best traditional way



THE IN-STORE BAKING OVEN

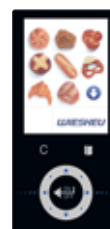
- **EBO DOOR:** The first deck oven door that can be adjusted easily for cleaning to ensure that the inside of the door is easily accessible
- **ENERGY SAVING:** The silicone door seal and the well-insulated baking chamber with low radiant heat decrease energy and climate control costs in your store
- **SLIDE-IN:** Fast, ergonomic loading with 4 trays per chamber with sideways slide-in or 2 trays of 600 x 800 mm longways
- **PLACE OF INSTALLATION:** High baking capacity of the in-store baking oven which can be useful for back of the house baking
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course
- **MODEL DIVERSITY:** The 2 different heights of the baking chambers provide sufficient space for a wide range of bake types
- **BAKING CHAMBER:** The separately adjustable top/bottom heat and the coated stone slab give each bake the perfect crust, a beautiful shine and the correct volume
- **STEAMING:** Finest steam generation with the correct steam quantity for every bake
- **DESIGN:** The stylish Ebo – in Stainless Steel or Nostalgic design – fits perfectly into your store
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **WNET:** Networking of your ovens across every store
- **BREAD RAKE:** Artisan baking directly on a stone slab

OPTIONS

Modular construction	Capacity expansion possible at any time
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

COMBINATION OPTIONS

- With all Ebo 128 in-store baking ovens
- Steam reducer with fully automatically controlled steam condenser
- Stand with castors or pedestal
- Prover with glass doors and castors or height-adjustable pedestals



Control unit

TECHNICAL DETAILS

Ebo 128 S

Item No. X1560

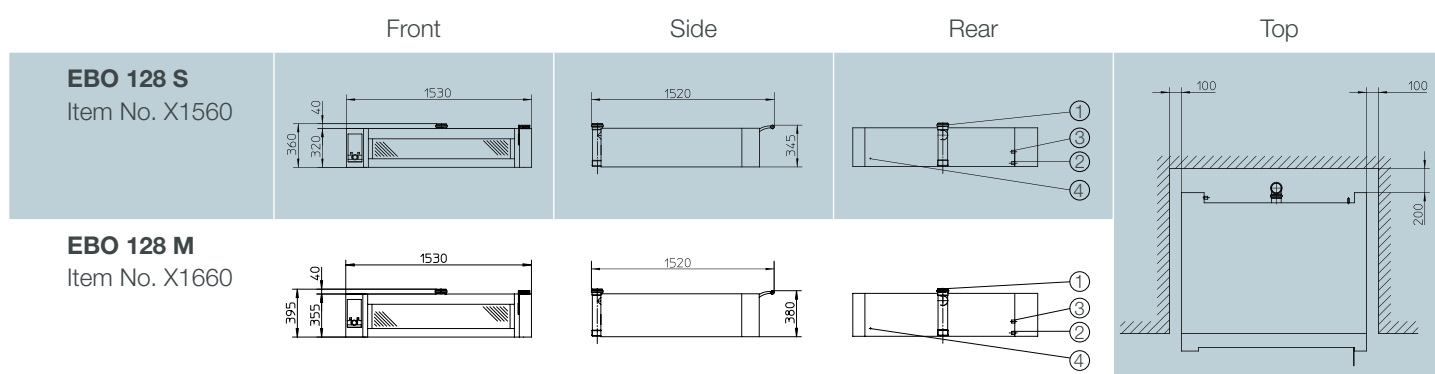
Ebo 128 M

Item No. X1660

Number of layers of trays x tray dims. (mm)	2 x 600 x 800 4 x 600 x 400	2 x 600 x 800 4 x 600 x 400
External dimensions with pipework (W x D x H in mm)	1530 x 1520 x 320	1530 x 1520 x 355
Internal dimensions (W x D x H in mm)	1210 x 870 x 155	1210 x 870 x 190
Power requirements		
Mains	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz
Power consumption	15.1 A	15.1 A
Connected load	10.45 kW	10.45 kW
Weight with steaming device (kg)	208	210
Water Pressure (kPa)	150 – 600	150 – 600

Capacity of baking product per tray (600 x 400 mm; 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" 4 Water Outflow

Subject to technical changes.

CONTACT

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Ebo 86 S/M/L

The in-store baking oven with top and bottom heat

* Baking in the best traditional way



THE IN-STORE BAKING OVEN

- **EBO DOOR:** The first deck oven door that can be adjusted easily for cleaning to ensure that the inside of the door is easily accessible
- **ENERGY SAVING:** The STIR® technology reduces baking time by up to 30%. The silicone door seal and the well-insulated baking chamber with low radiant heat further decrease energy and climate control costs in your store
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course
- **MODEL DIVERSITY:** The 3 different heights of the baking chambers provide sufficient space for a wide range of bake types
- **STEAMING:** Finest steam generation with the correct steam quantity for every bake
- **BAKING CHAMBER:** The separately adjustable top/bottom heat and the coated stone slab give each bake the perfect crust, a beautiful shine and the correct volume
- **DESIGN:** The stylish Ebo – in Stainless Steel or Nostalgic design – fits perfectly into your store
- **PLACE OF INSTALLATION:** High baking capacity through the optimum width and depth of the oven. The extra-large glass front plate gives your customers an unrestricted view of the bakery products – and entices them to purchase
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **WNET:** Networking of your ovens across every store
- **BREAD RAKE:** Artisan baking directly on a stone slab

OPTIONS

Modular construction	Capacity expansion possible at any time
STIR® Technology*	Up to 30% shorter baking times due to the special coating of the heating elements
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

* available on Ebo 86 S/M

COMBINATION OPTIONS

- With all Ebo 86 in-store baking ovens and with Dibas 64
- Steam reducer with fully-automatically controlled steam condenser
- Stand with castors or pedestal
- Hygiene prover with glass doors and castors or height-adjustable pedestals
- Storage rack



Control unit

TECHNICAL DETAILS

	Ebo 86 S Item No. X1530	Ebo 86 M Item No. X1630	Ebo 86 L Item No. X1730
Number of layers of trays x tray dimensions (mm)	1 x 600 x 800 2 x 600 x 400	1 x 600 x 800 2 x 600 x 400	2 x 600 x 800 4 x 600 x 400
External dimens. with pipework (W x D x H in mm)	1130 x 1158 x 300	1130 x 1158 x 350	1130 x 1158 x 450
Internal dimensions (W x D x H in mm)	805 x 705 x 145	805 x 705 x 195	2 x 805 x 705 x 125
Power requirements			
Mains	400 V 3/N/PE	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz	50 Hz
Power consumption	8,5 A	8,5 A	15,6 A
Connected load	5,85 kW	5,85 kW	10,8 kW
Weight with steaming device (kg)	130	137	212
Water Pressure (kPa)	150 – 600	150 – 600	150 – 600

Capacity of baking product per tray (600 x 400 mm; e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

TECHNICAL DRAWINGS

	Front	Side	Rear	Top
EBO 86 S Item No. X1530				
EBO 86 M Item No. X1630				
EBO 86 L Item No. X1730				

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

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Ebo 68 S/M/L

The in-store baking oven with top and bottom heat

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THE IN-STORE BAKING OVEN

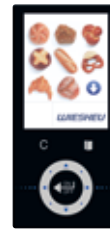
- **EBO DOOR:** The first deck oven door that can be adjusted easily for cleaning to ensure that the inside of the door is easily accessible
- **ENERGY SAVING:** The STIR® technology reduces baking time by up to 30%. The silicone door seal and the well-insulated baking chamber with low radiant heat further decrease energy and climate control costs in your store
- **SIDEWAYS SLIDE-IN:** Fast, ergonomic loading with 2 trays per chamber. Total width of the oven only 93 cm
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course
- **MODEL DIVERSITY:** The 3 different heights of the baking chambers provide sufficient space for a wide range of bake types
- **BAKING CHAMBER:** The separately adjustable top/bottom heat and the coated stone slab give each bake the perfect crust, a beautiful shine and the correct volume
- **STEAMING:** Finest steam generation with the correct steam quantity for every bake
- **DESIGN:** The stylish Ebo – in Stainless Steel or Nostalgic design – fits perfectly into your store
- **PLACE OF INSTALLATION:** The extra-large glass front plate gives your customers an unrestricted view of the bakery products – and entices them to purchase. The oven is best suited for use in a narrow sales area
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **WNET:** Networking of your ovens across every store
- **BREAD RAKE:** Artisan baking directly on a stone slab

OPTIONS

Modular construction	Capacity expansion possible at any time
STIR® Technology*	Up to 30% shorter baking times due to the special coating of the heating elements
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

COMBINATION OPTIONS

- With all Ebo 64 and 68, Dibas and Euromat
- Steam reducer with fully-automatically controlled steam condenser
- Stand with castors or pedestal
- Hygiene prover with glass doors and castors or height-adjustable pedestals
- Storage rack



Control unit

TECHNICAL DETAILS

	Ebo 68 S Item No. X1525	Ebo 68 M Item No. X1625	Ebo 68 L Item No. X1725
Number of layers of trays x tray dimensions (mm)	2 x 600 x 400 1 x 600 x 800	2 x 600 x 400 1 x 600 x 800	4 x 600 x 400 2 x 600 x 800
External dimensions with pipework (W x D x H in mm)	930 x 1358 x 300	930 x 1358 x 350	930 x 1358 x 450
Internal dimensions (W x D x H in mm)	605 x 905 x 145	605 x 905 x 195	2 x 605 x 905 x 125
Power requirements			
Mains	400 V 3/N/PE	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz	50 Hz
Power consumption	8.1 A	8.4 A	15 A
Connected load	5.6 kW	5.8 kW	10.4 kW
Weight with steaming device (kg)	126	129	215
Water Pressure (kPa)	150 – 600	150 – 600	150 – 600

Capacity of baking product per tray (600 x 400 mm; e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

TECHNICAL DRAWINGS

	Front	Side	Rear	Top
EBO 68 S Item No. X1525				
EBO 68 M Item No. X1625				
EBO 68 L Item No. X1725				

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

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Ebo 64 S/M/L

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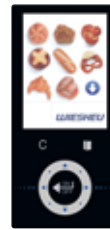
- **EBO DOOR:** The first deck oven door that can be adjusted easily for cleaning to ensure that the inside of the door is easily accessible
- **ENERGY SAVING:** The STIR® technology reduces baking time by up to 30%. The silicone door seal and the well-insulated baking chamber with low radiant heat further decrease energy and climate control costs in your store
- **USE:** The Ebo oven can be operated easily and safely after only a short instruction course. The sideways slide-in ensures easy handling
- **MODEL DIVERSITY:** The 3 different heights of the baking chambers provide sufficient space for a wide range of bake types
- **BAKING CHAMBER:** The separately adjustable top/bottom heat and the coated stone slab give each bake the perfect crust, a beautiful shine and the correct volume
- **STEAMING:** Finest steam generation with the correct steam quantity for every bake
- **DESIGN:** The stylish Ebo – in Stainless Steel or Nostalgic design – fits perfectly into your store
- **PLACE OF INSTALLATION:** The extra-large glass front plate gives your customers an unrestricted view of the bakery products – and entices them to purchase
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
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OPTIONS

Modular construction	Capacity expansion possible at any time
STIR® Technology	Up to 30% shorter baking times due to the special coating of the heating elements
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel, Nostalgic or Nostalgic Stainless Steel

COMBINATION OPTIONS

- With all Ebo 64 and 68, Dibas and Euromat
- Steam reducer with fully-automatically controlled steam condenser
- Stand with castors or pedestal
- Hygiene prover with glass doors and castors or height-adjustable pedestals
- Storage rack



Control unit

TECHNICAL DETAILS

	Ebo 64 S Item No. X1505	Ebo 64 M Item No. X1605	Ebo 64 L Item No. X1705
Number of layers of trays x tray dims. (mm)	1 x 600 x 400	1 x 600 x 400	2 x 600 x 400
External dimensions with pipework (W x D x H in mm)	930 x 958 x 300	930 x 958 x 350	930 x 958 x 450
Internal dimensions (W x D x H in mm)	605 x 505 x 145	605 x 505 x 195	2 x 605 x 505 x 125
Power requirements			
Mains	400 V 3/N/PE	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz	50 Hz
Power consumption	5.1 A	5.2 A	10.3 A
Connected load	3.5 kW	3.6 kW	7.1 kW
Weight with steaming device (kg)	88	91	160
Water Pressure (kPa)	150 – 600	150 – 600	150 – 600

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

TECHNICAL DRAWINGS

	Front	Side	Rear	Top
EBO 64 S Item No. X1505				
EBO 64 M Item No. X1605				
EBO 64 L Item No. X1705				

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