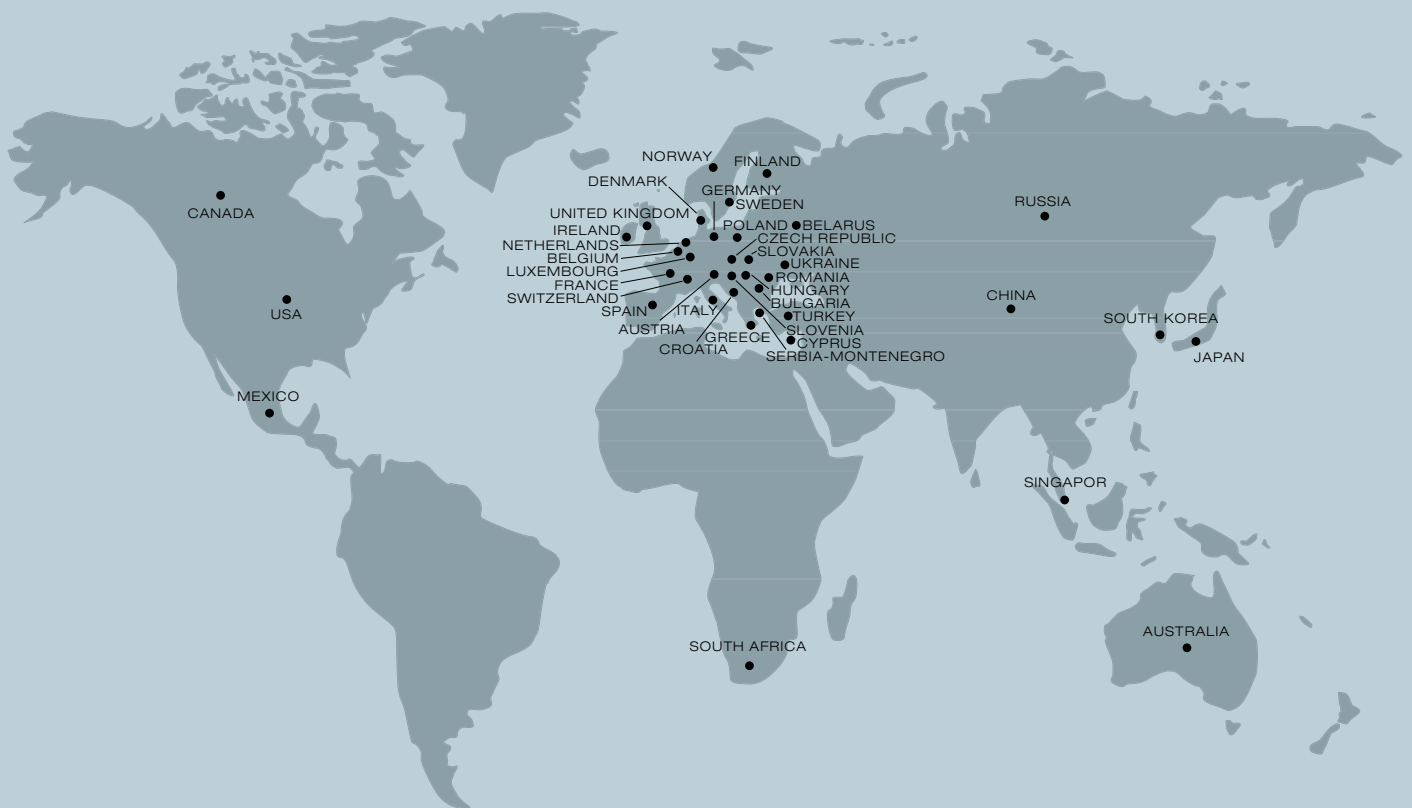


SALES OUTLETS WORLDWIDE





THE NEW BAKING SYSTEM FROM WIESHEU

THE NEW MINIMAT FROM WIESHEU

THE CONVECTION BAKING OVEN FOR MAXIMUM
PERFORMANCE IN THE MINIMUM SPACE



THE MINIMAT

MORE TASTE
IN LESS SPACE

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.



THE NEW MINIMAT – MADE IN GERMANY BY WIESHEU THE SMALL CONVECTION OVEN FOR THE BIG TASKS

The new Minimat is the smallest convection oven in our oven system. The best and most future oriented innovations of our new oven system also find their place here. So it sets new standards in taste, handling and efficiency even where there is little space.

THE NEW MINIMAT OFFERS MAXIMUM PERFORMANCE IN THE MINIMUM SPACE

Whether in a petrol station, bistro, delicatessen or bakery, the Minimat fits perfectly where others are simply too large. It is available in three chamber sizes and two tray sizes thus guaranteeing the correct size for every application.

THE MINIMAT IS VERY FLEXIBLE TO USE AND COMBINED USE IS POSSIBLE

Thanks to the optional 1.8 litre water tank, the Minimat can be operated independently from a water mains supply and with the Minimat 43 S with its 230 volt connection, it can also be operated independently of phase electricity supply. As a Vario system, the Minimat can be stacked thus offering even more capacity in a small space.

THE NEW MINIMAT IS VERY EASY TO OPERATE

You can choose between two control units: The „Comfort“ with 32 baking programmes or the „Classic“ for experienced users.

230 VOLT CONNECTION

for operation of Minimat 43 S

1.8 LITRE WATER TANK

for flexible operation without a fixed water supply

EASYCLEAN

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

DOUBLE-GLAZED

and with an optional safety lock for safe operation in the customer area



A LOT OF CAPACITY IN A SMALL SPACE

As a Vario system two Minimat baking ovens can be placed on top of one another

PERFECT RESULTS

from a two-way fan, variable convection, pipe steaming

SIMPLE TO OPERATE

with two control unit options

VERY COST EFFECTIVE

through maximum energy efficiency and maximum reliability

THE NEW MINIMAT PRODUCES EVEN BETTER BAKING RESULTS

The bidirectional fan, variable convection and steaming make sure that your baking results whet the appetite for more.

THE NEW MINIMAT IS MORE CONVENIENT AND MORE RELIABLE

To easily clean the baking chamber, the tray supports can be removed without the need for tools. The lighting set into the door frame does not only show your

products in a good light, it is also easy to replace. And, even from the aspect of safety the Minimat is the right baking oven for you. This is because the optional, special safety locking system which is available with the „Comfort“ control unit, means that there is no problem using the oven in the customer area.

THE NEW MINIMAT IS EXTREMELY EFFICIENT

It is efficient in its use of valuable energy and it is cost effective due to its maximum reliability and its very low maintenance costs during normal operation.

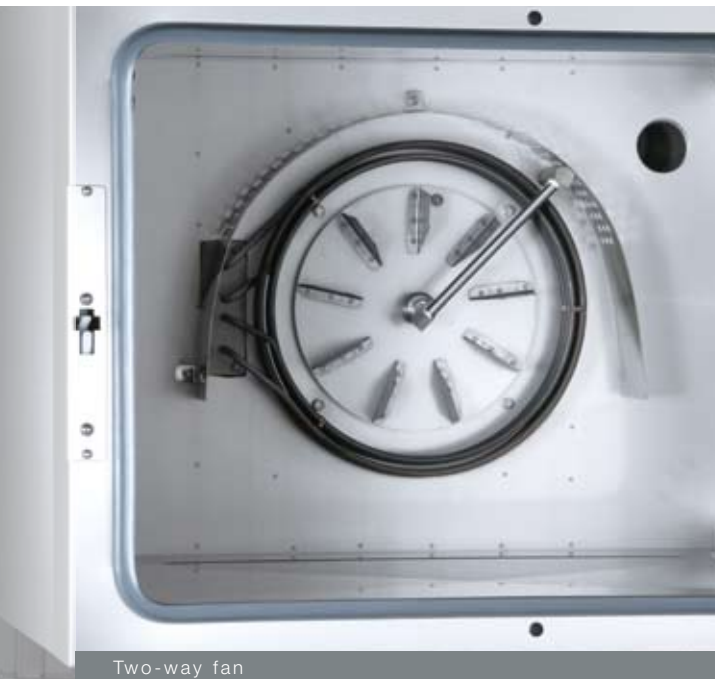
**THE NEW MINIMAT –
MADE IN GERMANY BY WIESHEU.**

THE MINIMAT

MORE EFFICIENT
LOWER COSTS



EasyClean



Two-way fan



External water tank



Tray supports

COMPACT, POWERFUL, FLEXIBLE

THE EFFICIENT BAKING OVEN – AS FLEXIBLE AS YOUR PRODUCT RANGE

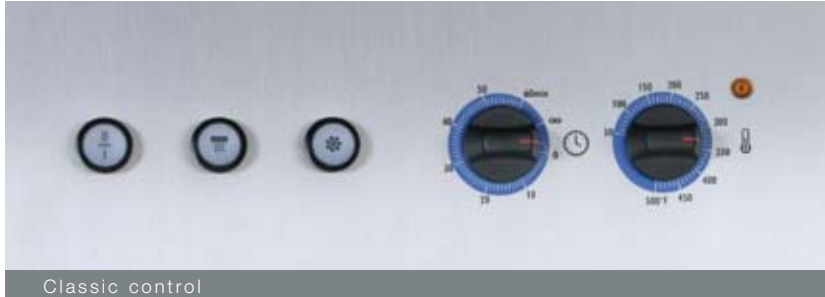
HIGH TECH INSULATION – The double-glazed door of the Minimat oven with a heat reflecting coating is safe and efficient at the same time. This means that it reduces radiation, the heat stays in the baking chamber and the outside of the door remains cool. The result is that there is no danger of burns and the energy efficiency sets completely new standards.

EXTRACTION HOOD – An extraction hood with a built-in steam condenser is available for the Minimat. This ensures that the steam produced during baking is extracted perfectly and does not spread into the sales area so that your customers feel even more comfortable. The extraction hood for the Minimat 64 M and 64 L has an intelligent sensor control which guarantees optimum steam removal.

BIDIRECTIONAL FAN – The two-speed, two-way fan regularly changes direction, thus evenly distributing the air around the baking chamber. This guarantees optimum results when baking.



Comfort control



Classic control



Halogen lighting



STEAMING – The water is sprayed directly into the middle of the rotating fan to be atomised inside the baking chamber. On contact with the hot surfaces and thanks to the high convection temperature, the water turns to steam. Visible steam creates ideal conditions for fresh dough products.

SAFETY LOCK – Safe even in small spaces and in the customer area. The optional door safety lock, available with the "Comfort" control unit for the new Minimat baking oven, guards against unintentional and unauthorised opening.

MINIMAT S, MINIMAT M, MINIMAT L
 MINIMUM SIZE,
 MAXIMUM OPTIONS



MINIMAT S VARIO
 Base frame L
 Extraction hood



MINIMAT M VARIO
 Base frame M
 Extraction hood



MINIMAT L
 Storage rack
 Prover M
 Extraction hood



MINIMAT S
 Base frame L
 Extraction hood

	Shelves	External dimensions W x D x H in mm	Tray dimensions in mm	Baking area in m ²	Power requirements V / Hz kW A*	Weight** in kg
MINIMAT 43 S	3	600 x 700 x 550	440 x 350	0,46	230 / 50 3,1 16	42 - 43
MINIMAT 64 M	3	760 x 780 x 595	600 x 400	0,72	400 / 50 5,3 16	67 - 68
MINIMAT 64 L	5	760 x 780 x 745	600 x 400	1,2	400 / 50 7,8 16	83 - 84
PROVER GS MINIMAT 43 M	8	600 x 535 x 930	440 x 350	-	230 / 50 2,1 16	38
PROVER GS MINIMAT 64 M	6	760 x 655 x 790	600 x 400	-	230 / 50 2,1 16	54
BASE FRAME UG MINIMAT 43 M	6	600 x 530 x 600	440 x 350	-	-	18
BASE FRAME UG MINIMAT 43 M	10	600 x 530 x 850	440 x 350	-	-	27
BASE FRAME UG MINIMAT 64 S	6	760 x 650 x 600	600 x 400	-	-	24
BASE FRAME UG MINIMAT 64 M	8	760 x 650 x 850	600 x 400	-	-	31
STORAGE CUPBOARD US MINIMAT 64 S	3	760 x 650 x 490	600 x 400	-	-	43
STORAGE CUPBOARD US MINIMAT 64 M	6	760 x 650 x 790	600 x 400	-	-	48
STORAGE RACK ETF MINIMAT 43 S	3	600 x 600 x 300	440 x 350	-	-	12
STORAGE RACK ETF MINIMAT 64 S	3	600 x 655 x 300	600 x 400	-	-	15
EXTRACTION ALH MINIMAT 43	-	600 x 776 x 150	-	-	230 / 50 0,03 16	19
EXTRACTION ALH MINIMAT 64	-	760 x 855 x 190	-	-	230 / 50 0,08 16	38

* Fuse rating

** Weight depends on the version e.g. on the tank

SERVICE | SEMINARS

ADDED VALUE FOR YOUR MINIMAT. 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.

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.