

THE EUROMAT B8-EM-US CONVECTION OVEN

MOST UP-TO-DATE TECHNOLOGY WITH AN ATTRACTIVE DESIGN.

Not each individual component but the sum of all parts makes the hottest development from WIESHEU a long term success for fast, healthy, appetising and, at the same time, cost effective preparation of baking products and all types of snacks. The classic baking oven has proved itself thousands of times. User friendly and reliable. With a particularly large baking area.

- DISPLAY BAKING
- GERMAN ENGINEERING
- COOL-TO-THE-TOUCH
- FULL SHEET PAN SIZE
- 8 BAKING SHELVES
- VERY LOW POWER CONSUMPTION
- STAINLESS STEEL CONSTRUCTION
- BAKES EVENLY - NO TURNING PANS



B8 Stats	
Dimensions:	37" w x 35" d x 45" h
Weight:	353 lb (160 kg)
Tray Size:	18" x 26", full sheet
Number of Shelves:	8 @ 4" spacing
Controls:	Manual with dials
Power Supply:	208 - 240 Volts, three phase, 60 Hz
Circuit:	50 amps
Normal Current:	28,5 - 32,5 amps
Load:	10,2 -13,5 kw
Plug:	field wired by electrician
Water Connection:	3/4" (male fitting)
Maximum Temperature:	485 °F (250 °C)

THE PROOFER

The new proofer is fitted with the Control Unit which provides ideal conditions for the dough. Further advantages are the highest hygiene requirements, the best insulation and an attractive design.

THE LIGHTING

The easy to reach Halogen bulbs in the door frame give an attractive and indirect light which makes your baking products particularly attractive. Taste moves into the right light.

THE VARIABLE AIR CIRCULATION

Variable Air Circulation enables flexible adjustment to the ambient air. Fast air for crispy, crunchy goods. Slow for light baking products.