

Ebo 68 S/M/L

The in-store baking oven with top and bottom heat

* Baking in the most 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 further decrease energy and climate control costs in your store
- **SIDWAYS 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 product sizes
- **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 – 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
Steaming unit	Steaming device with fixed water connection
Design	Stainless Steel

COMBINATION OPTIONS

- With all Ebo 68
- Steam reducer with fully-automatically controlled steam condenser (coming soon)
- Stand with castors or pedestal
- Storage rack

CONTROL UNITS



Classic



Comfort



Exclusive

TECHNICAL DETAILS

	Ebo 68 S Item No. X1522	Ebo 68 M Item No. X1622	Ebo 68 L Item No. X1722
Number of layers of trays x tray dimensions (inches)	2 x 18 x 26 1 x 18 x 32	2 x 18 x 26 1 x 18 x 32	4 x 18 x 26 1 x 24 x 32
External dimensions with pipework (W x D x H in inches)	36.6 x 61.4 x 11.8	36.6 x 61.4 x 13.8	36.6 x 61.4 x 17.7
Internal dimensions (W x D x H in inches)	26.18 x 39.37 x 5.52	26.18 x 39.37 x 7.48	2 x 26.18 x 39.37 x 4.74
Power requirements			
Mains	208 V 3/PE	208 V 3/PE	208 V 3/PE
Frequency	60 Hz	60 Hz	60 Hz
Power consumption	10.9 – 14.5 A	10.9 – 14.5 A	17.6 – 24.7 A
Connected load	4.5 kW	4.5 kW	7.4 kW
Weight with steaming device (lbs)	277	283	471
Water Pressure (psi)	22 – 87	22 – 87	22 – 87

TECHNICAL DRAWINGS

	Front	Side	Rear	Top
EBO 68 S Item No. X1522				
EBO 68 M Item No. X1622				
EBO 68 L Item No. X1722				

1 Outlet Air 3.1" 2 Field Wiring Box 3 Water Connection 3/4" 4 Outflow 0.6"

Subject to technical changes.

CONTACT

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