Wiesheu Minimat

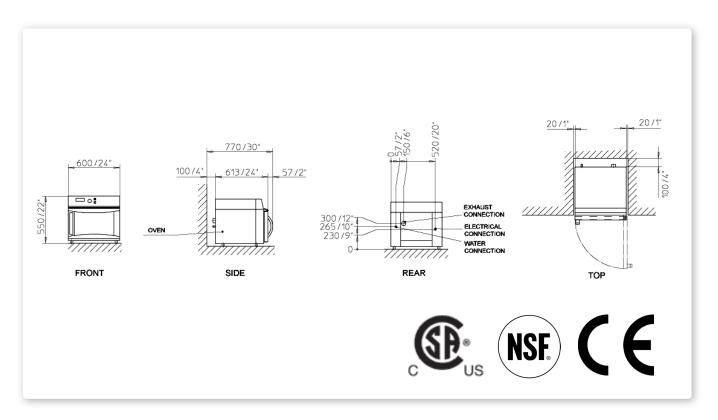
Countertop compact baking oven











The Wiesheu Minimat

The Minimat from Wiesheu is a high performance oven in a small package. This convenient countertop oven with steam bakes a variety of products evenly from top to bottom.

The Minimat is engineered for high efficiency and designed to reach desired baking temperature quickly while using low power consumption.

Designed for display baking, the product can easily be viewed while creating an image of freshness resulting in greater impulse sales. With the baking technology of tomorrow and its unique design, the Wiesheu ovens are the perfect solution for all your baking needs.

Accessories & Options

- > Stand -10 shelf
- > Left Hinged Door
- > 1/2 Gal. Water Tank
- > Manual or programmable controls (IS500)

Specifications	7801
Dimensions (W x H x D)	24"W x 25"D x 25"H
Weight*	93 lbs.
Controls:	Manual with dials
Number of Shelves	3 @ 3.5" spacing
Tray Size	Half sheet, 13" x 18"
Door Hinge	Right Hand
Power Supply	208 – 240V, single phase, 60 hz.
Circuit	20 amps
Normal Current	12.2 - 14 amps
Load	3.1 kw
Standard Plug	NEMA 6-20P
Maximum Temperature	485 °F
Water Supply	¾" or Optional Water Tank

*Final shipping

Weights will depend on the final order specifica-

Continuous product development is a Revent policy. Therefore, we reserve the right to change specifications and/or design without prior notice. Pictures or drawings may include product options.

Standard features

- > Automatic door opening turns off heating elements and fan at the end of a bake cycle which helps to eliminate over-baking and burned products.
- > Double glass door heat reflective glass panels that open easily for cleaning.
- > Hygienic baking chamber stainless steel construction, rounded corners with a removable interior (back wall, shelves and racks) allows for easy cleaning.
- > Halogen lighting features high-intensity, indirect lighting located outside of the baking chamber to allow customers to view the baking product.
- > Optimum insulation outside of oven is cool-to-the-touch while heat stays inside the baking chamber.

Revent sales representive:





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