

# Intelligent loading

WIESHEU GMBH, AFFALTERBACH, GERMANY, OFFERS SYSTEMS FOR EASY LOADING OF IN-STORE BAKING OVENS WITH RACKS



✚ The classical system of loading hot air in-store baking ovens is to push up to 10 baking sheets manually into the oven. In an ideal situation this process takes only 45 seconds, but practical experience shows that the personnel often require more than one minute for this loading step. Experts know what effect this has on the temperature inside the oven. Nevertheless and despite technologically feasible and affordable solutions, only a few oven manufacturers have yet considered accelerating or optimizing the loading process of an in-store baking oven.

A couple of years ago, Eloma GmbH, Maisach, presented a rack solution with the name "Drive-in". The system received a lot of publicity but did not set a standard in the market. This could all change now with the emergence of Wiesheu, the market leader in in-store baking systems who has thoroughly reconsidered the concept and made specifications for different needs.

## Dibas loading system

The loading system of the Dibas premium oven is very simple. The rack frame sits on a movable base and can simply be pushed around. Contrary to conventional oven design, the inside of the Dibas oven is not equipped with guide rails for baking sheets. After opening the door, the entire rack on

which the dough pieces lay on baking sheets is pushed into the oven. The rack frame has heat-resistant castors and is fastened to the base by two lateral guide rails.

In the lower part of the oven, in the proofing chamber and in the tray storage area there are guide rails for the rack base in order to protect the inside of the oven from damage. These rails also allow the rack module to be pushed precisely into position in front of the oven. In the same amount of time commonly needed to push one baking sheet into the oven now up to 10 sheets nestled in the rack can be placed in the oven. The same is applicable for the removal of the sheets from the oven.

With this loading system no real time advantage can be achieved because the racks still have to be loaded manually with sheets. The advantage of this solution is, however, that due to the quick loading, the temperature drop inside the oven is not that high thus reducing the energy consumption. In addition to that, the dough pieces do not need to be prepared near the oven and the sales personnel has more room to work, which is a decisive factor particularly at peak times.

## In-store baking with loading

Alongside this option of equipping the premium model Dibas with a streamlined loading solution, Wiesheu has also developed a model for the retail trade. Quite often due to space restrictions there is a long transport distance between the conditioning room for dough pieces and the baking station. To ensure proper transport of the dough pieces to the in-store oven, the system designed for the shop area was equipped with an additional housing to meet hygiene standards and provide technologically trouble-free transportation requirements. Another feature of the supermarket system is that the loading unit does not need to be designed for only one oven but can be used for different combined baking stations. One model for example provides for almost simultaneous loading of a combination baking station with four and ten sheets.

Many supermarket owners consider the monitoring of the baking process as an unproductive waste of time. Wiesheu has also solved this problem in combination with the loading system. For monitoring of the baking process, the responsible employee has a remote radio communication display which indicates the end of a baking process visually and acoustically. This module can be worn similar to a cell phone and clipped onto a belt. This way the employee is always informed about the status of the baking process. +++

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