

WIESHEU

Mix & Match



The perfect match

- ✓ 2in1: production & regeneration
- ✓ Hot snacks on demand – within seconds
- ✓ Small footprint

🕒 50s



🕒 70s



🕒 170s

product information



The perfect combination

for maximum flexibility and independence!

With its practical storage compartment, the Mix & Match combination is ideal for serving baked goods and snacks in a small space. The four lockable castors make both units easy to service. The Minimat offers the following

additional options: left or right door opening, fixed water connection or water tank, door locking system and two different control options.

Technical data

	Steam reducer 43 (ALH)
Connection values	230 V / 50 – 60 Hz / 0,024 kW / 0,11 A

	Minimat 43 S
Number of tray layers x Tray dimensions	3 x 440 x 350 mm
Tray spacing	85 mm
Connected loads	230 V / 50 Hz / 13,5 A / 3,1 kW
Weight / with tank	52 / 54 kg
Water pressure	150 – 250 kPa

Capacity per tray (e.g. rolls):
15 pcs. with fresh dough. 18 pcs. with pre-baked dough.

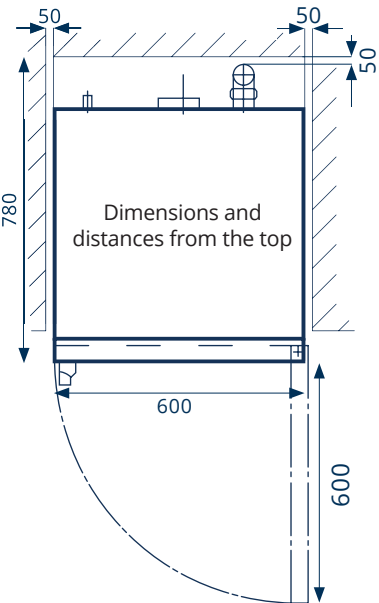
	AS300Tplus
Baking chamber (W x D x H)	335 x 320 x 170 mm
Electrical connection	220 – 230 V / 50 Hz
Fuse	16 A
Max. consumption	3.3 kW
Weight	70 kg
Colour	● Stainless steel



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External dimensions of the baking station (W x D x H):
600 x 780 x 1945 / 2030 mm (varies due to adjustable feet)

Model	ASUFR300T	ASFF600300	ASFFRMIN
Purpose	Underframe for AS300Tplus	Fastening frame for AS300Tplus	Fastening frame for Minimat 43S
Weight	24.5 kg	2.9 kg	2.7 kg



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