

NEW!

MIWE aéro e⁺





Top of the class.

Fresh baking alone is no longer enough – it's the quality that makes the difference. This is where the true expert shines through. Since a high level of quality also requires the best oven, we have improved our

successful MIWE aero e+ once again.

The outcome not only impresses with an elegant design, but also features a variety of optimised details, including perfect baking of frozen dough pieces, MIWE flexbake®, resource-sparing MIWE cleaning control,

and carefully designed control concepts to meet the special requirements of in-store baking. The new MIWE aero e+ – impress your customers with premium quality.

- ▶ Electrically heated convection oven for all types of dough pieces – the best recommendation for shop bakers with premium quality standards.
- ▶ The dazzling highlight in every shop: The front made entirely of glass creates a look of simple elegance while the LED light strip signals the current oven status with style.
- ▶ High-performance cascade steam device for first-class baking results: shiny crust and optimal bloom even when baking frozen products. Perfectly even results thanks to high-performance circulating fans with four fan settings and reversing fans.
- ▶ Economic use of cost-intensive resources thanks to automatic start-up and configurable eco-mode; optional third glass window for even lower surface temperatures and reduced energy loss that can be opened for cleaning purposes; brighter LED lights also save energy; new, modular steam condenser.
- ▶ Perfect browning even during partial loading thanks to MIWE flexbake®, the patented intelligent automatic capacity regulation.

▶ **Touch Control MIWE TC with glass display:**

- ▶ Brilliant, easy-to-clean 7" touchscreen display for individual product images and advertising screens: can be easily seen from a distance and creates an incentive to buy.
- ▶ The modern operating concept MIWE go! offers the highest operational reliability even for semi-skilled personnel thanks to clear instructions, extensive help and information functions and special user interfaces for different user profiles.
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible.

▶ **MIWE cleaning control (optional):**

- ▶ Fully automatic cleaning using a biodegradable cleaning agent which is filled into an integrated tank without direct contact and which lasts for several cleaning cycles.
- ▶ Low electricity and water consumption in several configurable contamination stages.
- ▶ Pre-programmed cleaning can take place outside of business hours (automatic start-up) Residual heat can be used in the first baking cycle.
- ▶ Completely forget about cleaning agents with MIWE everclean (option): The large-volume cleaning agent tank integrated directly into the baking station is refilled once a year by the MIWE service team during maintenance work.

▶ **Restaurant function (optional):**

- ▶ Add fresh products, e. g. meat, vegetables and many more, to the range of products you offer thanks to the easy-to-operate steam or combination functions (steam + convection).
- ▶ Our intelligent technology controls the permanent steam throughout; the core temperature sensor detects when the product is fully cooked and signals the end of the program.

At a glance

Featuring four baking chamber sizes (for 4, 6, 8 or 10 baking trays measuring 60x40 cm), MIWE aero e* is equipped for every capacity requirement, provides an extremely large baking area in a small space, and is highly flexible. Even two-circuit models are available – with a central master control system (MIWE TC-U).



MIWE aero e⁺	AE 4.0604	AE 6.0604	AE 8.0604	AE 10.0604
Number of baking tray supports 60x40 cm	4	6	8	10
Control system	TC	TC	TC	TC
Exterior dimensions cm (WxDxH)	90 x 85 x 71	90 x 85 x 87	90 x 85 x 103	90 x 85 x 119
Total weight (without trays) kg	163	188	225	249
Connected load kW	8,5	11,4	15,3	19,9
Fuse protection A ¹⁾	3 x 16	3 x 20	3 x 32	3 x 32
Door hand	right or left	right or left	right or left	right or left
Steam hood / steam condenser				
Exterior dimensions cm (WxDxH)	90 x 104 x 19	90 x 104 x 19	90 x 104 x 19	90 x 104 x 19
Connected load kW	0,2	0,2	0,2	0,2
Intermediate compartment				
Number of baking tray supports 60x40 cm	3/4/6/8	3/4/6/8	3/4/6/8	3/4/6/8
Height cm ²⁾	32	32	32	32
Proofing cabinet				
Number of baking tray supports 60x40 cm	10/12/16	10/12/16	10/12/16	10/12/16
Control system	FP3	FP3	FP3	FP3
Height cm ²⁾	54/61/77	54/61/77	54/61/77	54/61/77
Connected load kW	2,2	2,2	2,2	2,2
Fuse protection A ¹⁾	1 x 16	1 x 16	1 x 16	1 x 16
Door hand	double door	double door	double door	double door
Underframe				
Number of baking tray supports 60x40 cm ³⁾	4/6/10/12/16/20/24	4/6/10/12/16/20/24	4/6/10/12/16/20	4/6/10/12/16/20
Height cm ²⁾	30/54/61/77/93/103	30/54/61/77/93/103	30/54/61/77/93	30/54/61/77/93
Rollers				
Height cm	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16

1) Fuse protection at 400/230 V; 3/ N/PE; 50 Hz; the fuse protection data is not valid for special voltage!

2) Ground area (W x D) 90 x 85 cm

3) Longitudinal thrust, two-row; also available for single row as crosswise thrust

4) Not for the proofing cabinet

- Accessories: steam hood, modular steam condenser, intermediate compartment, proofing cabinet, underframe, base, rollers, loading system.
- Options: design with black look, MIWE cleaning control, MIWE everclean, triple thermal insulation glazing, energy optimisation connection, restaurant function.

