



MIWE cube:steam



Offers the same outstanding baking functionalities as a conventional convection oven with the additional benefits provided by gastronomic functions. The MIWE cube:steam allows you to prepare a wide variety of dishes and snacks in addition to baked goods. Whether it's quiche, coq au vin, or sweet dumplings with vanilla sauce – with this further module in the MIWE cube FreshFoodSystem, there are no limits to your gastronomic ambitions.

At a glance

- ▶ Thanks to the steam system with spraying technology and a function for frozen dough pieces, the oven is capable of the same excellent baking results as a conventional convection oven, but also boasts with numerous gastronomic functions.
- ▶ The continuous steam technology with adjustable moisture levels enables steaming of food.
- ▶ This is ideal for making noodle and pasta dishes such as a noodle casserole or lasagna and for cooking vegetables, eggs or rice. Side dishes such as pasta, rice and potatoes can be quickly reheated and lunchmeats prepared for sandwiches.
- ▶ The multi-point core temperature sensor detects when the correct roasting temperature has been reached and signals the end of the program. This means roasted meats such as meat loaf, roast pork with crackling, pulled pork, or roast beef can be cooked reliably and with no risk of overcooking.
- ▶ With single oven control or optionally as a TC-U with only a single control in the two-circuit version (see illustration to the left). The modern operating concept MIWE go! offers the highest operational reliability even with semi-skilled staff.
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible.
- ▶ Economic use of cost-intensive resources thanks to automatic start-up function (also in combination with MIWE cleaning control) and configurable eco mode.
- ▶ Perfect browning even with partial loading thanks to the patented, intelligent automatic quantity control MIWE flexbake.
- ▶ Fully automatic cleaning using MIWE cleaning control; the cleaning tank is sufficient for several cleaning cycles and is located in the base frame to save space.
- ▶ Hygienic design: rounded, highly polished baking chamber.
- ▶ Optional manual sprayer for basic cleaning as well as deglazing or adding water to food.
- ▶ Multipurpose use with no need to change the oven rack: 5 tray supports 60 x 40 or 1/1 GN lengthwise for all conventional GN sizes.



Technical Data

MIWE cube:steam CBM 5.0406

W x D x H (mm)	Control	Tray supports ¹⁾	kW	Fuse ²⁾	Door hinge
800 x 805 x 625	TC / TC-U	5	8	3 x 16 A	right or left

1) Tray size 60 x 40 or 1/1 GN (lengthwise)
2) Fuse 400/230V; 3N/PE 50Hz (not valid for special voltages)

- ▶ Accessories: fume hood, steam condenser, base frame, proofing cabinet, intermediate compartment, manual sprayer.