

MIWE electro



Professional and versatile.

The MIWE electro.

You can think of the MIWE electro as the big brother of the MIWE condo, and thus always the best choice of baking oven when you want professional features and versatility but need

more baking area. Due to its bigger depth and the resulting higher weight, the MIWE electro is installed on a permanent base frame; nevertheless it is very space-saving. The control column is flexibly positioned, allowing the oven to be activated

on two sides. Each baking chamber (with 170 mm or 220 mm height clearance) can be controlled separately (top and bottom heat, baking time, steam quantity). Oven widths of 60 cm and 120 cm are available for depths of 160 cm and 200 cm.

- ▶ 3.84 – 14.4 m² baking area for delicate pastries, traditional rolls and heavy bread varieties.
- ▶ Perfect and even baking results: bread of outstanding quality and taste with a crispy crust.
- ▶ Top and bottom heat can be regulated separately for each deck to ensure the best possible baking results.
- ▶ Fast baking readiness thanks to the quick heating-up process.
- ▶ Intensive steam and excellent crusts thanks to the high-performance steam device with steam-proof casing.
- ▶ Each baking chamber has its own control and its own steam device. That way a wide diversity of products can be baked at the same time.
- ▶ Guaranteed baking results due to the program's de-steaming with the electrically controlled steam slide valve.
- ▶ No drop in baking chamber temperature because the steam device is a separate component with its own heating.
- ▶ Decks are lined with stone plates so bread can be sold as "stone-oven bread".
- ▶ The baking chamber is well lit and the lamps are easily accessible.

▶ **Control system:**

- ▶ Control system can be attached to the left and the right, allowing several ovens to be placed next to each other in a space-saving manner.
- ▶ Each oven deck features the fixed program control MIWE FP8 with 30 baking programs (8 can be selected directly) and 5 baking phases per program; control panels can be individually positioned.
- ▶ Also available with the modern MIWE TC touch control and its intuitive MIWE go! user interface, assuring maximal operational reliability thanks to clear instructions and different user profiles.
- ▶ MIWE connectivity included: Integration into the MIWE shop baking suite possible (in conjunction with the MIWE TC).

▶ **Energy saving:**

- ▶ Saves energy: separate insulation for each deck. Ultimate stability and durability: steam-proof welded baking chambers with reinforced ceiling.
- ▶ Flexibility in accordance with baking needs – all the decks required for the production process can be controlled individually. Energy costs can also be reduced in this way.
- ▶ Adjustable heating levels make it possible to bake both delicate and heavy baked goods with the appropriate amount of energy.



Professional and versatile: the electrically heated deck oven MIWE electro with loader system.

MIWE electro	EL 4.0616	EL 5.0616	EL 6.0616
Baking chamber quantity	4	5	6
Baking area m ²	3.84	4.8	5.76
Baking chamber cm (BxTxH) ^{3) 5)}	60x160x17	60x160x17	60x160x17
External dimensions cm (WxDxH) ¹⁾	100x242x233	100x242x233	100x242x233
Steam hood height cm	24	24	24
Peal loading height cm tp/bm ³⁾	78/162	50/162	32/172
Maximum connected load kW ²⁾	27.4	34.2	41.1
Steam generator kW ⁴⁾	2.0	2.0	2.0

MIWE electro	EL 4.1216	EL 5.1216	EL 6.1216
Baking chamber quantity	4	5	6
Baking area m ²	7.7	9.6	11.5
Baking chamber cm (BxTxH) ^{3) 5)}	120x160x17	120x160x17	120x160x17
External dimensions cm (WxDxH) ¹⁾	160x242x233	160x242x233	160x242x233
Steam hood height cm	24	24	24
Peal loading height cm tp/bm ³⁾	78/162	50/162	32/172
Maximum connected load kW ²⁾	40.6	50.8	61.0
Steam generator kW ⁴⁾	3.0	3.0	3.0

MIWE electro	EL 4.1220	EL 5.1220	EL 6.1220
Baking chamber quantity	4	5	6
Baking area m ²	9.6	12.0	14.4
Baking chamber cm (BxTxH) ^{3) 5)}	120x200x17	120x200x17	120x200x17
External dimensions cm (WxDxH) ¹⁾	160x282x233	160x282x233	160x282x233
Steam hood height cm	24	24	24
Peal loading height cm tp/bm ³⁾	78/162	50/162	32/172
Maximum connected load kW ²⁾	48.2	60.2	72.3
Steam generator kW ⁴⁾	3.0	3.0	3.0

1) The exact installation dimensions can be found in the technical dimension drawings.

2) Lower connected load possible on request.

3) Inner oven heights 17 and 22 cm.

4) Per baking chamber.

5) Highest baking chamber always 22 cm.

- A steam hood with extractor fan, a self-supporting, smooth draw-plate oven and a front part table are available as options for the MIWE electro.
- Further sizes available on request.