

**MIWEFBC**



### **Maximum efficiency for your store**

As the inventors of in-store baking, we paved the way for many of today's popular business models. That means we know the challenges faced when baking at the point of sale. Our FreshBakeCenter MIWE FBC,

specially designed for this application, is a first-class concept that combines all the factors that matter in your business environment: excellent baking results and superior ease of operation. High process reliability and productivity with outstanding

energy efficiency. Perfect browning, even with a partial oven load, and extremely simple operation. That means you are always perfectly prepared for baking, even if your staff is frequently changing.

## State-of-the-art oven technology for first-class baking results

- ▶ Baked goods with impressive quality: uniform baking results, beautiful sheen, excellent crusts and perfect bloom.
- ▶ Precise tuning of the steam quantity and quality; with a choice of high-performance steam unit or spraying system.
- ▶ Fresh air valve for fast steam extraction.
- ▶ Reversing circulating fans with four stages, combined with the finely tuned air flow, ensure absolute evenness.
- ▶ Perfect browning, even with a partially loaded oven, thanks to intelligent capacity regulation MIWE flexbake®. Process fluctuations are compensated for automatically and flexibly.

## Optimal energy efficiency

- ▶ Economical use of costly resources thanks to Eco mode: An unused baking station switches off immediately after baking (or after a specified time) or is maintained at a freely definable temperature.
- ▶ Optimal energy use thanks to the autostart function: If the baking starting time and program are defined in advance for the entire week, the baking station is ready for baking at the desired time without the need for manual intervention.
- ▶ Minimal heat loss thanks to good insulation and optional triple glazing.
- ▶ Energy-saving LED lighting for good illumination of the baking chamber.
- ▶ Intelligent automatic capacity regulation with MIWE flexbake®: The oven uses only as much energy as necessary.
- ▶ New, modular steam condenser with improved efficiency for an optimal indoor climate.

## Loading and unloading in no time

- ▶ Easy-to-use loading trolley for fast, efficient loading and unloading of the entire oven or individual baking chambers in one step.
- ▶ Freshness skilfully presented: The view of the baking chamber remains clear during the baking process for successful presentation of goods to attract sales.
- ▶ The baking trays are inserted crosswise, which facilitates loading and unloading and reduces the space required in front of the oven.



### Efficiently load the baking station with up to 16 trays in next to no time.

The baking station is ready to bake. The loaded loading trolley is moved in front of the baking station and the door is opened.



The goods to be baked are slid into each baking chamber with a simple movement.



The trolley is moved away from the baking station and the door is closed.



### Extremely easy to operate for maximum process reliability: control with MIWE go!

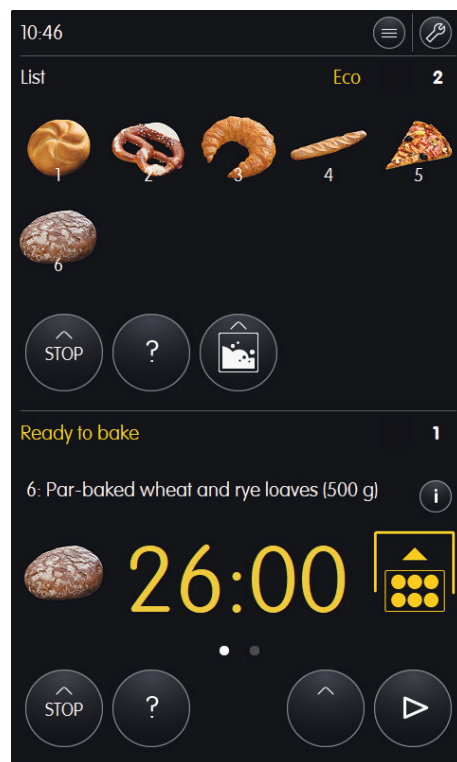
- ▶ The modern, award-winning MIWE go! control system ensures maximum ease of use even with frequently changing or untrained staff.
- ▶ Preprogrammed baking without any need for additional intervention by staff.
- ▶ Clear, easy-to-understand graphical user interface.
- ▶ Intuitive operation thanks to clear instructions as well as extensive help and info functions (work instructions, ingredients, product information, etc.).
- ▶ MIWE TC-U: A central control panel positioned at an ergonomic height for the entire oven.
- ▶ The brilliant, easy-to-clean 7" touch display with excellent long-distance visibility boosts sales through custom product images and advertising screens.
- ▶ Customizable audio and visual signals support workflows.

### Sustainable and economical at the same time: Fully automatic cleaning

- ▶ MIWE cleaning control, a time-saving and cost-effective fully automatic cleaning system, without any need for intervention by staff.
- ▶ Autostart function allows for cleaning outside of business hours. Residual heat can be used in the first baking cycle.
- ▶ Ecologically sound, food-safe and non-toxic MIWE cleaner cleaning agent.
- ▶ Perfect cleaning results with minimal water consumption thanks to finely coordinated cleaning steps.

### MIWE everclean: the all-in-one cleaning solution

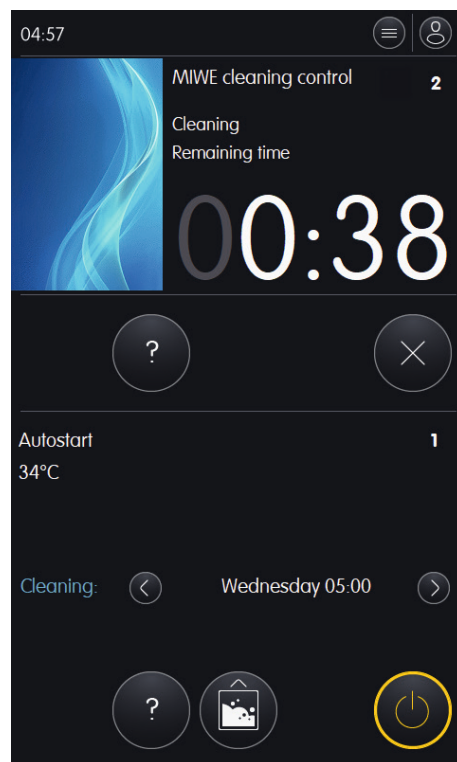
- ▶ The built-in, high-capacity cleaning tank of the baking station is filled by MIWE service during annual maintenance.
- ▶ There is no need for staff to order, store or handle the cleaner and dispose of the empty bottles, and no unnecessary plastic waste is generated.



#### Control system MIWE TC-U with MIWE go!

Upper baking chamber: Quickly select predefined baking programs using pictograms.

Lower baking chamber: The loading animation shows that the oven is ready to bake wheat and rye loaves.



#### Control system MIWE TC-U with MIWE go!

Upper baking chamber: Cleaning procedure started, remaining cleaning time is displayed.

Lower baking chamber: Autostart activated; cleaning will begin automatically on Wednesday at 5:00 am.

## Tailored to your concept

- ▶ Available in a variety of designs that are tailored to your concept.
- ▶ Available with two or three baking chambers for up to 16 trays, tailored to your usage and capacity utilisation profile for maximum flexibility and the lowest possible energy consumption.
- ▶ Baking stations delivered with customized baking programs and oven settings.
- ▶ Control system interface can be tailored to individual requirements.
- ▶ Reliability ensured thanks to regular maintenance by MIWE service.

## Options

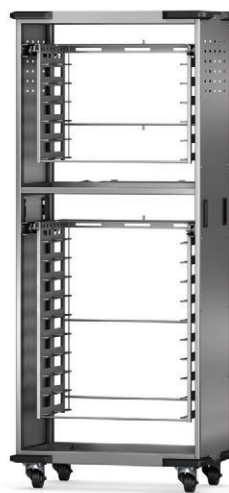
- ▶ High-performance steam unit/spraying system
- ▶ All-in-one cleaning solution with MIWE everclean/MIWE cleaning control
- ▶ Loading system (covered/not covered)/baking tray supports
- ▶ Modular steam condenser MIWE SK-M
- ▶ Triple glazing/double glazing
- ▶ Core temperature sensor for restaurant applications
- ▶ Potential-free contact for connection to point-of-sale control systems or in-store communication systems
- ▶ Can be integrated into the MIWE shop baking suite



The 3-circuit version offers maximum flexibility with enough capacity for the morning baking routine. Ideal for baking smaller quantities at unexpected periods of peak demand.



The 2-circuit version is ideal for medium capacity requirements.

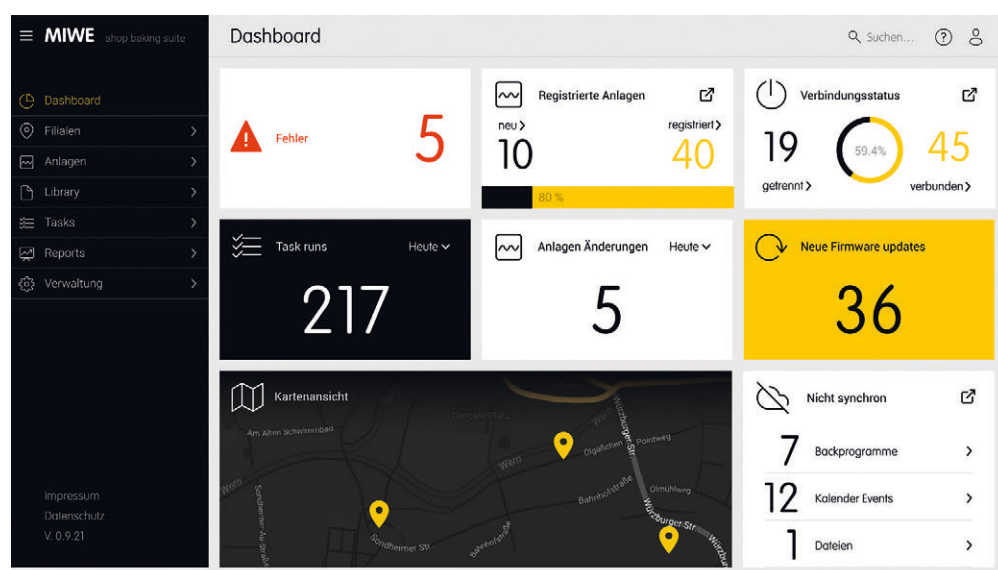


Trolley available in different versions. Choose between a closed or open system, depending on where the baking station is installed.



This standard version for greater productivity is designed for highly-efficient baking: bake up to 16 trays at once.

- ▶ The management software MIWE shop baking suite (MIWE sbs) provides all the data of the in-store baking oven network for central management, monitoring and synchronization of systems.
- ▶ Extensive management and calendar functions enable perfect management of stores, even remotely.
- ▶ Standardization and maximum process reliability at all locations thanks to central management and distribution of baking programs and oven settings.
- ▶ Extensive reports and metrics for optimization and monitoring of baking processes and more efficient operation.
- ▶ Only one network connection necessary per baking station.
- ▶ Always up to date thanks to regular updates to the MIWE go! control system.

**MIWE FBC**

Number of baking tray supports 60x40 cm

Control system

Exterior dimensions cm (WxDxH)

Total weight (without trays) kg

Connected load kW

Fuse protection A<sup>3)</sup>

Door hinge

Fume hood/Steam condenser

Outer dimensions cm (WxDxH)

Connected load kW

**FBC 3x 4.0604**

3x4

TC-U

900x900x2102

ca. 540

6.5<sup>1)</sup> / 8.5<sup>2)</sup>

3x16

right or left

900x970.5x190

0.2

**FBC 2x 6.0604**

2x6

TC-U

900x900x2102

ca. 470

9.3<sup>1), 2)</sup>

3x16

right or left

900x970.5x190

0.2

**FBC 6.0604 und 10.0604**

6 and 10

TC-U

900x900x2102

ca. 510

6: 9.3<sup>1), 2)</sup> 10: 15.8<sup>1)</sup> / 19.8<sup>2)</sup>

6: 3x16 / 10: 3x32

right or left

900x970.5x190

0.2

<sup>1)</sup> With spraying technology<sup>2)</sup> With steam device<sup>3)</sup> Each baking chamber separately assignable