



MIWE gusto:snack



Warm snacks drive growth in the take-away market. To give you the opportunity to participate in this trend, we have developed the MIWE gusto:snack. This elegant convection oven gives you all the benefits of the MIWE gusto plus additional helpful functions for the snack business, namely steaming and gratinating, letting you cut costs and save valuable space.

At a glance



- ▶ The restaurant functions allow you to increase sales and offer a wider range of warm snacks and dishes without taking up extra space.
- ▶ Easy-to-use steamer or combined functions (steam and hot air) for preparing and regenerating eggs, meat, fish and vegetables.
- ▶ Food doesn't overcook or burn: perfect cooking results thanks to multipoint core temperature sensor. The intelligent technology reliably controls the cooking time.
- ▶ Ideal for gratinating thanks to top-heat. The insertable griddle / pizza plate additionally stores energy to provide strong bottom heat.
- ▶ The Quick Serve function whips up oven-fresh, hot snacks at the point of sale within a matter of minutes – from grilled baguettes to crispy sandwiches. Valuable source of inspiration: visit www.miwe.com/gusto-snack, where you will find plenty of recipes and snack videos.
- ▶ Intuitive navigation with the new MIWE go! touch control prevents users from making errors.
- ▶ Plug'n bake: ready to use with simple start-up thanks to the alternating current connector. Quicker and cheaper installations.
- ▶ Quick transfer of baking programs via front USB port or network.
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible.
- ▶ Hygienic and easy to clean thanks to the rounded baking chamber, smooth surfaces and the cleaning systems MIWE easy clean and MIWE cleaning control with floor drainage (optional).
- ▶ Door opens automatically at the end of the baking program, thus avoiding residual heat baking.

Technical Data

	W x D x H (cm)	Baking sheets 44.5 / 35	Control	kW	Fuse protection	Door hinge
Fume hood / Steam condenser	60 x 76 x 16	–	–	0.1	–	–
Baking chamber GU 3.0403*	60 x 66 x 52 ¹⁾	3 / 1	TC	3.4	1 x 16 A	left or right
Intermediate compartment	60 x 63 x 36	4	–	–	–	–
Base frame	60 x 63 x 70 / 85 / 100 ²⁾	4 / 6 / 8 / 10	–	–	–	–

¹⁾ Plus feet.

²⁾ Every base frame has two different types of tray support holders which allow for different maximum number of trays.

* Available as version 'Duo'. When combined with the MIWE gusto, the MIWE gusto:snack must be placed at the bottom.

- ▶ Accessories: rack for 2/3 GN, GN accessories, fume hood combined with steam condenser, intermediate compartment, base frame