

# MIWE ideal B





**An expert in the craft of baking.**

For many decades, it has been considered „the“ classic oven that makes life easier for bakers worldwide: the MIWE ideal.

An oven that specifically takes into account the artisan baker's needs.

One that gives you the flexibility to react to changing conditions. One that, thanks to its sturdy base frame, can not only be moved, but can also be used in rooms with low ceilings. One which even allows the type of heating to be retrofitted at any time.

And above all one that is highly economical, carefully engineered and always reliable. You can rest assured that it rightly carries its name.

**At a glance**

- ▶ Always the best choice for deck ovens: the heating gas circulator with its static baking atmosphere is ideal for baking products ranging from heavyrye breads to wheat buns and rolls.
- ▶ Energy saving: The two-circuit system allows to operate the two oven groups at different temperatures or to switch off the top or lower oven group completely – depending on the current production requirements.
- ▶ In the MIWE ideal, baking is done on a stone slab. Thus bread baked in this oven can be labelled as „stone-baked bread“ for marketing purposes.
- ▶ Convincing throughout: always ready for operation, with saturated steam that condenses intensively on the baked products, a short heating phase, high heat storage capacity and fast recovery time.
- ▶ A space saver: MIWE ideal ovens can be placed next to one another on three sides and with no distance between them, which is optimal for bakehouses with limited space. Together with the oven’s small footprint, this allows you to save a considerable amount of space and money.
- ▶ Flexible and stable: by installing the oven on a stable base frame, it can be completely moved around in the bakehouse as required.
- ▶ 100% hygienic: the entire oven casing (side walls, rear wall, front panel and doors) is made of stainless steel.
- ▶ The baking chamber is made of anti-corrosion steel and retains the steam, thus keeping the baking energy where it’s supposed to be. In addition to that, thick insulation between the two oven groups reduces indirect heat loss. Perfect for low energy consumption.
- ▶ Cost-effective: The MIWE ideal boasts an excellent thermal efficiency of about 90 %. At the same time, it stays well below the limit value for exhaust gas (DIN 8722).
- ▶ The MIWE ideal B can be fuelled with oil or gas (furnace below). It can be retrofitted at any time.
- ▶ Additional storage space is provided by a front table with a sturdy stainless steel top.
- ▶ The ideal complement to your system: leaving strenuous loading and unloading to the effort-saving loading solutions offered by MIWE.



The MIWE ideal is perfectly suited for artisan baking. The front table supports your daily work.

**Control system****Touch Control MIWE TC**

- ▶ Easy to operate, thanks to the modern Touch Control MIWE TC with large color display and intuitive user navigation.
- ▶ Large memory for a wide range of products: as many as 250 baking programmes with up to 8 baking phases.
- ▶ Possible at any time: Manual intervention during baking.
- ▶ Perfect baking: Steam function for all products with increasing/decreasing temperatures.
- ▶ Controlled access: Clear user rights by means of user administration.
- ▶ Easy networking: USB interface integrated in front (transfer of baking programs), Ethernet interface.

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	<b>ID 4.1216-B</b>	<b>ID 5.1216-B</b>	<b>ID 4.1220-B</b>	<b>ID 5.1220-B</b>
Number of oven decks	4	5	4	5
Width/depth of oven decks in cm	120/160	120/160	120/200	120/200
Baking surface in m <sup>2</sup>	8	10	10	12
Outer dimensions in cm (W x D x H) <sup>1)</sup>	160/307/233	160/307/243	160/347/233	160/347/243
Loading height at bottom cm	82	68	82	68
Loading height at top cm	169	178	169	178

<sup>1)</sup> Including front table; overhanging parts at top +5 cm; all height measurements are for the standard oven deck height 17 cm