



**MIWE** ideal e<sup>+</sup>



### The perennial hit.

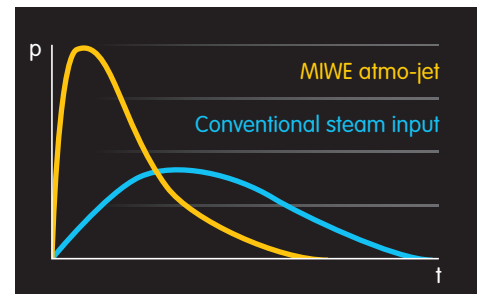
Today everyone is talking about flexibility: about being prepared to work under new conditions, facing new developments and staying mobile too. Bakehouses face these demands as well.

For instance, a customer might want to expand the baking area, relocate an oven, introduce automatic loading, adopt new forms of energy, or simply make more efficient use of oven capacity.

This has been a daily routine for a long time now with the MIWE ideal, which isn't called "ideal" for nothing.

- ▶ Always the first choice in deck baking ovens: the heating gas circulator with its static baking atmosphere is ideal for baking products ranging from heavy rye breads to wheat buns and rolls.
- ▶ MIWE atmo-jet: steam technology (patent pending) for consistent saturated steam with unprecedented quality during the entire steam period. With the MIWE atmo-jet, a fine mist is generated by compressed air. In this way, the entire surface of the steam generator is considerably better moistened and utilised. In particular, this means reduced water requirements. Thanks to the fast evaporation, the steam is immediately available in the baking chamber and full of pressure, thus providing saturated steam for even better product quality.
- ▶ MIWE variobake, the new freedom of baking. You can find a detailed description of this innovative technology on the outside of the right fold-out flap on the brochure.
- ▶ Energy saving: Depending on the current production requirements, with a two-circuit oven, both oven groups can be operated at different temperatures or the top or bottom oven group can be completely switched off. Thick insulation prevents heat transfer between the oven groups.
- ▶ In the MIWE ideal, baking is done on a stone slab. Thus bread baked in this oven can be labelled as "stone-oven bread" for marketing purposes.
- ▶ 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.
- ▶ 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 chambers made of anti-corrosion steel retain the steam and thus keep the baking energy where it's needed.
- ▶ Efficient and convenient loading: The up to three cantilevered and stable draw-out oven decks, available with loading function, make it possible (option).
- ▶ Effective rationalization: easier loading and unloading thanks to a variety of loading solutions. From the simple loading aid to the fully automatic MIWE athlet loading system.

## At a glance



The amount of steam during the first few seconds is crucial; as much steam as possible must condense before it overheats. As the graph shows, MIWE atmo-jet produces steam much faster, with approximately 2.5 times the pressure.

Gas-heated with a TC control, the MIWE ideal e+ shines due to its excellent energy efficiency which is improved even further with MIWE variobake and MIWE atmo-jet. The best baking results for a wide variety of products and characteristics.





## The e<sup>+</sup> seal of quality: only given to the best.

MIWE ideal e<sup>+</sup>

At MIWE, we are committed to using energy efficiently and making a lasting contribution to energy conservation. This commitment applies above all to the systems and processes we develop for our customers. MIWE systems that demonstrate this commitment in a special way, and only these systems, are given the e<sup>+</sup> seal of quality.

The MIWE ideal e<sup>+</sup> has received this seal of quality, but only for the gas-heated burner in combination with the Touch Control MIWE TC.

The advantages of the MIWE ideal e<sup>+</sup> are:

Energetic yield increased by 15 % due to technological improvements of the tried and tested system.

Flexible temperature curves for different baking characteristics.

In addition, the new finer burner control system creates a more gentle heat and allows baking of sensitive products.

Baking results are optimised through saturated, expanded steam.  
Batch after batch.

Long service life and low operating costs  
due to intelligent regulation of the burner.

MIWE ideal is as reliable as ever, and retains  
tried and tested benefits: small footprint,  
robust construction, long service life, flexibility,  
and can be built in on three sides.

e<sup>+</sup>

Energy efficiency	<b>+ 15 %</b>
Combustion efficiency to DIN 8766	<b>&gt; 90 %</b>
Average power consumption	<b>– 10 kW</b>
Difference between exhaust gas temperature and baking chamber temperature to DIN 8766	<b>– 20 %</b>

The new freedom of baking – MIWE ideal e+ now uses the refined variobake technology, an entirely new temperature management system for deck ovens.

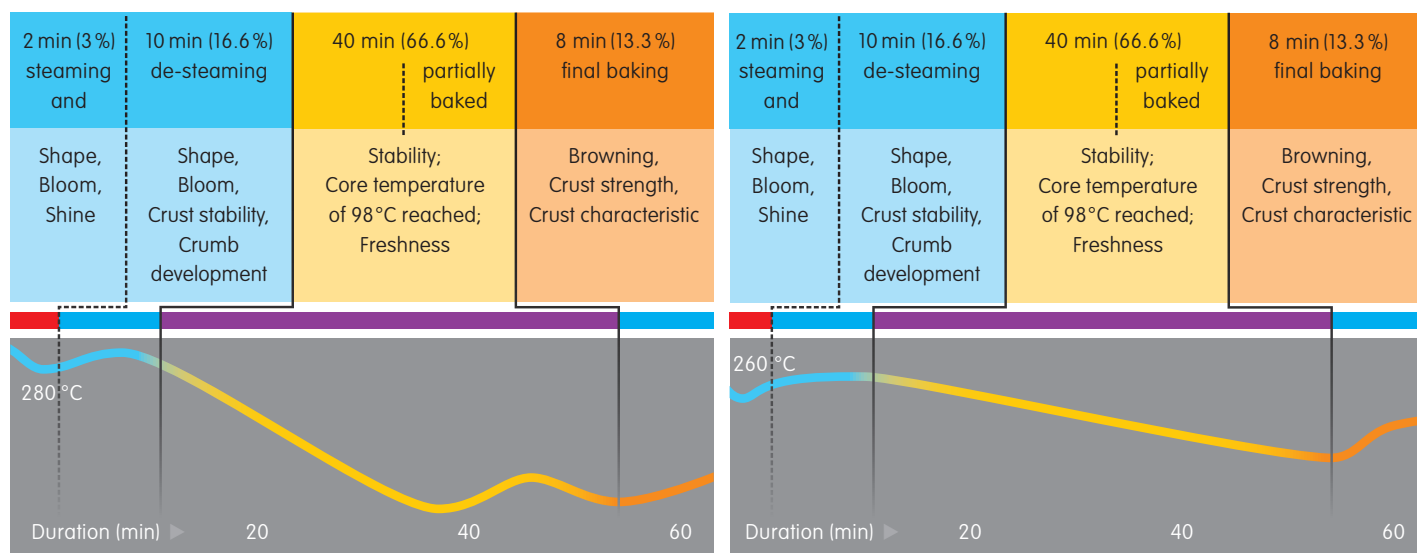
MIWE variobake

It uses two components: a modulating burner that allows for much finer and more precise control than a conventional single-stage burner. And the touch control unit MIWE TC, which regulates these burners to exactly the output level required for the energy demand of the baked goods in the specific baking phase with intelligent logic and foresight.

- ▶ The new MIWE variobake technology allows different baking characteristics (flue gas, thermal oil) to be used in the MIWE ideal e+.
- ▶ Far finer and more flexible temperature control in the baking chamber thanks to the modulating burner with Touch Control MIWE TC.
- ▶ Thanks to finer control of the modulating burner, optimal baking results can be achieved even with sensitive baked goods.
- ▶ High-precision rebaking of a previously specified temperature sequence (e.g. tube coil, thermal oil etc.).
- ▶ As a result, the thermal output (energy consumption) is demand-based and flexible, which means that it is continuously adjustable.
- ▶ Thanks to MIWE variobake, energy is again saved due to intelligent heat regulation.
- ▶ It expands the range of application of the baking oven and can make investment in a second oven system unnecessary in some cases.

Graphic on the left: Typical baking process for bread in a conventional deck oven. The MIWE ideal has always been able to do this. Now it can do even more: bake bread as if it were a thermal-oil heated oven (graphic on the right).

Steam slide valve  
 ■ open  
 ■ partially closed  
 ■ closed



- ▶ 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.

MIWE ideal e <sup>+</sup>	ID 5.1216-T	ID 6.1216-T	ID 5.1220-T	ID 6.1220-T
Number of oven decks	5	6	5	6
Width/depth of oven decks in cm	120/160	120/160	120/200	120/200
Baking surface in m <sup>2</sup>	10	12	12	15
Outer dimensions in cm (W x D x H) <sup>1)</sup>	160/285/266	160/285/266	160/325/266	160/325/266
Loading height at bottom in cm <sup>2)</sup>	50	25	50	25
Loading height at top in cm	156	156	156	156
Heating types	Gas/Oil	Gas/Oil	Gas/Oil	Gas/Oil

MIWE ideal e <sup>+</sup>	ID 5.1816-T	ID 6.1816-T	ID 5.1820-T	ID 6.1820-T
Number of oven decks	5	6	5	6
Width/depth of oven decks in cm	180/160	180/160	180/200	180/200
Baking surface in m <sup>2</sup>	15	18	18	22
Outer dimensions in cm (W x D x H) <sup>1)</sup>	220/285/266	220/285/266	220/325/266	220/325/266
Loading height at bottom in cm <sup>2)</sup>	50	25	50	25
Loading height at top in cm	156	156	156	156
Heating types	Gas/Oil	Gas/Oil	Gas/Oil	Gas/Oil

<sup>1)</sup> Including control column, without vapour hood (70 cm depth); all height measurements over 5 cm; are for the standard oven deck height 18 cm

<sup>2)</sup> For two draw-out deck ovens -5 cm, for three draw-out deck ovens -10 cm