

NEW!**MIWE** econo



Master of Economics.

Thanks to MIWE econo, both the bakers and the customers are satisfied. This convection oven is ideal for all half-baked products, Danish-style pastries as well as croissants and offers a price/performance ratio which

makes the merchant happy. The production planner on the other hand will be glad to learn that the MIWE econo is available in several variants for every capacity requirement. Those who don't know what their customers will desire tomorrow, will appreciate the many

options – e.g. for more sophisticated baking processes. The personnel managers will relax given the operation and process safety and the smart spenders will appreciate its energy consumption.

MIWE econo: We want to see you smile.

- ▶ Electrically heated convection oven: as the specialist for the convenience sector, it is ideal for all partly-baked goods, but also for Danish-style pastries and croissants.
- ▶ Available for any capacity requirement thanks to four sizes with a variable number of trays; for even higher throughput available as two-circuit model with two baking chambers.
- ▶ Steam input with spraying technology; optional steam optimisation for even greater volume and a shinier crust (especially for products requiring intensive steam).
- ▶ The best possible bloom and crust thanks to reversing fans with optionally four controllable fan speeds and an automatic fan stop function near the end of the baking program.
- ▶ Especially user-friendly thanks to the touch control MIWE TC with intuitive operation concept MIWE go!; integration in the MIWE shop baking suite possible (alternatively available with fixed program control MIWE FP12).
- ▶ Wide range of clever functions: autostart, frozen dough baking, automatic capacity regulation MIWE flexbake (only with MIWE TC).
- ▶ Quickly ready for baking, but saves on energy too: When the baking station is not in use, the MIWE eco-mode lowers the baking chamber temperature automatically to a freely configurable value.
- ▶ Hygienically advantageous: rounded softline baking chamber, tray supports which can be easily removed, semi-automatic cleaning function MIWE easy clean.
- ▶ Perfect hygiene with even more convenience: fully automatic, energy-efficient cleaning function MIWE cleaning control (optional) with integrated tank for several cleaning cycles.
- ▶ Perfectly staged sight-baking thanks to the large view window and LED illumination; double thermal protection glazing prevents burning and saves energy (triple glazing available as an option).
- ▶ With its permanent steam technology and core temperature sensor (option), the MIWE econo is a universal multi-tool for caterers and snack bakers.



Whether 5, 6, 8 or 10 trays at 18 x 26 inches – MIWE econo is available for almost every capacity requirement. It is also available in combination with the deck oven MIWE condo as MIWE backcombi, combining the best of both baking worlds.

MIWE econo	EC 6.1826	EC 8.1826	EC 10.1826
Number of baking tray supports 18 x 26 inches	5 / 6 / 10	8	10
Control system	TC / FP12	TC / FP12	TC / FP12
Outer dimensions in inches (W x D x H)	35.5 x 33.5 x 34.3	35.5 x 33.5 x 40.6	35.5 x 33.5 x 46.9
Total weight (without baking trays) lbs	397	459	512
Connected load kW	9.7	12.8	19.2
Fuse protection A ¹⁾	3 x 32	3 x 50	3 x 60
Door hinge	Right or left	Right or left	Right or left
Steam hood/steam condenser			
Outer dimensions in inches (W x D x H)	35.5 x 49.3 x 7.5	35.5 x 49.3 x 7.5	35.5 x 49.3 x 7.5
Connected load kW	0.2	0.2	0.2
Intermediate compartment			
Number of baking tray supports 18 x 26 inches	3 / 4	3 / 4	3 / 4
Height in inches ²⁾	12.6	12.6	12.6
Proofing cabinet			
Number of baking tray supports 18 x 26 inches	5 / 8	5 / 8	5 / 8
Control system	FP3	FP3	FP3
Height in inches ²⁾	21.4 / 30.5	21.4 / 30.5	21.4 / 30.5
Connected load kW	2	2	2
Fuse protection A ¹⁾	3 x 10 A	3 x 10 A	3 x 10 A
Door hinge	Double door	Double door	Double door
Base frame			
Number of baking tray supports 18 x 26 inches ³⁾	2 / 3 / 5 / 6 / 8 / 12 for all types		
Height in inches ²⁾	12.0 / 21.4 / 24.2 / 30.5 / 40.5 ⁵⁾ for all types		
Rollers			
Height in inches	1.6 ⁴⁾ / 3.4 / 4.3 / 6.2 for all types		

1) Fuse protection at 208 V; 3/-/PE; 50/60 Hz: the fuse protection data is only for this special voltage!

2) Ground area (W x D) 35.5 x 33.5 inches

3) Longitudinal thrust, two-row. Also available for single row as crosswise thrust

4) Not for the proofing cabinet

5) Only for EC 6.1826

- Accessories: steam hood, modular steam condenser, intermediate compartment, proofing cabinet, underframe, base, rollers, loading system.
- Options: e.g. design with black look, MIWE cleaning control, MIWE flexbake for MIWE TC control, triple thermal protection glazing, water meter.

