

MIWE roll-in e+





For excellent bakers who value efficiency.

Word has spread that the MIWE roll-in e+ is probably the most energy-efficient rack oven in the world (a fact also proven in hundreds of bakehouses). The oven is also unparalleled when it comes to its excellent baking properties. 'Atmospheric baking' puts an end to weather and draught-related

quality fluctuations and guarantees consistent baking results. The patented MIWE air-control ensures precise heat transfer and a perfect crust. MIWE delta-baking, a sophisticated temperature management system, enables fine-tuning for products like Danish-style pastries and other fine pastries.

Thanks to the heat storage wall and the high-performance steam system, consistent batch-after-batch baking at lower connected loads is now possible. And these are only some of the reasons to take a closer look at the MIWE roll-in e+.

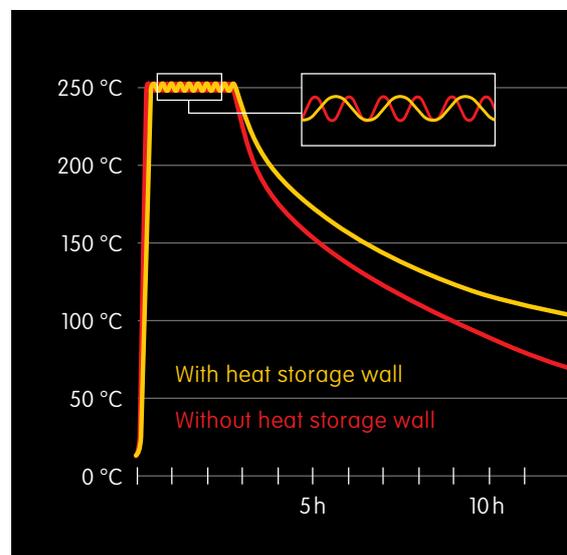
- ▶ Bake consistently at the highest level and save energy too: The MIWE roll-in e⁺, a compact and versatile rack oven with a rotating system for baking all kinds of dough pieces. Suitable for all baking methods.
- ▶ With 'Atmospheric baking' as a standard feature: Perfect evenness regardless of external factors (draughts, weather, atmospheric pressure). Products rise much better in the oven, and baking times are often shorter.
- ▶ Tailored for efficiency all around: Significant reduction in energy consumption thanks to patented heating gas conduction with additional flue gas channel, which also serves as a steam heating system, thanks to the reduced fresh air supply with 'Atmospheric baking' and thanks to MIWE eco:wing, a seal flap positioned in the flue gas pipeline for greater energy efficiency.
- ▶ Versatile yet safe and easy to operate thanks to the MIWE TC's new larger 10" TC touch screen in easy or professional mode. Standard features include patented automatic capacity regulation for smaller batches as well as special function for baking small frozen products.
- ▶ Precise heat transfer, excellent crust, lower energy use thanks to MIWE aircontrol, the patented air regulation system.
- ▶ Perfect fine-tuning and greater energy savings with MIWE delta-baking, the sophisticated temperature management system, excellent for Danish-style pastries and other fine pastries.
- ▶ Perfect sheen with short recovery times thanks to the high-performance steam system.
- ▶ Heat storage wall with considerably increased thermal mass for capping burner peak loads and for consistent batch-after-batch baking.
- ▶ Greater process stability and clear hygiene documentation thanks to wireless multi-point core temperature sensor (optional).
- ▶ Hygienically flawless: Flat surfaces in the baking chamber (including door and rotating plate), no dirt pockets, entire exterior is splash-proof.
- ▶ The large window and excellent interior lighting allow you to keep track of what's going on in the baking chamber.
- ▶ Flexible and energy-efficient - even in the long run: can be enclosed on three sides, all units easily accessible from the front, door stop can be changed on site without additional material, heat exchanger made of temperature-resistant stainless steel.
- ▶ Permanent hermetic steam proofing: the seals on the door can be easily adjusted at any time.
- ▶ The optional Softclose automatic door only has to be leant against the frame – it closes automatically from there without manual locking.

At a glance

The many highlights of the MIWE roll-in e⁺ in brief:

- 1 'Atmospheric baking' incl.: an end has been finally put to "uncontrolled baking" and dependence on the weather. Perfect control instead. And even more energy saved
- 2 Large 10.4" glass display with touch control
- 3 Large status light with bright LED technology
- 4 Steam hood with integrated LED remote display
- 5 Hygiene-friendly, flush inner door surfaces
- 6 World's first: the first core temperature sensor in a rack oven (optional)
- 7 Optimal interior lighting with LED
- 8 Heat-insulated door glass
- 9 Splash proof according hygiene management requirements on the inside and outside
- 10 Rotating plate with complete, easy-to-clean edge cover
- 11 Easy to remove, slip-proof heavy-duty ramp
- 12 The heat storage wall with considerably increased thermal mass conserves energy in the baking chamber
- 13 Motor-driven Softclose automatic door lock (optional)

The enormous mass of the MIWE roll-in e⁺ heat storage wall minimises peak loads and reduces the connected load. Combined with the high-performance steam unit, it permits rapid, efficient baking, batch after batch. This gives you optimal conditions for products that require high initial temperatures.

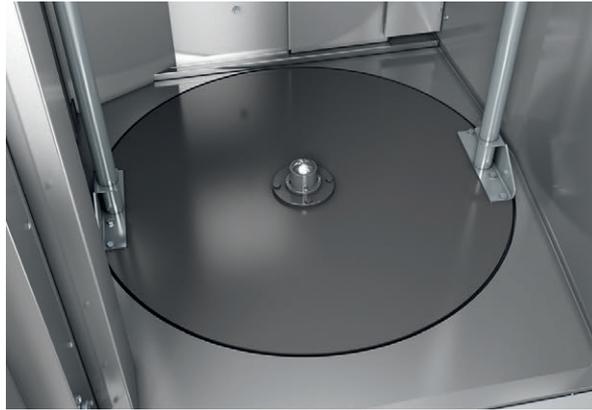


Right: The remote display – integrated elegantly in the fume hood – is lit up with LED technology to the front and downwards. The status information can therefore be read both from higher points as well as from confined working positions and almost every angle.

Below (left to right):
The control column with touch control MIWE TC; the integrated, bright status light indicates the operating mode of the oven.

Not only hygienic, but also robust: the rotary plate with complete floor covering in one piece.

Flat inner surfaces make cleaning easy and the hygienic door interior with insulating glass pane even saves energy.



	MIWE roll-in e+	RI e+ 1.0608-TL	RI e+ 1.0608-TXXL	RI e+ 1.0610-TL
Rack		1	1 ¹⁾	1
Baking tray size		60/80	60/80	60/100
Baking area in m ²		9,6 ²⁾	10,6 ⁵⁾	12 ²⁾
Outer dimensions in cm (W x D x H)		155 x 160 x 256	155 x 160 x 272	172 x 176 x 256
Minimum room height in cm		285	301	285
Connected load in kW		60–75	60–75	70–85
Heating mode		Oil / Gas / Electricity	Oil / Gas / Electricity	Oil / Gas / Electricity

	MIWE roll-in e+	RI e+ 1.0610-TXXL	RI e+ 1.0711-TL	RI e+ 1.0711-TXXL
Rack		1 ¹⁾	1	1 ¹⁾
Baking tray size		60/100	67/108 ⁴⁾	67/108 ⁴⁾
Baking area in m ²		13,2 ⁵⁾	13,8 ²⁾	15,2 ⁵⁾
Outer dimensions in cm (W x D x H)		172 x 176 x 272	182 x 185 x 256	182 x 185 x 272
Minimum room height in cm		301	285	301
Connected load in kW		70–85	80–95	80–95
Heating mode		Oil / Gas / Electricity	Oil / Gas / Electricity	Oil / Gas

1) Suitable for racks of all heights up to 1,980 mm

2) With 20 trays and tray clearance of 78 mm

3) 60/60 or 53/65 or 18 x 26"

4) 2 x 53/65

5) With 22 trays and tray clearance of 80 mm

► Accessories: Fume hood, steam condenser, rack.