



**MIWE** thermo-static



### **The smoothie among wagon ovens.**

Experience the perfect combination of excellent quality and ultimate efficiency. The MIWE thermo-static for two or three wagons ensures gentle heat transfer without affecting throughput or flexibility.

Optimal crusts, improved rising and an excellent crumb coupled with low evaporation and long-lasting freshness are the trademark features of this sophisticated technology. It will also reduce your energy costs: thermal oil is currently the most efficient source of

energy, and the MIWE thermo-static has been designed for optimal energy consumption. What is more, as the burner can be installed anywhere – just like in central heating systems – you can also save valuable production space.

## At a glance

- ▶ Wagon oven heated with thermal oil for the baking of the entire product range from heavy rye bread to rolls; bakery products are either fed in as unmoulded products, in tins or on trays. Baking on stone with the optional stone plate system.
- ▶ Gentle heat and great evenness thanks to the static baking atmosphere; baking characteristics typical of thermal oil with low baking losses and longer freshness.
- ▶ Even, saturated steam with unprecedented quality during the entire steam period thanks to the patent-pending MIWE atmo-jet steam technology.
- ▶ New, 2-stage turbo system with circulating air – especially suitable for tin products; easy to integrate into the baking program for more flexibility in the baking phases: stage 1 for gentle browning, stage 2 for power circulating air and forced de-steaming.
- ▶ Batch after batch baking, shorter recovery times and energy savings with the integrated steam device.
- ▶ Standard inclusion: "Atmospheric baking" for perfect uniformity irrespective of external influences (draft, weather, pressure conditions).
- ▶ Due to the optional patented cool-down system, there is more flexibility when changing to a new product; despite the higher thermal stability of thermal oil, it is possible to operate with temperature curves.
- ▶ Information at a glance: Thanks to the LED status light integrated into the hood, the current baking status is clearly visible even from a distance.
- ▶ MIWE TC control system for quick and safe operation with a large touchscreen colour display.
- ▶ Baking chamber door with lifting mechanism protects the floor seal even when retracting the wagon at ground level.  
The optional Softclose automatic door with dynamic bottom seal for an effective steam evacuation no longer has to be manually locked, but rather only left slightly ajar – and the door closes completely by itself.
- ▶ Standard inclusion: MIWE slide for easy input (can be dismantled for cleaning). Easy handling and unloading even in the case of power failure, thanks to the robust and almost maintenance-free insertion and removal support (for three wagons, optional for model with two wagons).
- ▶ Combined loading wagon for the manual loading of unmoulded goods (picks up dough pieces). Optional: automated loading system MIWE assist with stone plate frame.
- ▶ The central boiler unit enables low noise and flexible supply as well as modular expandability. The separate positioning of the central boiler unit increases the service life of the burner and simplifies maintenance.





With the large touchscreen colour display and a stop-start key which is sensitive to touch already from a distance, the MIWE TC offers simple, intuitive operation with the touch of a finger.

The control system has two operating modes, switching between them requires only the touch of a button.

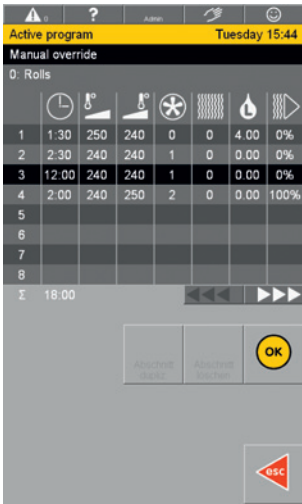
In the simple Easy mode, the program is selected by a (saved) product image and can be started with a single press of a button. The product image remains visible throughout the entire baking process along with the extra-large display of the target/actual temperatures and the remaining baking time. The Professional mode is intended for the experienced baker, who wishes to review all settings in detail, administer the baking programs and modify them by hand, if necessary. Up to 250 baking programs with a maximum of 8 baking phases each can be saved, edited, and selected in the MIWE TC with password protection.

The practical, front-sided USB port and the Ethernet interface serve as convenient connectors to the oven: whether you manage and import baking programs, query and log operating states or perform a remote maintenance (or let it be done).

MIWE TC also crosses boundaries in another matter: as a fully graphic control system, it has a good command of various foreign languages and foreign character systems (like Cyrillic) so that it speaks a language understandable to every user even in cases where there are no expressive symbols that would make an explanatory text unnecessary.



This mode provides all baking parameters graphically and /or alphanumerically in an efficient, clear manner. The black blocks stand for the individual baking sections with the respective setpoint setting; the yellow graph shows how the oven converts the setpoint values into actual temperatures in real time. Steam appears in blue at the precise time, and the water volume is displayed to the precise deciliter during steam input. Orange bars show use of the two-level turbosystem.



From left to right:

The Easy mode: The most important aspects in an eye-catching overview.

Programming of the night start-up times: Pure comfort!

Creation and management of baking programs: Baking has never been as easy and clear as it is with the MIWE TC.

MIWE thermo-static	TS 8.0812	TS 9.0812	TS 10.0812
Wagons	2	2	2
Nominal dimensions of each level in cm	80 / 120	80 / 120	80 / 120
Number of levels	8	9	10
Baking tray size	60x80	60x80	60x80
Number of baking trays	16	18	20
Baking surface in m <sup>2</sup>	8	9	10
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH)	120 <sup>1)</sup> x200x256 <sup>2)</sup>	120 <sup>1)</sup> x200x256 <sup>2)</sup>	120 <sup>1)</sup> x200x256 <sup>2)</sup>

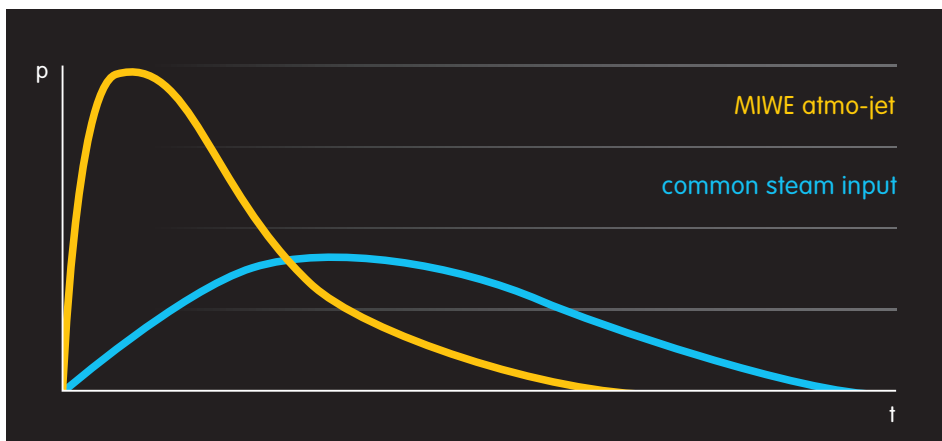
MIWE thermo-static	TS 8.1012	TS 9.1012	TS 10.1012
Wagons	2	2	2
Nominal dimensions of each level in cm	100 / 120	100 / 120	100 / 120
Number of levels	8	9	10
Baking tray size	60x100	60x100	60x100
Number of baking trays	16	18	20
Baking surface in m <sup>2</sup>	10	11	12
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH)	140 <sup>1)</sup> x200x256 <sup>2)</sup>	140 <sup>1)</sup> x200x256 <sup>2)</sup>	140 <sup>1)</sup> x200x256 <sup>2)</sup>

1) + 24 cm for operator panel

2) with low steam trap 243 cm

### MIWE atmo-jet

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



- With the optimised MIWE atmo-jet steam technology, 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.
- Compressed air used twofold: the steam can be quickly removed from the baking chamber with open draft. Independent of the current weather and external pressure conditions.
- Can also be retrofitted on existing installations.

MIWE thermo-static	TS 8.0819	TS 9.0819	TS 10.0819
Wagons	3	3	3
Nominal dimensions of each level in cm	80 / 190	80 / 190	80 / 190
Number of levels	8	9	10
Baking tray size	60 x 80	60 x 80	60 x 80
Number of baking trays	24	27	30
Baking surface in m <sup>2</sup>	12	13.5	15
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH)	120 <sup>1)</sup> x 270 x 256 <sup>2)</sup>	120 <sup>1)</sup> x 270 x 256 <sup>2)</sup>	120 <sup>1)</sup> x 270 x 256 <sup>2)</sup>

MIWE thermo-static	TS 8.1019	TS 9.1019	TS 10.1019
Wagons	3	3	3
Nominal dimensions of each level in cm	100 / 190	100 / 190	100 / 190
Number of levels	8	9	10
Baking tray size	60 x 100	60 x 100	60 x 100
Number of baking trays	24	27	30
Baking surface in m <sup>2</sup>	15	16.5	18
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH)	140 <sup>1)</sup> x 270 x 256 <sup>2)</sup>	140 <sup>1)</sup> x 270 x 256 <sup>2)</sup>	140 <sup>1)</sup> x 270 x 256 <sup>2)</sup>

1) + 24 cm for operator panel

2) with low steam trap 243 cm

- Accessories: extractor hood, wagons, cool-down system (not retrofit, must be indicated on the order sheet), stone plate system.
- Heating: heating boiler station(s) fueled with oil/gas/pellets or electronically heated with thermo-oil as heat carrier.
- Optionally with a mechanical seal pump or magnetic drive pump.
- With external devaporization accelerator and thus prepared for the connection of the MIWE eco:nova heat recovery system (standard).