



## The smoothie among wagon ovens.

Baking with thermal oil can be this simple and flexible: The wagon oven MIWE thermostatic integro for two or three wagons comes with its own central boiler unit. It needs neither the space for a separate central

heating boiler nor any external piping.

And on top of that it is extremely economical.

Thanks to its gentle baking atmosphere,
the MIWE thermo-static integro provides
even baking resultsand the baking characteristics typical of thermal oil, with low

baking losses and longer freshness.

Of course it comes equipped with the baking technology innovations MIWE atmojet and MIWE's own "atmospheric baking" as a standard. This opens entirely new perspectives for baking with thermal oil ...

## 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.
- ▶ A real space saver: Self-sufficient system with integrated central boiler, offering the benefits of thermal oil baking without additional requirements such as boiler units or external piping.
- ► Faster installation and commissioning as well as significantly greater operational reliability thanks to direct heating by the integrated central boiler unit.
- 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).
- Patented cool-down system (option) for more flexibility; despite the higher thermal stability of thermal oil, it is possible to operate with temperature curves.
- Operating column placed in the center particularly space-saving, as one central operating column contains the controls for two ovens.
- 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; 250 baking programs, each with up to 8 baking phases.
- Baking chamber door with lifting mechanism protects the floor seal even when retracting the baking 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 dismounted 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 (optional for model with two wagons).
- Loading wagon for manual loading of unmoulded goods (picks up dough pieces).
  Optional: automated loading system MIWE assist with stone plate frame.



- ▶ 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.

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).

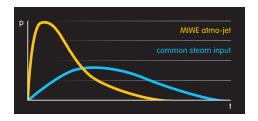
MIWE TC also crosses boundaries in another matter: as a fully graphic control system, it has a good command of various foreign languages and foreign character systems (like Cyrillic) so that it speaks a language understandable to every user even in cases where there are no expressive symbols that would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







## 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.

## Control System



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 integro
Wagons
Nominal dimensions of each level in cm
Number of levels
Baking tray size
Number of baking trays
Baking surface in m²
Maximum product height in cm
Distance between heating plates in cm
Dimensions in cm (WxDxH) <sup>1)</sup>

TSI duo 8.0812	TSI duo 9.0812	TSI duo 10.0812
2 × 2	2 x 2	2 x 2
80/120	80/120	80/120
2 x 8	2 x 9	2 ×10
60×80	60×80	60×80
2 x 16	2 x 18	2×20
2 x 8	2 x 9	2 x 10
16	14	12
20	17	15
264 x 282 x 320	264 x 282 x 320	264 x 282 x 320

MIWE thermo-static integro
Wagons
Nominal dimensions of each level in cm
Number of levels
Baking tray size
Number of baking trays
Baking surface in m²
Maximum product height in cm
Distance between heating plates in cm
Dimensions in cm $(WxDxH)^{1}$

TSI duo 8.1012	TSI duo 9.1012	TSI duo 10.1012
2 x 2	2 x 2	2 × 2
100/120	100/120	100/120
2 x 8	2 x 9	2 x 10
60×100	60×100	60×100
2 x 16	2 x 18	2 x 20
2 x 10	2 x 11	2 x 12
16	14	12
20	17	15
304 x 282 x 320	304 x 282 x 320	304 x 282 x 320

Entirely new perspectives for baking with thermal oil:
The MIWE thermo-static integro neither needs additional piping nor an external central boiler unit, as it already comes equipped with one. Tidy, well-arranged and service-friendly.

After all, you wouldn't expect anything else from MIWE.



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MIWE thermo-static integro	TSI duo 8.0819	TSI duo 9.0819	TSI duo 10.0819
Wagons	2 x 3	2 x 3	2 x 3
Nominal dimensions of each level in cm	80/190	80/190	80/190
Number of levels	2 x 8	2 x 9	2 x 10
Baking tray size	60×80	60×80	60×80
Number of baking trays	2 x 24	2 x 27	2 x 30
Baking surface in m <sup>2</sup>	2 x 12	2 x 13.5	2 x 15
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH) <sup>21</sup>	264 x 356.5 x 330	264 x 356.5 x 330	264 x 356.5 x 330

MIWE thermo-static integro	TSI duo 8.1019	TSI duo 9.1019	TSI duo 10.1019
Wagons	2 x 3	2 x 3	2 x 3
Nominal dimensions of each level in cm	100/190	100/190	100/190
Number of levels	2 x 8	2 x 9	2 × 10
Baking tray size	60×100	60×100	60×100
Number of baking trays	2 × 24	2 x 27	2 x 30
Baking surface in m <sup>2</sup>	2 x 15	2 x 16.5	2 x 18
Maximum product height in cm	16	14	12
Distance between heating plates in cm	20	17	15
Dimensions in cm (WxDxH) <sup>21</sup>	304 x 356.5 x 330	304 x 356.5 x 330	304 x 356.5 x 330

2) includes HKZ 210

- ► Accessories: extractor hood, wagon, cool-down system (not retrofit, must be indicated on the order sheet), stone plate system.
- ► Heating: heating boiler station(s) fueled with oil/gas 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).