

## Bakery Franzes, Meschede Berge

**Bakery Franzes adds a MIWE thermo-static solo to supplement its baking capacity. Its baking quality and simple loading are impressive.**

**Master baker Thomas Franzes' vision is simple: "Deliver good quality." While some other bakers are struggling for turnover and profit, Franzes sees his company in a very comfortable situation. "Our turnover is still growing." He has branches at eight locations in the Sauerland region. None are retail areas near supermarket check-outs. Instead of investing in expensive rent, the master baker prefers to invest in good employees. He also invests in technology that helps to offer high quality baked goods.**

As a result, Thomas Franzes made a conscious decision to invest in a MIWE thermal oil wagon oven. "At first glance, a rack oven appears cheaper. However, you have to consider the investment in the long term and balance it against your own quality standards," is how Franzes summarises his deliberations when it came to replacing a deck oven.

This old deck oven was primarily used to bake split rolls for resellers, as well as the fine baked goods range. "The complex and long manual unloading process alone made the baking results inconsistent," is how one employee describes the situation. Franzes' bakehouse had experience with rolling oven loading – roll the wagon in, bake, roll the wagon out – as it has been using a MIWE roll-in since 2000, mainly for baking seeded rolls.

Until now, the deck oven was the number one choice for split rolls. Only the split rolls for the many resellers are baked in the bakehouse. The branches bake their own rolls in-house. This is also done in decks, in MIWE condo electric ovens. The dough pieces with 1.5 percent yeast are kept at temperatures slightly above zero for a long time. The cooled boards are then transported to the branches in the morning, where they are stored in cream storage cabinets until they are baked off.

That is why Thomas Franzes chose a thermal oil wagon oven instead of a rack oven: "It gives us a rolling loading →



Thomas Franzes doesn't compromise: His stores use MIWE condo ovens, and the rolls in his production facility come from a MIWE thermo-static.



Where a deck oven used to stand, there is now a MIWE thermo-static with a directly integrated central heating boiler.

process, as well as a whole other quality in the baking results." He experienced the baking results for himself at the premises of colleagues who already use MIWE thermal oil wagon ovens.

In addition to this, MIWE also offers the thermo-static as a Solo version. In this version, the central heating boiler is located directly behind the wagon oven. This was structurally possible at Franzes, as demolition of the old deck oven left enough floor space. The existing chimney was also used.

A direct link between the oven and central heating boiler reduced the line lengths. "In addition to this, the oven heats up faster – it is ready to bake in roughly 40 minutes in the morning," reports Thomas Franzes. This special oil is used as a heat transfer medium in thermal oil ovens. For this purpose, pipelines, which gently radiate the heat, are routed through the baking chamber.

This gives highly even baking results. The fact that the oven is emptied in under a minute at the end of the baking time helps achieve this consistency. Even in the Solo version, the MIWE thermo-static holds two wagons with nine trays each. The baking results are even, whether at the top or bottom, back or front, outside or inside. The resellers in particular noticed and acknowledged the changed oven system and the new consistency very quickly.

"However, the other qualities of the baking results are even more important," is how Thomas Franzes describes his impressions. The standards for the above-mentioned split rolls



The wagon oven is largely used for split rolls, but also for mixed flour bread.

sold to resellers, for instance, are very high. Delivered in the morning, they are sold all day and, in some cases, not eaten until very late. An enduring crust and good freshness are important in this application.

The MIWE thermo-static delivers these results. The gentle, scorch-free radiant heat creates a delicate crust. Sufficient steam helps support the rising process in the oven. At the same time, delicate crust formation helps keep the crumb very moist. This prevents moisture dissipating outwards. "We noticed an immense difference in quality to baking in the rack oven with split rolls or baguette rolls," explains Franzes.

He even goes so far as to compare the quality level of baking in the MIWE thermo-static with that from a deck oven: "The quality is very similar, whether from the thermo-static or from the in-store baking oven." And that is essential, as customers want Franzes split rolls to have the same high quality whether they come from a reseller or in Franzes branches.

The production and sales figures for split rolls show that quality wins out. In the morning, they line up at the oven to be baked. "Batch-after-batch baking is particularly important then," is how one of the bakers describes the situation. The MIWE thermo-static only requires short recovery periods and always has plenty of steam available. That allows Thomas Franzes to save baking area, as more can be baked in the same time. The high energy efficiency is also achieved with good insulation. The walls and door radiate very little



heat, which also helps keep conditions in the bakehouse pleasant.

Besides the rolls, Thomas Franzes found the greatest quality improvement in Danish-style pastries. This is similar to the split rolls for the resellers. The Danish-style pastries are baked early in the morning and must stay appetising and fresh all day. Master baker Franzes calls them "moister than ever before."

This is equally true of croissants, chocolate rolls or fruit pastries. Even "Stutenkerle", a seasonal regional speciality made of leavened dough, have a delicate crisp crust outside and a moist crumb after baking for just eight minutes. "We couldn't achieve that before," admits Franzes openly.

A MIWE master baker developed the first baking programmes for the MIWE thermo-static in Franzes' bakehouse. "He showed us how the oven operates," recalls master baker Franzes. For example, they learned how the new two-step turbo system with air circulation works.

This turbo allows circulation of the baking atmosphere in the first step. For example, this makes sense when baking bread, in particular tin bread. The second step circulates even more air and is suitable for forced de-steaming, for instance.

Thomas Franzes has now stored almost 50 baking programmes in the control system of the MIWE thermo-static. The MIWE TC control system can be operated using a large colour touchscreen. Up to eight baking steps can be defined for each baking programme. "That allows us to control

the oven specifically and adapt the baking process to each product," explains Thomas Franzes.

Not least for this reason, Franzes is using the MIWE thermo-static more and more as a bread oven. Most of the bread baked is Paderborner, a light mixed grain rye bread. It is baked in large, insulated baking moulds. The MIWE ideal 2-circuit unit, with two draw-plate ovens, is literally ideal for this. The large bread pans are easy to place on them and remove after baking.

In the MIWE thermo-static, other tin bread loaves are placed in the wagons. Increasingly, unmoulded breads, such as seeded bread and Kasseler bread, are also baked in it. "It is easier to load than a deck oven, and the baking quality is right," argues Thomas Franzes.

The company is already looking to the future. The MIWE thermo-static central heating boiler is designed to allow a second oven to be connected. Franzes intends to use this option. However, he doesn't want to do without deck ovens and rack ovens. His vision is to have "the perfect oven for every product." MIWE has them!



Large sets of moulds, like those for Paderborner bread, are baked on the draw-plate ovens in the MIWE ideal.



The evenness of the baking results, the delicate crisp crust and the moist crumb are impressive when baking bread in the MIWE thermo-static too.



The MIWE thermo-static ensures that unmoulded loaves rise well.



Danish-style pastries and croissants baked in the wagon oven also have impressive quality. The baked products remain moist for a long time.

## A brief overview of Bakery Franzes

Managing Director: Thomas Franzes  
Olper Straße 18  
59872 Meschede Berge

Branch outlets:	8
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### Employees:

Production:	12, of which 2 are apprentices
Sales:	40
Administration:	2

### Sample prices:

Split rolls	0,32 Euro
Seeded roll	0,60 Euro
Kasseler (mixed flour bread) 1,000 g	3,00 Euro
Paderborner bread 1,000 g	3,00 Euro
Croissant	0,90 Euro