

Femac

The Bakery Equipment Specialist

All The Best From One Supplier

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MIWE



The-perfect-baking-smiling-rubbing-hands-completely-relaxing-baking-oven.

Thanks to MIWE econo, both the bakers and the customers are satisfied. Ideal for all half-baked products as well as for Danish-style pastry, croissants, and similar pastries; this baking

oven offers a price/performance ratio, which makes the merchant happy. The production planner is glad that the MIWE econo is available in several variants for every capacity requirement. Who does not know what his or her customers will desire tomorrow, might appreciate

the many options – e.g. for more sophisticated baking processes. The personnel managers relax in view of the operation and process safety of the FP control system. The smart spenders praise the energy consumption. MIWE econo: we would like to see you smiling.

- ▶ Electric convection oven – perfect for the convenience sector - ideal for interrupted baking and Danish-style pastries and croissants.
- ▶ Equipped for every capacity need, thanks to four sizes with a variable number of trays; also stackable for high throughput or as a two-circuit model with 2 control systems.
- ▶ Steam input with spraying technology; optional steam optimisation ensures even greater volume and an even shinier crust, especially for products which require intensive steam; especially good crust formation thanks to electric de-steaming flap (optional).
- ▶ The best possible bloom and crust with reversing fans with four optionally controllable fan speeds and an automatic fan stop function near the end of the baking program.
- ▶ Perfect browning even during partial loading thanks to patented intelligent automatic capacity regulation (MIWE flexbake for the FP control system).
- ▶ User-friendly thanks to fixed program control MIWE FP or touch control MIWE TC: a wide range of clever functions (e.g. networking using front USB port, autostart function, automatic thawing).
- ▶ Quickly ready for baking, but saves on energy too. MIWE Eco-Modus adjusts the baking station when it is not in use to a freely selectable temperature.
- ▶ Especially hygienic due to the rounded soffline baking chamber, tray supports which can be easily removed, and the cleaning system MIWE cleaning control or easy clean.
- ▶ Perfectly staged sight-baking thanks to the large view window and the halogen illumination; reflective-heat double glazing prevents burning and saves energy.
- ▶ Restaurant function (optional): easy to use steam proofing or combination functions (steam + convection) for fresh products; intelligent technology controls continuous steam and core temperature sensor.



Whether 4, 5, 6, 8 or 10 baking trays at 60 x 40 cm – MIWE econo is available for almost every capacity requirement.

MIWE econo	EC 4.0604	EC 6.0604	EC 8.0604	EC 10.0604
Number of baking tray supports 60 x 40 cm	4	5 / 6 / 10 ⁵⁾	8 ⁶⁾	8 / 10
Control system	FP12 / TC	FP12 / TC	FP12 / TC	FP12 / TC
Outer dimensions in cm (W x D x H)	90x85x71	90x85x87	90x85x103	90x85x119
Total weight (without baking trays) kg	155	180	208	232
Connected load kW	6.5	9.5	13.8	15.8
Fuse protection A	3x16 ¹⁾	3x16 ¹⁾	3x25 ¹⁾	3x32 ¹⁾
Door hinge	Right or left	Right or left	Right or left	Right or left
Steam hood/steam condenser				
Outer dimensions in cm (W x D x H)	90x125x19	90x125x19	90x125x19	90x125x19
Connected load kW	0.2	0.2	0.2	0.2
Intermediate compartment				
Number of baking tray supports 60 x 40 cm	3 / 4 / 6 / 8	3 / 4 / 6 / 8	3 / 4 / 6 / 8	3 / 4 / 6 / 8
Height cm ²⁾	32	32	32	32
Proofing cabinet				
Number of baking tray supports 60 x 40 cm	10/12/16	10/12/16	10/12/16	10/12/16
Control system	FP3	FP3	FP3	FP3
Height cm ²⁾	54 / 61 / 77	54 / 61 / 77	54 / 61 / 77	54 / 61 / 77
Connected load kW	2.2	2.2	2.2	2.2
Fuse protection A	1 x 16A ¹⁾	1 x 16A ¹⁾	1 x 16A ¹⁾	1 x 16A ¹⁾
Door hinge	Double door	Double door	Double door	Double door
Base frame				
Number of baking tray supports 60 x 40 cm ³⁾	4/6/10/12/16/20/24	4/6/10/12/16/20/24	4/6/10/12/16/20	4/6/10/12/16/20
Height cm ²⁾	30/54/61/77/93/103	30/54/61/77/93/103	30/54/61/77/93	30/54/61/77/93
Rollers				
Height cm	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16

¹⁾ Fuse protection at 400/230 V; 3/N/PE; 50 Hz; the fuse protection data is not valid for special voltage!

²⁾ Ground area (W x D) 90 x 85 cm

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

⁴⁾ Not for the proofing cabinet

⁵⁾ Only for sheet measurement 18/26"

⁶⁾ Also for sheet measurement 18/26"

- ▶ Available with either the MIWE FP12 fixed program control (100 baking programs each with 5 baking stages, 12 baking programs can be selected directly via pictogram buttons) or the MIWE TC touch control with a capacitive glass display (250 baking programs with up to 8 baking stages).
- ▶ Accessories: steam hood, 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 heat-absorbing glass, water meter.