

MIWE



MIWE backcombi

A dream team

Combines the best of both baking worlds

Electrically heated combination composed of two first-class oven systems: A convection oven (MIWE aero e+ or MIWE econo) and MIWE condo deck oven combined in one system. Ensures maximum flexibility and exceptional variety in baking, even in the smallest of spaces.

MIWE aero e+ / MIWE econo

- * High-performance cascade steam device integrated in the baking chamber (MIWE aero e+); steam input with spraying technology (MIWE econo).
- * Easy control with the MIWE FP12 (100 baking programs, 12 of which can be selected directly via individual pictograms) or the optional Touch Control MIWE TC with capacitive glass display.
- * MIWE flexbake: the clever automatic system for partial loads (in combination with the control system MIWE TC).
- * Economic use of cost-intensive resources thanks to autostart function (also combined with MIWE cleaning control) and configurable eco-mode; optional third glass window for even lower surface temperatures and reduced energy loss; window can be opened for cleaning purposes.
- * For the highest hygienic standards: MIWE easy clean or the fully automatic cleaning system MIWE cleaning control (option); the biodegradable cleaning agent is filled into an integrated tank without direct contact and lasts for several cleaning cycles.

MIWE condo

- * Versatile modular deck oven with gentle baking atmosphere (radiation); high-performance steam device for intensive steam.
- * Easy control with MIWE FP8 or optionally with Touch Control MIWE TC.
- * Ovens lined with stone slabs so bread can be sold as „stone-baked“.
- * The inner door side can be easily cleaned with only a few simple hand movements.
- * The modern operating concept MIWE go! offers the highest operational reliability even for semi-skilled personnel.
- * MIWE connectivity included: integration in the MIWE shop baking suite possible (in combination with MIWE TC).

| MIWE AERO E+ | AE 4.0604 | AE 6.0604 | AE 8.0604 | EACT0.0604 |
|---|--------------|--------------|--------------|--------------|
| Number of baking tray supports 60 x 40 cm | 4 | 6 | 8 | 8/10 |
| Control system (standard/optional) | TC/FP12 | TC/FP12 | TC/FP12 | TC/FP12 |
| Door hinge | right & left | right & left | right & left | right & left |
| External dimensions cm (W x D x H) ³⁾ | 90 x 85 x 71 | 90 x 85 x 71 | 90 x 85 x 71 | 90 x 85 x 71 |
| Connected load kW/Fuse protection A ¹⁾ | 8.5 / 3 x 16 | 8.5 / 3 x 16 | 8.5 / 3 x 16 | 8.5 / 3 x 16 |

► Options: design with black look, restaurant function, MIWE cleaning control, triple thermal insulation glazing, energy optimisation connection.

| MIWE ECONO | EC 4.0604 | EC 6.0604 | EC 8.0604 | EC 10.0604 |
|---|--------------|--------------|---------------|---------------|
| Number of baking tray supports 60 x 40 cm | 4 | 6 | 8 | 8/10 |
| Control system | FP12 | FP12 | FP12 | FP12 |
| Door hinge | right & left | right & left | right & left | right & left |
| External dimensions cm (W x D x H) ³⁾ | 90 x 85 x 71 | 90 x 85 x 87 | 90 x 85 x 103 | 90 x 85 x 119 |
| Connected load kW/Fuse protection A ¹⁾ | 6.5 / 3 x 16 | 9.5 / 3 x 16 | 13.8 / 3 x 25 | 15.8 / 3 x 32 |

► Options: design with black look, MIWE cleaning control, triple thermal insulation glazing, water meter

| MIWE CONDO | CO 1.0604 | CO 2.0604 | CO 3.0604 |
|--|-------------|-------------|-------------|
| Number of baking chambers | 1 | 2 | 3 |
| Baking chamber cm (W x D x H) ²⁾ | 60x40x17/22 | 60x40x17/22 | 60x40x17/22 |
| Control system | TC/FP8 | TC/FP8 | TC/FP8 |
| External dimensions cm (W x D x H) ³⁾ | 90x121x39 | 90x121x67 | 90x121x95 |
| Maximum connected load kW ¹⁾ | 4.3 | 8.6 | 12.8 |

| MIWE CONDO | CO 1.0608 | CO 2.0608 | CO 3.0608 |
|--|-------------|-------------|-------------|
| Number of baking chambers | 1 | 2 | 3 |
| Baking chamber cm (W x D x H) ²⁾ | 60x80x17/22 | 60x80x17/22 | 60x80x17/22 |
| Control system | TC/FP8 | TC/FP8 | TC/FP8 |
| External dimensions cm (W x D x H) ³⁾ | 90x121x39 | 90x121x67 | 90x121x95 |
| Maximum connected load kW ¹⁾ | 5.7 | 11.4 | 17.0 |

| MIWE CONDO | CO 1.0806 | CO 2.0806 | CO 3.0806 |
|--|-------------|-------------|-------------|
| Number of baking chambers | 1 | 2 | 3 |
| Baking chamber cm (W x D x H) ²⁾ | 80x60x17/22 | 80x60x17/22 | 80x60x17/22 |
| Control system | TC/FP8 | TC/FP8 | TC/FP8 |
| External dimensions cm (W x D x H) ³⁾ | 110x101x3 | 110x101x67 | 110x101x95 |
| Maximum connected load kW ¹⁾ | 5.7 | 11.4 | 17.1 |

¹⁾ For 400/230 V; 3/N/PE; 50/60 Hz; deviation possible for special voltage
²⁾ For oven doors with cleaning positions, the oven height clearance may vary
³⁾ See the technical dimension specifications for the precise installation dimensions

► Options: design with black look, third external temperature sensor, water meter, energy optimisation connection.

| | |
|---|--------------------------|
| Steam hood / steam condensor | |
| External dimensions cm (W x D x H) | 90 x 125 x 19 |
| Maximum connected load kW | 0.2 |
| Proofing cabinet | |
| Number of baking tray supports 60 x 40 cm | 8/10/12/16 |
| Control system | FP3 |
| Footprint cm (WxD) | 90 x 85 |
| Height cm | 53/61/77 |
| Maximum connected load kW | 2.3 |
| Fuse protection A ¹⁾ | 1 x 16 |
| Door hinge | Double door |
| Underframe | |
| Number of baking tray supports 60 x 40 cm | 4/6/10/12/16/20 |
| Footprint cm (WxD) ²⁾ | 90 x 85 |
| Height cm | 30/54/61/77/93 |
| Roller | |
| Height cm | 4 ³⁾ /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⁾ Longitudinal thrust, two-row; also available for single row as crosswise thrust

³⁾ Not for the proofing cabinet

► Further accessories: intermediate compartment, base.

► Option: design with black look