



Wenz 1919



Niche products to further your success

The Wenz 1919 is the perfect combination of originality and authenticity.

The MIWE condo deck oven – so highly valued by bakers – with the original front of an old German wood-fired oven:

both an eye-catching attraction and a high-performance baking station. You can enjoy

the full flexibility and power of an advanced all-round electric baking oven with easy-to-use state-of-the-art program controls – but at the same time tempt your customers

with the visual promise of a truly rustic, genuine flavor.

There could only be one name for such an oven: in 1919, Michael Wenz laid the basis for the global MIWE success story.

At a glance

- ▶ Electrically heated, highly versatile deck oven with an even flow of heat (gentle heat), but with the nostalgic-look front of a rustic wood oven.
- ▶ Suitable for everything from delicate pastries to classic rolls and heavy breads or roasts thanks to proven MIWE condo technology.
- ▶ Great flexibility and simple installation thanks to its modular design; available with 1–3 oven decks for 60x80 cm trays and an oven deck passage height of 19 cm.
- ▶ MIWE FP8 set programming with 30 baking programs for each oven deck (8 can be selected directly) and 5 baking phases per program; a long cable means operator panels can be individually positioned.
- ▶ Authentic doors are perfect for „sight and smell“ baking, while the solid cast iron chain-operated loading doors with hoist and balances are easy to open and close.
- ▶ A high-performance steam generator ensures a sufficient and evenly distributed supply of steam throughout the entire oven chamber. The result: optimal bloom, oven spring and crust shine.
- ▶ Whether in brick, natural stone, trowel plaster or with historic latticework (or indeed free-standing), the Wenz 1919 fits perfectly with all surroundings and guarantees style and ambience in the sales area.
- ▶ The final touch to the rustic look: undersection with drawer for logs.
- ▶ Oven is easy to roll into any suitable alcove as it is mounted on a mobile frame.
- ▶ Oven decks lined with stone slabs so bread can be sold as „stone-baked“.
- ▶ A wide range of products can be baked at once thanks to individual controls and steam devices for every baking chamber.
- ▶ Top and bottom heat can be controlled separately for each oven deck to ensure optimum results.
- ▶ Steam-tight high performance steam generator for concentrated steam and excellent crusts; steam generator comes as a separate component with its own heating so there is no drop in temperature in the baking chamber.
- ▶ Highly efficient heating, stainless steel electric heating elements screwed into steam-tight fittings in the side walls and mounted right inside the baking chamber.
- ▶ Saves energy: separate insulation for each oven deck.
- ▶ Ultimate stability and durability: steam-tight welded baking chambers with reinforced top.
- ▶ Perfect illumination with halogen lamps ensure the best possible presentation for your baking; the lamps have a long useful life and are easy to change.



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Number of oven decks	1	2	3
Exterior dimensions in cm (WxDxH) ¹⁾	109x125x65	109x125x130	109x125x195
Baking chamber cm (WxDxH)	60x80x19		
High power kw	4.4	8.7	13
Steam generator kw	1.5	3	4.5

Steam hood

Exterior dimensions in cm (WxDxH)	109x165x40
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Sub-frame

Exterior dimensions in cm (WxDxH)	109x125x71.5
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¹⁾ incl. front; width of MIWE condo 90 cm

- Accessories / Options: sub-frame with „wood box“, steam condenser, steam hood with steam condenser connection, steam hood with ventilator.

High-tech baking oven technology regulated by intuitive modern controls – yet the atmosphere of genuine rustic flavor still pervades the sales area.

