

# MIWE CUBE STEAM

A GENUINE CONVECTION OVEN WITH GASTRONOMIC FUNCTION  
EXCELLENT BAKING, COOKING AND ROASTING RESULTS  
IDEAL PARTNER FOR A SMALL SPACE IN YOUR SHOP



Cleaning tank



TC control system  
with MIWE go!



**NEW!**

## *With permanent steam technology and adjustable moisture levels*

- Perfect hot-air baking for high-quality baked goods
- Flavour-protecting steaming (e.g. for fish and vegetables)
- Accelerated cooking thanks to steam release (think of crispy roast pork)
- Gentle reheating of plate dishes

**Capacity: 5 pcs 600 x 400mm baking tray  
or 4 pcs x 1/1 GN lengthwise insert**

## *With TC control system with MIWE go! (vertically integrated)*

**Dimensions: 800W x 805D mm**

## *With MIWE cleaning control 3.0*

- Cleaning tank installed in the underframe
- For several cleaning cycles



## *Genuine convection oven with gastronomic function*

- Hot air with steam: 0 – 250°C, ideal for traditional baked goods
- Steaming: 80 – 130°C, ideal for steaming vegetables and quickly heating up side dishes such as pasta, rice or potatoes
- Combined function: 0 – 250°C, ideal for things like meat loaf or crispy roasts and for cooking prepared dishes such as macaroni and cheese, lasagne and much more