



THE TOP CLASS CONVECTION OVEN

MIWE aero e+



High-quality steaming

The high-performance cascade steam device that gets the job done. Optimal shine and bloom are guaranteed even with small frozen products, where steam is critical.

Perfect frozen dough piece baking

The MIWE frozen dough piece baking feature combines thawing and baking of cooked frozen dough pieces in one process. This helps reduce effort and control the quality of baked goods.

Saves considerable energy costs: MIWE eco-mode

An ideal oven on permanent standby with the most economical use of energy.

New door design

with adhesive bonding of the glass panels, improved hygiene and ease to clean the glass panels (locking the inner disks per magnet)

Modern controller - MIWE go!

The new MIWE go! user interface for the MIWE TC touch control system, provides precisely the information and possibilities required at the right time. And it is incredibly easy to operate

The cleaning system - MIWE cleaning control

An essential feature: the semi-automatic cleaning function MIWE easy clean. For those looking for perfect hygiene with even more convenience, there is the optional MIWE cleaning control.

For snack bakers: Gastronomic functions (optional)

With its permanent steam technology and core temperature sensor, the MIWE aero e+ is a universal multi-tool for caterers and snack bakers.

Please feel free
to contact us for more details

