

# MIWE GUSTO

This elegant convection oven gives you all the benefits of the MIWE gusto plus additional help- ful functions for the snack business, namely steaming and gratinating, letting you cut costs and save valuable space.

- The gusto functions allow you to increase sales and offer a wider range of warm snacks and dishes without taking up extra space.
- Easy-to-use steamer or combined functions (steam and hot air) for preparing and regenerating meat, fish and vegetables.
- Excellent baking results in a small space even in high frequency use. The MIWE gusto-snack is a convection oven with a compact design.



MIWE Gusto



MIWE Gusto-snack

	MIWE GUSTO	MIWE GUSTO-SNACK
Control system	FP12	TC
Top Heat	No	Yes
Gastro function	No	Yes
Door Design	Swivel Door	Folding Door
LED Lighting	Yes	
Easy clean (semi-auto)	Optional	
Cleaning Control	Optional	
Floor Drainage	No	Yes
Steam Condenser	Optional	
DUO Version	Optional	
Connected Load (kW)	3.4	
Width (mm)	600	
Depth (mm)	662	
Height (mm)	520**	

\*Only in combination with mains water connection

\*\*30mm larger than previous model plus (10mm for feet)

# MIWE CUBE

The MIWE Cube is just such a system, a system with a future. It has everything you need to bake freshly, from the customer-suited fermentation cabinets to the wide variety of baking ovens, from the base station replete with a heating circuit to the all-rounder for the widest variety of advanced baking needs.

## MIWE CUBE: HOOD

Steam hood or steam condenser keep the steam out of your shop

## MIWE CUBE: AIR

Electrically-heated convection baking oven for 60x40cm trays

## MIWE CUBE: STONE 2.0

Electrically-heated deck oven with stone plate

## MIWE CUBE: DRY 500

Drying cabinet with tray supports and storage room and optional water tank

## MIWE CUBE: CARRIER 160

Carrier unit with lockable castors



## System components

Steam condenser (SC) and fume hood  
(0.1 kW each) ensure the perfect climate



### MIWE cube:hood

cube:hood 160

cube:hood SC 160

cube:stretch WT 125

Professional baking

cube:fire / 3.4 kW – even up to 350 °C

cube:stone / 6.7 kW

cube:air / 5.4 kW, 8 kW, 15.7 kW

cube steam : 8 kW



### MIWE cube:hot functions

cube:fire 250

cube:stone 600

cube:air 500

cube:air 625

cube:air 1050

cube steam 625

Smooth-sliding drawer for knives etc.;  
Higher hinged compartment for larger utensils



### MIWE cube:slide & hide

cube:slide 125

cube:hide 250

Adapters without function for achieving  
ergonomically optimal working heights



### MIWE cube:stretch

cube:stretch 125

cube:stretch 250

Smart, open intermediate compartment with 3 tray  
shelves and additional storage space on the left-  
hand side; 500/750 mm in height as open bottom  
cabinet (for equipment, see MIWE cube:dry)



### MIWE cube:store

cube:store 250

cube:store 500

cube:store 750

Dry cabinet with 5/8 tray shelves  
and additional storage space on the left-hand  
side for unused trays (upright – 750 only)  
or optional water tank (500 and 750)



### MIWE cube:dry

cube:dry 500

cube:dry 750

Professional proofing cabinet (1.6 kW)  
with 6 tray shelves  
and user-friendly fixed program



### MIWE cube:proof

cube:proof 750

Base frame with lockable rollers  
for mobility and height compensation



### MIWE cube:carrier

cube:carrier 160

cube:carrier 180

cube:carrier 210

cube:carrier 260

Modular dimension 125 mm, provided that no other is given. Footprint W x D: 800 x 805 mm, the back can be pushed right to the wall. Frame clearance for built-in components: 840 mm

# MIWE CONDO

A purpose-built, real bakers' oven used in in-store bakeries and restaurants. It can handle everything from tasty pastries to coarse rye breads. Each separate chamber can bake different products simultaneously, and can be programmed with different programs of steam, heat and time.

The baking chambers are corrosion-proof. Stone hearth slabs are standard fit in this oven. The oven's heat is radiant electrical. The steam apparatus is well insulated, and can be integrated into each chamber.



Touch Control Panel

The MIWE Condo has a flexible modular construction system that allows for easy expansion and flexibility. The unit is operated with the MIWE FP digital control system.

## BAKING OVEN & ACCESSORIES

### DECK OVEN

	C01.0604	C02.0604	C03.0604	C04.0604	C05.0604
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH (mm)	600x400x170/220				
Baking Trays Capacity 600x400 mm	1	2	3	4	5
Steam Hood Height (mm)					
Power Load (kW)	2.8	5.6	8.3	11.1	13.8
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

### PROOFING CABINET

Proofer Height	543/613/773				
Tray Supports	10/12/16				
Baking Trays Capacity (600x400mm)	10/12/16				
Power Load (kW)	2.2				

	C01.0608	C02.0608	C03.0608	C04.0608	C05.0608
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	600x800x170/220				
Baking Trays Capacity (600x400mm)	2	4	6	8	10
Steam Hood Height (mm)			190		
Power Load (kW)	4.2	8.4	12.5	16.7	20.9
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

### PROOFING CABINET

Proofer Height	543				
Tray Supports	5/10				
Baking Trays(600x400mm)	5/10				
Power Load (kW)	2.2				

## BAKING OVEN & ACCESSORIES

### DECK OVEN

	C01.0806	C02.0806	C03.0806	C04.0806	C05.0806
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	800x600x170/220				
Baking Trays Capacity (600x400mm)	2	4	6	8	10
Steam Hood Height (mm)			190		
Power Load (kW)	4.2	8.4	12.6	16.8	21
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

### PROOFING CABINET

Proofer Height	543				
Tray Supports	5/10				
Baking Trays Capacity (600x400mm)	5/10				
Power Load (kW)	2.2				

	C01.1208	C02.1208	C03.1208	C04.1208	C05.1208
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	1200x800x170/220				
Baking Trays Capacity (600x400mm)	4	8	12	16	20
Steam Hood Height (mm)			190		
Power Load (kW)	6.4	12.8	19.2	25.6	31.9
Steam Generator (kW)	3	6	9	12	15
Castor Height (mm)	170				

### PROOFING CABINET

Proofer Height	543				
Tray Supports	10				
Baking Trays(600x400mm)	10				
Power Load (kW)	2.2				

	C01.1212	C02.1212	C03.1212	C04.1212	C05.1212
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	1200x1200x170/220				
Baking Trays Capacity (600x400mm)	6	12	18	24	30
Steam Hood Height (mm)			190		
Power Load (kW)	8.8	17.5	26.3	35.0	43.7
Steam Generator (kW)	3	6	9	12	15
Castor Height (mm)	170				

Proofing Cabinet Not Available

# MIWE ECONO

It comes with a smooth glass front panel and easy-to-clean rounded baking chamber corners. It also has the well established sprayer technology for steam production. With a choice MIWE FP controls (with 100 baking programs) or MIWE TC controls (250 baking programs).

Whether 4, 5, 6, 8 or 10 baking trays at 600 x 400 mm – MIWE Econo (in the middle: the two circuit version with two FP control systems) is available for almost every capacity requirement.



	STEAM HOOD	EC4.0604	EC6.0604	EC8.0604	EC10.0604	INTERMEDIATE SHELF	PROOFING CABINET	UNDERFRAME	CASTORS
Width (mm)	900	900	900	900	900	900	900	900	-
Depth (mm)	1250	850	850	850	850	850	850	850	-
Height (mm)	190	710	870	1030	1190	320	543/613/773	303/543/613 773/933/1027	40/86 108/155
Tray Capacity 600x400mm	-	4	6	8	10	3/4/6/8	10/12/16	10/12/16	-
Control System	-	FP12/TC	FP12/TC	FP12/TC	FP12/TC	-	FP3	-	-
Current	-	3x16A	3x16A	3x25A	3x25A	-	1X16A	-	-
Door Hinge	-	right/left	right/left	right/left	right/left	-	Double door	-	-
Power (kW)	0.2	6.5	9.5	13.8	15.8	-	2.2	-	-

# MIWE aero e+



The MIWE Aero e+ has been developed from the Aeromat Convection oven, and is based on a tried and tested design. It has rounded baking chamber corners, and is available in a range of colour schemes.

The MIWE Aero is a master of de-frosting and baking frozen products. It can also bake scrap dough and part-baked products perfectly.

A dual steam device is integrated into the baking chamber. The steam device can be easily removed for cleaning and de-calcifying.

Supplied with the FP or TC control system.



	AE4.0604	AE6.0604	AE8.0604	AE10.0604	STEAM HOOD	INTERMEDIATE SHELF	PROOFING CABINET	UNDERFRAME	CASTORS
Width (mm)	900	900	900	900	900	900	900	-	-
Depth (mm)	850	850	850	850	1250	850	850	850	-
Height (mm)	710	870	1030	1190	190	320	543/613/773	303/543/613 773/933	40/86/ 108/155
Tray Capacity 600x400mm	4	6	8	10	-	3/4/6/8	10/12/16	10/12/16	-
Control System	FP12/TC	FP12/TC	FP12/TC	FP12/TC	-	-	-	-	-
Current	3x16A	3x20A	3x25A	3x32A	-	-	-	-	-
Door Hinge	right/left	right/left	right/left	right/left	-	-	double door	-	-
Power (kW)	8.5	11.3	15.4	19.7	19.7	-	-	-	-

# MIWE back-combi

The MIWE Back-combi is a combination baking oven and deck oven, with a hearth-baking atmosphere. This unit integrates the pioneering in-store aéro with the classical condo. Standard installation is with an underframe. If required, we can add a proofing cabinet underneath.

Circulating and stationary baking atmospheres in a single oven: the MIWE backcombi combines two oven systems to provide exceptional baking versatility and sophistication



\*The illustrated oven setups show the possible combination baking oven. Please consult with our Sales Team to find the most suitable oven setup for your production requirement.

# MIWE WENZ 1919

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:

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.



## WENZ 1919

Number of deck	1/2/3
Exterior dimensions WxDxH (mm)	1090x1250x650/1300/1950
Baking Chamber WxDxH (mm)	600x800x190
Underframe height (mm)	715
Steam hood WxDxH (mm)	1090x1650x400
Steam generator (kW)	1.5/3/4.5
Total power (kW)	6.2/12.3/18.5

# MIWE electro

Each baking chamber can operate independently with respect to steam, heat and time, baking different products simultaneously.

It has a flexible modular construction that allows for up to six baking chambers. With stoneware baking plate this oven is excellent for baking breads directly on the stoneplate. Heat is provided by electric radiant heating rods.

Side fitting prevents direct exposure to steam, and offers consistent results and a long service life. The unit is supplied with the MIWE FP control system.

**Optional:**

- Front Table
- Steam Hood



	EL 4.1216	EL 5.1216	EL 4.1220	EL 5.1220
Baking Chamber	4	5	4	5
Baking Area (m <sup>2</sup> )	7.7	9.6	9.6	12
Baking Chamber WxD (mm)	1200x1600	1200x1600	1200x2200	1200x2200
Dimensions WxHxD (mm)	1600x2420x2330	1600x2420x2330	1600x2820x2330	1600x2820x2330
Steam Hood Height (mm)	240	240	240	240
Max Load (kW)	40.6	50.8	48.2	60.2
Steam Generator (KW)	3.0	3.0	3.0	3.0

# MODULAR OVEN

Smart Design for Your Utmost Convenience

Modular design, able to form different oven configuration to make your own combination oven.

Offers different deck heights, baking chamber sizes, control system, and underbase for your choose.

"Easy-to -turn" device to clean the inner side of the glass door without the trouble of disassembly the glass, cleaning becomes much easier

2-in-1 PCB and Touchscreen PCB for your option



GC-1100P  
L3-120/60P



## PROGRAM PCB 2.0

(30 programs)

"2in1" PCB: Combination of programmable & manual control



## TOUCHSCREEN PCB

(100 programs)

Touchscreen PCB for One-Touch control (optional)

	L4-120/80	L3-120/80	L3-120/60	L3-60/80	L3-80/60	L4-80/60
Number of Baking Chambers	4	3	3	3	3	4
Baking chamber dimension: Width (mm)	1230			920	830	
: Depth (mm)	920	720		640	720	720
Tray Capacity per deck (600x400mm)	4 pcs	3 pcs		2 pcs	2 pcs	2 pcs
Outside dimension: Width (mm)		1555	962		1155	1155
: Depth (mm)	1420	1220		1420	1220	1220
Power current per deck with steam	9.3kW/14.6A	8.4kW/13.6A		6.2kW/9.6A	6.0kW/9.1A	
Power current per deck without steam	6.3kW/10.2A	5.4kW/8.6A		4.2kW/6.7A	4.0kW/6.9A	
Appro. Weight (kg)	1000	800	700	500	500	600
Supply Voltage (V)	230-400V/3ph/50/60Hz					