





**MIWE** cube:  
FreshFoodSystem

## On the Art of Fine Distinctions.

A snack is a snack is a snack... And a roll, well, is just a roll. The end of the story? No, not exactly, because what's missing from this equation is the small but significant difference, the fine distinction that in the one case keeps customers happily coming back for more – and in the other case, out of your store.

There is a premium paid for quality, and the consumer senses and honors fine distinctions and feels most at home where the highest quality is the host. Whether at breakfast, lunch or dinner – or the snack in between –, as customers we want to have the feeling that this pastry, this loaf of bread, this between-meal snack is made fresh just for us, uniquely and individually.

So what's necessary to win the hearts and mouths of our potential customers? Good business savvy, of course. But even more importantly the right tools.

A clever baking oven system that will allow you to do great things in small spaces and to attend to all the different „eating out“ and „take away“ varieties at the highest level of quality – even to those trends that are only now appearing like a twinkle in their creator's eye.

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.

Thus you can for example start with MIWE cube : air which is a powerful hot air circulator with 3, 5 or 10 trays with the classic dimensions of 60 x 60 cm.

Enlarge your product range and improve your sales with MIWE cube: stone, a multi-level baking oven which will provide you with all the subtleties of baking with his oven top made of stone: from a static baking atmosphere to the direct heat transmission at the bottom. The „icing on the cake“ would surely be MIWE cube: fire with its high maximum temperature of 350 °C which is predestined for the baking of perfect stone oven pizzas, Alsatian Tartes Flambées and others. And of course the appropriate hood and the proofing and drying modules.

Everything the same size, everything modular, everything ready-to-go on wheels. And all of it (today or tomorrow) can be combined in any way.

See for yourself: We can't promise that our ovens will make it easy for you to corner your market, but we can assure you that they will make it possible for you to do exactly that. And that's a fine distinction that makes all the difference.

8:30 a.m. Hotel Imperial:

### **„Croissant with a selection of fine fruit“**

Exquisite puffed pastry. Served with fresh strawberries: a delicious good morning for gourmets.



12:15 p.m. Mehlig's Bakery:

### **„Pasta Casserole Fenice“**

Fine pasta with Mediterranean ingredients. Perfectly refined for the midday snack.



17:40 p.m. Bistro Störtebeker:

### **„Sailor's Sandwich“**

A hearty repast from the coast. A pleasure to remember. And a foundation to build on...





Shows a lot of composure: The open door of the MIWE cube engages and locks in at 15°, 90° and 110°, thus reducing the danger of injury to a minimum.



Good news for future freshness: the clear arrangement and functional design of the MIWE cube.



Practical storage compartment for gloves, knives and such: a drawer or hinged door for the MIWE cube.



Softline-baking chamber easy to clean with its rounded edges and sheet metal panels that can be removed in a jiffy.

An edge on the competition „Stone Oven Bread“ (baked in accordance with the standards set by the German Agricultural Society) The MIWE cube : stone does it.



... and MIWE cube : fire will indulge your customers with crispy pizzas or delicious Tartes Flambées.



Even triple-paned windows – we are sorry to say – have to be cleaned occasionally. It's a lot easier, however, with our nifty pane release system.

A clean break: For the daily wash-up, we have made it easy to remove the condensation trough.



Foot-loose and fancy-free: The optional water tank.



That's cool: The cube's surfaces don't get hot. That means it can be built in or even nuzzle up to the customers.



Now we're bakin' with steam: The MIWE cube : stone with the steam device and steam system of the MIWE cube : air with its special function for frozen goods.

MIWE cube: probably the most versatile baking station around.



### Croissant served with fresh fruit

12 croissants (approx. 80 g each)  
1.350 g strawberries  
750 g cream cheese  
12 sprigs of mint

Bake the frozen croissants in the MIWE cube : air (when the oven's full, just push button 3, the croissant baking program). Puree the cream cheese together with 150 g of strawberries. Cut the remaining strawberries into small chunks. Distribute the croissants, the strawberries and the strawberry cream cheese on a platter and garnish with a mint sprig.

Beginning the day with such a culinary high-point, who could do else but have the fondest memories of your establishment.

For more ideas and an exact price calculation, visit us at [www.miwe.com/cube](http://www.miwe.com/cube)



## Deep in the heart of freshness.

More than ever before, people today are eating on the go. And the baking business – due to the central role it plays – is booming. Nevertheless, the degree to which you too can participate in this boom depends on both the quality of your products and the way you present them to your customers.

And here as everywhere else, you have two basic choices. For one, you can offer them ready-made goods that have for hours been sitting and waiting for their customers in the homey atmosphere of a warming lamp, patiently aging to the point that their crust has lost the last of its crunch and the once hearty lettuce leaf has brought in its sail. But for another... you can offer them a freshness that is exactly to the point, prepared individually and totally unique. This is worth the wait – even for the most demanding and hurried of customers.

Just imagine: You are the only baker for miles around to offer your customers products that you bake and prepare before their very eyes. Your products are not only considered to be fresher, but in every sense of the word 'better' than those of the competition.

Now imagine that, instead of serving the sometime somewhere baked goods at your brunch, you can grace your table and counter tops with rolls and croissants still hot from the oven? Imagine being able to enrich your product range with an offering of artisan breads – an herb ciabatta, for instance, baked according to your very own special recipe. Or that you could serve your customers pretzels, rolls, danishes, pâté or any other of the countless delicacies... fresh from the oven and with a minimum of effort?

Sounds like a fairy tale? Well, it's not. Our MIWE cube offers you not only the possibility of spoiling your customers again and again with the experience of tasty freshness, but also of experiencing for yourself what it means to achieve first-class results. After all, it is a MIWE product. It comes from a company that for

decades has been providing bakers with excellent baking and refrigeration technology as well as with the expertise in matters of baking that goes with it.

In fact, it is the MIWE edge on know-how that accounts for the fact that our product is a just bit better. It will become crystal clear to you once you implement the MIWE cube for the first time. Solid construction, user-friendly operation, robustness for continuous daily production, easy cleaning and, above all, perfect and perfectly-consistent baking results....

This is a professional baking oven with excellent family credentials.

The bets are in. We have placed ours on quality, on the art of fine distinctions. Will you place yours on a baking system that prizes freshness?

Take a look. It's worth it.

### MIWE cube:air

- ▷ Electrically-heated convection baking oven
- ▷ Fixed program control MIWE FP 9
- ▷ Steam system
- ▷ After-baking function
- ▷ Removeable condensation trough
- ▷ automatic door lock with key code
- ▷ Variable right/left door hinging
- ▷ for 3, 5 or 10 baking trays à 60 x 40 cm

### MIWE cube:stone

- ▷ Electrically-heated deck oven with stone plate
- ▷ Fixed program control MIWE FP 9
- ▷ Steam device
- ▷ After-baking function
- ▷ Removable condensation trough
- ▷ Automatic door lock with key code
- ▷ Variable right/left door hinging
- ▷ Baking chamber (W x D x H) 470 x 685 x 180 mm

### MIWE cube:fire

- ▷ electrically heated high temperature baking oven with stone plate and separated top/bottom heat
- ▷ easy control with high-quality analog controls
- ▷ vapor valve for manual devaporization (e.g. for lye pastry)
- ▷ stackable for up to four units to form a „pizza tower“
- ▷ baking chamber (WxDxH) 555 x 650 x 85 mm (approx. 4 pizzas à 26 cm of diameter)
- ▷ door stop at the top, pane hinged towards the inside

**MIWE FreshFoodSystem as real expert configuration - for those who consider gastronomic quality as their top priority: With professional fermentation cabinet, high-temperature baking oven for pizzas, Tartes Flambées, lye pastry or for quick gratinées, a multi-level baking oven for original stone oven bread and other specialties (even crispy legs of lamb!) as well as high-end convection ovens for particularly tender culinary delights.**



## Freshness Made to Order.

These are fast times we live in. While present-day consumers are curious about the latest trends, they nevertheless have sophisticated tastes and will not hesitate to pass you by if they have even the slightest impression that they are being served an old shoe.

That's why it's a good idea to be technically ready and able to meet the manifold demands that the future is sure to make, whatever these demands may be.

And the MIWE cube is „just what the baker ordered“: a highly-flexible system that will allow you to configure, expand, and modify your production almost whenever and however your customers want you to. If you would like to begin slowly today and build up to a great crescendo tomorrow, the MIWE cube is the ideal place to start.

The baking area can grow together with your needs – and always just there where you need it the most.

A comprehensive all-round system will in no way hem you in because – whether public tastes change or whether you later simply want to refresh your product range – each and every individual component of your MIWE baking system can be replaced or added on to. Each of these components can stand alone, that is, can function independently from the other components. This not only enhances your economics, but also your ergonomics.

You invest quite flexibly only in the module that gives you the greatest benefit in your particular situation. And because you now use it profi-

tably every day, all day long, a much faster return of investment is guaranteed.

MIWE cube offers the right baking oven for every product. This has a positive effect on quality and allows you to produce a wide variety of baked goods (e.g. rolls, casseroles and pizzas or stone oven bread, Danish pastry and lye pretzels) all at the same time. A single system for greater variety and in-creased output.

The MIWE cube is the first fresh bake system to combine all of its different components in perfect fit and harmony. With it you can achieve on one and the same layout high performance baking results in all the different disciplines. And not only that. You can offer your customers exactly what they are hankering for.

Fresh, perfect, like the sleight of a master baker's hand.

### MIWE cube :hood

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

### MIWE cube :air

Electrically-heated convection baking oven for three 60 x 40 cm trays

### MIWE cube :stone

Electrically-heated deck oven with stone plate

### MIWE cube :store 250

A clever intermediate storage compartment for cooling, tray storage, with additional storage area on the left

### MIWE cube :hide 250

Bottom-hinged door for any number of baking utensils

### 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



The modular design of the MIWE FreshFoodSystem makes it easy for you to create a baking station in exact conformance to your wishes and available space – just as easy, in fact, as the substitutions, rearrangements, and additions to the system that you can make tomorrow in reaction to new market demands.

**Pasta Casserole „Fenice“**

900 g noodles (multicolor)  
 250 g dried tomatoes (in oil)  
 250 g dark olives (cut)

**Sauce:** 650 g 650 g cream  
 650 g milk

400 g tomato paste  
 650 g eggs

**Decoration:** 120 g parmesan cheese  
 60 g rocket

Cook noodles and set aside. Finely dice dried tomatoes and together with olives and noodles distribute them evenly on the tray: Dimensions 53 x 32,5 cm, 4 cm high. Stir tomato paste together with milk eggs and cream. Now pour the mixture over the noodles and bake approx. 30 minutes in the MIWE cube : stone at 190 °C and heating level 2. Cut the pasta casserole into approx. 10 x 10 cm, garnish with parmesan cheese and rocket.

Your customers will be enthused by this tasty pasta concoction set off with an exquisitely creamy sauce.

And for your part, you will be enthused by the happy numbers in your ledger book: [www.miwe.com/cube](http://www.miwe.com/cube)





### Sailor's Sandwich

24 slices black bread (à approx. 55 g)  
(rye bread can be substituted)  
240 g butter  
1.200 g eggs  
240 g cream  
1.920 g coalfish  
480 g sliced tomatoes  
360 g zucchini slices  
720 g cheese strips (Gouda)  
24 g diced chives  
15 g salt and pepper

Butter bread slices. Scramble eggs with cream and distribute onto bread.

Salt, pepper and slowly cook the coalfish.

Place fish on the scrambled eggs.

Garnish with tomatoes and zucchini slices.

Then arrange the cheese strips to form a tic-tac-toe. Now place the open-faced sandwich in the MIWE cube : stone and bake at 190 °C and heating level 2 for approx. 3–5 minutes until the cheese has completely melted.

Finally, sprinkle with finely-diced chives.

Toasted to a T and served hot, this inimitable fish-veggie-cheese combination will add the right spice to every social occasion.

Here's to the chef!

And to the happy numbers in your ledger book, as well [www.miwe.com/cube](http://www.miwe.com/cube)



## Fresh-baked goods, anyone?

We know how it is for the one behind the counter, the one who, in the heat of the daily grind, is jumping from customer to counter to cash register. That's why we designed the MIWE cube to be so slim and trim and to work its wonders in the smallest of places. But we didn't let it go at that. We have also made sure that practically anyone can use it to produce the best baked goods – and that from the word go.

The MIWE cube : air, for example, comes with eight programs for regenerating and baking classical frozen and half-baked products. Thus you can begin with your baking immediately and leave the fine-tuning – if in fact you ever really need it – for later. All in all, our baking ovens are designed to store as many as hundred different baking programs, nine of which require no more than a single push of a button to get started.

In the event that you have a number of baking stations at different locations, you will certainly appreciate the feature that allows you to transfer your baking programs directly to the ovens from your laptop or handheld.

Of course, the baking oven is also delivered with tiny illustrations that symbolize the most common products. These can be inserted into the buttons so that even without text it is perfectly clear which baking program each individual button will start. All of the components comprising the MIWE cube share the same user-friendly interface, so if you know how to operate one MIWE cube, you know how to operate them all. And to allow you to limit operation of the oven to authorized personnel only, we have supplied the ovens with FP control an electronic lock-out that can be activated or deactivated by means of a digital code.

But baking is not the only hot issue in the world of ovens. An oven must also be cleaned. That's why we have invested so much energy into making them easy to clean.

Thus, the smooth, flat surface areas of hygienic and robust stainless steel are the best prerequisites for smooth operation and a clean shop.

And since no two rooms are exactly alike, the MIWE cube offers you the choice between hinging your doors on the left or on the right, a choice that later (in the event of a move or remodeling) can be changed with a few flicks of a wrist.

Fresh-baked goods, anyone? It's never been easier.

Are you ready to make it easy on yourself?

A „Dynamic Trio“:  
Two MIWE cube : air units for higher output and a MIWE cube : stone beneath for „finishing“ or for the expert baking of stone oven specialties.



It's no mystery that the MIWE FP fixed program control system is so popular around the world. This is where expert baker's craft is achieved at the push of a button. And the insertable symbols signifying the program for specific baked goods show both immediately and unmistakably which program is hidden behind the button. This is yet another way MIWE makes it virtually impossible for you to make costly mistakes.



## What can we do for you?

Perhaps you are just getting started in the business and require no more than a single baking station to build into a shop shelf. Or maybe you want to go great guns and indulge in the manifold variety and mastery of a modern bakery with a universally applicable baking system. Either way, the MIWE cube is the right place to start because it, quite literally, has it all.

From different rollable basic frames and various substructures with storage or fermentation function – the three baking oven variants MIWE cube: air (hot air convection), MIWE cube: stone (multi-level with stone plate) and MIWE cube: fire (high-temperature with stone plate) – to the appropriate extraction hood: everything you need for today's baking of fresh goods is available.

And if it's mobility that you're after, we can provide the MIWE cube with a separate water tank and free you from the necessity of being connected to the tap.

All of our components share the same basic dimensions (800 mm in width x 805 mm in depth), and can be stacked in practically any combination. Furthermore, the outer surface areas of our baking ovens – with the exception of the high-temperature baking oven MIWE cube: fire – don't get hot. This means they can be used with no danger to customers who might come into contact with them, or in the most cramped of small places.

The MIWE cube is sold as individual components. You can put them together yourself, if you like, and you don't need any special tools. For a fee, you can also let our specialists put them together for you.

And since the MIWE cube is such a fresh baking system, we send it very quickly on its way: the individual components you need to configure your system will be on your premises within a short period of time.

### Extension 2 (example)

Professional fermenting is hip: the existing floor unit is simply exchanged for the MIWE cube: proof 750 fermentation cabinet; MIWE cube: hood SC improves your working comfort. And you will have another competitive advantage with the most crispy Tarte Flambée in town and original stone oven pizza baked in your MIWE cube: fire.

### Start (example)

Convection baking oven MIWE cube: air with storage compartment MIWE cube: store 750 and elevated base frame MIWE cube: carrier 260 for an optimally ergonomic working height.

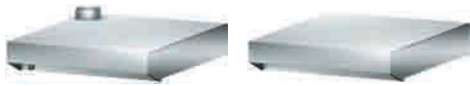


### Extension 1 (example)

The deck oven MIWE cube: stone will help you expand your product line. By simply exchanging the base frame (now the MIWE cube: carrier 160) the standard working height is for the most part maintained.



MIWE cube makes it easy for you to enter the lucrative world of baking freshness. Want to start small and expand later? Maybe with one baking oven? At right is a systematic overview of the current range of the modules that comprise our constantly-growing FreshFoodSystem.



cube:hood 160

cube:hood SC 160

Steam condenser and steam hood (0.1 kW each) assure a healthy room atmosphere

**MIWE** cube:hood



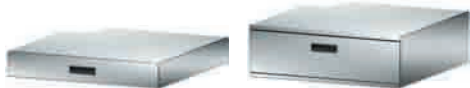
Expert convection baking (convection / 5.4 kW) or on stone plates (radiant heat / 3.4 kW) – even up to 350 °C

**MIWE** cube:hot functions

cube:fire 250

cube:stone 375

cube:air 500

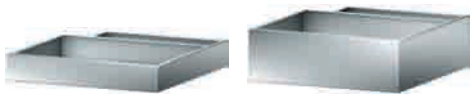


A smooth-rolling drawer for knives and such; A bottom-hinged door for larger utensils

**MIWE** cube:slide & hide

cube:slide 125

cube:hide 250



Fitting pieces used only to achieve optimal working heights

**MIWE** cube:stretch

cube:stretch 125

cube:stretch 250



A clever intermediate storage compartment with three tray supports and additional storage room on the left; come in heights of 500 and 750 mm as open underframes (see MIWE cube : dry for equipment variations)

**MIWE** cube:store

cube:store 250

cube:store 500

cube:store 750



Drying cabinet with 5 or 8 tray supports and additional storage room for unused trays (edgeways – only 750) or an optional water tank (500 and 750)

**MIWE** cube:dry

cube:dry 500

cube:dry 750



Professional proofing cabinet (2.2 kW) with 6 tray supports and a user-friendly fixed program control

**MIWE** cube:proof

cube:proof 750



Base frame with lockable castors for mobility and height compensation

**MIWE** cube:carrier

cube:carrier 160

cube:carrier 180

cube:carrier 210

cube:carrier 260

Reference grid 125 mm, unless otherwise indicated. Area Width x Depth: 800 x 805 mm, flush with wall. Clear frame dimensions for build-ins: 840 mm.

**MIWE makes baking simple.**

With a range of classical baking ovens that includes not only efficient in-store ovens and reliable oven solutions for smaller bakers, but also fully automatic large-scale baking units.

With a complete range of bakery refrigeration equipment that simplifies and ensures the quality of your baking preparations.

With loading systems that make hard physical work a thing of the past.

With a wide selection of control options – from “single-button-operation” for unskilled workers to sophisticated monitoring and documentation systems.

And ... with customer support that you can always rely on.

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[www.miwe.com](http://www.miwe.com)