



**MIWE econo**



**The-perfect-baking-smiling-rubbing-hands-completely-relaxing-baking-oven.**

Thanks to MIWE econo, both the bakers and the customers are satisfied. Ideal for all half-baked products as well as for Danish-style pastry, croissants, and similar pastries; this baking

oven offers a price/performance ratio, which makes the merchant happy. The production planner is glad that the MIWE econo is available in several variants for every capacity requirement. Who does not know what his or her customers will desire tomorrow, might appre-

ciate the many options – e.g. for more sophisticated baking processes. The personnel managers relax in view of the operation and process safety of the FP control system. The smart spenders praise the energy consumption. MIWE econo: we would like to see you smiling.

- ▶ Electric convection oven - perfect for the convenience sector - ideal for interrupted baking and Danish-style pastries and croissants.
- ▶ Equipped for every capacity need, thanks to four sizes with a variable number of trays; also stackable for high throughput or as a two-circuit model with 2 control systems.
- ▶ Steam input with spraying technology; optional steam optimisation ensures even greater volume and an even shinier crust, especially for products which require more steam.
- ▶ The best possible bloom and crust with 2 reversing fans with four fan speeds; the automatic fan stop near the end of the baking program keeps the heat in the oven and thus saves energy. The freely controllable electrical desteaming flap is designed for certain products (e.g.pretzels) and particularly for good crust formation at the end of baking.
- ▶ Perfect browning even during partial loading thanks to patented intelligent automatic capacity regulation (MIWE flexbake for the FP control system).
- ▶ For specific products (e.g. pretzels) and especially good crust formation at the end of baking: the freely controllable optional electric de-steaming flap.
- ▶ A wide range of clever functions – combined with maximum convenience for personnel: operation either using fixed program control (100 baking programs each with 5 baking stages, 12 baking programs can be selected directly via pictogram buttons – see image on the bottom right) or using Touch Control MIWE TC (250 baking programs with up to 8 baking stages).
- ▶ Quickly ready for baking, but saves on energy too. MIWE eco modus adjusts the baking station when it is not in use to a freely selectable temperature.
- ▶ Especially hygienic due to the rounded soffline baking chamber, tray supports which can be easily removed, and the cleaning system MIWE cleaning control or easy clean.
- ▶ Perfectly staged sight-baking thanks to the large view window and the halogen illumination; reflective-heat double glazing prevents burning and saves energy.
- ▶ New proofing cabinet with convenient air conditioner, designed with hygiene in mind.



Whether 4, 5, 6, 8 or 10 baking trays at 60 x 40 cm – MIWE econo is available for almost every capacity requirement.

<b>MIWE econo</b>	<b>EC 4.0604</b>	<b>EC 6.0604</b>	<b>EC 8.0604</b>	<b>EC 10.0604</b>
Number of baking tray supports 60 x 40 cm	4	5 / 6 / 10 <sup>5)</sup>	8 <sup>6)</sup>	8 / 10
Control system	FP12 / TC	FP12 / TC	FP12 / TC	FP12 / TC
Outer dimensions in cm (W x D x H)	90x85x71	90x85x87	90x85x103	90x85x119
Total weight (without baking trays) kg	155	180	208	232
Connected load kW	6.5	9.5	13.8	15.8
Fuse protection A	3x16 <sup>1)</sup>	3x16 <sup>1)</sup>	3x25 <sup>1)</sup>	3x32 <sup>1)</sup>
Door hinge	Right or left	Right or left	Right or left	Right or left
<b>Steam hood/steam condenser</b>				
Outer dimensions in cm (W x D x H)	90x125x19	90x125x19	90x125x19	90x125x19
Connected load kW	0.2	0.2	0.2	0.2
<b>Intermediate compartment</b>				
Number of baking tray supports 60 x 40 cm	3 / 4 / 6 / 8	3 / 4 / 6 / 8	3 / 4 / 6 / 8	3 / 4 / 6 / 8
Height cm <sup>2)</sup>	32	32	32	32
<b>Proofing cabinet</b>				
Number of baking tray supports 60 x 40 cm	10/12/16	10/12/16	10/12/16	10/12/16
Control system	FP3	FP3	FP3	FP3
Height cm <sup>2)</sup>	54 / 61 / 77	54 / 61 / 77	54 / 61 / 77	54 / 61 / 77
Connected load kW	2.2	2.2	2.2	2.2
Fuse protection A	1 x 16 A <sup>1)</sup>	1 x 16 A <sup>1)</sup>	1 x 16 A <sup>1)</sup>	1 x 16 A <sup>1)</sup>
Door hinge	Double door	Double door	Double door	Double door
<b>Base frame</b>				
Number of baking tray supports 60 x 40 cm <sup>3)</sup>	4/6/10/12/16/20/24	4/6/10/12/16/20/24	4/6/10/12/16/20	4/6/10/12/16/20
Height cm <sup>2)</sup>	30/54/61/77/93/103	30/54/61/77/93/103	30/54/61/77/93	30/54/61/77/93
<b>Rollers</b>				
Height cm	4 <sup>4)</sup> /8/11/16	4 <sup>4)</sup> /8/11/16	4 <sup>4)</sup> /8/11/16	4 <sup>4)</sup> /8/11/16

1) Fuse protection at 400/230 V; 3/N/PE; 50 Hz: the fuse protection data is not valid for special voltage!

2) Ground area (W x D) 90 x 85 cm

3) Longitudinal thrust, two-row. Also available for single row as crosswise thrust

4) Not for the proofing cabinet

5) Only for sheet measurement 18/26"

6) Also for sheet measurement 18/26"

- ▶ Available with either the MIWE FP12 fixed program control (100 baking programs each with 5 baking stages, 12 baking programs can be selected directly via pictogram buttons) or the MIWE TC touch control with a capacitive glass display (250 baking programs with up to 8 baking stages).
- ▶ Accessories: steam hood, steam condenser, intermediate compartment, proofing cabinet, underframe, base, rollers, loading system.
- ▶ Options: e.g. design with black look, MIWE cleaning control, MIWE flexbake for MIWE TC control, triple heat-absorbing glass, water meter.