

**NEW!**

**MIWE econo**





**Master of Economics.**

Thanks to MIWE econo, both the bakers and the customers are satisfied. This convection oven is ideal for all half-baked products, Danish-style pastries as well as croissants and offers a price/performance ratio which

makes the merchant happy. The production planner on the other hand will be glad to learn that the MIWE econo is available in several variants for every capacity requirement. Those who don't know what their customers will desire tomorrow, will appreciate the many

options – e.g. for more sophisticated baking processes. The personnel managers will relax given the operation and process safety and the smart spenders will appreciate its energy consumption.

MIWE econo: We want to see you smile.

- ▶ Electrically heated convection oven: as the specialist for the convenience sector, it is ideal for all partly-baked goods, but also for Danish-style pastries and croissants.
- ▶ Equipped for every capacity requirement thanks to four sizes with a variable number of trays; also available as a two-circuit model with two baking chambers for high throughput (with central master control system MIWE TC-U).
- ▶ Steam input with spraying technology; optional steam optimisation for even greater volume and a shinier crust (especially for products requiring intensive steam).
- ▶ The best bloom and crispy crust due to reversing fans with four adjustable fan speeds, an automatic fan stop function near the end of the baking program and electric fresh air flap (optional).
- ▶ Extremely user-friendly with the touch control system and intuitive operating concept MIWE go!; can be integrated into the MIWE shop baking suite (alternatively with MIWE FP 12 fixed program control); control system comes pre-programmed (optional).
- ▶ Equipped with a variety of clever functions: autostart, frozen dough piece baking, automatic quantity control MIWE flexbake® (only with MIWE TC) and energy-saving MIWE Eco mode, which adjusts the baking station to a freely selectable temperature when not in use.
- ▶ Quickly ready for baking, but saves on energy too: When the baking station is not in use, the MIWE eco-mode lowers the baking chamber temperature automatically to a freely configurable value.
- ▶ Hygienically advantageous: rounded softline baking chamber, tray supports which can be easily removed, semi-automatic cleaning function MIWE easy clean.
- ▶ MIWE cleaning control (optional) with integrated tank for several cleaning cycles.
- ▶ Perfectly staged sight-baking thanks to the large view window and LED illumination; double thermal protection glazing prevents burning and saves energy (triple glazing available as an option).
- ▶ With its permanent steam technology and core temperature sensor (option), the MIWE econo is a universal multi-tool for caterers and snack bakers.
- ▶ For an optimal indoor climate: modular steam condenser (optional) with improved efficiency.



Whether for 4, 6, 8 or 10 baking trays measuring 60 x 40 cm, or as a one- or two-circuit system – the MIWE econo is available for virtually any capacity requirement. Also available in combination with the deck baking oven MIWE condo as MIWE backcombi (see picture on right) – for the best of both baking worlds.

<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	6	8	8/10
Control system	TC/FP12	TC/FP12	TC/FP12	TC/FP12
Outer dimensions in cm (W x D x H)	90 x 85 x 71	90 x 85 x 87	90 x 85 x 103	90 x 85 x 119
Total weight (without baking trays) kg	155	180	208	232
Connected load kW	6,5	9,4	12,8	15,9
Fuse protection A <sup>1)</sup>	3 x 16	3 x 16	3 x 25	3 x 32
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)	90 x 104 x 19	90 x 104 x 19	90 x 104 x 19	90 x 104 x 19
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 <sup>1)</sup>	1 x 16	1 x 16	1 x 16	1 x 16
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

- ▶ Accessories: steam hood, modular 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, triple heat-absorbing glass, water meter, gastro function including core temperature sensor, electric fresh air flap, energy optimisation connection.

