

NEW!

MIWE cube





A hot combo – versatile and highly efficient

Your customers are demanding and expect diversity and freshness: delicious snacks, crusty pretzels, crispy pizza, a pasta bake and a tray of croissants in between. No problem! All of this is possible with the modular

FreshFoodSystem MIWE cube. It helps you to diversify your product range and to optimize throughput – always at the highest level of quality. Guests love individuality. With the FreshFoodSystem MIWE cube you can offer it to them. The perfect baking system for every

product, configurable to every requirement, freely extendible and changeable – yet each module also works on its own. You only invest in the components you really need.

The FreshFoodSystem MIWE cube is the modular baking system on a uniform platform. The different types of baking chamber and the handy system components such as proofing and dry cabinets, open intermediate compartments, drawers, steam condenser and fume hood, can be combined in numerous ways to meet your individual requirements. And you never have to sacrifice flexibility – thanks to the base frame on rollers.

MIWE cube:air

- ▶ Electrically heated convection baking oven: compact design for three, five or ten 60 x 40 cm trays; especially suited to baguettes, bread rolls, Danish pastries and croissants.
- ▶ The best sheen and optimal bloom thanks to a steam system with spray technology.
- ▶ Adjustable and thus easy to install: optional water tank (no fixed water connection required), door hinge can be changed easily to be on either the left or right.

MIWE cube:stone

- ▶ Baking results and appearance of a traditional deck oven.
- ▶ Version available as double baking chamber (oven height 130 mm) for additional baking surface.
- ▶ Convenient operation and process reliability thanks to automatic start of the baking program via door contact and blocking of the steam supply when the door is open.
- ▶ Hygienic: smooth surfaces and clever hinge mechanism for easy cleaning of the inside of the pane of glass in the door.
- ▶ **Touch Control MIWE TC with glass display (MIWE cube:air and MIWE cube:stone)**
- ▶ Maximum operating safety thanks to intuitive operating concept MIWE go! with clear instructions, extensive help and information functions and special user interfaces for different user profiles.
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible.
- ▶ Also available with one central control system for several modules (MIWE TC-U, option) or with fixed program control MIWE FP12.

MIWE cube:fire

- ▶ Electrically heated (230V single phase AC) high-temperature baking oven (up to 350 °C) with stone slab.
- ▶ Ideal for baking pizzas and tartes flambées to perfection. Up to 4 units may be stacked.
- ▶ Flexible: top and bottom heat can be controlled separately.
- ▶ Steam slide valve for manual de-steaming (e.g. when baking pretzels).
- ▶ Optimal use of the baking chamber. Fits 4 pizzas with a diameter of 26 cm.



The modular design of the MIWE FreshFoodSystem makes it easy for you to create a baking station that exactly fits your wishes and available space. It also allows you to react to new market demands at any time with substitutions, rearrangements and additions to the system.



System components

Steam condenser (SK-M) and fume hood
(0.2 kW each) ensure the perfect climate



MIWE cube:hood

cube:hood 160

cube:hood SC 190

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



MIWE cube:hot functions

cube:fire 250

cube:stone 600

cube:air 500

cube:air 625

cube:air 1050

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 stowage 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 stowage 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

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