

Wenz 1919





Our niche product to further your success.

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 is

both an eye-catching attraction and a high-performance baking station. You can enjoy the full flexibility and power of an advanced all-round electric baking oven with an easy-to-use, modern control and at the same time tempt your customers with the visual

promise of a truly rustic, genuine flavor. There could only be one name for such an oven: Wenz 1919. After all, it was in that year that Michael Wenz laid the basis for the global MIWE success story.

At a glance

- ▶ Electrically heated, highly versatile deck oven with an even flow of heat (gentle heat); special front for the nostalgic look of a rustic wood oven.
- ▶ Suitable for everything from delicate pastries to classic rolls and heavy breads or roasts thanks to proven MIWE conduction technology.
- ▶ Great flexibility and simple installation thanks to its modular design; available with 1–3 oven decks for 60x80 cm trays and an oven deck passage height of 19 cm.
- ▶ The authentic front provides the perfect stage for “sight and scent” baking; the solid cast iron chain-operated loading doors with hoist and balances are easy to open and close.
- ▶ Whether in brick, natural stone, trowel plaster, with historic latticework or free-standing, the Wenz 1919 fits perfectly with all surroundings and guarantees style and ambience in your sales area.
- ▶ The final touch to the rustic look: undersection with drawer for logs.
- ▶ Oven is easy to roll into any suitable alcove as it is mounted on a mobile frame.
- ▶ Operator panels can be positioned individually thanks to their long cable.
- ▶ MIWE FP8 set programming with 100 baking programs (8 of which can be selected directly) and 5 baking phases per program.
- ▶ Optionally with Touch Control MIWE TC and the modern operating concept MIWE go!, offering the highest operational reliability even for semi-skilled personnel.
- ▶ Intuitive operation thanks to clear instructions, extensive help and information functions and special user interfaces for different user profiles.
- ▶ Each baking chamber with a separate control system or optionally with one control panel for the entire oven (TC-U).
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible (in combination with MIWE TC).
- ▶ A high-performance steam generator ensures a sufficient and evenly distributed supply of steam throughout the entire oven chamber. The result: optimal bloom, oven spring and crust shine.
- ▶ Oven decks lined with stone slabs so bread can be sold as “stone-baked”.
- ▶ Top and bottom heat can be regulated separately for each oven deck to ensure optimum results.
- ▶ Steam-tight high performance steam generator for concentrated steam and excellent crusts; steam generator comes as a separate component with its own heating so there is no drop in temperature in the baking chamber.
- ▶ Saves energy: separate insulation for each oven deck.



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	1	2	3
Number of oven decks	1	2	3
Exterior dimensions cm (WxDxH) ¹⁾	109x125x65	109x125x130	109x125x195
Baking chamber cm (WxDxH)	60x80x19		
High power kW	4.7	9.3	14
Steam generator kW	1.5	3	4.5

Steam hood

Exterior dimensions cm (WxDxH)	109x165x40
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Sub-frame

Exterior dimensions cm (WxDxH)	109x125x71.5
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¹⁾ incl. front; width of MIWE condo 90 cm

- ▶ Accessories / Options: Touch Control MIWE TC or MIWE TC-U, sub-frame with "wood box", steam condenser, steam hood with steam condenser connection, steam hood with ventilator.

A high-tech baking oven regulated by intuitive modern controls that promises a truly rustic, genuine flavor.

