

NEW!

MIWE roll-in e+3.0





For excellent bakers who value efficiency.

Word has spread that the MIWE roll-in e+ is probably the most energy-efficient rack oven in the world (a fact also proven in hundreds of bakehouses). The oven is also unparalleled when it comes to its baking properties, which are even more outstanding in the latest version. 'Atmospheric baking' puts

an end to adverse influences due to weather and draughts and ensures consistent baking results. The patented MIWE aircontrol ensures precise heat transfer and a perfect crust. MIWE delta-baking, a sophisticated temperature management system, enables fine-tuning for products like Danish-style pastries and other fine pastries. And thanks to the heat

storage wall and the high-performance steam system, consistent batch-after-batch baking at lower connected loads is now possible. And as if all this weren't reason enough to choose the new MIWE roll-in e+, we've now made the oven even more energy-efficient. True to our promise: Just better – MIWE baking excellence.

At a glance

- ▶ Bake consistently at the highest level and save energy too: The new MIWE roll-in e+, the compact and versatile rack oven with a rotating system for baking all kinds of dough pieces. Suitable for all baking methods.
- ▶ Now with 'Atmospheric baking' as a standard feature: Perfect evenness regardless of external factors (draughts, weather, atmospheric pressure). Products rise much better in the oven, and baking times are often shorter.
- ▶ Tailored for efficiency all around: Significant reduction in energy consumption thanks to patented heating gas conduction with additional flue gas channel, which also serves as a steam heating system, thanks to the reduced fresh air supply with 'Atmospheric baking' and thanks to MIWE eco:wing, a seal flap positioned in the flue gas pipeline for greater energy efficiency.
- ▶ Precise heat transfer, excellent crust, lower energy use thanks to MIWE aircontrol, the patented air regulation system.
- ▶ Perfect sheen with short recovery times thanks to the high-performance steam system.
- ▶ Heat storage wall for capping burner peak loads and for consistent batch-after-batch baking. Connected load reduced to approximately 60–65 kW.
- ▶ Greater process stability and clear hygiene documentation thanks to wireless multi-point core temperature sensor (optional).
- ▶ Significantly improved hygienic design: Flat surfaces in the baking chamber (including door and rotating plate), no dirt pockets, entire exterior is splash-proof.
- ▶ Versatile yet safe and easy to operate in Easy- and Profi-Modus thanks to the MIWE TC's new larger 10" TC touch screen. Standard features include patented automatic capacity regulation for smaller batches as well as special function for baking small frozen products.
- ▶ Much brighter baking chamber lighting for a constant view of the product.
- ▶ Clearly visible signals, even from a distance: the new LED status light, optionally available directly under the fume hood.
- ▶ For long-lasting efficiency: All units are easily accessible from the front. Heat exchanger made of temperature-resistant stainless steel.
- ▶ Another convenient feature: The new Soft Close automatic door (optional).
- ▶ Monitor energy use with the new consumption display (optional).
- ▶ Flexibility with very low time spent and cost: change of the door stop on site without additional material possible.
- ▶ Permanent hermetic steam proofing: the seals on the door can be easily adjusted at any time.

These are the new features what is probably the most economic rack oven in the world has to offer:

- 1 'Atmospheric baking' incl.: an end has been finally put to "uncontrolled baking" and dependence on the weather. Perfect control instead. And even more energy saved
- 2 Large 10.4" glass display with touch control
- 3 Status light with considerably enlarged illuminated display and brighter LED light
- 4 Steam hood with integrated LED remote display (optional)
- 5 Hygiene-friendly, flush inner door surfaces
- 6 World's first: the first core temperature sensor in a rack oven (optional)
- 7 50% more interior lighting
- 8 Triple glazing with energy-saving insulating pane
- 9 Splash proof according hygiene management requirements on the inside and outside
- 10 Rotating plate with complete, easy-to-clean edge cover
- 11 Easy to remove, slip-proof heavy-duty ramp
- 12 Heat-storage wall conserves energy in the baking chamber
- 13 Motor-driven soft close door lock (optional)

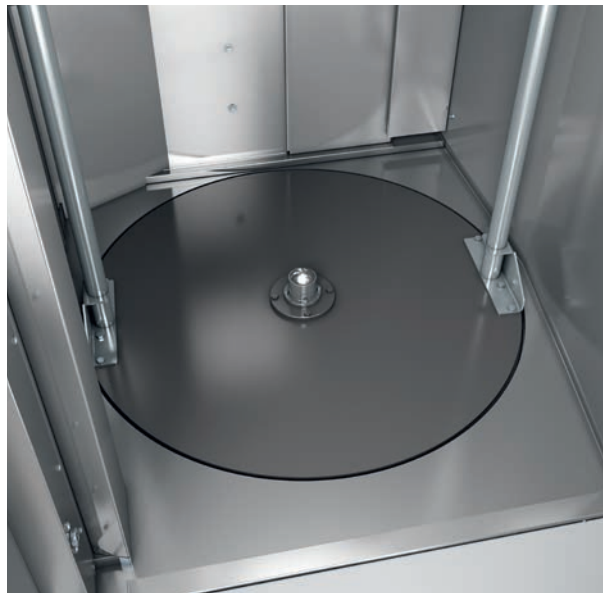
Right: The optional remote display – integrated elegantly in the fume hood – is lit up with LED technology to the front and downwards. The status information can therefore be read both from higher points as well as from confined working positions and almost every angle.

Centre (left to right):

The control column now has a considerably larger touch control system with glass display, the integrated, bright status light still indicates the operating mode of the oven.

Flat inner surfaces make cleaning considerably easier – the hygienic door interior with additional energy-efficient insulating glass pane.

Not only clearly more hygienic, but even more stable: the rotary plate with complete floor covering in one piece.



	MIWE roll-in e⁺	RI e⁺ 1.0608-TL²⁾	RI e⁺ 1.0608-TXXL²⁾
Rack trolley		1	1
Baking tray size		60/80	60/80
Baking area in m ²		9.6 ¹⁾	10.6
Outer dimensions in cm (W x D x H)		155 x 160 x 256	155 x 160 x 272
Minimum chamber height in cm		285	301
Connected load in kW		60–75	60–75
Heating mode		Oil / Gas / Electricity	Oil / Gas / Electricity

¹⁾ With 20 trays and tray clearance of 80 mm

²⁾ Available on request

- ▶ Available with Touch Control MIWE TC.
- ▶ Accessories: Fume hood, steam condenser, rack trolley.