



## Multi-Deck Oven **MIWE** electro C



The MIWE electro C incorporates a radiation heater. Its electric heating rods are screw-fitted on the side wall well protected from steam and directly in the baking chamber. This ensures excellent, consistent baking and long service life.

The steamer in the MIWE electro C truly put the oven under steam which can be provided to choice in just one but also in all baking chambers of the oven. The hearth clearance is 17 cm but on request one or all baking chambers can have a clearance height of 22 cm.

When using the MIWE DS 30 digital program control system with 30 baking programs the MIWE electro C is also equipped with an electric water meter likewise with electronic-operated steam damper. The deck oven can also be run with MIWE AS analogue control system (please refer to our product sheets for further information on the special MIWE control systems).

### **Freedom without end**

Bakers become really independent with the MIWE electro C because each of the baking chambers of the electric-heated deck oven can be controlled completely independently of each other with regards to top and bottom heat, baking time and volume of steam.

Its narrow construction with two hearth widths 60 or 120 cm (with an external width of 90 and 150 cm) and its modular construction permitting extension of this baking oven with up to six baking chambers in retrospect, are the features which highlight the MIWE electro C in all respects as a very flexible installation in the bakery.

It masters all requirements as a result of its stoneware liners from baking light pastries to the heaviest kinds of bread. Bread baked on its stoneware slabs can be designated as "stone oven bread" according to the regulations of the Federal German Agricultural Cooperative (DLG).



A special version of the MIWE electro C can also be equipped with a vapour extraction hood with extraction ventilator. As an option you can even get the MIWE electro C with a self-supporting, easy moving drawer hearth with table to the front mounted on rollers and with doors also in glass instead of the high-grade stainless steel doors.

Those who wish to reduce electricity costs can get the MIWE electro C with reduced power input. Apart from this the possibility is given to lock the steaming system and/or install an energy optimisation connection.



C4-616	C5-616	C4-620	C5-620	C4-1216	C5-1216	C4-1220	C5-1220	MIWE electro C
4	5	4	5	4	5	4	5	No. of baking chambers <sup>1)</sup>
3,84	4,8	4,8	6	7,68	9,6	9,6	12	Bak. surface approx. m <sup>2</sup>
60/160	60/160	60/200	60/200	120/160	120/160	120/200	120/200	Dimens. baking chamber
242	242	282	282	242	242	282	282	Length, external cm
90	90	90	90	150	150	150	150	Width, external cm
233	233	233	233	233	233	233	233	Height, external cm <sup>2)</sup>
78/162	50/162	78/162	50/162	78/162	50/162	78/162	50/162	Load. height, 1 <sup>st</sup> /5 <sup>th</sup> hearth <sup>3)</sup>
20,7	25,9	24,6	30,7	28,5	35,6	35,1	43,9	Power input rating, kW
27,6	34,4	32,7	40,8	38	47,5	46,7	58,3	Max. rating
2	2	2	2	3	3	3	3	Steaming unit, per hearth

<sup>1)</sup> Additional versions for 1, 2, 3 and 6 hearths on request

<sup>2)</sup> Can be increased to an overall height of 256 cm

<sup>3)</sup> With a hearth clearance height of 17 cm the height of standard baking chamber is 28 cm (external)  
This increases to 36 cm with a hearth clearance height of 22 cm as well as when using drawer hearths.