

MIWE condo
electro

Every baker's dream.

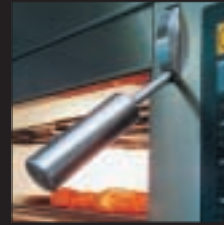
Sometimes even the most seasoned bakers have a dream. They might, for example, feel a real urge to own a new oven that can handle everything from delicate pastry to hearty bread. An oven that has all the features of a professional rack oven but that takes up much less space. An oven that they can configure the way they want, because it is available in various footprints with up to six baking chambers in three different heights. And finally an oven with an attractive design that radiates elegance and confidence regardless of whether it is installed in a bakery, a store or anywhere else where there is a demand for and an appreciation of top-class, freshly baked goods.

Just assume for a moment that this oven actually exists. What would you call it? A true stroke of genius? A jack of all trades? Maybe even - every baker's dream? We have simply called it the MIWE condo, and we haven't even told you about its biggest advantage. The MIWE condo places you in the enviable situation of being able to distinguish yourself and your products from the sea of uniform, mass-produced goods around you. This compact system with radiant heating gives you exactly what many consumers see as the difference between truly first-class products and products that are merely "good". A stationary baking atmosphere and separate

heating system from the top and the bottom give products such as classic baker's rolls their typical bright appearance.

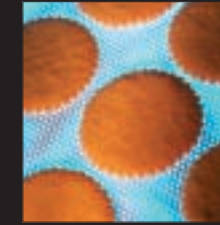
If your customers sometimes slip off into a dream world when they eat those delicious baked goods at the breakfast table and sing the praises of their favorite bakery, then you will be able to enjoy that feeling of once again having done everything right.

Make your dream come true.
Treat yourself to a MIWE condo.



Looks good, feels good ...

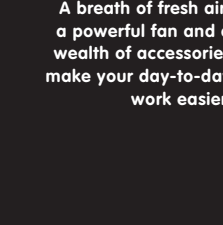
... and puts your baking skills in the best light.



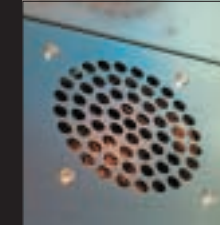
Always perfect: from real pastry products to the heaviest types of bread and even meat roasts.



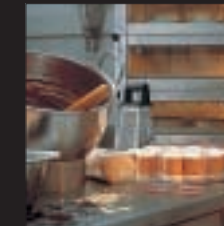
Compact, dual baking unit: dual baking chamber with genuine top and bottom heating.



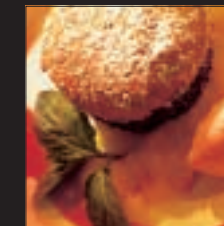
A breath of fresh air: a powerful fan and a wealth of accessories make your day-to-day work easier.



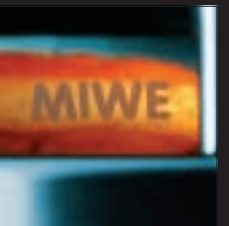
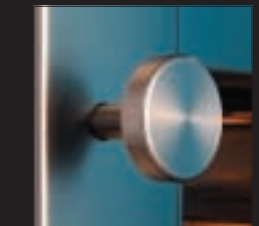
Zero-defect baking. At the touch of a single button.



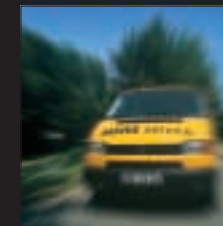
The right choice wherever there is a need for versatility and precision in the baking process: in patisseries, bakeries, good restaurants or baking laboratories.



Precision right to the last detail. Just what you'd expect from MIWE.



Not usually necessary but there if you need it: fast MIWE service.



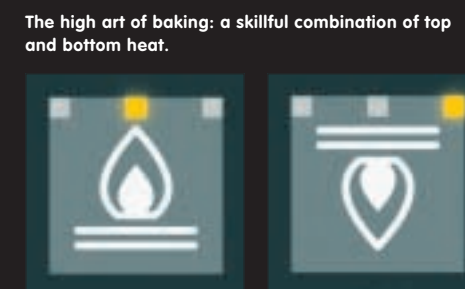
Would you like even more condo? Deeper - bigger surface: the MIWE electro for large bakeries.



Bake completely different types of items at the same time: each baking chamber has its own separate control and its own steam unit.



If you bake it in this oven, you can call it stone oven bread.



The high art of baking: a skillful combination of top and bottom heat.





The MIWE condo. How would you like it?

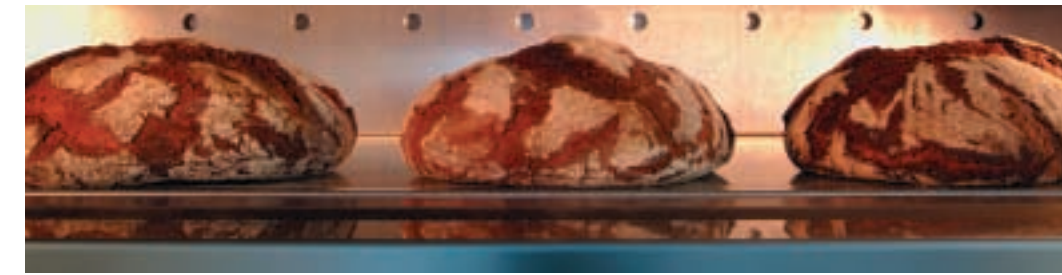
What makes the MIWE condo so popular and successful with all types of bakers is without question its unsurpassed versatility.

Take height for example. You can choose between a standard height of 170 mm and a special height of 220 mm, which is recommended for large baked goods or loaf pans. Because the condo is designed as a modular, building-block system, you can combine the two heights to suit your particular needs.

Perhaps the new dual chamber unit with twin 130 mm baking chambers for rolls and other small baked goods is just what you had in mind. We would like to point out that the two chambers are fully equipped, and each has its own heating spiral providing top and bottom heat which can be regulated completely independently of the other from a common control panel. These dual chamber units let you pack more baking space onto the same footprint, and you can combine them with the two types of single baking chambers to suit your needs.

Room height and the length of your arms do of course limit your ability to stack baking chambers in the MIWE condo (speaking of arms, loading and unloading equipment is of course available for the condo). Up to six levels are common on condo units, providing a baking surface of up to 6 square meters depending on oven size. All combinations can be modified or upgraded at any time, so if you want to start small or would prefer to install the dual baking chamber right away, go right ahead.

Each single and each dual baking chamber has its own control, so you can bake something different in each chamber. This is undoubtedly one of the very good reasons why the MIWE condo is so popular in professional and vocational training settings.



The quality of the baking result is of course important, but so too is the ability to bake a variety of training samples in parallel.

The MIWE condo has another feature that makes it a favorite in baking laboratories and for use in practical testing of baking series which are then scaled up to large ovens or whole fleets of ovens. In addition to the user friendly features offered by the MIWE condo control, you can also integrate a third, external temperature sensor which you can use to measure the core temperature of dough during baking or to record the temperatures as characteristic curves.

Even if you have no intention of exploiting all of the sophisticated features of the MIWE condo, it is always comforting to know that your oven has all the features of a true professional oven.



With the MIWE condo, you are spoiled for choice. Up to six baking chambers in two widths and heights that can be combined any way you like, and new dual baking chambers with true top and bottom heating let you put together the configuration you want (even at a later date).



Give your ideas free reign!

It is not surprising that an oven which can be configured in such a large variety of ways and which offers such a high level of individual control like the MIWE condo would be used in the most diverse settings and for totally different products. Not only that, the condo has remained slim and trim and is ideal for situations where space is at a premium. Its dimensions make it an excellent choice for use outside of bakeries, for example in all kinds of stores, in restaurants and hotels, cafeterias, convenience stores or cafes. It is not unusual to find the condo together with a MIWE aero (a combination which is then called the MIWE backcombi).

If high mobility is an absolute necessity for the success of your baking business, for example at fairs, in marquees, in the catering business or at culinary events, a mobile MIWE condo mounted on rollers always does a good job.

This degree of professional versatility is the reflection of a good pedigree and did not come about by accident. You simply expect more from a manufacturer like MIWE which has been supplying top-class baking and cooling equipment to bakers for many years around the world.

We apply the same standards to the condo in terms of safety, manufacturing quality and service that we use for our professional ovens. This becomes obvious when you look at the

baking performance of the condo, which makes it look like a real pro in any environment.

It has all the features of a genuine bakery oven, for example a steam-tight, encapsulated, high-performance steam unit which gives your baked goods just that extra bit of moisture that your customers perceive as a real sign of freshness.

The MIWE easily handles the entire baking spectrum, from fragile light pastry to hearty country bread. German Agricultural Cooperative regulations allow you to call bread which you bake on its stone slabs "stone oven bread".

It really goes without saying that you can use this all-rounder for warming up your products, keeping them warm or for roasting.

There is even room in the condo for a suckling pig. The uniform, stationary heat in the oven gives the roast a wonderful crust and aroma.

Now you see what we mean: with the MIWE condo, you can give free reign to your most adventurous ideas.

Far left: narrow version of MIWE condo with three baking chambers and stand; on the right, in combination with a convection oven as a MIWE backcombi.



So everything works the first time around.

Superior technology. For the long haul.

The MIWE condo combines form, function and technical perfection in a harmonious, and above all, durable unit.

In the baking chamber, which is naturally exposed to high stress caused by heat and steam, we have integrated a maximum of stability and durability both through the selection of materials and in the way we have combined these materials. We have also paid particular attention to creating an attractive exterior which is easy to clean. The steam-tight, welded baking chambers made of corrosion-resistant steel are fully coated with stainless steel, giving the MIWE condo a stylish appearance which compliments any surroundings. The stainless steel heating elements are attached to the walls with steam tight screw mountings and are located directly in the baking chamber.

The superiority of the MIWE condo is most evident in the many useful details included on the system. Take the steam unit for example. On the condo, this unit is a separate assembly with its own heating rather than a bolt-on unit that draws heat from the baking chamber. This has two crucial advantages during operation of the oven. For one thing, steam generation does not bleed heat from the baking chamber. Secondly, if the steam unit needs to be replaced (which should be a rare occurrence because the unit is easy to maintain), it can simply be removed and replaced without disassembling or cutting open the entire oven.

Or take a look at the power connection. If necessary, we can install the MIWE condo on a line with a lower power rating. Steam unit heating is only activated (especially when the oven is turned on for the first time in the morning) when the heating circuits for top and bottom heat are not turned on. It may take longer for the oven to reach operating

temperature, but it can be operated from a line with a lower power rating.

There is another aspect to durability. It gives you a feeling of security to know that in case of need, one of our specialists will be on site very quickly (around the clock). This we can guarantee.

The MIWE comes with one control per baking chamber (or dual baking chamber) as standard equipment. The control can be located at the left or right of the chamber.

We recommend the MIWE FP8 electronic control as the ideal upgrade for the rack oven. Users value its ease of use, a display which is legible from a good distance, and the convenience of 8 programmable keys. You only need to press one button to start a complete baking cycle containing 5 separate phases. As you can well imagine, this is a great help when things get hectic at the oven (or when a less skilled baker is operating the oven).

In addition to these 8 programmable cycles, which you can access at the touch of a button, the MIWE FP can handle a total of 30 baking programs. You can set all of the key parameters individually including time, temperature (separate settings for top and bottom heat), steam volume and steam action time.

You can use a time factor to set the steam volume, or if you have an optional flowmeter, you can control the actual water volume independent of pressure. For bakers who prefer conventional analog controllers, we would also be glad to provide the MIWE AS automatic control.

MIWE condo with three 170 mm baking chambers and a dual baking chamber with genuine top and bottom heating





You want more condo? The MIWE electro.

The MIWE electro is the condo's bigger brother so to speak, making it the oven of choice when you want the professional features and versatility of the condo but need a large baking surface.

Because the MIWE electro is deeper, it is also heavier, so in contrast to the MIWE condo which is mobile and mounted on rollers (on a stand or a proofing cabinet), the electro is always installed in a fixed position but otherwise has all the excellent characteristics of its smaller brother. Everything that you have read on previous pages about the MIWE condo applies equally to the MIWE electro.

As on the condo, each baking chamber (with a height of 170 mm or 220 mm) can be controlled separately (top and bottom heat, baking time, steam volume). The units are available in depths of 160 cm and 200 cm and widths of 60 and 120 cm. You can have up to six baking levels and a useable baking surface of up to 12 m².

Special accessories for the MIWE electro include a steam hood with extraction fan, a self-supporting baking area on telescopic mounts and a table mounted in front of the unit.



MIWE electro with five baking chambers (the top unit is 220 mm high) with front table and steam hood

**MIWE makes baking simple:**

With a range of classical baking ovens that includes not only efficient in-store ovens and reliable oven solutions for smaller bakers, but also fully automatic large-scale baking units.

With a complete range of bakery refrigeration equipment that simplifies and ensures the quality of your baking preparations.

With loading systems that make hard physical work a thing of the past.

With a wide selection of control options – from “single-button-operation” for unskilled workers to sophisticated monitoring and documentation systems.

And ... with customer support that you can always rely on.

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