

MIWE roll-in e+ with TC control system

Unit version 3.1

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1. Important information



DANGER OF PERSONAL INJURY AND DAMAGE TO THE UNIT!

For safety reasons, the operation of MIWE units without supervision is prohibited.

- Never operate MIWE units unsupervised.

1.1. Intended use

The MIWE roll-in e+ is a rack oven for use in the commercial and industrial sector.

It is suitable for baking and heating food in accordance with current food regulations.

The main modules are as follows:

Oven

- Convection oven with moving baking atmosphere.
- Baking chamber with rotary table for rack trolley.
- Powered using electricity, oil or gas.
- Baking chamber loaded and unloaded using a rack trolley.
- Products are baked on baking trays.

Vapour hood (optional)

- Any smells and vapour produced are collected and extracted.
- When processing products containing or giving off high amounts of fat, the owner-operator must ensure that suitable ventilation and fat separation systems are in place.

Steam device

- For producing steam.

Steam condenser (optional)

- Steam from the baking chamber is cooled and condensed.

Heating systems

- Heating unit with oil/gas burner
- Heating unit with electric heater

Heat transfer medium for oil/gas units

- Flue gas transfers its thermal energy to the baking chamber air in the heating unit.

Flue gas ducting for oil/gas units

- For extracting the flue gas.

Fresh air supply with fresh air valve

- Regulates the flow of fresh air into the baking chamber for steam extraction.

Circulating fan for baking chamber

- For circulating the air in the baking chamber.

MIWE aircontrol air volume control

- The amount of air can be adjusted to suit the product.
- Ensures a gentle atmosphere in the baking chamber during steam input.

Loading system, rack trolley

- For safely loading and unloading the baking chamber.

Rotary table

- Holds the rack trolley.

Mechanical and electrical safety devices

- For safe operation.
- For protecting the owner-operator's personnel.

Unit controls with operating unit**WARNING!**

The oven is suitable for products with a natural alcohol content of up to a max. of 1 % by weight.

The unit may not be used for products containing an excessive amount of volatile compounds (such as are formed when ingredients with a high alcohol content are added) as these can produce high levels of inflammable vapours and therefore pose a significant risk.

**SERVICE INFORMATION**

The specifications for commissioning, start-up, operation, maintenance and repair must be complied with.

1.2. Foreseeable misuse

The oven may only be used for the purpose described here.

Any other use is considered incorrect and is strictly prohibited. Misuse includes:

- Tampering with safety devices
- Baking, heating or drying other substances or organisms
- Manipulation of the quantity of water or steam
- Use in home/domestic kitchens
- Use in areas accessible to the public
- Use in vehicles of any kind, on:
road, rail, water or air.
- Use of burner systems not approved by MIWE
- Use of unsuitable fuels
- Operation without the correct connection to a flue system in oil/gas burners
- Unauthorised connection of other units to the MIWE oven
- Connection to an unsuitable power supply
- Connection to a non-approved water supply



LEGAL NOTICE!

The manufacturer shall not be liable for damage that occurs as a result of incorrect use.

1.3. Area of use

Enclosed areas on commercial premises, e.g.:

- Sales areas closed off to public access
- Bakeries
- Snack bars
- Canteens
- Restaurants
- Hospitals
- Butcher's shops, subject to special conditions

1.4. Certification

1.4.1. EC declaration of conformity

MIWE issues a manufacturer EC declaration of conformity pursuant to the EC Machinery Directive 2006/42/EC, Annex IIa and EN ISO/IEC 17050-1. The declaration of conformity is an integral part of the overall documentation.

1.4.2. CE mark



The manufacturer has awarded the CE mark on the basis of the declaration of conformity. The information on intended use and misuse and the safety information in this documentation is based on a risk assessment in accordance with the current version of EN ISO 12100.

1.5. About this documentation

It is important that you observe all safety information and handling instructions to ensure safety on the job. The applicable local accident prevention and general safety regulations for the area of use must also be observed.

Please read the documentation carefully before beginning any work. It is an integral part of the product and must be accessible to staff at all times. If passing on the unit to third parties, also provide them with the documentation. The figures/illustrations contained in the documentation are provided for explanatory purposes only and may in the interests of clarity not necessarily be to scale. They may vary slightly from the actual version supplied.

1.6. Explanation of symbols

1.6.1. Warnings

Warnings are marked in this documentation by symbols.

The warnings are introduced by signal words which reflect the level of potential danger. You must observe the warnings and act with all due care in order to avoid accidents, injury and damage.



DANGER!

Indicates serious hazards which could lead to death or serious injury if not avoided. This symbol is only used for serious dangers.



WARNING!

Indicates moderate risk. Disregarding the safety instructions can lead to serious injury or death. This symbol is not used for risk of mere damage to property.



CAUTION!

Indicates dangers which pose only a minor risk of physical injury. This symbol is only used for risk to property.

1.6.2. Special hazards

The following symbols are used in conjunction with the safety information to indicate special hazards:



RISK OF ELECTROCUTION!

Indicates safety information regarding electric current or voltage. Failure to attend to this information can lead to serious injury or death.

Work may only be carried out by specially qualified personnel. National and regional regulations in this area must be adhered to.



HEAVY LOADS CAN CAUSE INJURY!

Indicates safety instructions for handling heavy loads. Failure to attend to this information can lead to serious injury or death.



HOT SURFACES CAN CAUSE INJURY!

Indicates safety information relating to hot surfaces. Failure to attend to this information can lead to serious injury.



CRUSH HAZARD!

Indicates safety instructions for handling moving components. Failure to attend to this information can lead to serious injury or death.



RISK OF INJURY FROM HOT STEAM!

Indicates safety information on the risk posed by escaping hot steam. Failure to attend to this information can lead to serious injury.



RISK OF SCALDING!

Indicates safety information for working above head height. Failure to attend to this information can lead to serious injury.

For work at or above 1600 mm/62.99 inch, use approved steps and wear the prescribed protective clothing in accordance with local regulations.

1.6.3. Notes

**NOTE!**

Highlights useful tips, suggestions and information for ensuring efficient and smooth operation.

**LEGAL NOTICE**

Indicates information on statutory guidelines and standards and legally binding agreements between manufacturer and owner-operator.

**SERVICE INFORMATION**

Indicates information on cleaning, care, maintenance, lubrication and servicing.

**PROCEDURE**

Sets out procedures to be followed by operating and service personnel.

1.7. Limitation of liability

All the information, notes and instructions contained in the documentation have been prepared in accordance with the applicable standards and regulations and the state of the art and on the basis of our extensive knowledge and experience. The manufacturer can accept no liability for loss arising from:

- Failure to follow this instruction handbook
- Incorrect use
- The use of untrained personnel
- Unauthorised modifications
- Technical modifications
- The use of unauthorised spare parts.

The actual scope of delivery may vary from that described and depicted in this handbook if a special model is delivered or additional options are ordered or if the latest technical modifications have been incorporated. The obligations agreed in the supply contract, the General Terms and Conditions of Business and the Terms and Conditions of Delivery of the manufacturer and the statutory regulations valid at the time of the conclusion of the contract apply. We reserve the right to make technical changes in the interests of further development and the improvement of performance characteristics.

1.8. MIWE service

MIWE service is happy to handle all questions relating to MIWE products.

MIWE service provides advice and support in the following areas:

1. Inspection
2. Maintenance
3. Individual service agreements covering:
 - Maintenance
 - Extended warranty
 - Repair
 - Modernisation
 - Overhaul
 - Commissioning and start-up
4. MIWE spare parts

For further information on MIWE service, details of the individual services and the competent contact persons, simply contact us by telephone, fax or e-mail or check on the Internet.

Our staff are always interested in hearing any new information you gain from using the unit which could help us improve our products.

2. Safety

This section covers all essential safety aspects to ensure the best possible protection for personnel and safe and smooth operation. Failure to adhere to the instructions and safety information in the instruction handbook can result in significant danger to personnel and damage to the unit.

2.1. Responsibility of the owner-operator

Owner-operator

The person who operates the unit themselves for commercial or business purposes or makes it available to a third party for use or application and bears the legal product responsibility for the protection of users or third parties during operation.



NOTE!

The product is for use in the commercial sector. The owner-operator is therefore bound by statutory duties regarding health and safety at work. In addition to the safety information contained in this document, the applicable safety and accident prevention regulations and environmental standards for the unit's area of application must also be observed.

The owner-operator must:

- familiarise themselves with the applicable national and regional industrial health and safety regulations and conduct a risk assessment to establish any hazards resulting from the specific working conditions at the place of installation. The owner-operator must cover these hazards and regulations in operating instructions.
- throughout the product's entire useful life, keep checking whether the operating instructions drawn up still comply with the current rules and regulations. If they do not, they must be adapted accordingly.
- clearly define and regulate responsibility for operation, maintenance and cleaning.
- make sure that all employees handling the product have read and understood this document.
- provide personnel with regular training and inform them about the hazards.
- make sure that the unit is kept in perfect technical condition.
- make sure that the maintenance intervals are adhered to.
- check all safety devices regularly to make sure that they are complete and in good working order.
- always ensure that all housing elements and components are properly fitted before the unit is switched on.



SPECIAL DUTIES

The owner-operator must appoint a safety officer to monitor the safety devices and adherence to the safety measures.

2.2. Accident prevention and first aid

The owner-operator shall ensure safe operation and rapid help in emergency situations by putting suitable measures in place. The owner-operator shall:

- provide protective clothing for the operating and maintenance personnel.
- ensure the work area is properly lit for all work.
- prevent unauthorised access to the work area during operation by putting in place suitable protection and barriers.
- mark hazards and hazardous areas with warning signs or sounds; put in place barriers, covering for edges etc.
- ensure all safety and warning signs on the product are kept in a legible condition.
- display an evacuation plan in the unit and operating area and keep all emergency exits and escape routes clear.
- provide fully functional and easily accessible fire extinguishers, first aid boxes, eye wash facilities and emergency telephones.

2.3. Personnel



WARNING: DANGER FOR UNAUTHORISED PERSONS!

Unauthorised persons who do not meet the requirements are not familiar with the hazards in the work area.

- Keep unauthorised persons away from the work area.
- If in doubt, speak to the persons concerned and send them out of the work area.
- Stop work until all unauthorised persons have left the work area.

Qualified personnel

Qualified personnel are able to perform the tasks assigned to them and to recognise potential hazards on the basis of their professional training, knowledge and experience and their knowledge of the relevant laws and regulations.

Trained personnel

A trained person has been trained in the procedures and technology of the unit by the manufacturer and has been informed of potential hazards resulting from incorrect handling.

Instructed personnel

Instructed personnel have been instructed by the owner-operator about the tasks they are to perform and have been informed about the potential hazards of incorrect operation.

Authorised personnel

Persons are authorised as personnel only if they can be expected to perform their work reliably. Persons whose reactions are affected by, for example, drugs, alcohol or medication are not authorised. Age- and occupation-specific regulations in force at the place of use must be observed when selecting personnel.

2.4. Protective clothing

Protective clothing in accordance with local regulations must be worn for work to minimise health risks.



PROTECTIVE CLOTHING!

- To protect from burns from hot surfaces and vapour.
Protective clothing must have long sleeves and long legs.



SAFETY GLOVES

- To protect the hands from burns from hot surfaces and vapours and from rubbing, grazing, jabbing or deeper wounds.

Special protective clothing for certain work

Additional protective clothing may be required for some jobs.
This is highlighted in the relevant sections of this handbook.

The following protective clothing is recommended:



PROTECTIVE GOGGLES!

- To protect the eyes from splashes and hot vapours.



SAFETY SHOES!

- To protect the feet from heavy falling objects.



HEARING PROTECTION

- To prevent hearing damage from noise emissions.



LIGHTWEIGHT RESPIRATORY EQUIPMENT!

- For protection against harmful dust and vapour.



CHEMICAL-RESISTANT SAFETY GLOVES!

- To protect the hands from aggressive substances. Check safety gloves are intact before use. Clean the gloves before taking them off. Store them in a well-ventilated place.

2.5. Packaging

2.5.1. Packaging information

Individual packing units are packed to meet the requirements of the expected transport conditions.

Unless any special agreements have been made in relation to the handling of the packaging, sort the materials and put them to further use or send them to be recycled.

2.5.2. Symbols on the packaging



KEEP DRY

Keep the packing units dry and protect from moisture.



FRAGILE

Indicates packing units with fragile or delicate contents. Treat packing units with care; do not drop or subject to shocks.



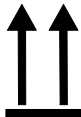
WEIGHT, ATTACHED LOAD

Indicates the weight of packing units.
Handle labelled packing units according to their weight.



TOP-HEAVY

The packing unit is top-heavy and is not sufficiently stable.
Take particular care during transport and secure packing unit separately if necessary.



THIS WAY UP

The arrows indicate the top of the packing unit.
They must always point upwards, otherwise there is a risk of damage to the contents.



CENTRE OF GRAVITY

Indicates packing units' centre of gravity. Lift and transport in accordance with centre of gravity.



FASTEN HERE

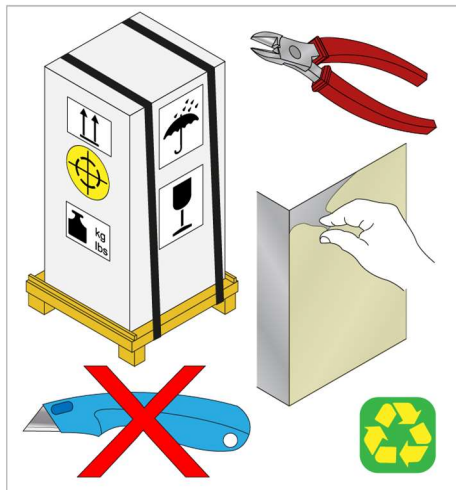
Only attach lifting gear (chains, slings) at the points marked with this symbol.

2.5.3. Unpacking the unit

**NOTE!**

Only use suitable tools that do not damage the unit

- Proceed with care and do not use any sharp or pointed objects.



1. Remove the packaging.
2. Remove the protective film by hand.

2.6. Storage

Store packing units in the following conditions:

- Do not store outdoors.
- Store in a dry and dust-free place.
- Do not expose to aggressive substances.
- Keep out of sunlight.
- Avoid mechanical shocks.
- Storage temperature: +3°C/37.4°F to +50°C/122°F.
- Relative humidity: max. 60 %.
- If the unit is in storage for longer than 3 months, the general condition of all the parts and of the packaging must be checked regularly.
- Avoid large temperature changes as condensate can form.



NOTE!

There may be storage instructions included on the packing units which extend beyond the requirements specified here. All such instructions must be complied with.

2.7. Unauthorised transport



CAUTION, DAMAGE IN TRANSIT

Considerable material damage can result from unauthorised transport.

- All transport must be left strictly to MIWE service or an authorised partner of MIWE service.
- Consult MIWE service or an authorised partner the MIWE service if the unit is subsequently to be moved.

2.8. Signs and labels



WARNING: ILLEGIBLE SYMBOLS CAN RESULT IN INJURY!

Signs and labels indicate potential hazards and special technical functions. Stickers and signs can over time become dirty or otherwise illegible.

- Ensure all safety signs, warning signs and operating instructions are kept in a legible condition.
- Replace damaged signs or stickers immediately.

Door handle



PINCHING AND CRUSHING

You could get caught or crushed.

Always proceed carefully and wear safety gloves when carrying out work at the unit.

Behind the operating panel



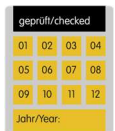
RISK OF ELECTROCUTION!

Indicates areas in which only qualified electricians may work.



OBSERVE THE INSTRUCTION HANDBOOK!

Only use the marked item if you have read and understood the instruction handbook.



TEST STICKER!

Shows the date on which the electrical system of the unit was tested.

Cover of the terminal box



RISK OF ELECTROCUTION!

Indicates areas in which only qualified electricians may work.

Front



RISK OF INJURY DUE TO HOT SURFACES!

Hot surfaces, such as hot unit components and hot fluids, are not always recognisable as such. Do not touch them unless you are wearing safety gloves.

On the sides**RISK OF INJURY DUE TO HOT SURFACES!**

Hot surfaces, such as hot unit components and hot fluids, are not always recognisable as such. Do not touch them unless you are wearing safety gloves.

Back**RISK OF INJURY DUE TO HOT SURFACES!**

Hot surfaces, such as hot unit components and hot fluids, are not always recognisable as such. Do not touch them unless you are wearing safety gloves.

Maintenance hatch**OBSERVE THE INSTRUCTION HANDBOOK!**

Only use the marked item if you have read and understood the instruction handbook.

2.9. Signs and labels for the USA/Canada



WARNING: ILLEGIBLE SYMBOLS CAN RESULT IN INJURY!

Signs and labels indicate potential hazards and special technical functions. Stickers and signs can over time become dirty or otherwise illegible.

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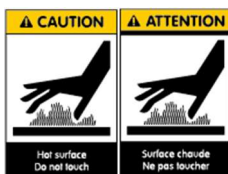


DANGER!

Risk of electrocution

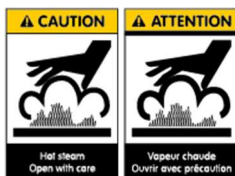
Disconnect the power supply before performing maintenance.

Baking chamber door



CAUTION!

Hot surface
Do not touch.



CAUTION!

Hot vapour
Open with care.

Front above the operating panel**CAUTION!**

The burner is available for use with the following types of gas. (Please follow the burner supplier's installation instructions.)

Gas type	Gas distribution pressure
Natural gas	2.8" to 4.3" W.C. (~697 to 1071 Pa)
Liquid gas	2.1" to 2.8" W.C. (~523 to 697 Pa)

Not suitable for domestic use.

**On the operating panel below the guard****WARNING!**

Incorrect installation, settings, modifications, maintenance or repair can cause damage, injury and even death.

Read the installation, instruction and maintenance handbook before unit installation or maintenance.



3. Unit description

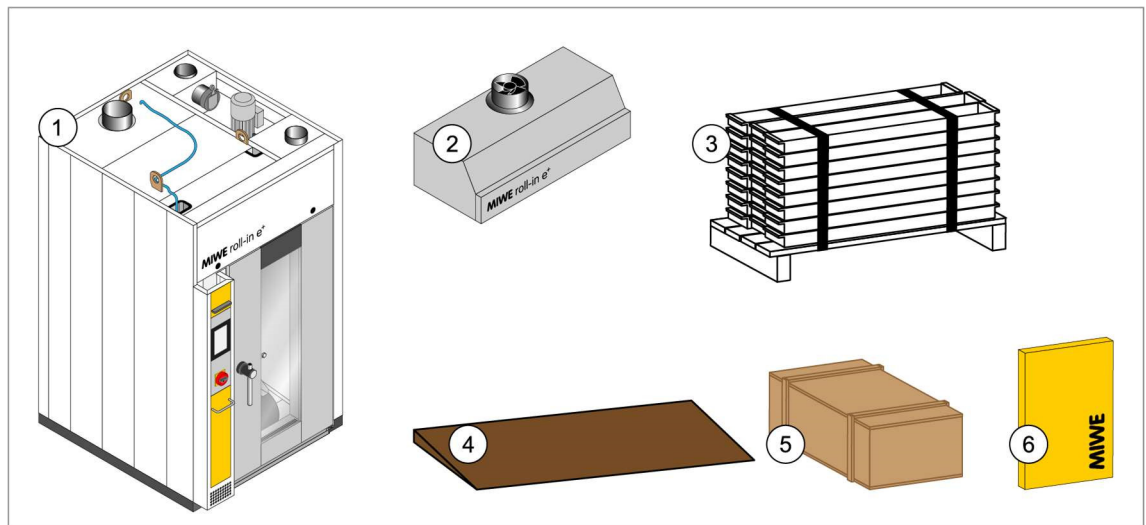
3.1. Scope of delivery

**NOTE!**

The scope of delivery depends on the order.
For details on transport weight and pallet sizes, see document
Essential preparations – 'Access to the point of installation'.

3.1.1. Delivery fully assembled

Delivery is either upright or horizontal as ordered.



- ① Oven body
- ② Vapour hood (optional)
- ③ Steam fins
- ④ Extending panel
- ⑤ Container for
 - Small parts
 - Fixing material
 - Accessoriesin accordance with the delivery note
- ⑥ Documentation

**NOTE!**

Items ②, ④, ⑤ and ⑥ are delivered in the baking chamber.

3.1.2. Delivery in parts

Packing unit 1 – Front pallet

- Vapour hood (optional)
- Baking chamber door
- Inside casing
- Corner uprights, 4 units
- Insulation
- Top cover panel, complete
- Fan panel
- Extending panel
- Operating panel

Packing unit 2 – Iron parts

- Rotary table bracket
- Back wall
- Left and right side walls
- Floor unit
- Air grille
- Cylinder mass
- Rotary table

Packing unit 3 – Carton pallet

- Container for
 - Small parts
 - Fixing material
 - Accessoriesin accordance with the delivery note
- Insulation
- Burner
- Electrical box

Packing unit 4 – Fan heating duct pallet

- Fan heating duct

Packing unit 5 – Steam bar pallet

- Steam bars

Documentation



NOTE!

Changes may occur where the packaging is optimised.
We reserve the right to split up the packaging.

3.1.3. Baking trays

You will have to observe general instructions before baking for the first time.

Further information can be found in the 'Cleaning and care' section under 'Cleaning – Baking trays'.

3.2. Design



NOTE!

Further information on specific technical data can be found in the

- Dimension and data sheet
- 'Essential preparations' document

These are sent to the owner-operator together with the order confirmation.

For the US/Canada

Water supply/water drain lines and connections must comply with

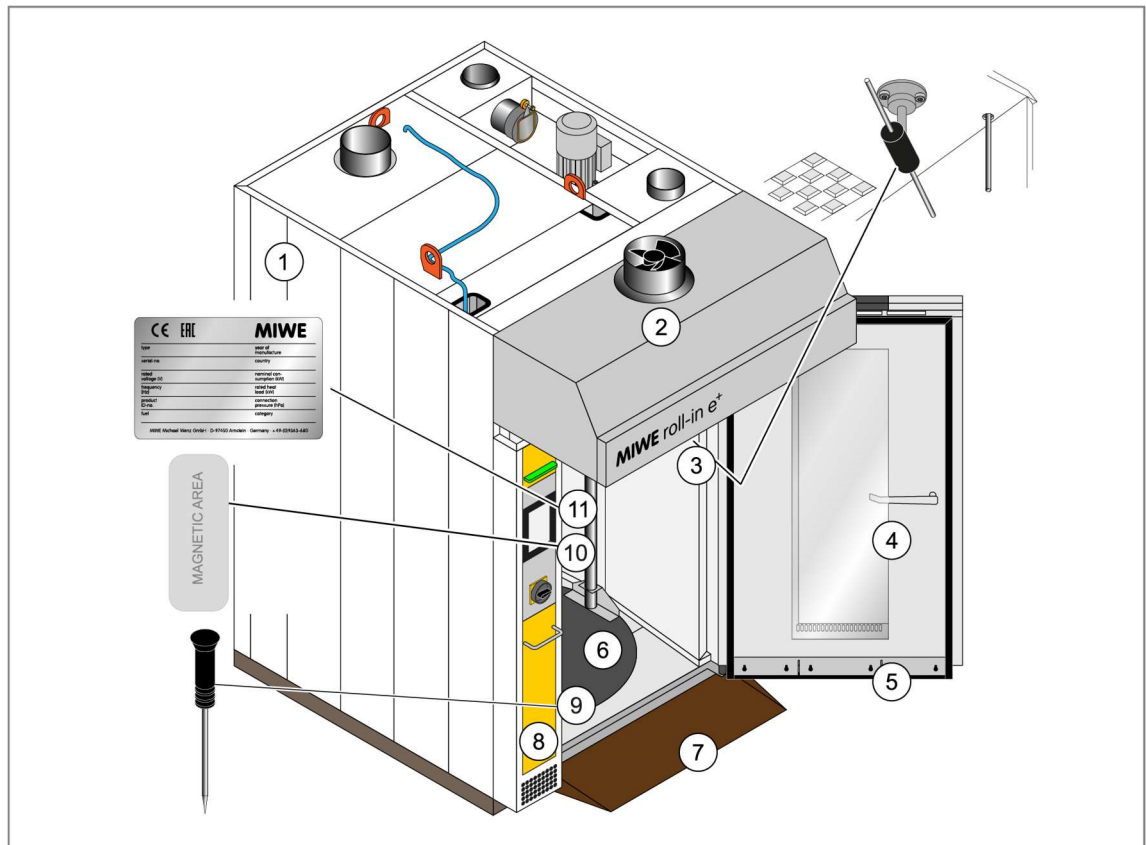
- ICC International Plumbing Code 2003

or

- IAPMO Uniform Plumbing Code 2003

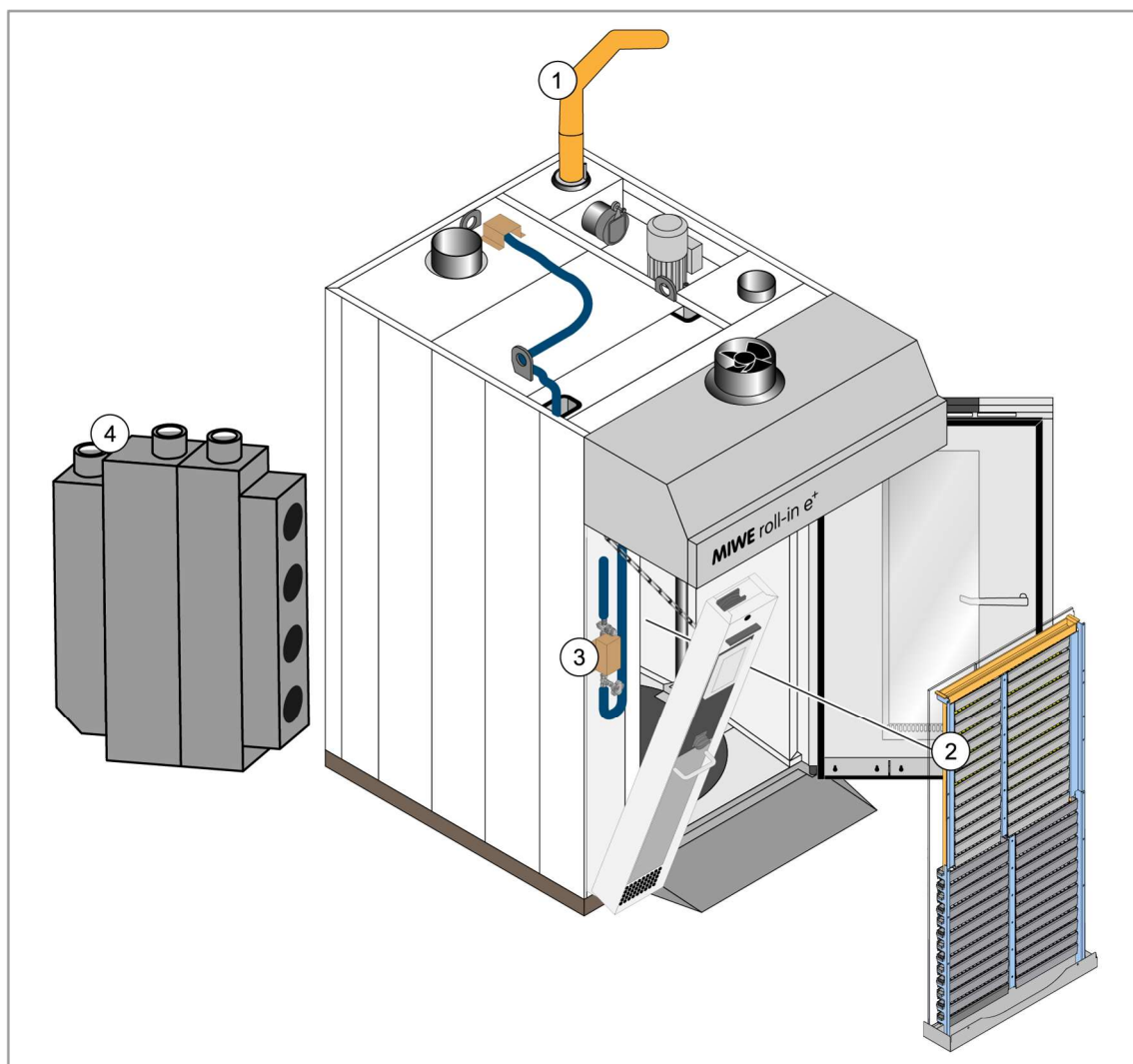
.

3.2.1. Oven body



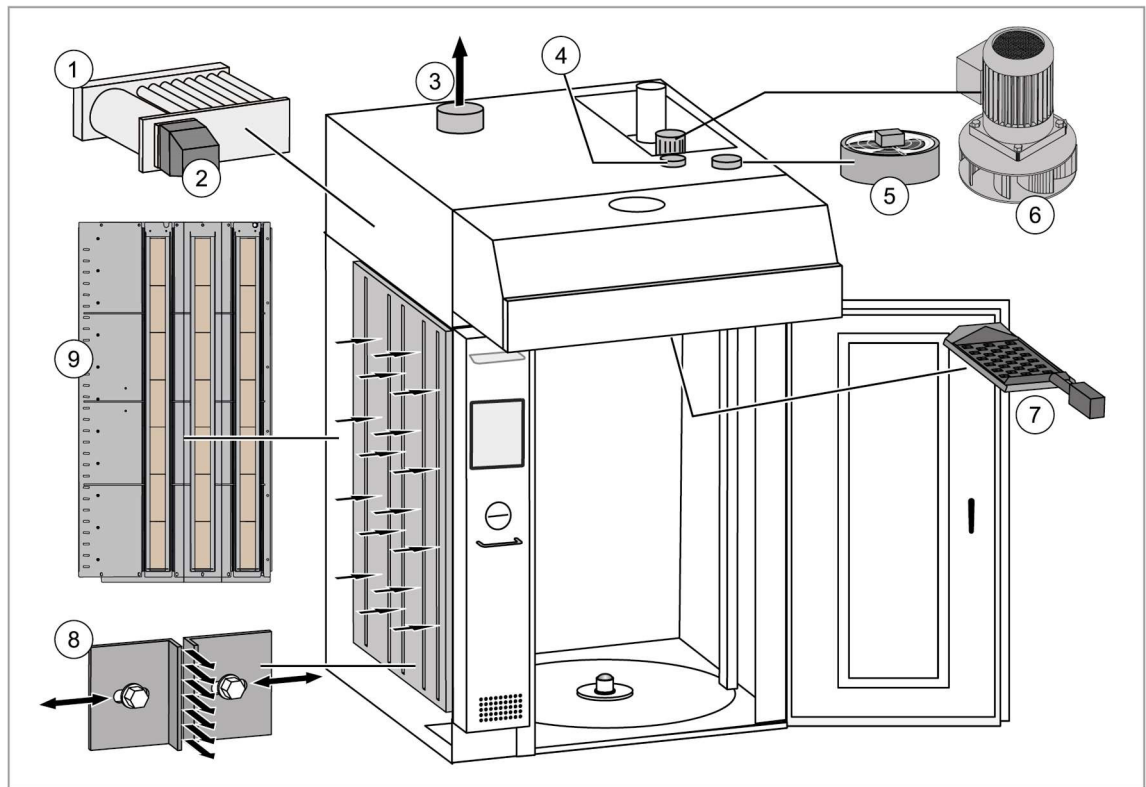
- ① Oven body
- ② Vapour hood (optional)
- ③ Antenna for core temperature sensor (optional)
- ④ Baking chamber door with safety handle, inside
For further information, please see 'Safety devices', 'Door emergency release'
- ⑤ Door seal
- ⑥ Rotary table for rack trolley
- ⑦ Extending panel
- ⑧ Operating panel with operating unit, fold-out
- ⑨ Core temperature sensor with bracket on operating panel (optional)
- ⑩ 'MAGNETIC AREA' on operating panel
Used for holding implements such as bread knives.
- ⑪ Rating plate

3.2.2. Steam system



- ① Steam outlet with damper
Alternatively:
Steam outlet with pressure relief valve to heat recovery system
- ② Steam device
- ③ Water system
- ④ Steam condenser (optional)

3.2.3. Air circuit



- ① Heating unit (diagram for oil/gas)
- ② Burner (diagram for oil/gas oven)
- ③ Flue gas duct for oil/gas units
Flue gas damper in flue gas duct only in countries for which this is authorised
- ④ Fresh air supply with electric fresh air valve
- ⑤ Fresh air supply (combustion air)
- ⑥ Circulating fan for baking chamber
- ⑦ Air volume control (MIWE aircontrol)
- ⑧ Air grille
- ⑨ Heat storage

3.3. Function of components

3.3.1. Heating unit and burner

Component	Function
Heating unit (electric)	The air in the baking chamber is heated by electrical heating elements.
Heating unit (oil/gas)	Hot burner gas is piped through the inside of the heating unit; the baking chamber air flows past on the outside and is heated.



DANGER!

To prevent the heating unit from overheating, the electrical circuit has been designed in such a way that the burner can only be operated when the circulating fan is in operation. The control circuit must not be bypassed under any circumstances!

The safety temperature limiter for flue gas monitors the temperature in the flue gas duct.

Component	Function
Burner	The burner is located in the installation area and converts the primary energy supplied (fuel) into heat. It is fitted with safety devices.



SAFETY RISK!

Adjustments to the safety devices can pose a safety risk.

- Any and all adjustments must be carried out by the manufacturer.
- Document the subsequent acceptance and inspection and have these approved.



NOTE!

The following work is carried out by authorised qualified personnel during installation:

- Fitting the burner Burner manufacturer
- Connection to fuel supply Installation engineer
- Commissioning the burner Burner manufacturer

For further information, please see the burner manufacturer's documentation.

3.3.2. Flue gas duct

Each oil-fired or gas-fired oven must have a separate flue for flue gas.

For more connection options, please see the MIWE roll-in e+ Essential Preparations.

3.3.3. Fresh air supply with fresh air valve

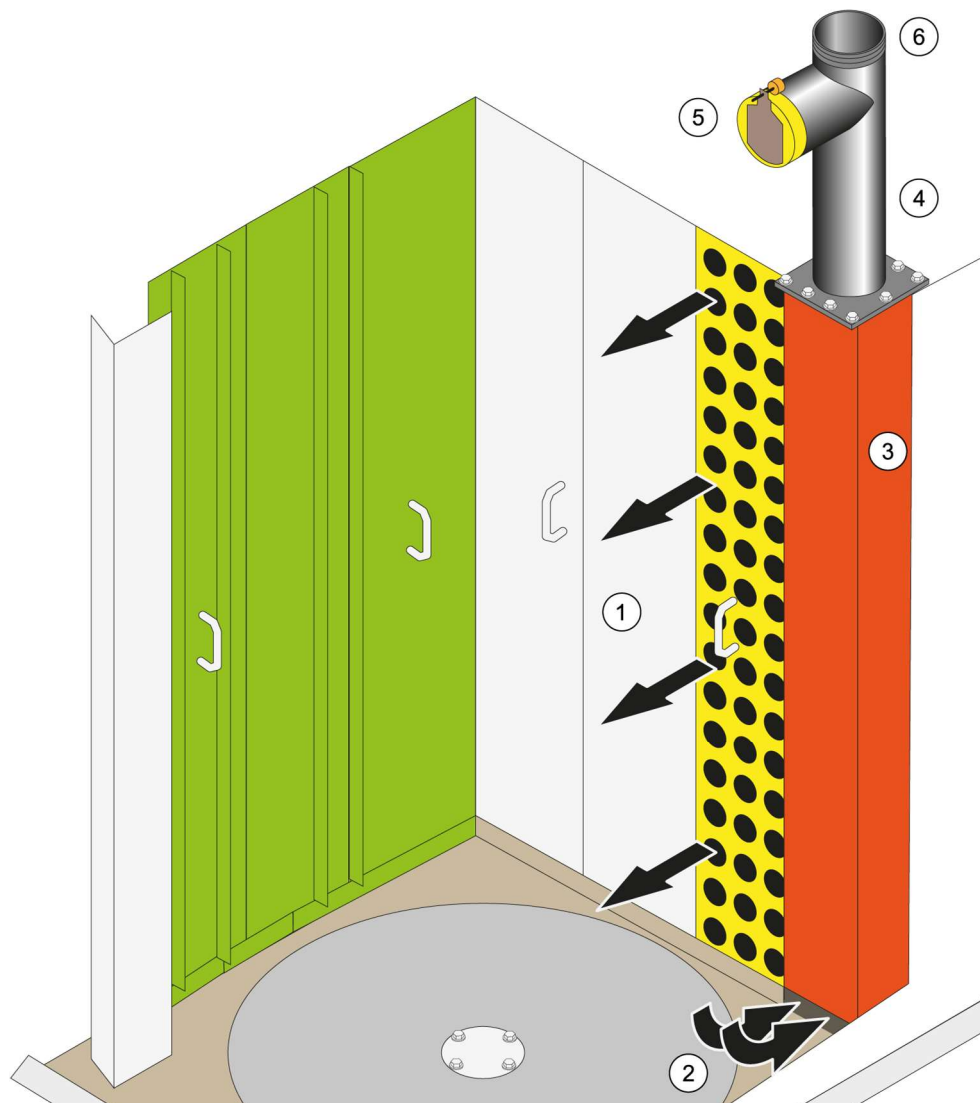
The fresh air valve regulates the flow of fresh air in the baking chamber.

Fresh air is used for steam extraction.

- Cold, dry, fresh air is sucked into the baking chamber.
Damp air is expelled from the chamber.
- The fresh air valve opens automatically. The valve angle can be programmed.
For further information, please see 'Operation', 'Baking programs' – 'Creating and changing baking programs'.

3.3.4. Steam system

Pressure surges during steam input and excess steam are safely discharged from the baking chamber.

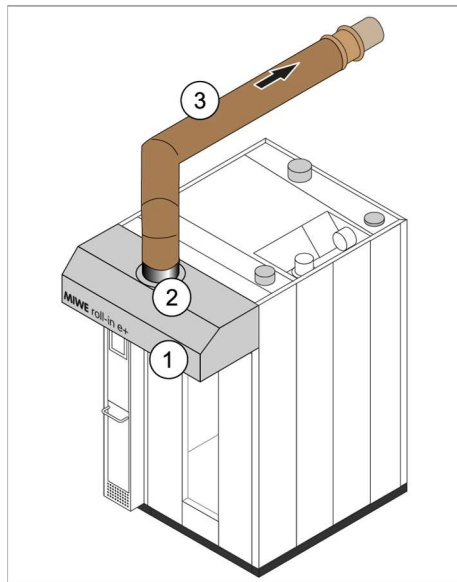


- ① Steam is directed through a perforated plate into the baking chamber by the steam device.
- ② Excess steam and pressure created during baking is discharged through the steam outlet into the pressure release and steam duct.
- ③ Pressure release and steam duct
- ④ Discharge pipe
- ⑤ The damper is preset during commissioning.
It limits low pressure.
 - throughout operation.
 - in the event of pressure fluctuations in the flue.
- ⑥ Steam is discharged through the ventilation system of the owner-operator.
Alternatively:
Steam is discharged into the heat recovery system (optional).
For further information, please see the 'Heat recovery system' instruction handbook.

3.3.5. Vapour hood (optional)

The vapour which escapes when the baking chamber door is opened is collected in the vapour hood, extracted by the vapour hood fan and piped outside through a discharge line.

When you open the baking chamber door, the vapour hood fan automatically switches to the maximum setting.



- ① Vapour hood
- ② Vapour hood fan
- ③ Discharge line

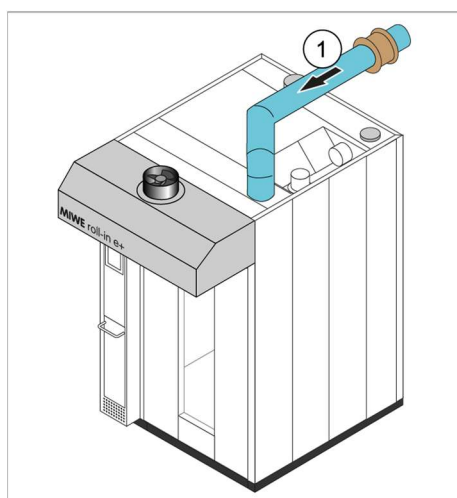
3.3.6. Fresh air supply (combustion air)

Oil and gas ovens require combustion air.

The combustion air is supplied to the oil or gas system through a fresh air connection.

The fresh air connection is also used to supply cooling air to the oven installation area.

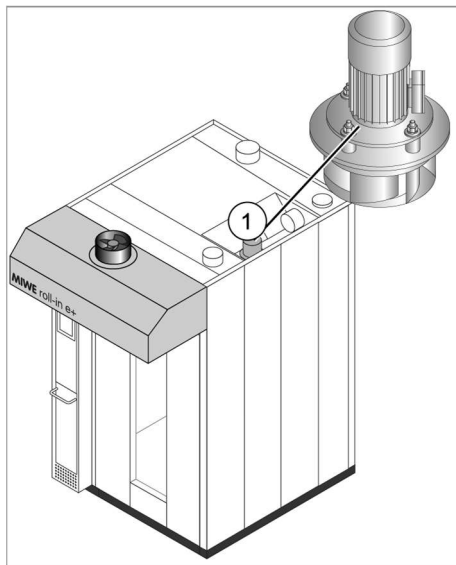
For more information, please see the MIWE roll-in e+ 'Essential Preparations'.



- ① Fresh air supply

3.3.7. Circulating fan for baking chamber

Extracts air from the baking chamber with the MIWE aircontrol and returns it to the baking chamber through the heating unit.

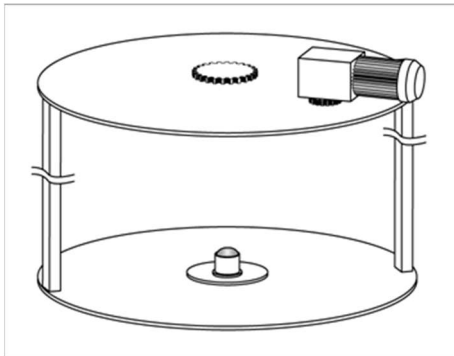


① Circulating fan

3.3.8. Rotary table for rack trolley

Holds a rack trolley.

The rotary table is powered by a geared motor controlled by the baking program.



NOTE!

If there is a problem with rotation or if the rack trolley jams, the direction of rotation must be reversed to deal with the fault.

For further information, please see 'Faults'.



NOTE!

The following can be signs of incorrect lubrication of the rotary table:

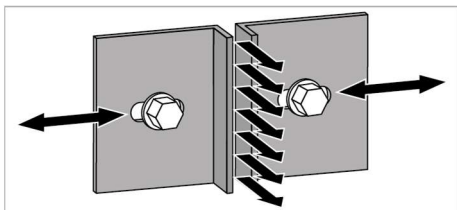
- Unusual noise from the rotary table drive during operation
- Drive stiff or comes to a stop
- Warning on the display for low speed of rotation

Lubrication intervals as per maintenance schedule.

For further information, please see 'Inspection and maintenance', 'Maintenance instructions' – 'Greasing the rotary table bearing'.

3.3.9. Air grille

The air grille is a partition with slot nozzles between the baking chamber and the air circulation system.



The slot nozzles release the heated air into the baking chamber.

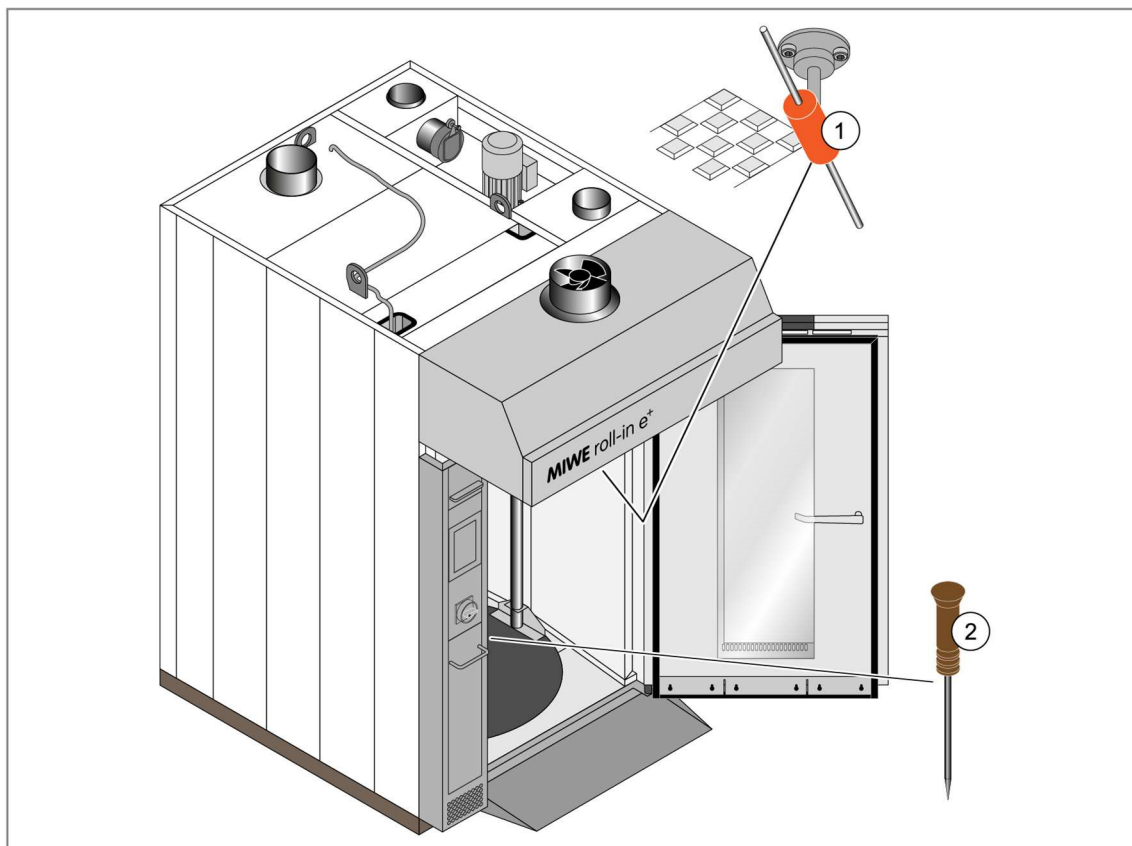


CAUTION!

Changing the slot nozzle factory settings will affect results.
Settings may only be made by MIWE service.

3.3.10. Core temperature sensor (optional)

The core temperature sensor measures and monitors the core temperature of the products to allow precise baking.



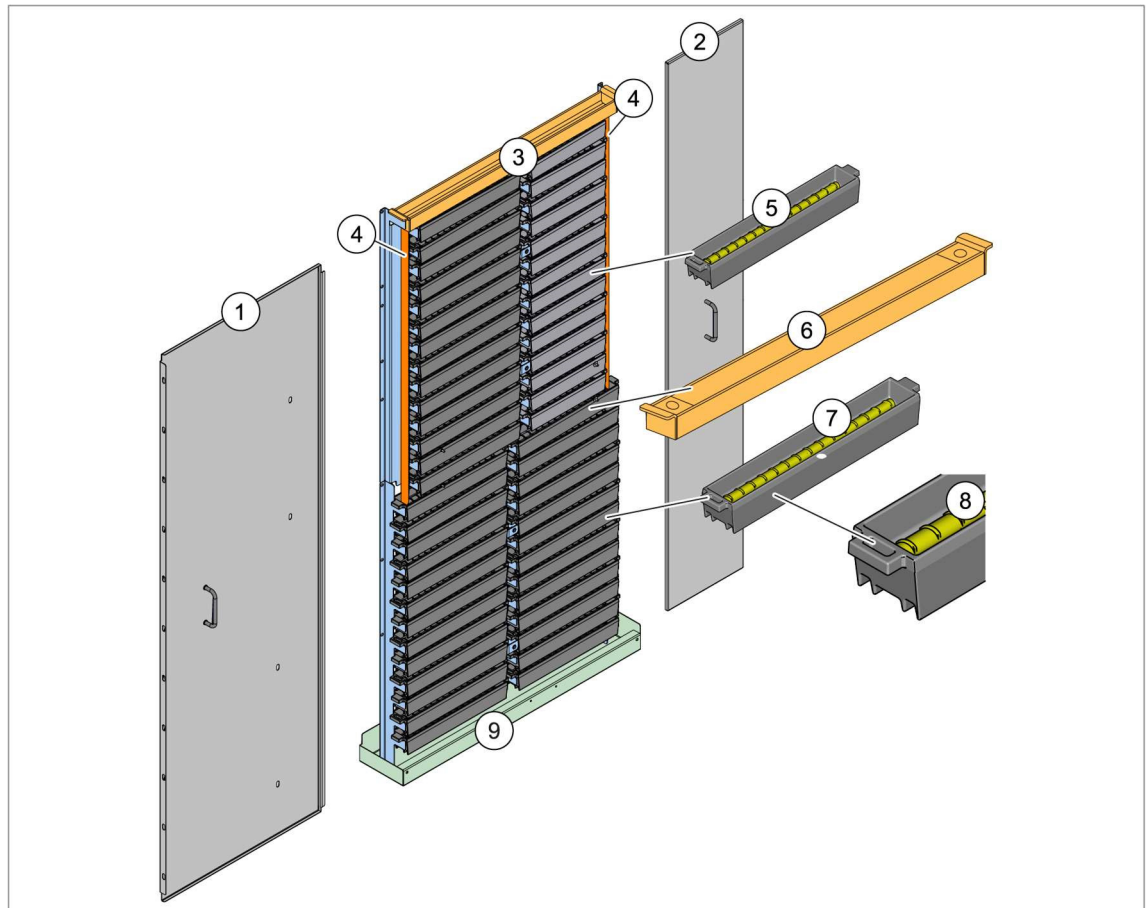
- ① Antenna for core temperature sensor
- ② Core temperature sensor with bracket on operating panel

3.3.11. Steam device

For a pre-set period which depends on the baking program, water is passed over hot steam fins and vaporises.

Steam passes through a perforated plate into the baking chamber and is deposited on the products.

Figure: oven size 1.0608-T



- ① Cover plate
- ② Perforated plate
- ③ Inlet steam fin
- ④ Vertical pipe right, left
- ⑤ Steam fin 300 mm/11.81 inch
- ⑥ Oven size 1.0610-T and 1.0711-T
Further inlet steam fin in the centre
- ⑦ Steam fin 400 mm/15.75 inch
- ⑧ Steam bar, 2 pieces per steam fin
- ⑨ Drip tray

3.3.12. Steam condenser (optional)

The steam condenser is a heat exchanger.

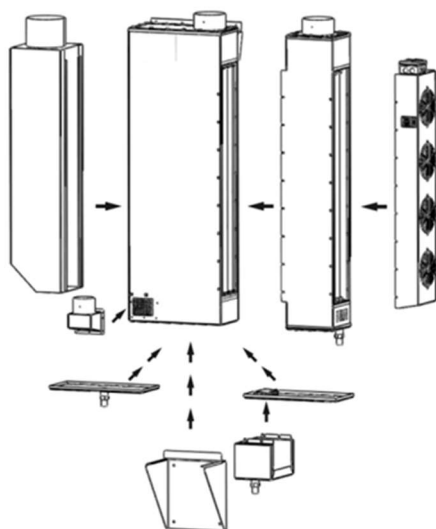
Heat is extracted from the steam by a stream of cooling air.

This cools the steam to below the dew point, and it is then discharged as condensate.

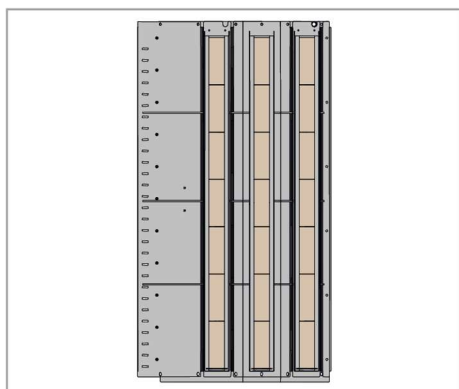
If the oven has a steam condenser (optional), this can be installed

- at the back of the oven
- on the right or left wall of the oven
- on an existing wall by the owner-operator

For further information, please see the document 'MIWE SKLR-RI'.



3.3.13. Heat storage



Fire bricks function as additional heat accumulators.

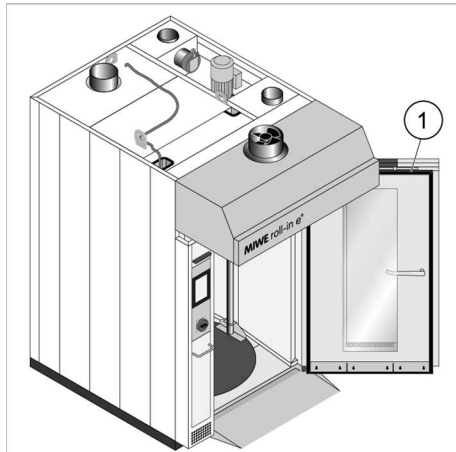
3.3.14. Baking chamber door seal

The door seal prevents steam and hot air escaping from the baking chamber.



CAUTION!

The seal on the baking chamber door must be checked when the oven is hot, and adjustments made if necessary. Door seals may only be adjusted by MIWE service.



① Door seal

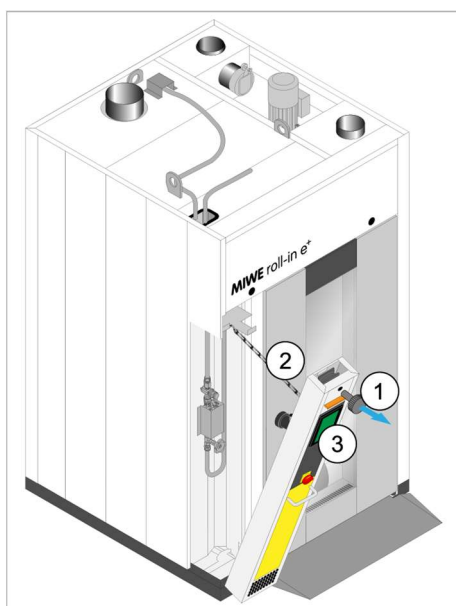
3.3.15. Operating panel with operating unit, fold-out

The operating panel is fitted with an operating unit.

For further information, please see 'Operation' and 'Cleaning and care'.

Behind the operating panel are the:

- Electrical system
- Water system
- Network connection (optional)

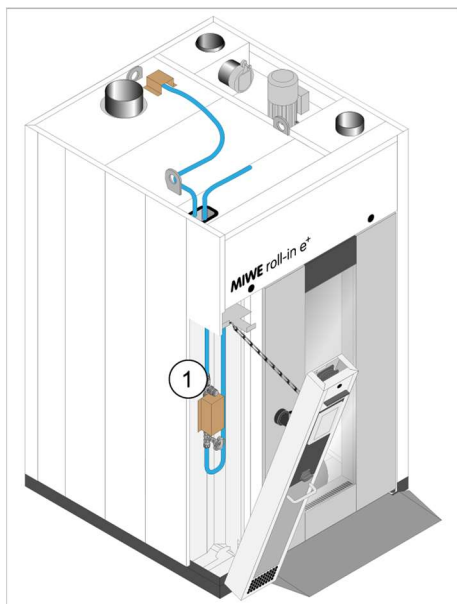


- ① Screw for opening the operating panel
- ② Operating panel, extended
Attached with chain
- ③ Operating unit

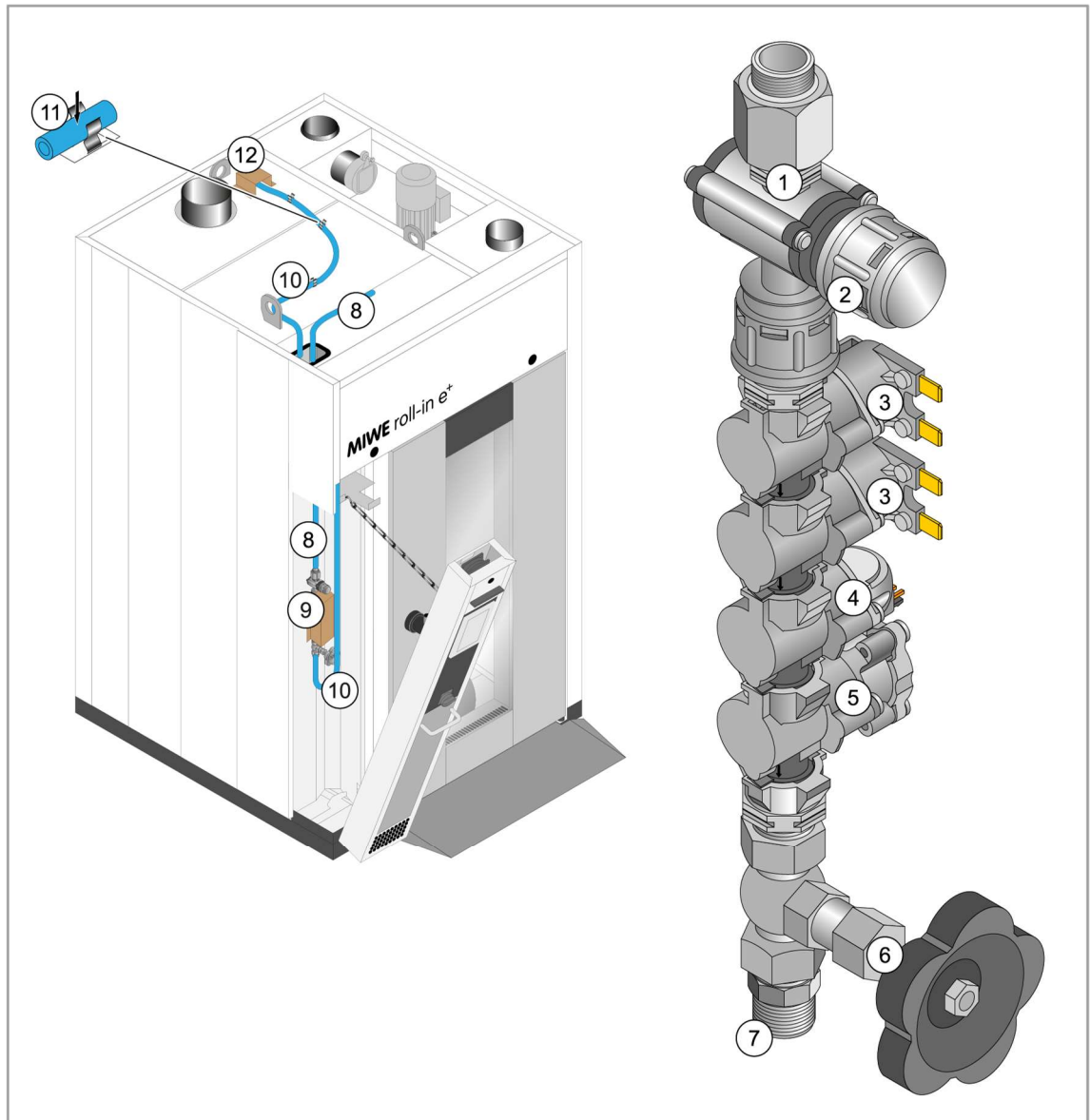
3.3.16. Oven water system

For generating steam in the baking chamber.

It is located behind the operating panel and is connected to the drinking water supply line by a qualified plumber during installation.



① Water system with protective cover



- ① Owner-operator drinking water supply line connection 1/2"
- ② Water filter in housing
- ③ 2 solenoid valves
- ④ Water meter
- ⑤ Pressure limiter
- ⑥ Needle valve for adjusting the inlet speed
- ⑦ Connection for drinking water supply to the steam device
- ⑧ Owner-operator drinking water supply
- ⑨ Water system with protective cover
- ⑩ Drinking water supply line 1/2" to the steam device
- ⑪ Tubing mounts
- ⑫ Cover for access to the steam device

3.3.17. MIWE delta-baking

Two different heat settings:

- Can be set at any time in the relevant baking phase.
- The factory setting is always heat setting 2 (maximum setting).
The controls automatically switch to burner setting 1 at 5 K before the setpoint temperature.
- For further information, please see 'Operation'.



NOTE!

We can only guarantee reliable operation if the burner is supplied by MIWE.

3.3.18. MIWE variobake

Requirements

- License
 - Oil or gas burner, 2 settings
- or
- Electric oven

Baking chamber hysteresis

This turns the heating back on.

Defines the threshold for activation when the actual temperature drops below the setpoint temperature.

When the threshold is reached, the heating switches back ON.

The higher the threshold,

- the later the heating is switched back on after the actual temperature drops
- the longer it takes to heat to the setpoint temperature
- the longer the heating is active for

Examples – Hysteresis 2°C/36°F

							
1	0:50	240	240	2	0	0	3.00
2	1:10	240	235	2	0	0	2.00
3	4:30	230	225	2	4	0	0.00
4	5:00	220	220	2	4	0	0.00
5	6:00	225	225	2	6	0	0.00
6							
7							
Σ 17:30		5.00					
							
		0°C		xyz		xyz	
							
							



5°C/9°F

Gentle

- In case of deviation 5°C/9°F heat setting 1
- Only at 10°C/18°F at heat setting 2
- Late restarting of heating after the actual temperature drops.
- Long heating time until reaching the setpoint temperature.

							
1	0:50	240	240	2	0	0	3.00
2	1:10	240	235	2	0	0	2.00
3	4:30	230	225	2	4	0	0.00
4	5:00	220	220	2	4	0	0.00
5	6:00	225	225	2	6	0	0.00
6							
7							
Σ 17:30							5.00
							
0°C				xyz			
				xyz			
							
							



2°C/4°F

Moderate

- In case of deviation of 2°C/4°F heat setting 1
- AT 5°C/9°F heat setting 2
- Standard restarting of heating after the actual temperature drops.
- Standard heating time until reaching the setpoint temperature.

							
1	0:50	240	240	2	0	0	3.00
2	1:10	240	235	2	0	0	2.00
3	4:30	230	225	2	4	0	0.00
4	5:00	220	220	2	4	0	0.00
5	6:00	225	225	2	6	0	0.00
6							
7							
Σ 17:30		5.00					
				 0°C		 xyz	
						xyz	
							
							



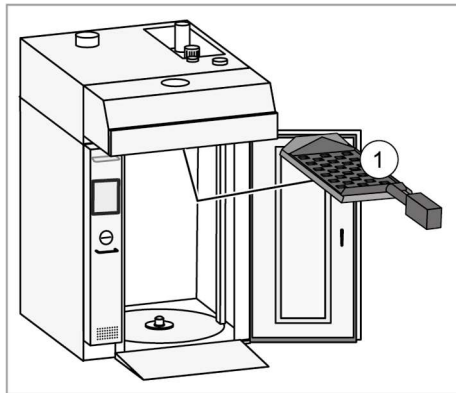
1°C/2°F

Aggressive

- No heat setting 1
- Directly after 1°C/2°F deviation to heat setting 2
- Early restarting of heating after the actual temperature drops.
- Short heating time until reaching the setpoint temperature.

3.3.19. MIWE aircontrol air volume control

MIWE aircontrol closes during steam input. This ensure a gentle atmosphere in the baking chamber.



① MIWE aircontrol

3.3.20. Atmospheric baking

Keeps the pressure difference between baking chamber and bakery as close to a constant 0 Pa as possible.

This significantly reduces the effects on product quality of fluctuations in pressure in the flue.

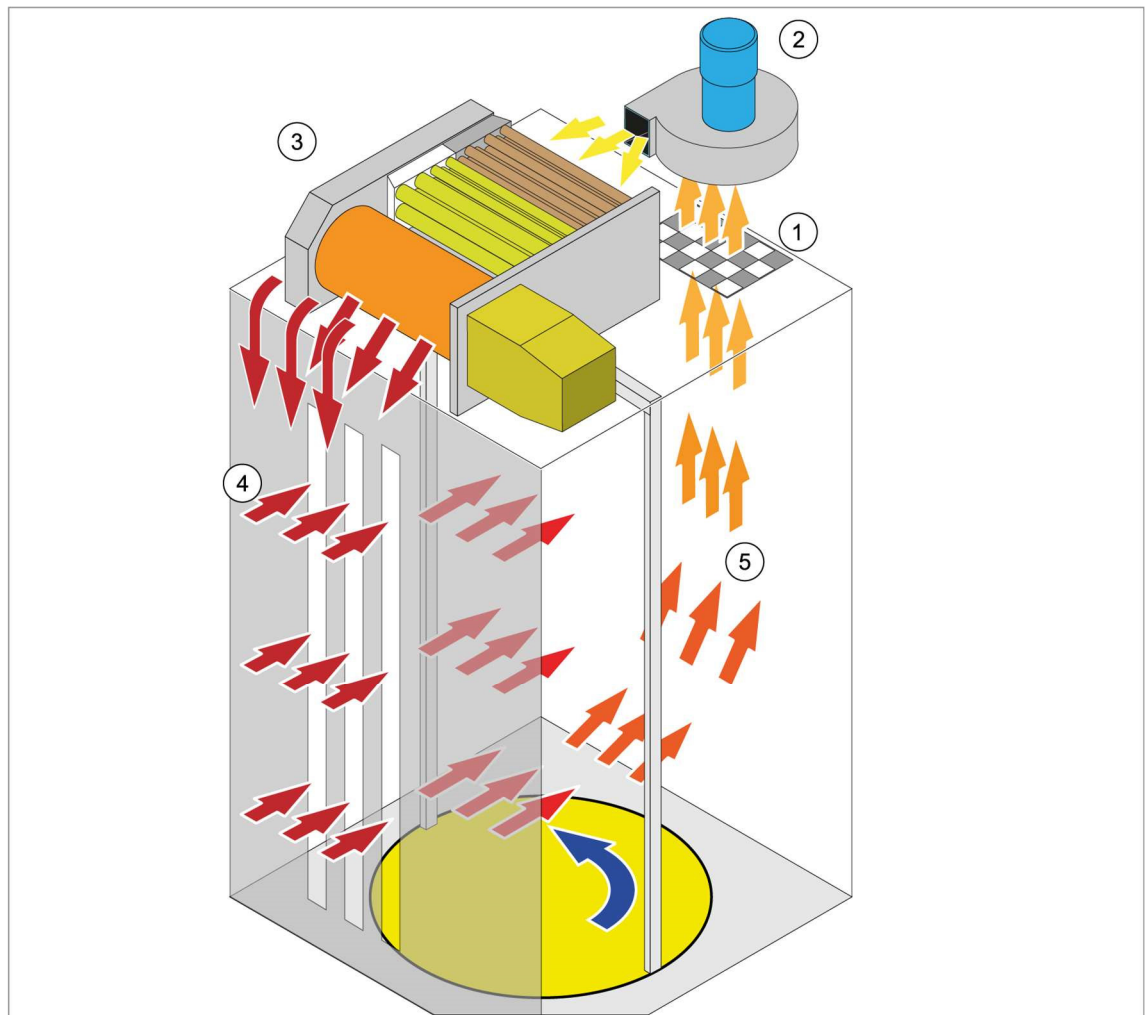
For further information, please see 'Safety devices', 'Differential pressure sensor', and 'Operation', 'MIWE Profi-Modus' – 'Atmospheric baking'.

3.4. Functioning principle

The air is extracted from the baking chamber by MIWE aircontrol and then returned to the baking chamber through the air grille after passing through the heating unit.

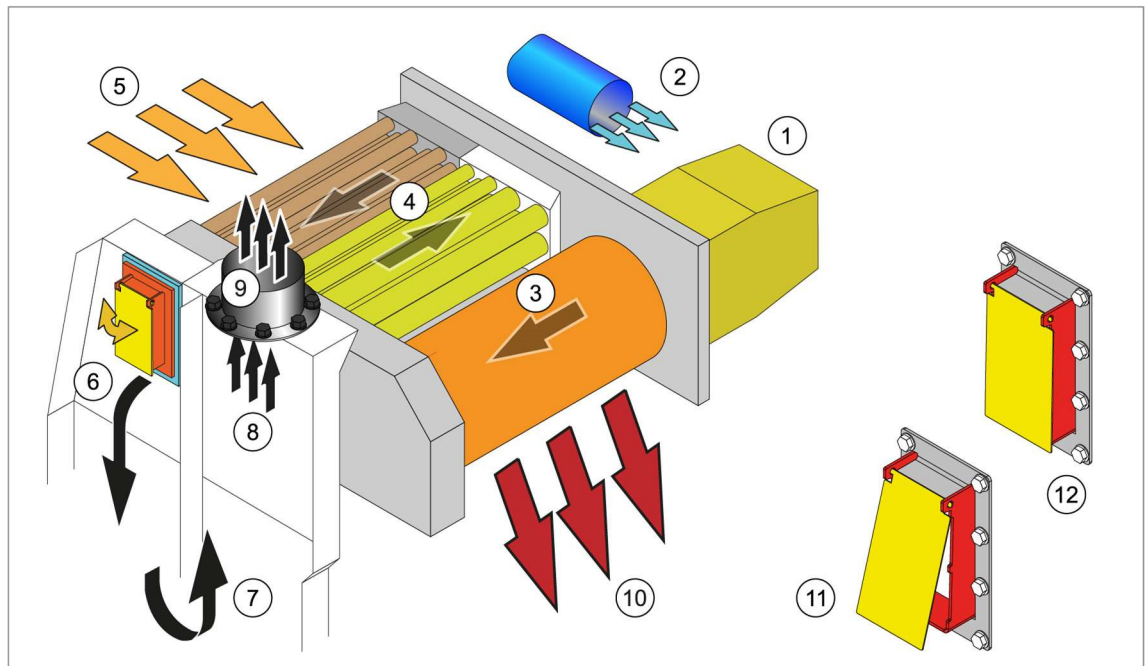
The steam device generates the humidity needed for baking.

3.4.1. Air circulation, heat transfer medium for the products



- ① MIWE aircontrol air volume control
- ② Circulating fan
- ③ Heating unit for burner systems, heat exchanger between waste gas and circulating air
- ④ Air grille with slot nozzles
- ⑤ Circulating air heats the products.

3.4.2. Oil/gas ovens, heat exchanger and waste gas system



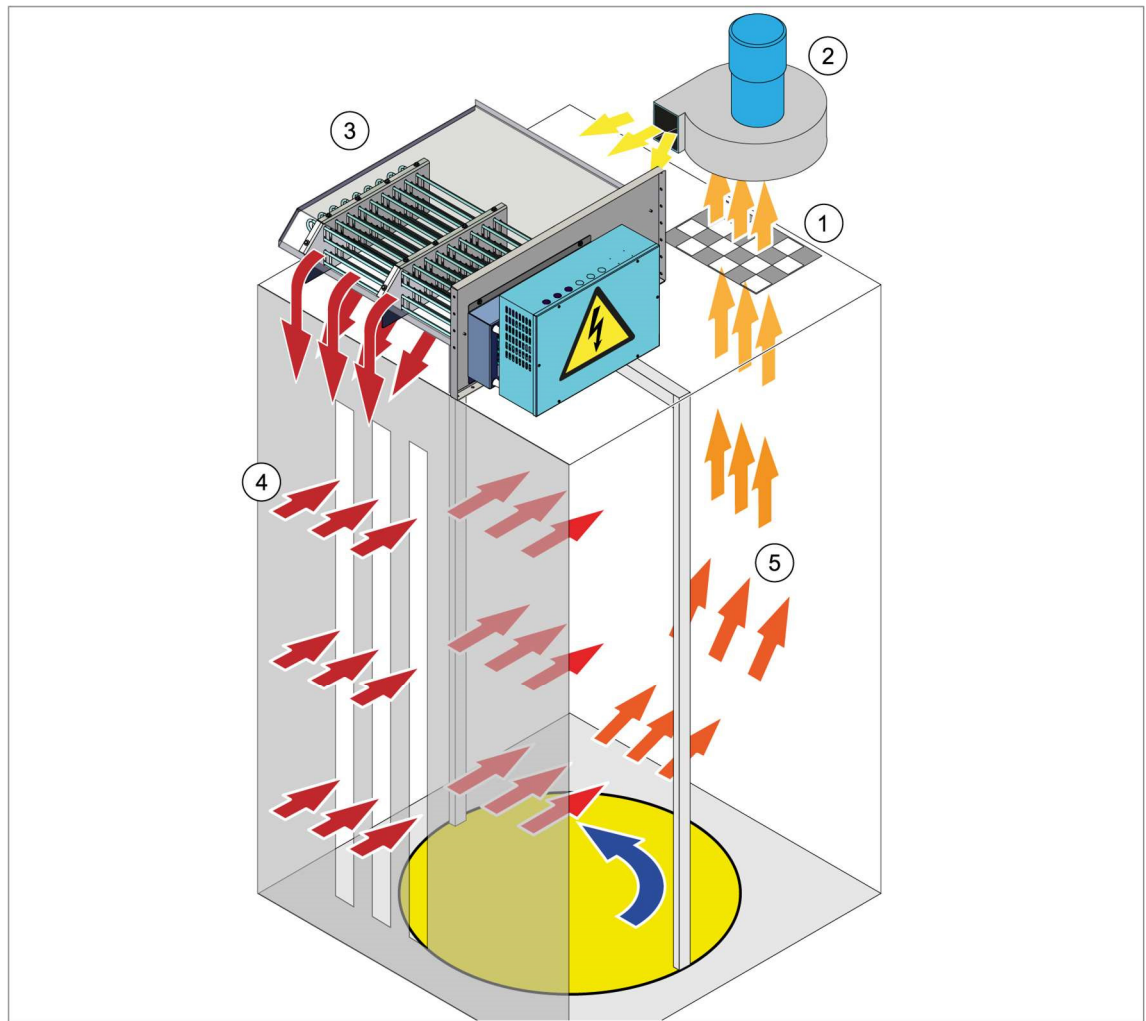
- ① Oil or gas burner
- ② The combustion air is supplied to the oil or gas system through a fresh air connection. The fresh air connection is also used to supply cooling air to the oven installation area.
- ③ Burner chamber, flame and waste gas
- ④ Hot waste gas flows through the heat exchanger.
- ⑤ Cooled air flows to the heat exchanger
- ⑥ Hot waste gas flows through damper.
- ⑦ Waste gas heats the steam system.
- ⑧ Waste gas flows to flue gas outlet
- ⑨ Owner-operator responsible for connecting flue gas outlet to a flue
- ⑩ Heated air flows towards baking chamber
- ⑪ Flue gas damper open when burner and burner fan ON
- ⑫ Flue gas damper closed when burner and burner fan OFF



NOTE!

Flue gas damper in flue gas duct only in countries for which this is authorised

3.4.3. Electric oven



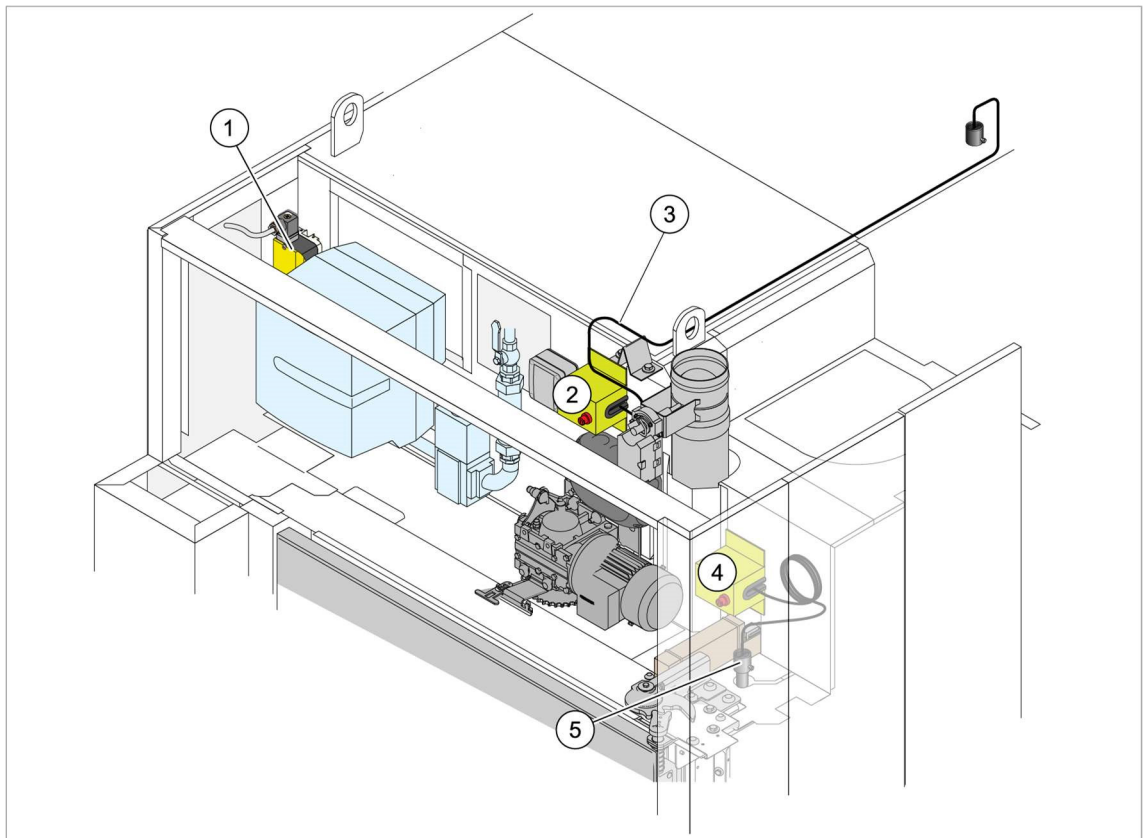
- ① MIWE aircontrol air volume control
- ② Circulating fan
- ③ Electric heating unit
- ④ Air grille with slot nozzles
- ⑤ Circulating air heats the products.

3.5. Safety devices

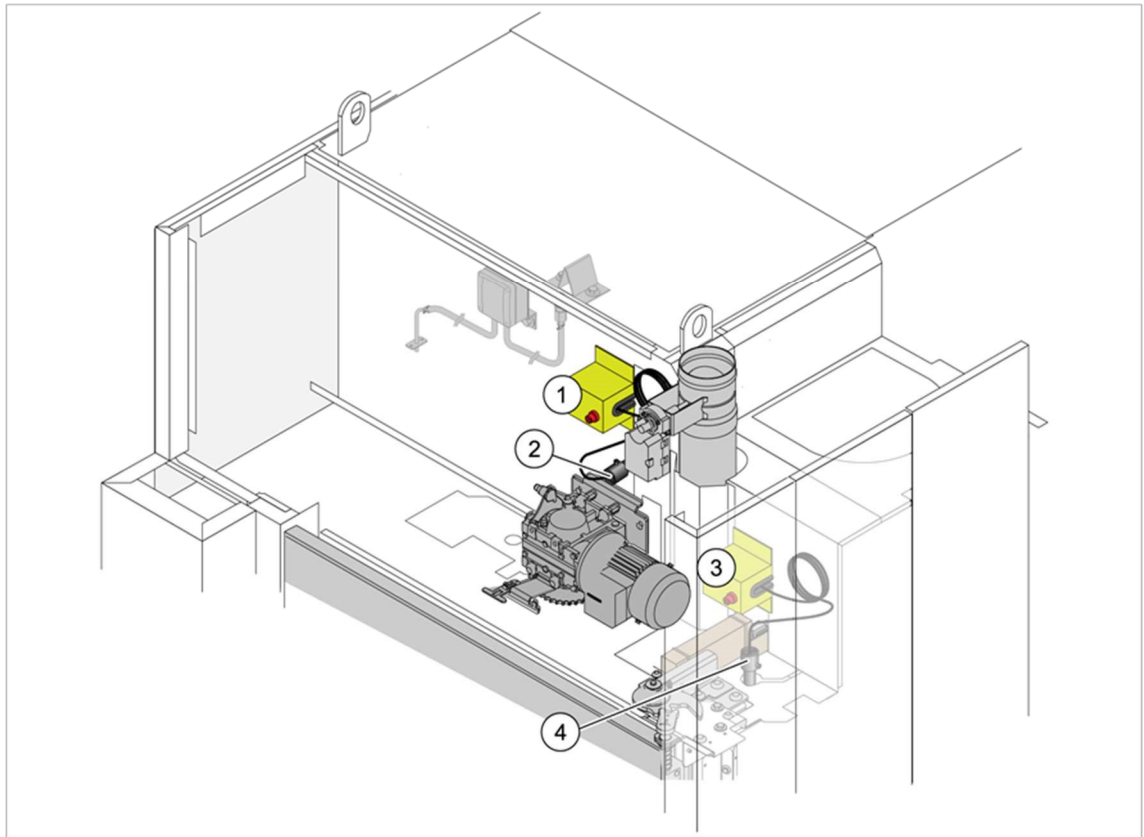
**DANGER: RISK OF INJURY AND DAMAGE TO THE UNIT!**

Changes to the safety devices can pose a safety risk and render the operating licence / warranty void.

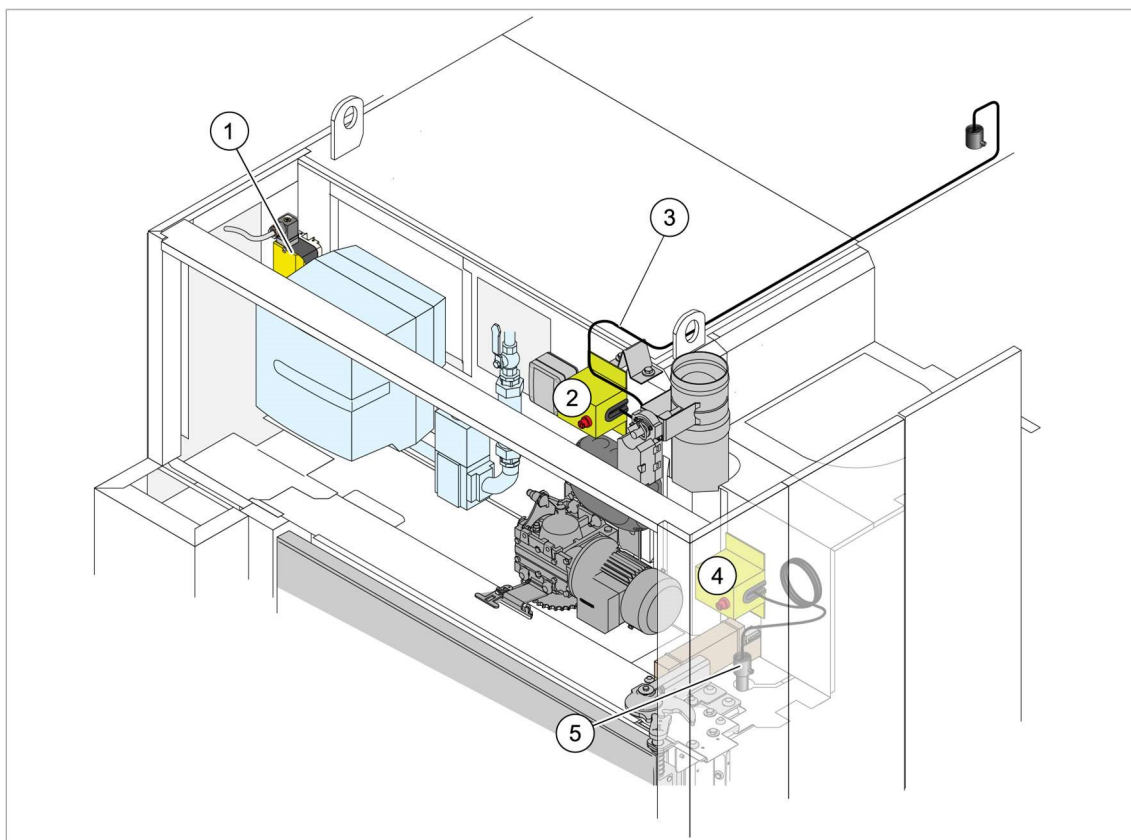
- Never tamper with or make unauthorised adjustments to the safety devices.
- Any and all adjustments must be carried out by MIWE service.
- Document the subsequent acceptance and inspection and have these approved.

Europe**Oil/gas units**

- ① For version with flue gas damper – Combustion chamber pressure controller
- ② Safety temperature limiter
- ③ Temperature sensor for safety temperature limiter in the flue gas duct
- ④ Safety temperature limiter
- ⑤ Temperature sensor for safety temperature limiter in the baking chamber

Europe**Electric units**

- ① Safety temperature limiter
- ② Temperature sensor for safety temperature limiter in the heating system
- ③ Safety temperature limiter
- ④ Temperature sensor for safety temperature limiter in the baking chamber

USA/Canada**Oil/gas units**

- ① Combustion chamber pressure controller
- ② Safety temperature limiter
- ③ Temperature sensor for safety temperature limiter in the flue gas duct
- ④ Safety temperature limiter
- ⑤ Temperature sensor for safety temperature limiter in the baking chamber

3.5.1. Differential pressure sensor

Monitors the pressure difference between the baking chamber and bakery.

The 'Atmospheric baking' function ensures continuous pressure compensation between baking chamber and bakery.

This significantly reduces the effects on product quality of fluctuations in pressure in the flue.

- Only the fresh air which is actually required is channelled into the baking chamber automatically.
- The pressure in the baking chamber is constant.
- Much less steam escapes.
- Improved and consistent product quality irrespective of weather and time of year.
- Energy savings with reduced, optimised fresh air input.
- For all baking programs, the fresh air valve no longer needs to be set.
- Only regulates when the fresh air valve is not programmed in the baking program.

3.5.2. Safety temperature limiter

Monitors the temperature in the flue gas duct (model for Europe).

Monitors the temperature in the flue gas duct and the baking chamber (model for USA/Canada).

If the pre-set permissible maximum temperature is exceeded:

- the safety temperature limiter is triggered.
- the burner or electric oven heating is automatically switched off.
- a fault message is shown – for further information, please see 'Faults'.

3.5.3. Pressure controller

Only used in oil/gas-heated ovens and together with the flue gas damper.

Not used in ovens without a flue gas damper.

Monitors the maximum pressure in the burner chamber.

A fault message appears if the pressure controller is triggered – for further information, please see 'Faults'.

3.5.4. Electric master switch

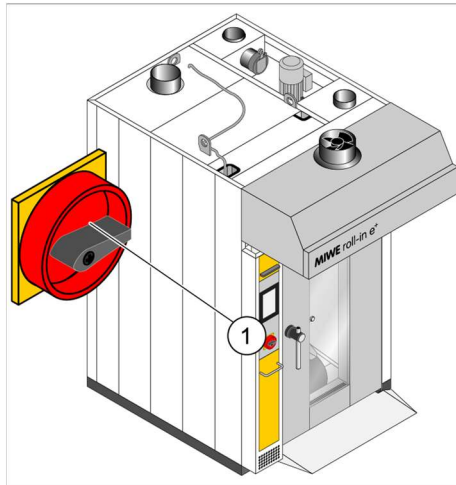
It must be possible to rapidly disconnect the power supply in the event of danger.



NOTE!

The master switch for oil/gas units is on the operating panel.

The master switch for electric units is in a separate enclosure that is connected to the oven.

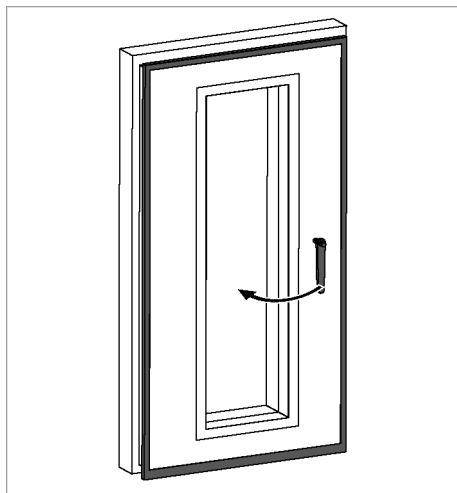


① Master switch for oil/gas systems

3.5.5. Door emergency release

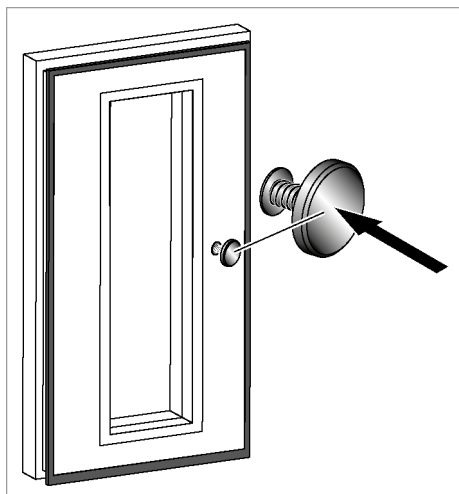
If someone gets shut in the baking chamber, they can easily get out thanks to the door emergency release.

Version with mechanical door lock



Opening the door from the inside

1. Turn the door handle on the inside of the baking chamber door to the left.
The baking chamber door will open.

Version with Softclose pneumatic door lock (optional)**Opening the door from the inside**

1. Push the door knob on the inside of the baking chamber door.
The baking chamber door will open.

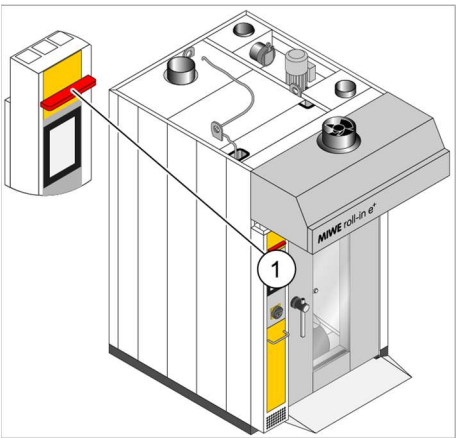
**NOTE!**

Baking chamber door is always open when the power supply is OFF.

Baking chamber door cannot be closed if the compressed air supply fails.

3.5.6. Status lamp

There is a status lamp on the oven operating panel for displaying the mode.



① Status lamp

Colour	Meaning
Yellow (continuous)	Baking
Flashing yellow	Ready to bake, core temperature reached
Red (continuous)	End of baking
Flashing red	Fault



NOTE!

For versions with a vapour hood (optional), the vapour hood will also have a status lamp. Both have the same function.

3.6. Description of work areas

**WARNING!**

The work areas for operating, maintenance and cleaning personnel must not be obstructed by objects or other structures.

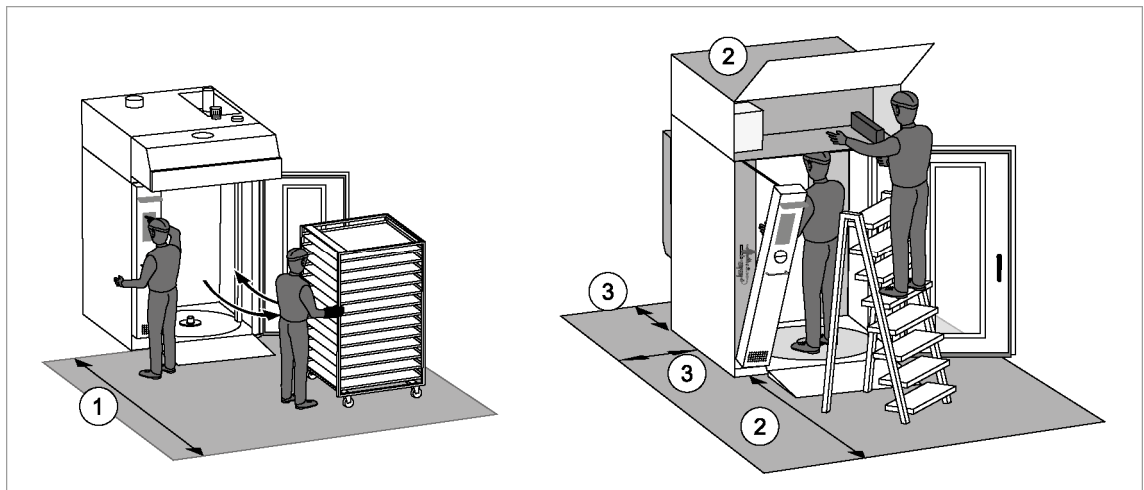
**RISK OF FALLING!**

A fall can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/60 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Sturdy ladder
- Scaffolding
- Lifting platform

The owner-operator must provide these assistive devices and comply with the official industry association health and safety regulations.



- ① Work area for operating personnel
- ② Work area for maintenance and cleaning personnel
- ③ Work area for maintenance and cleaning personnel with optional steam condenser

3.6.1. Work area for operating personnel

The work area is located in front of the oven. It provides space for

- Operating,
- Loading,
- Unloading

the oven.

Recommended minimum depth

Total depth of the oven plus 250 cm/98 inch

3.6.2. Work area for maintenance and cleaning personnel

The oven is fixed and cannot be moved.

The work areas are located in front of/behind and on top of the oven.

Recommended minimum depth

Total depth of the oven plus at least 50 cm/20 inch

4. Installation by MIWE service



DANGER OF INJURY AND DAMAGE TO THE UNIT!

Installation must be carried out by trained, qualified personnel with the necessary experience (certified).

Errors in installation can result in life-threatening situations and cause serious damage.

- All installation must be left strictly to MIWE service or an authorised partner of MIWE service.
- Consult MIWE service or an authorised partner of MIWE service if the unit is subsequently to be moved.
- Work on the electrical equipment must be carried out by qualified electricians.
- Never modify or adjust the electrical or mechanical modules or safety components.



NOTE!

The following work is carried out by authorised qualified personnel during installation:

- Fitting the burner Burner manufacturer
- Connection to fuel supply Installation engineer
- Commissioning the burner Burner manufacturer

For further information, please see the burner manufacturer's documentation.

5. Commissioning by MIWE service

5.1. Commissioning



NOTE!

Before commissioning, you must make sure that installation is correct and complete.

The manufacturer provides the following services to the owner-operator as part of commissioning:

- Inspection of the electrical and mechanical equipment and the safety devices
- Baking out the oven in accordance with the installation instructions
- Trial operation in cooperation with the owner-operator
- Training
- Handover to the owner-operator with a handover report

5.1.1. Training

Instruction and training by the manufacturer begins after successful trial operation.

Instruction and training is provided for:

- Operating personnel
- Maintenance personnel

5.1.2. Handover to the owner-operator with a handover report

Following successful trial operation, instruction and training, the unit is handed over to the owner-operator.

The following services are provided:

- Handover of complete documentation
- Completion of the handover report and signature by the owner-operator and the manufacturer

This handover report remains an integral part of the complete documentation.



WARRANTY

Responsibility for the unit is transferred to the owner-operator.

6. Operation

6.1. Safety information



RISK OF INJURY DUE TO INCORRECT OPERATION!

Incorrect operation can result in serious injury and damage.
Before all operating steps

- check that the maintenance hatch is closed.
- read the relevant section of this instruction handbook.

Carry out all operating steps in accordance with the instructions in this instruction handbook.
Only allow trained personnel to operate the unit.



RISK OF INJURY DUE TO DEFECTS TO THE SYSTEM!

Defects in the unit can result in serious injury and damage.

- Check the unit for visible defects before switching it on.
- If you find any defects, disconnect the system from the power supply immediately and contact MIWE service.



BAKING CHAMBER DANGEROUS FOR PEOPLE AND ANIMALS!

The high temperatures inside the baking chamber pose a danger to life.

- Always make sure that there are no persons or animals in the baking chamber before starting the baking process.



CRUSH HAZARD WHEN OPENING AND CLOSING DOORS!

You can injure yourself if you open or close doors incorrectly.



- Wear the prescribed protective clothing in accordance with local regulations for all work.
- Use the door handle.



CAUTION, DAMAGE TO THE SURFACE OF THE OPERATING UNIT!

Sharp objects may damage the surface of the operating unit.

- Only operate the operating unit with your hands.



NOTICE!

Always observe the specific safety instructions for each operation.

Protective clothing

Protective clothing in accordance with local regulations must be worn for work to minimise health risks.

**PROTECTIVE CLOTHING**

- To protect from burns from hot surfaces and vapour. Protective clothing must have long sleeves and long legs.

**PROTECTIVE GLOVES**

- To protect the hands from burns from hot surfaces and vapours and from rubbing, grazing, jabbing or deeper wounds.

6.2. Modes

	OFF mode	This function prevents accidental activation. • Baking not possible
	AUTOSTART	Unit heated automatically for/at a set time
	MIWE Easy-Modus	Baking with baking programs and manual changes
	MIWE Profi-Modus	• Baking with baking programs and manual changes • Advanced settings for oven and baking process (time, date, etc.) • Display of statistics (operating hours, etc.) • Creation of baking programs • Display of a baking curve
	Manual mode	• Manual input of parameters • Baking programs not used
	MIWE Eco-Modus	The energy-saving function reduces the energy consumption of the unit when it is switched on but not in continuous use. The temperature in the baking chamber is kept at a constant, reduced level.

6.3. MIWE TC operating unit (Touch Control)

The controls are operated using a touchscreen on the front.



Switch power supply ON.

- The user interface will appear on the screen after c. 20 seconds.

Different buttons and parameters will appear depending on the mode and operation.

6.3.1. About the operating unit

The screen has a touch-sensitive surface.

All entries and settings are made on the screen.



NOTE!

Screen does not respond or responds incorrectly when touched:

- It may be the case that the USER MANAGEMENT is activated and the logged-on user may not have permission. For further information, please see 'USER MANAGEMENT'.
- The screen may require recalibration.
For further information, please see 'Recalibrating the screen' in 'Special functions'.

6.4. Ready for operation



DANGER OF INJURY AND DAMAGE TO THE UNIT!

An unstable gas flow pressure creates a danger of uncertain combustion. This can damage the burner and the oven. There is therefore also a possible hazard of persons.

- Observe and adhere to the manufacturer's specifications
- Ensure a stable gas flow pressure.
- National regulations regarding fuel supply, burner operation and fire safety must be adhered to by the owner-operator.

6.4.1. Establishing operating status



1. Open the cold water supply line.
2. For oil/gas-fired ovens, open the fuel line.
3. Electric ovens: switch the master switch ON.
Oil/gas-fired ovens: switch master switch on operating panel ON.



CAUTION: FOREIGN OBJECTS CAN CAUSE DAMAGE!

Foreign objects can melt or burn and damage the unit.

- Make sure that there are no foreign objects inside the unit before switching it on.

6.4.2. Ending operating status



CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed and the fresh air valve open.



1. Switch the oven to OFF mode or AUTOSTART.
2. Oil/gas-fired ovens: wait until burner ventilation after operation is complete.
3. Electric ovens: switch master switch OFF.
Oil/gas-fired ovens: switch master switch on operating panel OFF.
4. Oil/gas-fired ovens: close the fuel line.
5. Close the cold water supply line.



NOTE!

For further information, see
Chapter Faults 'Interruption - electrical power supply'.

6.5. Switching the controls ON / OFF

Switching the controls ON



1. Touch the ON / OFF button until the complete white progress bar in the button appears.
 - The controls will switch to MIWE Easy-Modus.
 - All displays are ON.
 - All buttons can be operated.
 - The oven will heat up/cool down.
 - The ON / OFF button is on.



NOTE!

The controls will automatically load the values set when they were last switched off. Provided no baking process has been started, the controls can be switched OFF in MIWE Easy-Modus.

Switching the controls OFF



1. Select the ON / OFF button.
The controls will switch to OFF mode.

6.6. OFF mode

OFF mode means:

- Power supply is ON (which means the master switch is ON)
- Controls are OFF
- Operating unit is locked
- Buttons are enabled by touching them until the white progress bar is displayed in full.
- The HELP button can be operated immediately.



CAUTION: DISCONNECTING THE ELECTRICAL POWER SUPPLY CAN CAUSE DAMAGE!

Interrupting updates/upgrades can cause the control system software to malfunction.

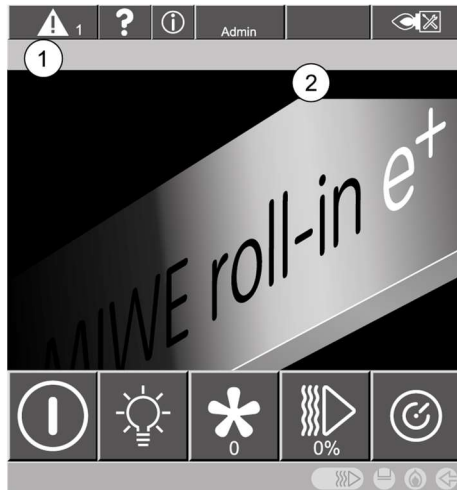
- Do **not** disconnect the unit from the electrical power supply manually, as this can cause the control system software to malfunction.
- At the end of the work day, use the ON / OFF button to switch the controls to OFF mode (standby).
- The entire system/unit should only be disconnected from the electrical power supply for prolonged downtime.

Examples: inspection and maintenance, repair or shutdown.



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow these instructions.



Display of pending error messages.

The button is in OFF mode and MIWE Eco-Modus is inactive



The HELP button opens a sub-menu with help texts.



INFORMATION button

Information

- about new features of the version
- about functions (QR code)
- about the unit
- about customer configuration



The USER MANAGEMENT button opens a password keypad.



Burner service/chimney sweep button

- Only for oil/gas-heated ovens
- Only accessible to MIWE service and qualified personnel (district master chimney sweep)

①

Mode, day and time

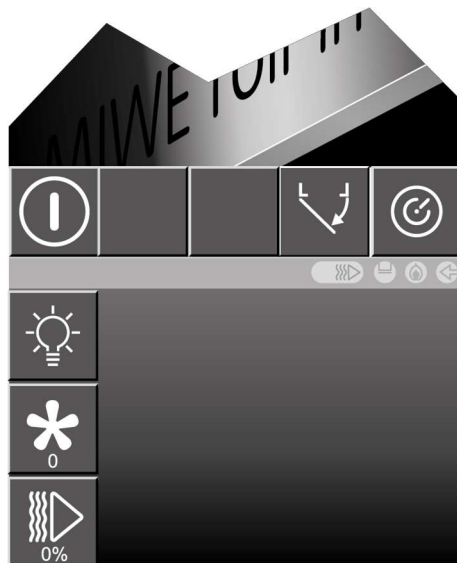
②

ACTUAL temperature

Display Button	Explanation
	ON / OFF button Switch controls ON. • Touch the ON / OFF button until the white progress bar on the button is displayed in full. The controls will switch to MIWE Easy-Modus.
	LIGHT button • Switches the baking chamber lighting ON / OFF. • Touch the LIGHT button until the complete white progress bar is shown on the button.
	VAPOUR HOOD FAN button Current setting is displayed and changes by one position each time the button is touched. 0 OFF 5 Maximum setting
	FRESH AIR VALVE button Touch the FRESH AIR VALVE button until the complete white load progress bar is shown on the button. The baking chamber can also be ventilated and steam extracted in OFF mode. Opens numeric keypad for entering fresh air valve angle. 0 % CLOSED 100 % fully OPEN
	AUTOSTART button For further information, please see 'Activating AUTOSTART in OFF mode'.

Display Button	Explanation		
	FRESH AIR VALVE display	Dual function for fresh air input and steam discharge	
		Grey	0 % CLOSED
		Black	100 % Fully OPEN
	DOOR display	Grey	CLOSED
		Red	OPEN
	HEATING display (setting 1)	Grey/orange	Set manually or by automatic reduction
	HEATING display (setting 2)	Orange	Flashing Burner, ventilation before operation On Burner ON
		Grey	Burner OFF
	REMOTE ACCESS display	Grey	Remote access to unit not active
		Black	Remote access to unit active

Version with Softclose pneumatic door lock (optional)



Display Button	Explanation
	SOFTCLOSE button (optional) Baking chamber door unlocked For more information, see 'Softclose pneumatic door locking (optional)'.

6.6.1. Activating AUTOSTART in OFF mode

AUTOSTART allows you to heat the unit automatically at or for a set time.

There are two types of AUTOSTART:

Heat	Unit switches ON automatically at the set autostart time and starts to heat.
Ready to bake	Unit switches ON automatically and is ready to bake at the set autostart time.

Requirement

- The oven is in OFF mode.
- Date and time are correctly set.
- The autostart times and baking program have been specified.

MIWE's recommendation

Identical autostart times can cause problems during burner start-up and create positive pressure in the flue.

When connecting several ovens to

- One fuel line
- One flue

be sure to **offset** the autostart times (**4 minutes**).



NOTE!

See 'Settings menu' for more information on setting the time, date and autostart times.

Activating autostart



1. Touch the AUTOSTART button until the complete white progress bar appears on the button.
The AUTOSTART button will light up.



CAUTION: QUALITY ISSUES AND DAMAGE!

If there are products in the baking chamber during AUTOSTART, product quality may be affected and there may even be damage to the unit.

Before switching the oven ON, make sure that

- There are no products, and
- There are no foreign objects that could melt or burn.



Display of pending error messages

The button is in OFF mode and MIWE Eco-Modus is inactive



The HELP button opens a sub-menu with help texts.



INFORMATION button

Information

- about new features of the version
- about functions (QR code)
- about the unit
- about customer configuration



The USER MANAGEMENT button opens a password keypad.



Burner service/chimney sweep button

Only accessible to MIWE service and qualified personnel (district master chimney sweep)

①

Mode, day and time

②

Selected baking program

③

Actual temperature in baking chamber

④

Start day and time

Display Button	Explanation		
	ON / OFF button Switching the controls ON Touch the ON / OFF button until the white progress bar on the button is displayed in full. The unit switches to MIWE Easy-Modus.		
	LIGHT button - Switches the baking chamber lighting ON / OFF. - Touch the LIGHT button until the complete white progress bar is shown on the button.		
	VAPOUR HOOD FAN button Current setting is displayed and changes by one position each time the button is touched. 0 OFF 5 Maximum setting		
	FRESH AIR VALVE button Touch the FRESH AIR VALVE button until the complete white load progress bar is shown on the button. The baking chamber can also be ventilated and steam extracted in AUTOSTART mode. Opens numeric keypad for entering fresh air valve angle. 0 % CLOSED 100 % fully OPEN		
	AUTOSTART button For further information, please see 'Activating AUTOSTART in OFF mode'.		
	FRESH AIR VALVE display	Dual function for fresh air input and steam discharge	
		Grey	0 % CLOSED
		Black	100 % Fully OPEN
	DOOR display	Grey	CLOSED
		Red	OPEN
	HEATING display (setting 1)	Grey/orange	Set manually or by automatic reduction
	HEATING display (setting 2)	Orange	Flashing Burner, ventilation before operation On Burner ON
		Grey	Burner OFF
	REMOTE ACCESS display	Grey	Remote access to unit not active
		Black	Remote access to unit active

Version with Softclose pneumatic door lock (optional)



Display Button	Explanation
	SOFTCLOSE button (optional) Baking chamber door unlocked For more information, see 'Softclose pneumatic door locking (optional)'.

6.6.2. One-off changes to AUTOSTART parameters

If required, you can make one-off changes to the preset AUTOSTART parameters. Such changes are not permanently saved.

The system will switch back to the programmed parameters at the next AUTOSTART.



1. Once AUTOSTART is activated, tap the required buttons for approximately 2 seconds.



- ⑤ The day of the week table opens.
- ⑥ Numeric keypad for entering a new autostart time opens.
- ⑦ Selection of available baking programs opens.

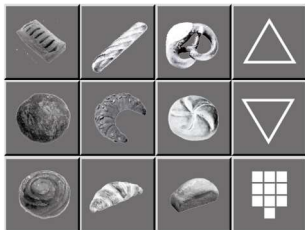
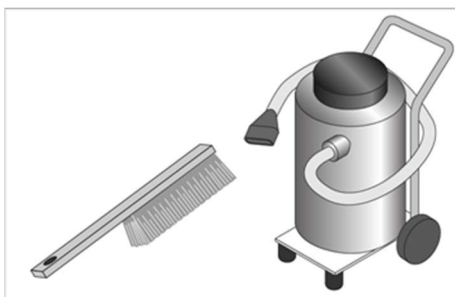
6.7. AUTOMATIC MODE

Baking programs automate the baking process and ensure consistently high product quality. You can bake with baking programs in MIWE Easy-Modus or MIWE Profi-Modus. The baking process shown is in MIWE Profi-Modus.

Requirement:

- The controls are ON.
- There are no faults pending.
- There are no foreign objects that could melt or burn in the oven

6.7.1. Selecting a baking program



1. Remove crumbs, etc. from the baking chamber using a suitable brush or a vacuum cleaner. For further information, please see 'Cleaning and care', 'Baking chamber'.

2. Select the required baking program.
 - The oven will start heating/cooling to the setpoint temperature.

or

2. Touch the KEYPAD button and enter the baking program number using the numeric keypad.

or

2. Touch the UP / DOWN buttons and select the baking program number.
3. Waiting until ready to bake.
 - Do not load the oven yet.

6.7.2. Ready to bake

The oven is ready to bake when it has reached the values set in the baking program.

'Ready to bake' is signalled as follows:

- A signal sounds
- The status lamp flashes yellow.
- The START / STOP button flashes yellow.



6.7.3. Loading the oven



NOTE!

20 minutes of idle time are required after the first, daily heat-up.

- 'Ready to bake' is signalled.
- The oven can be loaded.



HOT SURFACES CAN CAUSE INJURY!

High temperatures inside the baking chamber pose a burn hazard.

- When opening the doors of the unit, ensure you are well away from the opening.
- Keep the doors closed when the unit is unattended.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Manually open the baking chamber door.

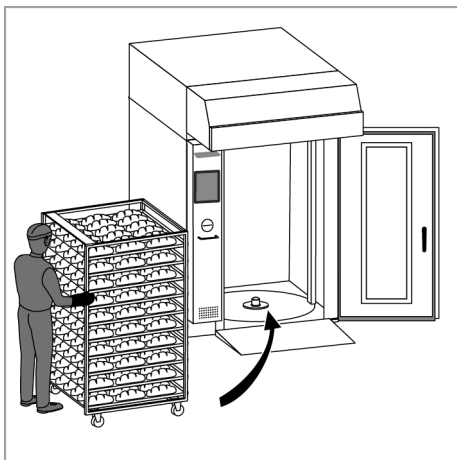
or



Softclose pneumatic door lock (optional)

1. Tap the SOFTCLOSE button.
 - Baking chamber door unlocked.

Vapour hood fan automatically switches to maximum setting.



2. Push in the loaded rack trolley with dough.

3. Close the baking chamber door manually.

or



3. Tap the SOFTCLOSE button and press the baking chamber door closed.
 - Locks automatically.

6.7.4. Starting the baking process



1. Touch the START / STOP button.
A prompt will appear.
2. Touch the OK button.
The status lamp will go yellow.
3. Wait for the remaining baking time of 00:00:00 and the end of baking signal.
The status lamp will go red.

The current mode is indicated by the status lamp:

Colour	Meaning
Flashing yellow	Ready to bake
Yellow (continuous)	Baking
Red (continuous)	End of baking

6.7.5. Cancelling the baking process



1. Touch the START / STOP button.
A prompt will appear.
2. Select OK.

6.7.6. Re-baking

During baking

The RE-BAKING button is active and a re-baking time can be selected.



1. Touch the RE-BAKING button.
The RE-BAKING sub-menu will open.
2. Touch the required RE-BAKING TIME button.
The selected re-baking time is immediately added to the remaining baking time.

At the end of baking

The RE-BAKING sub-menu opens automatically. You can re-bake if required.



1. Touch the required RE-BAKING TIME button.

No re-baking time required



1. Touch the CANCEL button.

6.7.7. Unloading the oven



HOT SURFACES CAN CAUSE INJURY!

High temperatures inside the baking chamber pose a burn hazard.



- When opening the doors of the unit, ensure you are well away from the opening.
- Keep the doors closed when the unit is unattended.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Manually open the baking chamber door.

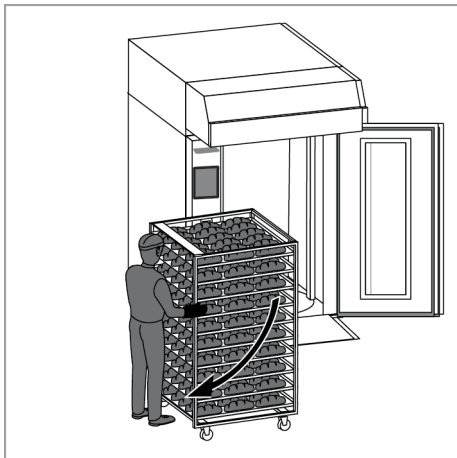
or



Softclose pneumatic door lock (optional)

1. Tap the SOFTCLOSE button.
 - Baking chamber door unlocked.

Vapour hood fan automatically switches to maximum setting.



2. Remove rack trolley with products.

3. Close the baking chamber door manually.

or



3. Tap the SOFTCLOSE button and press the baking chamber door closed.
 - Locks automatically.

4. Wait until ready to bake and then start the next baking process.

or

4. Switch the oven to the following mode:

- OFF mode
- AUTOSTART
- MIWE Eco-Modus
- MIWE Easy-Modus
- MIWE Profi-Modus
- Manual mode

6.8. Interruption – electrical power supply



CAUTION: DISCONNECTING THE ELECTRICAL POWER SUPPLY CAN CAUSE DAMAGE!

Interrupting updates/upgrades can cause the control system software to malfunction.

- Do not disconnect the unit from the electrical power supply manually, as this can cause the control system software to malfunction.
- At the end of the working day, use the ON / OFF button to switch the controls to OFF mode (standby).
- The entire system/unit should only be disconnected from the electrical power supply for prolonged downtime.

Examples: inspection and maintenance, repair or shutdown.



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow these instructions.

6.9. MIWE Easy-Modus

The recommended operating mode for everyday baking.

MIWE Easy-Modus offers

- Fast and simple basic operation.
- Baking with baking programs and manual changes.
- Access to the most important functions.

Accessing MIWE Easy-Modus



1. In OFF mode or AUTOSTART
Touch the ON / OFF button until the white progress bar in the button is displayed in full.
The MIWE Easy-Modus menu will open.



1. Touch the MIWE Easy-Modus button in MANUAL MODE or MIWE Profi-Modus.
The MIWE Easy-Modus menu will open.



NOTE!

The preset baking program values and data can be changed manually. Such changes are not saved; they only apply to the baking program in progress. For further information, please see 'Manual operation (manual change)'.



Display of pending error messages
The button opens the ERROR MESSAGES menu.



The HELP button opens a sub-menu with help texts.



INFORMATION button
Information

- about new features of the version
- about functions (QR code)
- about the unit
- about customer configuration



The USER MANAGEMENT button opens a password keypad.



Button opens MANUAL MODE menu.



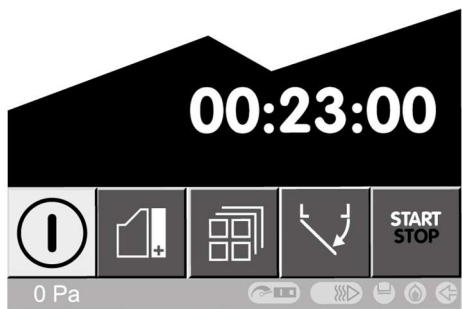
Button opens MIWE Profi-Modus menu.

Display Button	Explanation	
①	Mode, day and time	
②	Selected baking program	
③	Display	Setpoint temperature
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
④	Display	Actual temperature
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
⑤	Display	Remaining baking time in hours, minutes and seconds
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
⑥	Display	Symbol of baking program selected
	Button	Touch baking symbol during baking: • Opens complete display with baking program, actual temperature, remaining baking time and baking symbol. • Detailed MIWE Easy-Modus view Touch the baking symbol when the oven is not baking: • A menu will open. • The baking program selected is immediately sent to the controls.
	ON / OFF button Switches the controls OFF.	
	The RE-BAKING button opens the RE-BAKING sub-menu. This button is always active during baking. The re-baking time entered is immediately added to the remaining baking time.	
		RE-BAKING sub-menu Opens automatically at the end of baking. Select re-baking time of between 1 and 9 minutes or cancel.
	FUNCTIONS button Opens additional buttons.	
		OFF AFTER END OF BAKING button The unit automatically switches OFF after the end of baking. For further information, please see BAKING settings 'Off after end of baking'.
		LIGHT button Switches the baking chamber lighting ON / OFF.
		FRESH AIR VALVE button Opens numeric keypad for entering fresh air valve angle. 0% CLOSED 100 % Fully OPEN

Display Button	Explanation	
		MIWE Eco-Modus button The energy-saving function reduces the energy consumption of the unit when it is switched on but not in continuous use. Opens a sub-menu. For further information, please see 'MIWE Eco-Modus'.
		BOOSTER button Bake load after load in continuous baking. - Heating unit maintains temperature when baking chamber door is open - Circulating fan OFF during this time
		VAPOUR HOOD FAN button Current setting is displayed and changes by one position each time the button is touched. 0 OFF 5 Maximum setting
		STEAM INPUT button Steam input with preset water quantity or for as long as the button is held. For further information, please see BAKING settings 'Pre-steaming and water quantity settings'.
		MANUAL CHANGE button Opens MANUAL OPERATION (MANUAL CHANGE) menu The values set for the current baking program are displayed and can be changed. For version with Softclose (optional) and/or BOOSTER pneumatic door lock, this button is not present.
		BACK button For version with Softclose (optional) and/or BOOSTER pneumatic door lock, this button is not present.
	AUTOMATIC button Switches MIWE flexbake capacity regulation ON / OFF. Button only enabled if the baking program currently selected has been successfully saved to memory. For further information, please see 'BAKING settings', 'Saving MIWE flexbake capacity regulation to memory' and 'Baking with MIWE flexbake capacity regulation'. For models with Softclose pneumatic door locks (optional), the AUTOMATIC mode button is in the FUNCTIONS section.	

Display Button	Explanation		
	START / STOP button Starts/ends the baking process.		
	'Atmospheric baking' display active.		
0 Pa	Display of current pressure difference between baking chamber and surroundings		
	VARIIOBAKE display	Moderate	
		Aggressive	
		Gentle	
	FRESH AIR VALVE display	Grey	0 % - CLOSED
		Black	100 % - fully OPEN
	DOOR display	Grey	CLOSED
		Red	OPEN
	HEATING display (setting 1)	Grey/orange	Set manually or by automatic reduction
	HEATING display (setting 2)	Orange	Flashing Burner, ventilation before operation On Burner ON
		Grey	Burner OFF
	REMOTE ACCESS display	Grey	Remote access to unit not active
		Black	Remote access to unit active

Version with Softclose pneumatic door lock (optional)



Display Button	Explanation
	SOFTCLOSE button (optional) Baking chamber door unlocked For more information, see 'Softclose pneumatic door lock (optional)'.

6.10. MIWE Profi-Modus

MIWE Profi-Modus offers

- Baking with baking programs and manual changes
- Advanced settings
- Detailed displays
- All possible oven settings
- Baking program creation and editing



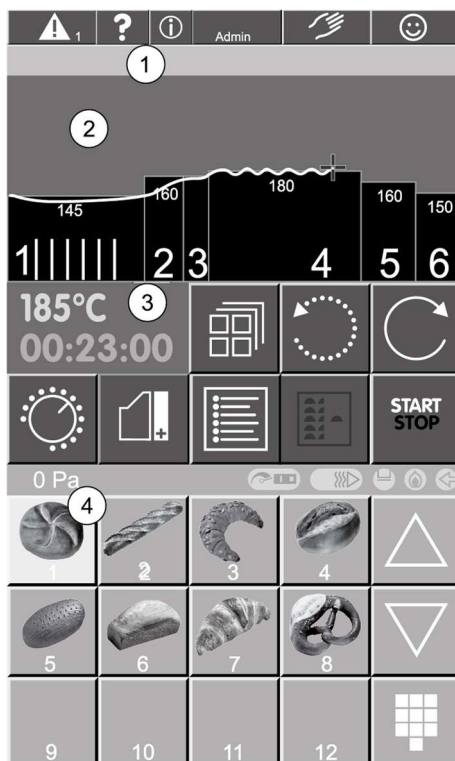
NOTE!

MIWE Profi-Modus can be locked for individual operators.
For further information, please see 'SYSTEM settings', 'User management'.

Accessing MIWE Profi-Modus



1. Touch the MIWE Profi-Modus button in MIWE Easy-Modus or MANUAL MODE.
The MIWE Profi-Modus menu will open.



Display of pending error messages

The button opens the ERROR MESSAGES menu.



The HELP button opens a sub-menu with help texts.



INFORMATION button

Information

- about new features of the version
- about functions (QR code)
- about the unit
- about customer configuration



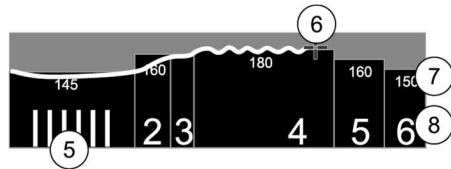
The USER MANAGEMENT button opens a password keypad.



Button opens MANUAL MODE menu.



Button opens MIWE Easy-Modus.



Graphic showing the baking process

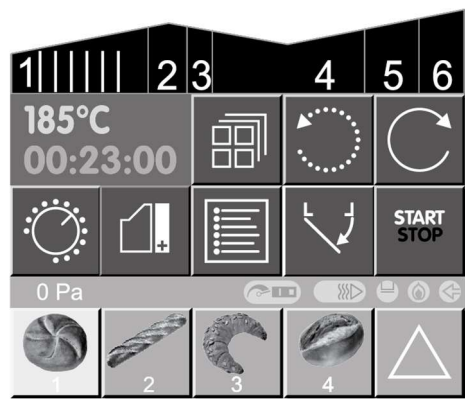
Display Button	Explanation	
①	Mode, day and time	
②	Selected baking program	
③	Display	Actual temperature and remaining baking time
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
④	- Sub-menu for selecting other baking programs - The baking program selected is immediately sent to the controls. - The baking program selected is highlighted in yellow. - Product image display during baking.	
⑤	Display	Steam input times
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
⑥	Display	Actual temperature curve
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
⑦	Display	Setpoint temperatures for the individual baking phases
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu
⑧	Display	Duration of the individual baking phases
	Button	Opens MANUAL OPERATION (MANUAL CHANGE) menu

Display Button	Explanation	
	FUNCTIONS button Opens additional buttons.	
	OFF AFTER END OF BAKING button The unit automatically switches OFF after the end of baking. For further information, please see BAKING settings 'Off after end of baking'.	
	LIGHT button Switches the baking chamber lighting ON / OFF.	
	FRESH AIR VALVE button Opens numeric keypad for entering fresh air valve angle. 0 % CLOSED 100 % Fully OPEN	
	MIWE Eco-Modus button The energy-saving function reduces the energy consumption of the unit when it is switched on but not in continuous use. Opens a sub-menu. For further information, please see 'MIWE Eco-Modus'.	
	BOOSTER button Bake load after load in continuous baking. • Heating unit maintains temperature when baking chamber door is open. • Circulating fan OFF during this time	
	VAPOUR HOOD FAN button Current setting is displayed and changes by one position each time the button is touched. 0 OFF 5 Maximum setting	
	STEAM INPUT button Steam input with preset water quantity or for as long as the button is held. For further information, please see BAKING settings 'Pre-steaming and water quantity settings'.	
	MANUAL CHANGE button Opens MANUAL OPERATION (MANUAL CHANGE) menu The values set for the current baking program are displayed and can be changed. For version with Softclose (optional) and/or BOOSTER pneumatic door lock, this button is not present.	
	BACK button For version with Softclose (optional) and/or BOOSTER pneumatic door lock, this button is not present.	

Display Button	Explanation											
	REVERSE ROTATION button Turns rotary table backwards if there is a problem with rotation or the rack trolley jams.											
	ROTATION button Switches rotary table drive ON / OFF.											
	SETTINGS button Opens the SETTINGS menu for: • Baking • Basics • System • Statistics For further information, please see 'Settings'.											
	The RE-BAKING button opens the RE-BAKING sub-menu. This button is always active during baking. The re-baking time entered is immediately added to the remaining baking time.											
	<table border="1"><tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td></tr><tr><td>6</td><td>7</td><td>8</td><td>9</td><td>✕</td></tr></table>	1	2	3	4	5	6	7	8	9	✕	RE-BAKING sub-menu. Opens automatically at the end of baking. Select re-baking time of between 1 and 9 minutes or cancel.
1	2	3	4	5								
6	7	8	9	✕								
	PROGRAMS button Opens the MANAGE PROGRAMS menu. This is where the baking programs are • Created • Copied • Pasted • Edited • Deleted • Sent For further information, please see 'Managing baking programs'.											
	AUTOMATIC button Switches MIWE flexbake capacity regulation ON / OFF. Button only enabled if the baking program currently selected has been successfully saved to memory. For further information, please see 'BAKING settings', 'Saving MIWE flexbake capacity regulation to memory' and 'Baking with MIWE flexbake capacity regulation'. For models with Softclose pneumatic door locks (optional), the AUTOMATIC mode button is in the FUNCTIONS section.											
	START / STOP button Starts/ends the baking process.											

Display Button	Explanation		
	'Atmospheric baking' display active.		
0 Pa	Display of current pressure difference between baking chamber and surroundings		
	VARIOBAKE display	Moderate	
		Aggressive	
		Gentle	
	FRESH AIR VALVE display	Grey	0 % - CLOSED
		Black	100 % - fully OPEN
	DOOR display	Grey	CLOSED
		Red	OPEN
	HEATING display (setting 1)	Grey/orange	Set manually or by automatic reduction
	HEATING display (setting 2)	Orange	Flashing Burner, ventilation before operation
		Orange	On Burner ON
	REMOTE ACCESS display	Grey	Burner OFF
		Black	Remote access to unit not active
	Remote access to unit active	Grey	Remote access to unit not active
		Black	Remote access to unit active
	For navigating UP and DOWN the list of baking programs.		
	KEYPAD button A numeric keypad appears for entering a baking program number. The number of the baking program currently selected is shown on the keypad.		

Version with Softclose pneumatic door lock (optional)



Display Button	Explanation
	SOFTCLOSE button (optional) Baking chamber door unlocked For more information, see 'Softclose pneumatic door lock (optional)'.

6.11. Atmospheric baking

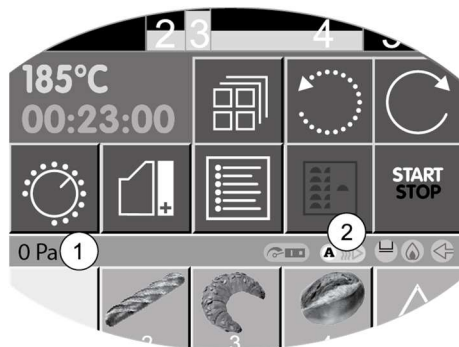
The 'Atmospheric baking' function ensures continuous pressure compensation between baking chamber and bakery.



NOTE!

This function is automatically deactivated

- in the first 360 seconds after the baking program is started.
- when steam is input.
- if the fresh air valve angle is programmed in a baking phase.



In MIWE Easy-Modus and MIWE Profi-Modus mode:

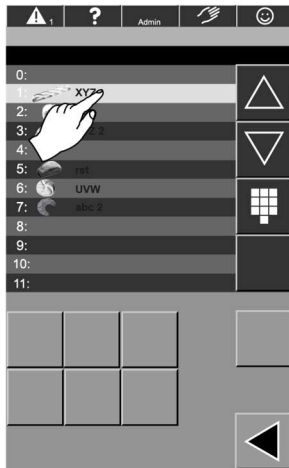
- | | | |
|---|---------|---|
| ① | Display | Current pressure difference between baking chamber and surroundings |
| ② | Display | Current fresh air valve setting
'Atmospheric baking' active |

6.12. Core temperature sensor (optional)

6.12.1. Creating baking programs with a core temperature sensor



1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.



2. In program management, select the baking program in which the core temperature sensor is to be used.

or

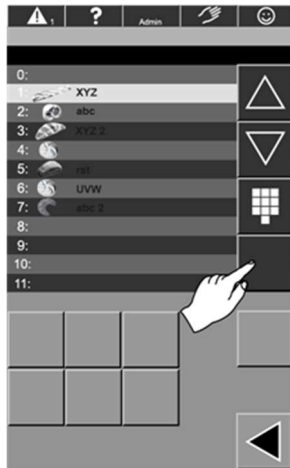


2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

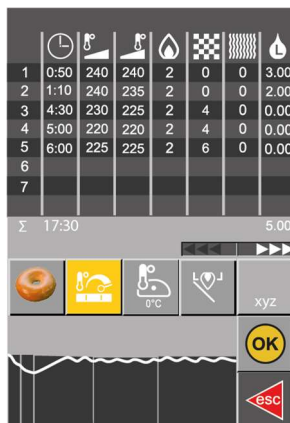
or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.



3. Touch the CHANGE PROGRAM button.

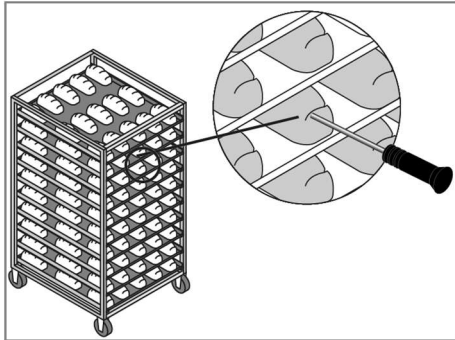


The CHANGE PROGRAM menu opens.



4. Touch the CORE TEMPERATURE SENSOR button.
Enter the required core temperature using the numeric keypad.
5. Touch the OK button.

6.12.2. Selecting and starting a baking program



1. In MIWE Profi-Modus mode or MIWE Easy-Modus, select the required baking program with a saved core temperature.
2. Insert core temperature sensor:
 - At the front in the top third of the rack trolley
 - Horizontally into the product
 - 2/3 in the product



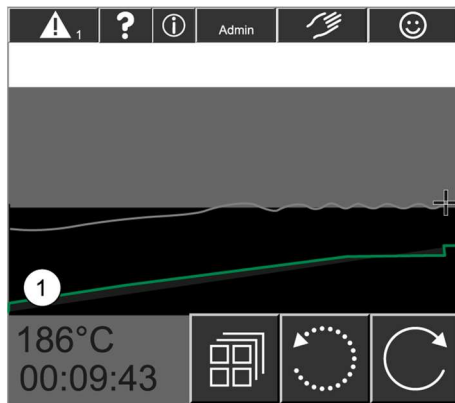
NOTE!

The core temperature sensor must come into contact with

- the rack trolley frame
- the baking trays



3. Touch the START / STOP button.
A prompt will appear if the oven is not yet
 - ready to bake.
 - loaded.
4. Confirm prompt with OK button if required.



- ① While the baking program is running, the controls show the core temperature as a green line.

When the core temperature is reached, this is signalled as follows:

- A signal sounds
- The status lamp lights up in red
- 'Core temperature reached' message
This message is automatically deleted after 1 minute, and can also be acknowledged manually. The baking program bakes to the end.



NOTE!

Core temperature sensor

- Very sensitive to shocks. Do not drop.
- Never expose to rapid, extreme temperature fluctuations.
- Do not leave in the oven at the end of the baking process.

6.12.3. Baking evaluation

For further information, please see 'Baking evaluation – core temperature sensor (optional)'.

6.13. Softclose pneumatic door lock (optional)

The door lock system is pneumatic.

The compressed air required must be provided by the owner-operator.

Opening the baking chamber door



1. Tap the SOFTCLOSE button.
Baking chamber door unlocked.



NOTE!

Baking chamber door

- can be opened during a baking process.
- does not open automatically at the end of baking.
- is always open when the power supply is OFF.
- cannot be locked if the compressed air supply fails.

6.14. Managing baking programs

Using this menu, baking programs can be

- Created and edited.
- Copied and pasted.
- Sent to other oven control systems.
- Deleted.



1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.



- Display of pending error messages
The button opens the ERROR MESSAGES menu.
- HELP button
opens a sub-menu with help texts.
- The USER MANAGEMENT button opens a password keypad.
- Button opens MANUAL MODE menu.
- Button opens MIWE Easy-Modus menu.

Display Button	Explanation
	For navigating UP and DOWN the list of baking programs.
	KEYPAD button A numeric keypad appears for entering a baking program number. The number of the baking program currently selected is shown on the keypad.
	Back to MIWE Profi-Modus
①	Menu, day and time
②	Selecting a baking program
③	CHANGE PROGRAM button For further information, please see 'Creating and changing baking programs'.
④	COPY button: PROGRAM For further information, please see 'Copying and pasting baking programs'.
⑤	PASTE button: PROGRAM For further information, please see 'Copying and pasting baking programs'.
⑥	DELETE button: PROGRAM For further information, please see 'Deleting baking programs'.
⑦	SEND button: PROGRAM For further information, please see 'Baking programs/Sending product images'.
⑧	SEND button: ALL PROGRAMS For further information, please see 'Baking programs/Sending product images'.
⑨	ACTIVATE button: SEND PRODUCT IMAGES For further information, please see 'Baking programs/Sending product images'.
⑩	MY PRODUCT IMAGES button For more information, please see 'Your own product images'

Each line can be used as the memory location for a new baking program.

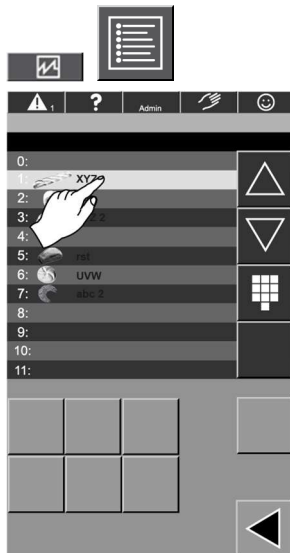
The baking programs used can be saved under program numbers 1 – 250 for direct selection.

The baking program currently selected is highlighted in yellow.

6.14.1. Creating a baking program

There are three ways to create a new baking program:

- Selecting any empty memory location and creating a completely new baking program.
- Selecting the next empty memory location and creating a completely new baking program.
- Copying an existing baking program to an empty memory location, changing it and saving it under a new name.



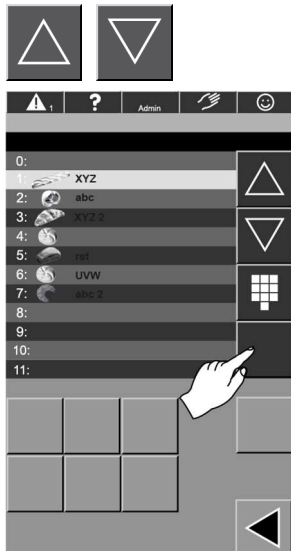
1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.
2. Select the required baking program in the program management.

or

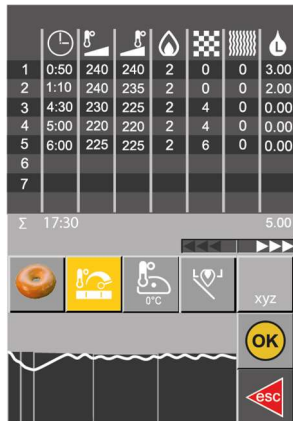


2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

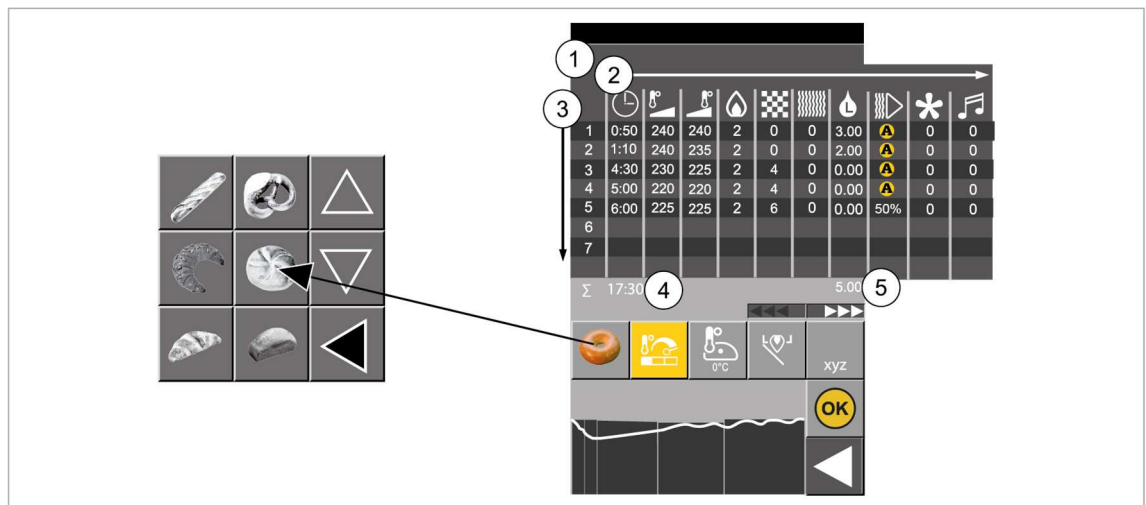
or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.
3. Touch the CHANGE PROGRAM button.



The CHANGE PROGRAM menu will open.



Display Button	Explanation	
①	Display	Name of baking program or info text
	Button	Opens alphanumeric keypad for entering a name.
②	Symbols for individual baking parameters	
		Duration of the baking phase in minutes and seconds
		Setpoint temperature in the baking chamber at the beginning of the baking phase in °C/°F
		Setpoint temperature in the baking chamber at the end of the baking phase in °C/°F
		Heat output 1 Reduced 2 Maximum
		MIWE aircontrol air volume control 0 CLOSED – Heating and circulating fan OFF 9 Maximum

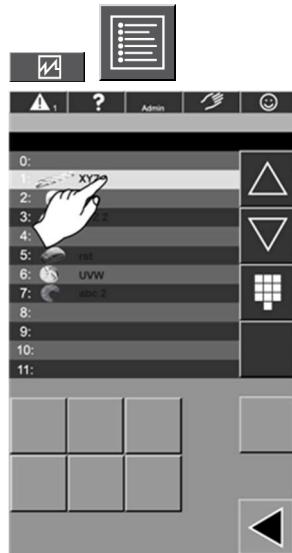
Display Button	Explanation	
	0	Steam types:
		Steam All steam is input at the start of the baking phase. Circulating fan only active after 15 seconds of exposure time when the MIWE aircontrol > 0 in the phase.
		Steam input for frozen dough Even steam input throughout the entire baking phase. Circulating fans clocked evenly when the MIWE aircontrol > 0 in the phase.
		Regular steam input Even steam input throughout the entire baking phase. Circulating fan permanently active if the MIWE aircontrol > 0 in the phase.
	3	Intenso steam All steam is input at the start of the baking phase. Regular circulating fan activation. or Steam input split between the start (e.g. 80 %) and end (e.g. 20 %) of the baking phase. Regular circulating fan activation. The MIWE aircontrol setting is set via the service code.
		Steam quantity in litres To let the steam take effect over the entire baking phase, set the MIWE aircontrol to '0'.
	0 %	CLOSED
		100 % Fully OPEN
		'Atmospheric baking' ensures continuous pressure compensation

Display	Explanation	
Button		
		Vapour hood fan 0 OFF 5 Maximum setting
		End of baking signal (optional) One end of baking signal can be activated for each baking phase. The baking program phases are indicated by different signals. 0 OFF 1 Loudspeaker at the oven 2 External MIWE loudspeaker
③	Display	List of possible baking phases
	Button	Touching a digit selects the complete baking phase and activates the • DUPLICATE PHASE button • DELETE PHASE button Selecting individual cells opens the numeric keypad for entering values.
④	Total baking time in minutes and seconds	
⑤	Total steam quantity in litres	
 	For navigating FORWARDS and BACK in the list of baking parameters.	
	The SELECT IMAGE button opens a sub-menu. Touch the product image for the baking program. The product image is saved for the baking program.	
  	VARIIOBAKE button	
	Gentle	Late restarting of heating after dropping of the actual temperature
	Moderate	Standard restarting of heating after the actual temperature drops
	Aggressive	Early reactivation of the heating after dropping of the actual temperature

Display Button	Explanation	
	CORE TEMPERATURE SENSOR button (optional) Enter the required core temperature using the numeric keypad. Only possible if no baking process is in progress.	
or		
	DUPLICATE PHASE button Select baking phase and touch button. The baking phase and its parameters will be copied to the corresponding memory location. No prompt is displayed.	
	BOOSTER button Bake load after load in continuous baking. - Heating unit maintains temperature when baking chamber door is open - Circulating fan OFF during this time	
or		
	DELETE PHASE button Select baking phase and touch button. No prompt is displayed.	
	DELETE MIWE FLEXBAKE button Deletes the capacity regulation saved to memory in the corresponding baking program. Capacity regulation must be saved to memory again in the event of changes in baking program management.	
	OK button Confirms values entered and returns to the MANAGE PROGRAMS menu	
	ESC button Cancels action. A prompt appears before values or parameters are changed.	
		ESC button Back to CHANGE PROGRAM menu to save the changes.
		ACKNOWLEDGE button Discards changes.

6.14.2. Copying and pasting baking programs

A baking program can be copied and pasted to a new position in the list so that it can then be changed and saved under a new name.



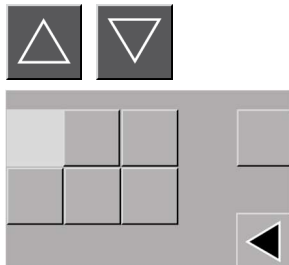
1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.
2. Select the required baking program in the program management.

or



2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.
3. Touch COPY : PROGRAM button.
The previously selected baking program will be copied to the clipboard.



4. Select the required memory location.

or

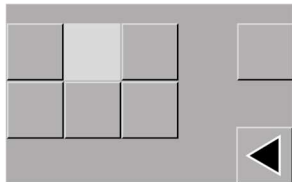


4. Touch the KEYPAD button and select the number of the selected memory location.

or



4. Touch the UP / DOWN buttons until the selected memory location is highlighted in yellow.



5. Touch PASTE : PROGRAM button.
The selected baking program will be copied to the selected memory location.

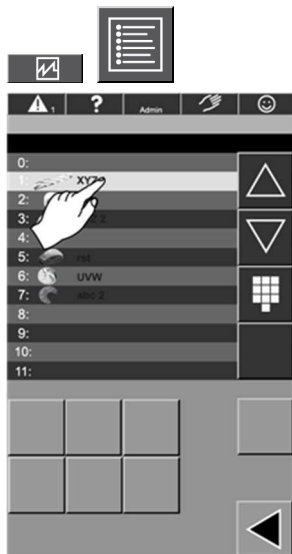


NOTE!

A prompt will appear if the memory location selected for the baking program is already being used.

6.14.3. Deleting baking programs

Baking programs which are no longer needed can be deleted from the list.



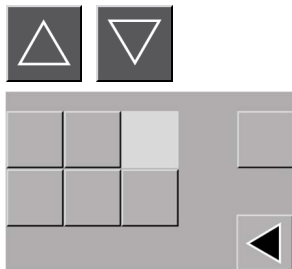
1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.
2. Select the required baking program in program management.

or



2. Touch the KEYPAD button and enter a baking program number for the baking program using the numeric keypad.

or



2. Touch the UP / DOWN buttons and select the required baking program number in program management.
3. Touch the DELETE : PROGRAM button.
A prompt will appear.



4. Touch the OK button.
Deletes the program.

or



4. Touch the ESC button.
Cancels action.

6.14.4. Sending baking programs/product images

You can send baking programs and product images from one oven control system to others.

Requirement:

- The ovens are connected to each other.
- The IP addresses are correctly set.
- The oven types are the same.
- The master switch is ON and the display is active.



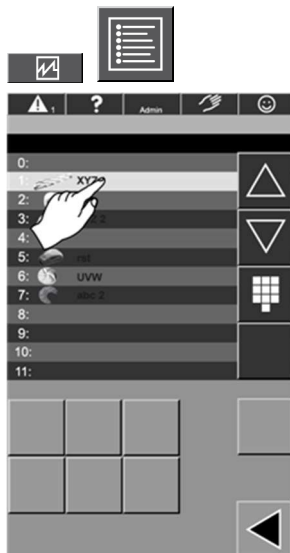
NOTE!

While baking programs/product images are being sent, the two buttons SEND : PROGRAM and SEND : ALL PROGRAMS are on.

The process can be resumed when the buttons go out.

If you also want to transfer product images, first select the ACTIVATE button: SEND PRODUCT IMAGES button and then SEND : PROGRAM.

Sending one baking program/all product images



1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.
2. Select the required baking program in the program management.

or

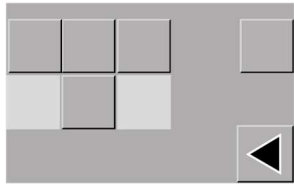


2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.



3. Select the SEND : PROGRAM button.
The number on the button corresponds to the selected baking program.
A prompt will appear.



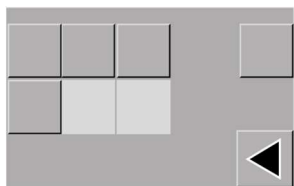
4. Touch the OK button.
Send program.

or



4. Touch the ESC button.
Cancels action.

Sending all baking programs/product images



2. Select the SEND : ALL PROGRAMS button.
A prompt will appear.



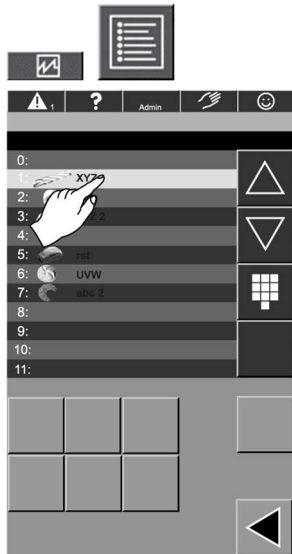
3. Touch the OK button.
Send all programmes

or



3. Touch the ESC button.
Cancels action.

6.14.5. MIWE variobake



1. Touch the PROGRAMS button in MIWE Profi-Modus mode. The MANAGE PROGRAMS menu will open.
2. Select the required baking program in the program management.

or

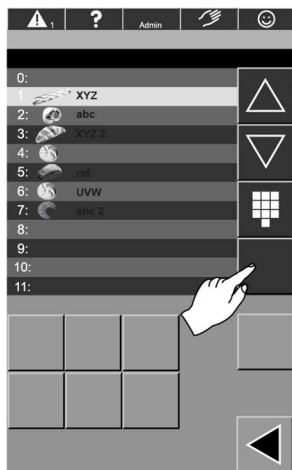


2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

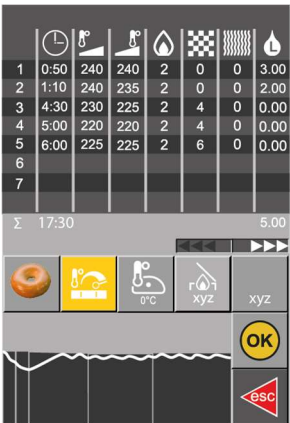
or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.



3. Touch the CHANGE PROGRAM button. The CHANGE PROGRAM menu opens.



4. Touch the VARIOBAKE button until the required setting is selected.



5. Touch the OK button.
Returns to MANAGE PROGRAMS menu.

Definition of button

MIWE variobake Settings		Examples	Result
		hysteresis 2°C/4°F	
	Gentle	5°C/9°F	Late restarting of heating after the actual temperature drops
	Moderate	2°C/4°F	Standard restarting of heating after the actual temperature drops
	Aggressive	1°C/2°F	Early restarting of the heating after the actual temperature drops

6.15. SETTINGS menu

All the parameters for operation and control are set and changed in the SETTINGS menu.



WARNING: INCORRECT SETTINGS CAN CAUSE DAMAGE!

Incorrect settings can result in injury and damage.

- Run all settings in accordance with the instructions in this instruction handbook.
- Only allow instructed personnel to run settings.



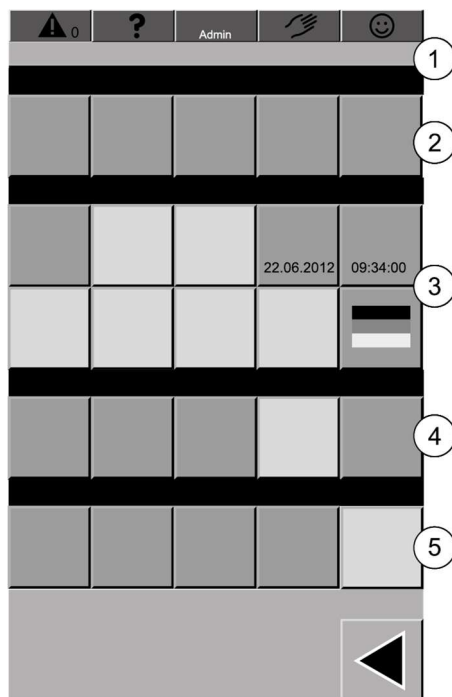
NOTE!

If a user tries to access a function for which he or she is not authorised, a message will appear. For further information, please see 'SYSTEM settings' – 'Access'.

Accessing the SETTINGS menu:



1. Touch the SETTINGS button in MIWE Profi-Modus mode.
The SETTINGS menu will open.



-  The USER MANAGEMENT button opens a password keypad.
-  1 Menu, day and time
-  2 Baking setting range
-  3 Basic setting range
-  4 System setting range
-  5 Statistics display
-  Back to MIWE Profi-Modus

Entering data using keypads

Keypads appear on the screen when you select certain buttons, allowing you to change parameters and values.

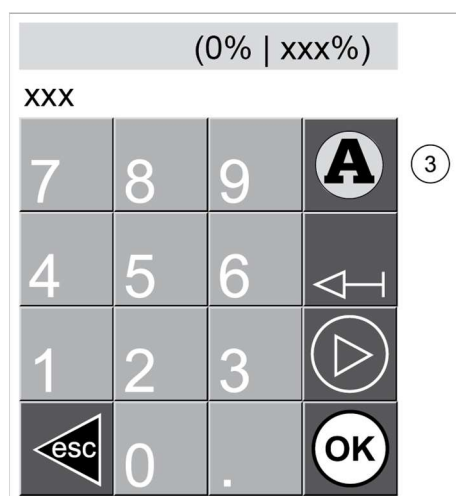
These keypads may consist of either letters or numbers.

All keypads function in the same way in all menus.

Numeric keypad



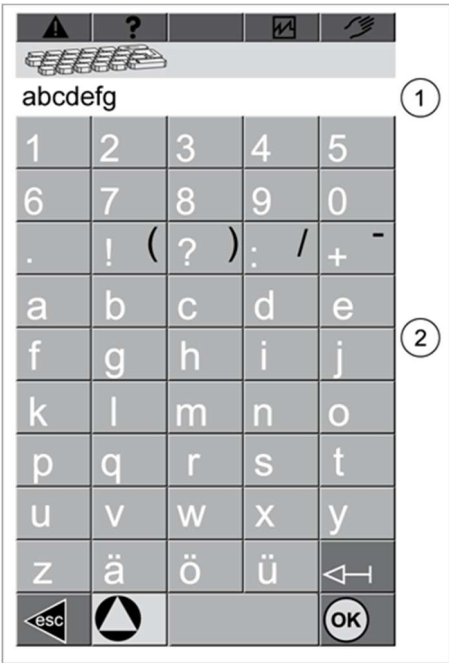
- ① Possible input range
- ② Display of current entry



- ③ Setting atmospheric baking in selected baking phase

Button	Explanation
	+ / - button Changes positive value to negative value.
	Atmospheric baking button Entering value disables atmospheric baking and you can change the fresh air valve angle manually.
	DELETE button Corrects entries.
	CONTINUE button Changes to next parameter during entry For the entry of network parameters such as IP addresses, it is used to switch to the next three-digit address block.
	OK button Confirms entry and closes numeric keypad.
	Input buttons For entering a number, time or temperature
	ESC button Discards entry and closes numeric keypad.

Alphanumeric keypad



- ① Display of current entry
- ② Input buttons
For entering a name or number
Entries containing both letters and digits are possible.

Button	Explanation
	DELETE button Corrects entries.
	OK button Confirms entry and closes alphanumeric keypad.
	SHIFT button Switches to second level Entry in capital letters.
	ESC button Discards entry and closes alphanumeric keypad.
	SPACE button Enters a space

6.16. BAKING setting range



1. Touch the SETTINGS button in MIWE Profi-Modus mode.
The SETTINGS menu will appear.



- ① OFF AFTER END OF BAKING button
Activates/deactivates automatic switch-off.
- ② AUTOSTART AFTER OFF button
Activates/deactivates AUTOSTART.
- ③ AUTOSTART TIMES button
For entering/changing autostart times.
- ④ PRE-STEAMING button
Sets the water quantity for manual steam input.
- ⑤ SAVE MIWE FLEXBAKE TO MEMORY button
Saves baking program to memory.
Allows different quantities to be baked with the same baking program.

6.16.1. OFF after end of baking

If this function is activated, the unit will automatically switch OFF after the end of baking.
The function is only ever carried out once and must be activated again for each new baking process.



1. Access the SETTINGS menu.
2. Select the OFF AFTER END OF BAKING button in the BAKING section.
 - Yellow Automatic switch-off active
 - Grey Automatic switch-off not active

6.16.2. AUTOSTART after OFF

If this function is activated, the unit will automatically switch back ON at a preset time following manual or automatic OFF.

There are two types of AUTOSTART:

Heat	Unit switches ON automatically at the set autostart time and starts to heat.
Ready to bake	Unit switches ON automatically and is ready to bake at the set autostart time.

These times are set in the AUTOSTART TIMES menu.



1. Access the SETTINGS menu.
2. Touch the AUTOSTART AFTER OFF button in the BAKING section.
 - Yellow Automatic AUTOSTART active
 - Grey Automatic AUTOSTART not active



CAUTION, QUALITY ISSUES AND DAMAGE!

If there are products in the baking chamber during AUTOSTART, product quality may be affected and there may even be damage to the unit.

Before switching ON, make sure that

- there are no products, and
- there are no foreign objects that could melt or burn, in the baking chamber.

6.16.3. Setting autostart times

Times can be set for each day of the week with the week timer.

MIWE's recommendation

Identical autostart times can cause problems during burner start-up and create positive pressure in the flue.

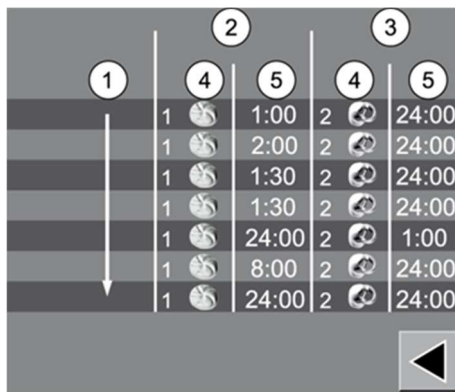
When connecting several ovens to

- One fuel line
- One flue

be sure to **offset** the autostart times (**4 minutes**).



1. Access the SETTINGS menu.
2. Touch the AUTOSTART TIMES button in the BAKING section.
A menu for entering autostart times will open.



- 1 Display of the list of days of the week
- 2 Setting range for first AUTOSTART
- 3 Setting range for second AUTOSTART
- 4 Baking program selection button
Opens a list of other baking programs.
- 5 Start time button
Opens a keypad for entering values.



Returns to the SETTINGS menu

Changing autostart times



1. Touch the input field of the time to be changed.
2. Enter the new autostart time using the numeric keypad.

Selecting another baking program for AUTOSTART



1. Touch the input field for the baking program to be changed.
2. Select a new baking program from the list of baking programs.

Deactivating AUTOSTART



1. Touch the input field of the time to be changed.
2. Set the autostart time to _:_.
Autostart will be deactivated for the day in question.

6.16.4. Manual steam input: water quantity settings



NOTE!

The steam quantity is preset in the baking programs.



- 1. Access the SETTINGS menu.
- 2. Select the PRE-STEAMING button in the BAKING section.
The numeric keypad for entering the water quantity will open.

Entry	Unit	Effect
0 (Factory setting)	Litres	Steam is input manually for as long as the STEAM INPUT button is activated.
Greater than 0		Steam is input automatically with the preset water quantity.



- 3. Enter the required water quantity in litres (l).

The maximum possible quantity is shown in the 'info' line on the numeric keypad.



- 4. Touch the OK button.
Confirms entry.

or



- 4. Touch the ESC button.
Cancels action.

6.16.5. Saving MIWE flexbake capacity regulation to memory

The controls have the patented MIWE flexbake automatic capacity regulation.

This function allows you to bake different quantities (part loads) of a product with one baking program.

Before this function can be used, the baking program must first be 'memorised' once. For this purpose, the baking program needs to be started under ideal conditions with a full load.

The baking process is recorded by the control system.

Saving baking programs to memory



NOTE!

Only programs with a total baking time of between 2 minutes and 2 hours can be saved to memory.



1. Access the SETTINGS menu.
2. Select the SAVE MIWE FLEXBAKE TO MEMORY button in the BAKING settings section.
The button will go yellow and activate recording.



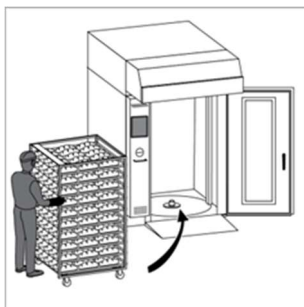
3. Touch the BACK button and switch to PROFI-Modus.
The SAVE TO MEMORY button is active.

4. Select a baking program
5. Wait until ready to bake.



NOTE!

Load the oven as soon as it is ready to bake and do not leave the baking chamber door open for too long.



6. Load the oven with a full rack trolley load.

**NOTE!**

Start the baking program immediately and run without manual changes.



7. Touch the START / STOP button.

A prompt will appear if the oven is not yet

- ready to bake
- loaded



8. Confirm prompt with OK button if required.

The AUTOMATIC button is available if the baking program has been successfully saved to memory.



9. Touch the AUTOMATIC button.

**NOTE!**

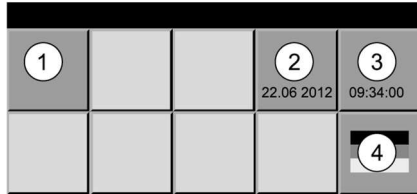
MIWE flexbake capacity regulation must be saved to memory again if the baking program is changed.

For information on baking with MIWE flexbake capacity regulation, please see 'Baking with MIWE flexbake capacity regulation'.

6.17. BASIC setting range



1. Touch the SETTINGS button in MIWE Profi-Modus mode.
The SETTINGS menu will open.



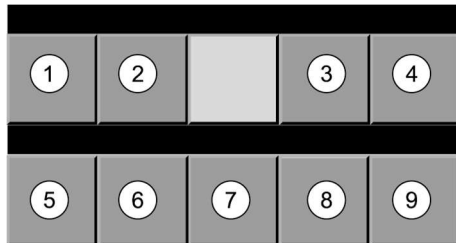
- ① SET SIGNAL button
Sets signals and volumes for specific operating modes.
- ② SET DATE button
Sets the date.
- ③ SET TIME button
Sets the time.
Automatic summertime / wintertime clock change can be activated during commissioning.
- ④ CHANGE LANGUAGE button
Changes the user interface language.

6.17.1. Setting signals

Signals are displayed on and sounded by the oven to indicate specific operating modes. These signals can be set as required.



2. Touch the SET SIGNAL button in the BASIC section.
A list will open.



Signal

- ① END OF BAKING SIGNAL button
 - Changes the tone.
 - Switches these signal tones ON / OFF.
- ② TOUCH SIGNAL button
 - Changes the tone.
 - Switches these signal tones ON / OFF.
- ③ CORE TEMP REACHED SIGNAL button
 - Switches signal indicating core temperature has been reached ON / OFF.
- ④ CORE TEMP REACHED LIGHT button
 - Switch lights ON/OFF when core temperature is reached.

Volume

- ⑤ Button
END OF BAKING SIGNAL VOLUME
 - Changes the volume.
- ⑥ TOUCH SIGNAL VOLUME button
 - Changes the volume.
- ⑦ ALARM VOLUME button
 - Changes the volume.
- ⑧ Button
READY TO BAKE SIGNAL VOLUME
 - Changes the volume.
- ⑨ STATUS SIGNAL VOLUME button
 - Changes volume when a USB flash drive is inserted/removed and for data transfer.

END OF BAKING SIGNAL

Acoustic feedback at end of baking.

6 different tones are available.

The numbers on the button are for the various different tones.



3. Touch the END OF BAKING SIGNAL button in the SIGNAL section.
Touching the button changes the signal.
0 OFF - button grey
1...6 Different tones

TOUCH SIGNAL

Acoustic feedback from touch control.

Signal sounds when the buttons and input fields on the screen are touched.

5 different tones are available.

The numbers on the button are for the various different tones.



3. Touch the TOUCH SIGNAL button in the SIGNAL section.
Touching the button changes the signal.
0 OFF - button grey
1...5 Different tones

CORE TEMP REACHED SIGNAL

Signal sounds when core temperature is reached.



3. Touch the CORE TEMP REACHED SIGNAL button in the SIGNAL section.
 - Yellow: ON - signal sounds.
 - Grey: OFF - no signal

CORE TEMP REACHED LIGHT

Light when core temperature is reached.



3. Touch the CORE TEMP REACHED LIGHT button in the SIGNAL section.
 - Yellow: ON - status lamp lights up red.
 - Grey: OFF - no signal

END OF BAKING SIGNAL VOLUME

The signal sounds at the end of baking.

The maximum volume you can set is 8.

The numbers on the button are for the various different volumes.



3. Touch the END OF BAKING SIGNAL VOLUME button in the VOLUME section.
Touching the button changes the volume.
0 OFF - button grey
1...8 Different volumes

TOUCH SIGNAL VOLUME

Signal sounds when the buttons and input fields on the screen are touched.

The maximum volume you can set is 8.

The numbers on the button are for the various different volumes.



3. Touch the TOUCH SIGNAL VOLUME button in the VOLUME section.
Touching the button changes the volume.
0 OFF - button grey
1...8 Different volumes

ALARM VOLUME

Signal sounds when fault messages have not been acknowledged.

The maximum volume you can set is 8.

The numbers on the button are for the various different volumes.



3. Touch the ALARM VOLUME button in the VOLUME section.
Touching the button changes the volume.
0 OFF - button grey
1...8 Different volumes

READY TO BAKE SIGNAL VOLUME

Signal sounds when the unit is ready to bake.

The maximum volume you can set is 8.

The numbers on the button are for the various different volumes.



3. Touch the READY TO BAKE SIGNAL VOLUME button in the VOLUME section.
Touching the button changes the volume.
0 OFF - button grey
1...8 Different volumes

STATUS SIGNAL VOLUME

Signal sounds when a USB flash drive is inserted/removed and for data transfer.

The maximum volume you can set is 8.

The numbers on the button are for the various different volumes.



3. Touch the STATUS SIGNAL VOLUME button in the VOLUME section.
Touching the button changes the volume.
0 OFF - button grey
1...8 Different volumes

6.17.2. Date



NOTE!

- User interface displays the current date.
- Date can only be set/changed if no baking process is in progress



1. Access the SETTINGS menu.
2. Touch the SET DATE button in the BASIC section.
3. Set/correct the date using the numeric keypad.

17.01.2017

Format: Day.Month.Year.

Values entered in the wrong format will not be applied.

6.17.3. Time

The controls have a battery-backed real-time clock and an automatic summertime clock change.



NOTE!

- Time currently set on the button.
- Automatic summertime/wintertime clock change can be activated with a service code during commissioning by authorised MIWE qualified personnel.
- Summertime with 'S' / wintertime with 'W'.
- If the wrong time is displayed, you can correct it here.
Only possible if no baking process is in progress.



1. Access the SETTINGS menu.
2. Touch the SET TIME button in the BASIC section.
3. Set the time using the numeric keypad.

02:35:08

Format: Hours:Minutes:Seconds.

Values entered in the wrong format will not be applied.

6.17.4. Switching language

A selection of languages is available for the operating unit.

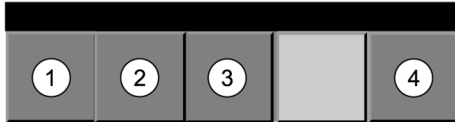


1. Access the SETTINGS menu.
2. Touch the LANGUAGE button in the BASIC section.
3. Select the country flag for the required language.

6.18. SYSTEM setting range



1. Touch the SETTINGS button in MIWE Profi-Modus mode.
The SETTINGS menu will open.



- ① ACCESS button
 - Opens user management.
- ② NETWORK button
 - Network menu to set up IP addresses.
 - Opens gateway and subnet mask.
 - Only needed if the unit is connected to a network.
- ③ LICENCES button
 - Opens the licence management.
- ④ SERVICE CODES button
 - Service codes are entered by MIWE for the configuration of the unit.
 - Service codes can only be entered/changed by authorised and qualified MIWE personnel

6.18.1. Access

User management

- For creating different rights for different users.
- Each user can use all control functions and therefore carry out changes or advanced control settings.
- User management deactivated – factory setting



NOTE!

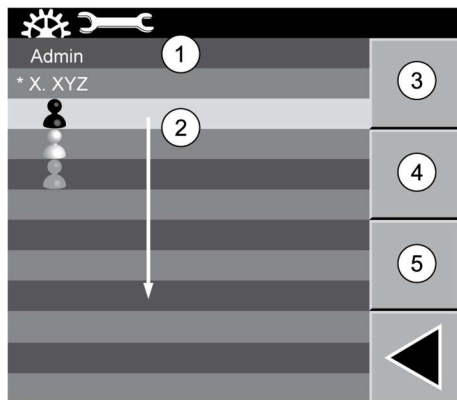
User management is automatically

- Activated if passwords are assigned to at least one user.
- Deactivated if all user passwords are deleted.

Accessing user management



1. Access the SETTINGS menu.
2. Touch the ACCESS button in the SYSTEM section.
A list of users with additional buttons will open.



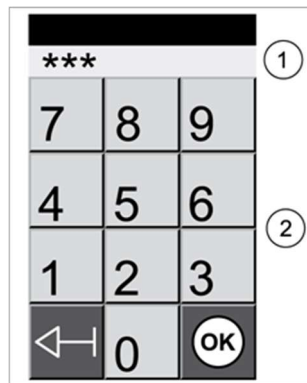
- ① The user Admin cannot be deleted.
- ② List of possible users
- ③ CHANGE RIGHTS button
- ④ CHANGE NAME button
- ⑤ CHANGE PASSWORD button
- ESC button
Returns to the SETTINGS menu

Creating users



1. Touch the empty field in the list.
2. Touch the CHANGE NAME button.
The alphanumeric keypad will open.
3. Use the alphanumeric keypad to enter the name of the user and confirm it with the OK button.
The user will be saved and displayed in the list.

Assigning and changing passwords



- ① Current setting
Hidden display as '*'
- ② Buttons for entering numbers.
-  OK button
Confirms entry and closes password keypad.
-  DELETE button.
Corrects entries.



1. Touch the CHANGE PASSWORD button.
The numeric keypad will open.
2. Enter a password with a maximum of 8 characters.
3. Touch the OK button.
Confirms entry.

Deleting passwords



1. Touch the CHANGE PASSWORD button.
The numeric keypad will open.
2. Enter the password '0'.
3. Touch the OK button.
Confirms entry.

MIWE's recommendation

Assign, record and retain password for the administrator.
If you lose your password, you can no longer manage controls.
If this happens, contact MIWE service. The controls will have to be reset.



NOTE!

- If a user is assigned a password, a '*' will appear before the user name in the 'User management' list.
- The user can log on by entering the password using the USER MANAGEMENT button.
The user name will be displayed.
The user logged on will remain logged on even after the control system is switched OFF.

Logging off users and locking the screen



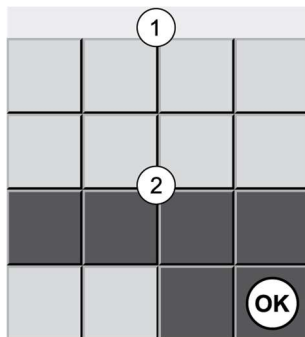
1. Touch the USER MANAGEMENT button.
The numeric keypad will open.
2. Enter an invalid password.
3. Touch the OK button.
Confirms entry.

A valid password must be entered to unlock the screen.

Assigning user rights



1. Touch a user in the list.
2. Touch the CHANGE RIGHTS button.
The rights management overview will open.



Sub-menu



Rights selection buttons:

- The selected buttons are highlighted in yellow.
- Buttons that do not have a right assigned to them are displayed with '- '.



OK button

Confirms selection.

Button	User can...
MANAGE PROGRAMS	Manage (enter, change) baking programs.
CHANGE AUTOSTART TIMES	Change autostart times.
MANUAL CHANGE	Make manual changes.
ACCESS SETTINGS	Access the SETTINGS menu and make advanced settings.
VIEW STATISTICS	Use the statistic functions.
MANUAL MODE	Access MANUAL MODE.
CHANGE SERVICE CODES	Access SERVICE CODES menu.
CHANGE NETWORK	Access the NETWORK menu.
MANAGE LICENCES	Display the LICENCES menu.
USB	Read out/import and copy data over USB port.
BAKING	Use the baking functions.
CHANGE RIGHTS	Access user management and change user rights, names and passwords.



1. In the RIGHTS MANAGEMENT overview, touch the required RIGHTS button.
User rights will be assigned.
2. Touch the OK button.
The rights management screen closes.

**NOTE!**

- The 'Admin' user has all rights.
- Every user should at least be assigned 'Baking' rights.
- A notice opens if the user does not have permission for a selected right.
- Certain functions are password-protected and can only be accessed by authorised service personnel.

Deleting users

1. Touch the user name in the 'User management' list.
2. Touch the CHANGE NAME button.
The alphanumeric keypad will open.
3. Touch the DELETE button.
4. Touch the OK button.
The user name will be deleted.
5. Reset the password to '0'.
6. Deactivate all rights.

6.18.2. Network

The unit can be connected to a network.

Assign the following using the unit operating unit:

- IP address
- Subnet mask
- Gateway
- DNS server



CAUTION!

Consult with MIWE before setting a network password.
It is not compatible with any other types of networking.



NOTE!

If the unit is not operated in a network, set all network parameters of the power unit/operating unit to '0'.

Settings in the SYSTEM section may only be made by authorised and qualified personnel.

Accessing network settings



1. Access the SETTINGS menu.
2. Touch the NETWORK button in the SYSTEM section.
A list of network parameters will open.



① Menu, day and time

② **Operating unit:**

③ Physical connection

Display of the hardware connection between the network and the MIWE system

Green Network cable connected.

Network accessible.

Red Interruption

- ④
- MAC address
 - IP address
 - Subnet mask
 - Gateway
 - DNS server
 - CAB password

Display Gateway accessible

Green YES

Red NO

⑤ Display: DNS server accessible

Green YES

Red NO

⑥ **Smart Baking Suite – MIWE sbs:**

- VPN certificate
- VPN connection active
- sbs IP
- sbs port
- Customer number
- Equipment number

⑦ Display VPN connection active

Green YES

Red NO

Grey Deactivated

⑧ Display MIWE sbs IP available

Green YES

Red NO

Grey Deactivated

⑨ Display Valid customer number

Green YES

Red NO

Grey Deactivated

⑩ DHCP button

Grey Not active

Yellow active

⑪ REMOTE ACCESS button

For enabling remote access to the unit

Grey Not active

Yellow active

⑫ MIWE sbs button

For enabling connection to MIWE sbs.

Grey Not active

Yellow active

⑬ Button

DELETE ALL VPN CERTIFICATES



OK button

Confirms entry. Can only be applied if baking is not in progress.



ESC button

Returns to the SETTINGS menu

Changing network parameters



1. Touch the relevant input field.
The numeric keypad will open.
 2. Enter addresses.
 3. Touch the OK button.
Confirms entry.
- or
3. Touch the ESC button.
Cancels entry.

Issuing and changing the CAB password



1. Touch the CAB password button.
The alphanumeric keypad will open.
 2. Enter the CAB password.
 3. Touch the OK button.
Confirms entry.
- or
3. Touch the ESC button.
Cancels entry.



NOTE!

Only MIWE can install a new VPN certificate.

6.18.3. Licences

Baking process data

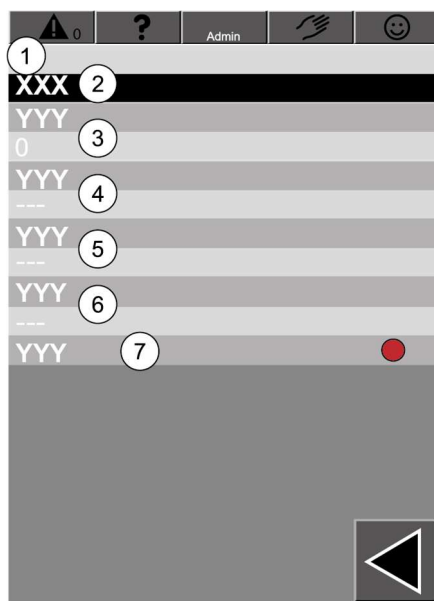
- Read at the oven for evaluation/communication (read access)
- Send to the oven (read and write access).

Upon purchasing the license, the owner-operator receives a license code for activation.

Activating licences



1. Access the SETTINGS menu.
2. Touch the LICENCES button in the SYSTEM section.
MANAGE LICENCES will open.



- 1 Menu, day and time
 - 2 **Manage licenses:**
 - 3 Equipment number:
 - 4 MIWE bakery connect:
 - 5 MIWE bakery connect plus:
 - 6 MIWE variobake:
 - 7 Licences valid:
Green YES | Red NO
-  ESC button
Returns to the SETTINGS menu

Equipment number

Located at the oven in the open operating panel.



3. Touch the input field
The numeric keypad will open.
 4. Enter the oven equipment number
 5. Touch the OK button.
Confirms entry.
- or
5. Touch the ESC button.
Cancels entry.

MIWE bakery connect

Read baking process data from the oven (temperature, time, messages, mode, etc.)



3. Touch the MIWE bakery connect input field.
The alphanumeric keypad will open.
 4. Enter the licence code.
 5. Touch the OK button.
Confirms entry.
- or
5. Touch the ESC button.
Cancels entry.

MIWE bakery connect plus

Send commands to the oven.

- Have process data sent from the oven.
- Select and start a baking program.
- Set mode – switch ON / OFF.



3. Touch the MIWE bakery connect plus input field.
The alphanumeric keypad will open.
 4. Enter the licence code.
 5. Touch the OK button.
Confirms entry.
- or
5. Touch the ESC button.
Cancels entry.

MIWE variobake

For more information, see 'Device description' - 'MIWE variobake'



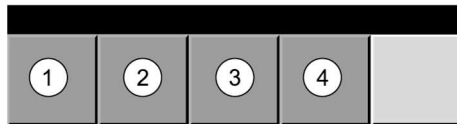
3. Enter MIWE variobake.
The alphanumeric keypad will open.
 4. Enter the licence code.
 5. Touch the OK button.
Confirms entry.
- or
5. Touch the ESC button.
Cancels entry.

6.19. STATISTICS display



1. Touch the SETTINGS button in MIWE Profi-Modus mode.
The SETTINGS menu will open.

No operator settings are needed here.



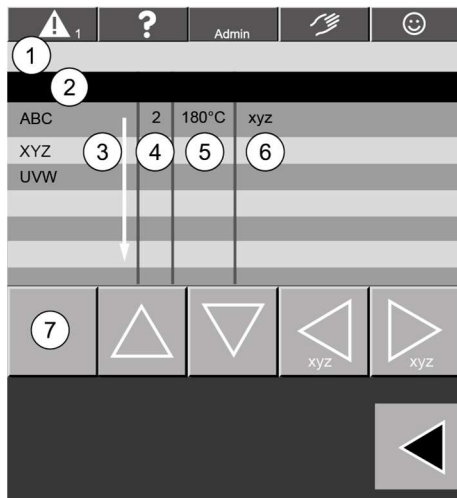
- ① DISPLAY LOG button
- ② DISPLAY OPERATING HOURS button
- ③ DISPLAY MAINTENANCE COUNTER button
- ④ BAKING EVALUATION button (optional)

6.19.1. Displaying the log

Activities at the unit/system for the previous 40 days are displayed.



1. Access the SETTINGS menu.
2. Touch the DISPLAY LOG button in the STATISTICS section.
The log will open.



? The HELP button opens a sub-menu explaining the meaning of the letter codes – for further information on errors, please see 'Error messages'.

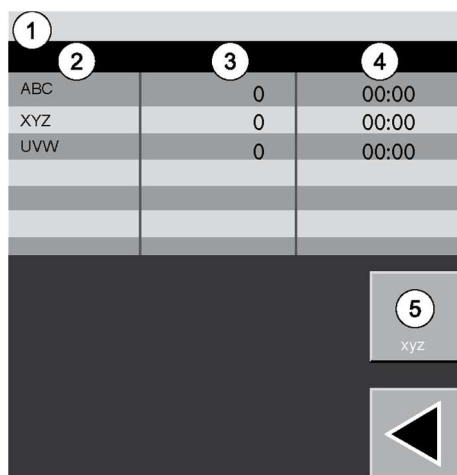
- ① Menu, day and time
- ② Day for which the log is displayed
- ③ Time
- ④ Program
- ⑤ Temperature
- ⑥ Event
- ⑦ Display errors only

Button	Explanation
	For navigating UP and DOWN the list of log entries.
	For navigating one day BACK and FORWARDS.
	ESC button Returns to the SETTINGS menu

6.19.2. Displaying operating hours



1. Access the SETTINGS menu.
2. Touch the DISPLAY OPERATING HOURS button in the STATISTICS section.
An overview will open.



- ① Menu, day and time
 - ② Modules
 - ③ Operating cycles
 - ④ Operating hours
 - ⑤ The PAGE 2 button accesses the next page.
-  ESC button
Returns to the SETTINGS menu

6.19.3. Displaying the maintenance counter



1. Access the SETTINGS menu.
2. Touch the DISPLAY MAINTENANCE COUNTER button in the STATISTICS section.
An overview will open.

Menu, day and time		
ABC	5000	3672
XYZ	10.02.2012	
UVW		

- ① Menu, day and time
 - ② Unit modules
 - ③ Operating hours after which maintenance is to be carried out.
 - ④ Operating hours until the next maintenance.
 - ⑤ Date on which the maintenance counter was last reset.
-  ESC button
Returns to the SETTINGS menu



NOTE!

The counters count down from the start value.

A 'Maintenance required' message appears when the counter reaches 0.
Contact MIWE service.

6.19.4. Baking evaluation: core temperature sensor (optional)

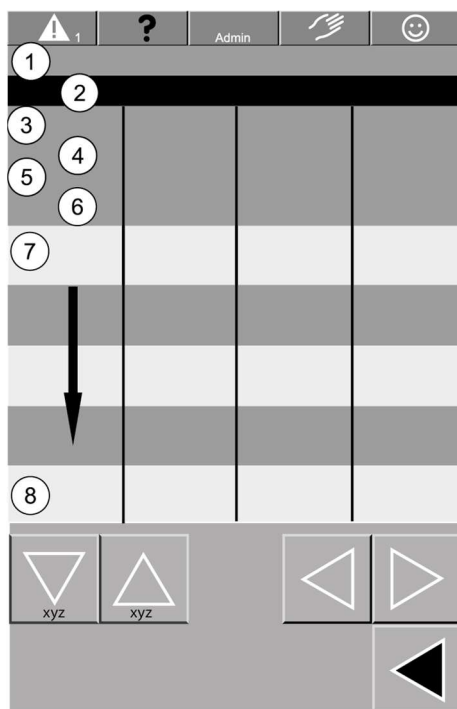
The core temperature sensor measures the core temperature and records it in the List of 'baking evaluations'.

This ensures consistently high product quality.

Baking evaluations for the previous 40 days are saved.



1. Access the SETTINGS menu.
2. Touch the BAKING EVALUATION button in the STATISTICS section.
An overview will open.



- ① Menu, day and time
- ② Date of record
- ③ Start time
- ④ Baking program
- ⑤ Initial core temperature
- ⑥ Initial room temperature
- ⑦ Core temperature 50°C/122°F
Core temperature 60°C/140°F
Core temperature 70°C/158°F
Core temperature 80°C/176°F
- ⑧ Setpoint core temperature
Duration
Baking chamber
Last entry shows the core temperature programmed in the baking program.

Button	Explanation
	For navigating UP and DOWN the list of log entries.
	For navigating BACK and FORWARDS in the list of log entries.
	ESC button Returns to the SETTINGS menu

6.20. MANUAL OPERATION (MANUAL CHANGE)

The parameters of a baking program can be changed manually while it is running.

Manual changes are not permanently saved.

After a manual change, a '**' appears before the baking program name and the word 'changed' after it.

After the end of baking, the altered baking program will remain in place until it is loaded again.

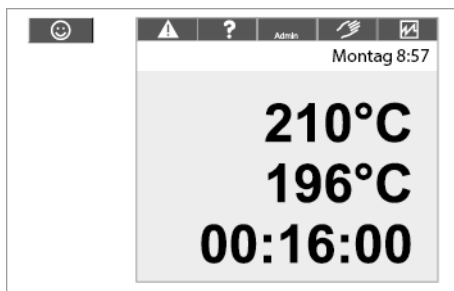


NOTE!

Entering incorrect values (time and temperature) can affect product quality.

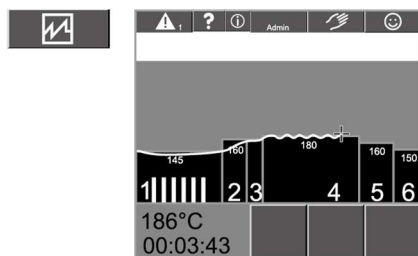
Accessing manual changes

There are various different ways to access the MANUAL CHANGE menu:



1. Touch the display field in MIWE Easy-Modus.

or



1. In MIWE Profi-Modus, touch
 - The graph
 or
 - The actual temperature
 or
 - The remaining baking time.

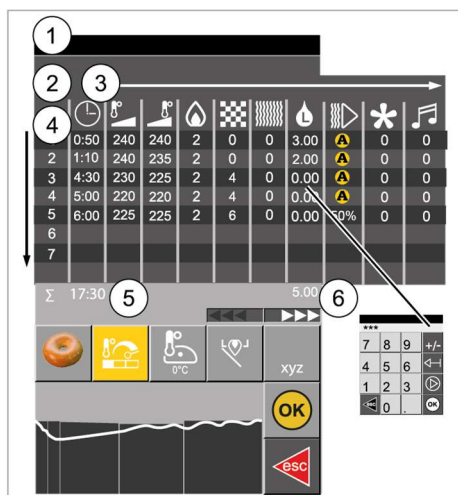
or



1. Touch the FUNCTIONS button in MIWE Easy-Modus or MIWE Profi-Modus.
2. Touch the MANUAL CHANGE button.

For version with

- Softclose pneumatic door lock and/or
 - BOOSTER
- This button does not exist.



The MANUAL CHANGE menu will open.

Display Button	Explanation	
①	Mode, day and time	
②	Display	Baking program name
	Button	Opens alphanumeric keypad for entering a name.
③	Symbols for individual baking parameters For the function of the parameters, see 'Managing baking programs' – 'Creating a baking program'.	
④	Display	List of possible baking phases
	Button	Touching a digit selects the complete baking phase and activates the • DUPLICATE PHASE button • DELETE PHASE button Selecting individual cells opens the numeric keypad for entering values.
⑤	Total baking time in minutes and seconds	
⑥	Total steam quantity in litres	
	For navigating FORWARDS and BACK in the list of baking parameters.	
	Display	Current product image
	VARIOBAKE button	
	Gentle	Late restarting of heating after dropping of the actual temperature
	Moderate	Standard restarting of heating after dropping of the actual temperature
	Aggressive	Early reactivation of the heating after dropping of the actual temperature

Display Button	Explanation	
	CORE TEMPERATURE SENSOR button (optional) Enter required core temperature using the numeric keypad. Only possible if no baking process is in progress. This entry is not permanently saved.	
or		
	DUPLICATE PHASE button Select baking phase and touch button. The baking phase and its parameters will be copied to the corresponding memory location. No prompt is displayed.	
	BOOSTER button Bake load after load in continuous baking. • Heating unit maintains temperature when baking chamber door is open • Circulating fan OFF during this time	
or		
	DELETE PHASE button Select baking phase and touch button. No prompt is displayed.	
	DELETE MIWE FLEXBAKE button Deletes the capacity regulation saved to memory in the corresponding baking program. Capacity regulation must be saved to memory again in the event of changes in baking program management.	
	OK button Confirms values entered and returns to the previous menu.	
	ESC button Cancels action. A prompt appears before values or parameters are changed.	
		ESC button Returns to MANUAL CHANGE menu to save the changes.
		ACKNOWLEDGE button Discards changes.

6.21. Baking with MIWE flexbake capacity regulation

This function allows you to bake different quantities (part loads) of a product with one baking program.

Before this function can be used, the baking program must first be 'memorised' once. For further information, please see 'BAKING settings', 'Saving MIWE flexbake capacity regulation to memory'.

You can bake with MIWE flexbake in MIWE Easy-Modus or MIWE Profi-Modus.



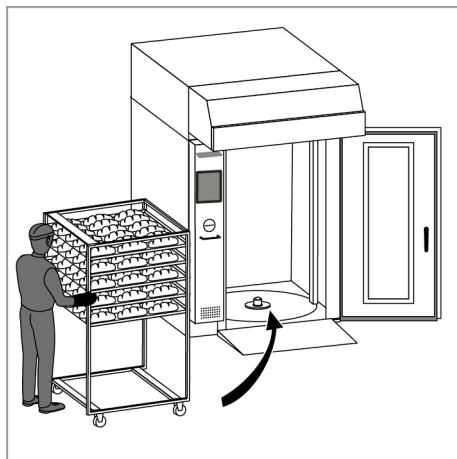
1. Select a baking program with saved MIWE flexbake capacity regulation.

2. Touch the AUTOMATIC mode button.



NOTE!

The part load must always be loaded together (without gaps) from top to bottom.

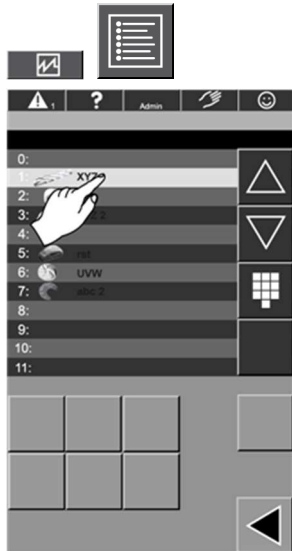


3. Load the oven with a rack trolley with a part load.

4. Touch the START / STOP button.
A prompt will appear if the oven is not yet
 - ready to bake.
 - loaded.
5. Confirm prompt with OK button if required.
 - The baking program will automatically adjust to the part load.
 - In MIWE Profi-Modus, a temperature curve (red line) will also be displayed.

6.21.1. Deleting MIWE flexbake capacity regulation

Capacity regulation must be saved to memory again in the event of changes in baking program management. Delete the existing capacity regulation settings.



1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.
2. Select the required baking program in the program management.

or

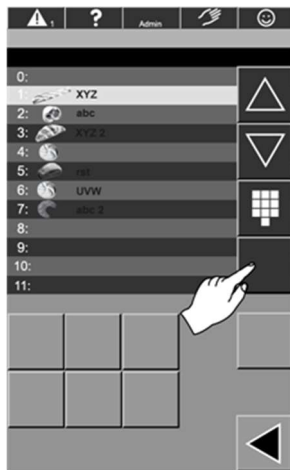


2. Touch the KEYPAD button and enter a baking program number for the required baking program using the numeric keypad.

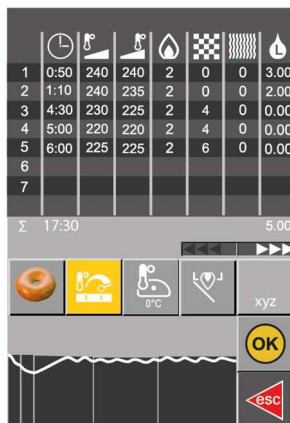
or



2. Touch the UP / DOWN buttons and select the required baking program number in the program management.



3. Touch the CHANGE PROGRAM button.



The CHANGE PROGRAM menu opens.



4. Touch the DELETE MIWE FLEXBAKE button
Deletes the existing capacity regulation settings.

6.22. Manual mode

In this mode, the unit bakes without baking programs.
Each parameter is entered once, manually, for a baking process.



NOTE!

Entering incorrect values (time and/or temperature) can affect product quality.

Parameters

- Baking time
- Setpoint temperature
- Fresh air valve
- Vapour hood fan
- MIWE aircontrol air volume control
- Lighting



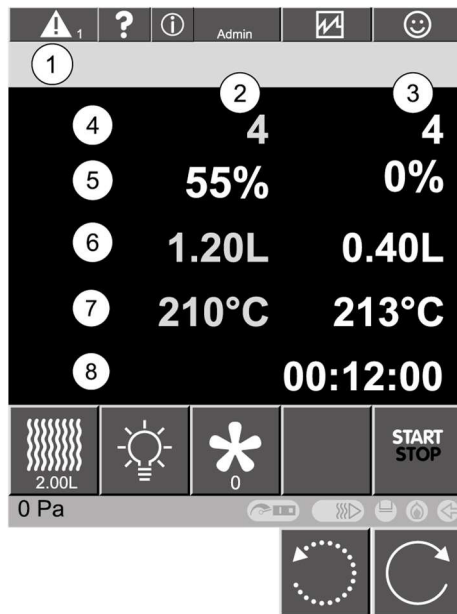
NOTE!

Manual mode is not possible while a baking program is active in MIWE Easy-Modus or MIWE Profi-Modus.

Access MANUAL MODE.

1. Touch the MANUAL MODE button in MIWE Easy-Modus or MIWE Profi-Modus.

The MANUAL MODE menu will open.



Display of pending error messages
Button opens the ERROR MESSAGES menu



The HELP button opens a sub-menu with help texts.



INFORMATION button
Information

- about new features of the version
- about functions (QR code)
- about the unit
- about customer configuration



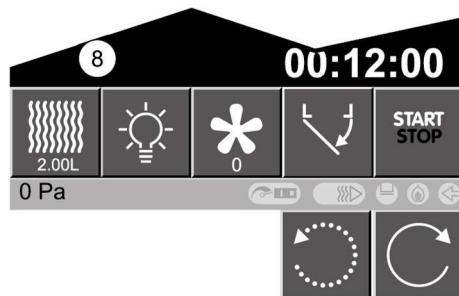
The USER MANAGEMENT button opens a password keypad.



Button opens MIWE Profi-Modus menu



Button opens MIWE Easy-Modus menu

Version with Softclose pneumatic door lock (optional)**NOTE!**

The setpoint/actual value displays are buttons.
A numeric keypad appears for entering values when you touch the buttons.

Display Button	Explanation
	Menu, day and time
	Setpoint range
	Actual range
	MIWE aircontrol air volume control 0 CLOSED – Heating and circulating fan OFF. 9 Maximum setting
	Fresh air valve angle 0 % CLOSED 100 % Fully OPEN
	Steam quantity
	Baking chamber setpoint temperature
	Remaining baking time in hours, minutes and seconds
	STEAM INPUT button Steam input with preset water quantity or for as long as the button is held. For further information, please see 'Pre-steaming and water quantity settings' in 'BAKING settings'.
	LIGHT button Switches baking chamber lighting ON / OFF.
	VAPOUR HOOD FAN button Current setting is displayed and changes by one position each time the button is touched. 0 OFF 5 Maximum setting
	SOFTCLOSE button (optional) Baking chamber door unlocked. For more information, see 'Softclose pneumatic door lock (optional)'.
	REVERSE ROTATION button Turns rotary table for rack trolley backwards if there is a problem with rotation or the rack trolley jams.
	ROTATION button Switches rack trolley rotary table drive ON / OFF.

Display Button	Explanation		
0 Pa	Display of current pressure difference between baking chamber and surroundings		
	VARIOBAKE display	Moderate	
		Aggressive	
		Gentle	
	FRESH AIR VALVE display	Grey	0 % CLOSED
		Black	100 % Fully OPEN
 	DOOR display	Grey	CLOSED
		Red	OPEN
	HEATING display (setting 1)	Grey/orange	Set manually or by automatic reduction
	HEATING display (setting 2)	Orange	Flashing Burner, ventilation before operation
			On Burner ON
		Grey	Burner OFF
	REMOTE ACCESS display	Grey	Remote access to unit not active
		Black	Remote access to unit active

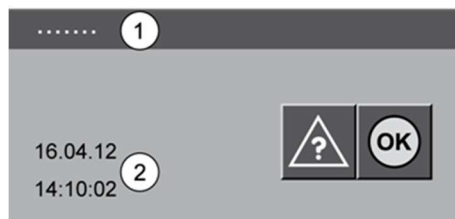
6.23. Error messages

If an error occurs, signals are displayed and sound.
The corresponding error message is displayed.

Error message colour coding:

YELLOW	Information
ORANGE	Warning
RED	Error

Error messages contain:



① Message text with number (#)

② Date and time of the error



DETAILS button



ACKNOWLEDGE button

Acknowledging error messages and turning off the signal tone



1. Touch the ACKNOWLEDGE button.



NOTE!

If the cause of the error has not been repaired, the error message will remain after acknowledgement.

1. Clear the cause of the error.
2. Touch the ACKNOWLEDGE button.
3. If the error continues, contact MIWE service.

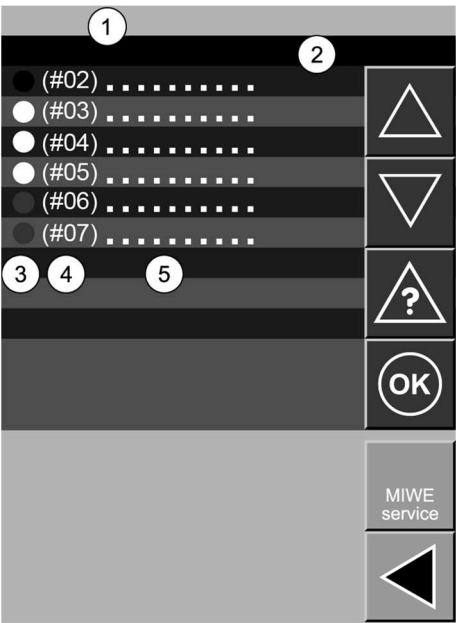
6.23.1. List of pending messages and errors

You can access the current list at any time.

Accessing the list of pending messages and errors



1. Touch the ERROR MESSAGE button.



- ① Menu, day and time
- ② List of pending messages and errors
- ③ Message colour-coding:
 - YELLOW Information
 - ORANGE Warning
 - RED Error
- ④ Message number
- ⑤ Message text

Button	Explanation
	Navigates UP and DOWN the list of pending messages and errors.
	DETAILS button A help screen will open with further information and help with the error, as well as open buttons for error clearance in some cases.
	ACKNOWLEDGE button Acknowledges pending messages.
	MIWE service button Opens a screen with contact details.
	ESC button Back to previous mode

6.23.2. Error message help

Accessing error message help



1. In a current error message, touch the DETAILS button.
- or
1. In the list of pending messages and errors, select a message/error and touch the DETAILS button.
A help screen will open with further information and help with the error, as well as open buttons for error clearance in some cases.



- ① Message text
- ② Explanation of error message and suggested error clearance options
-  ACKNOWLEDGE button
-  BACK button
Returns to list of pending messages and errors.

Clearing an error



1. Clear any errors displayed directly on the unit.
2. Acknowledge all messages with the ACKNOWLEDGE button.
The signal goes OFF when the message is acknowledged.
3. Touch the BACK button.
The help page will close.

6.24. MIWE Eco-Modus

The energy-saving function reduces the energy consumption of the unit when it is switched on but not in continuous use. The temperature in the baking chamber is kept at a constant, reduced level.

6.24.1. Starting automatically

MIWE Eco-Modus is activated automatically once the unit has been idle for a set time.

The factory settings will reduce the setpoint temperature to 120°C/248°F after 60 minutes.



NOTE!

The time and the temperature can be set individually during commissioning/start-up or by MIWE service.

Setting ranges:

Time: 0-240 minutes.

Temperature: 20°C-200°C/68°F-392°F.

MIWE service can deactivate MIWE Eco-Modus during commissioning.

6.24.2. Starting/ending MIWE Eco-Modus mode

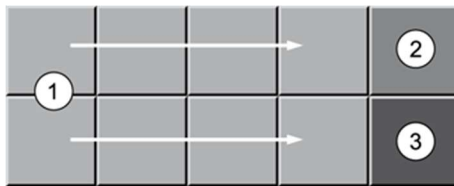
Starting MIWE Eco-Modus



1. Touch the FUNCTIONS button in MIWE Easy-Modus or MIWE Profi-Modus.



2. Touch the MIWE Eco-Modus button
A menu will open.



- ① **READY TO BAKE TIME button.**
For selecting fixed 'ready to bake' times; 30-minute intervals.
- ② **ENTER TIME button**
A keypad for entering values will open and you can enter a specific time at which the unit is to be ready to bake.
Enter a time between 0:00 and 23:59.
- ③ **ECO NOW button**
Unit switches to MIWE Eco-Modus immediately.
No automatic 'ready to bake'.

3. Touch the required button.



NOTE!

If a 'ready to bake' setting is entered, the oven will automatically start heating up a set time beforehand. The oven will then be ready to bake and have heated to the temperature for the last selected baking program at the specified time.



CAUTION: QUALITY ISSUES AND DAMAGE!

If there are products in the baking chamber during MIWE Eco-Modus mode, product quality may be affected and there may even be damage to the unit.
Before switching ON, make sure that

- There are no products, and
- There are no foreign objects that could melt or burn.

Ending MIWE Eco-Modus



1. Touch the screen.
or
1. Open the baking chamber door.
Back to previous mode.

6.25. Special functions

6.25.1. Recalibrating the screen



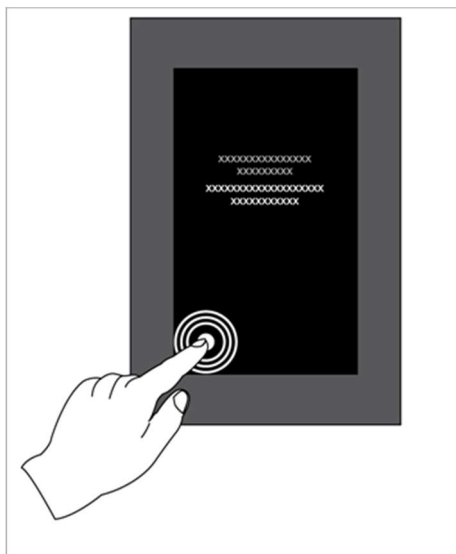
CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the electrical power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed and the fresh air valve open.



1. Disconnect the system from the electrical power supply.
2. Wait 10 seconds.
3. Reconnect the electrical power supply.
 - The text 'Calibrate the screen?' is displayed.
4. Touch the screen once immediately (within 2 seconds).
The following will be displayed:
 - Text – 'Touch crosshairs one by one'
 - Lower left crosshairs first.



5. Touch the centre of each of the five crosshairs that appear one after another.



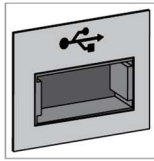
NOTE!

Touch the crosshairs for at least 1 second.

If you only touch the crosshairs briefly, the screen will not be correctly calibrated and will not respond.

The operating unit will restart following successful calibration.

6.26. Data exchange



The MIWE unit has a USB port.
Data can be read out and in over this port.

Examples

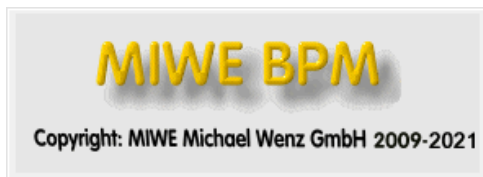
- Programs for baking
- Product images
- Advertisement
- Software – can only be imported

Data can be transferred from MIWE unit to MIWE unit no matter what the type of control system.

Requirement

- The units must be the same type.

6.26.1. MIWE BPM – baking program manager



The free software

MIWE BPM can be used to edit baking programs on the PC.

This is an easy-to-use WINDOWS® program.



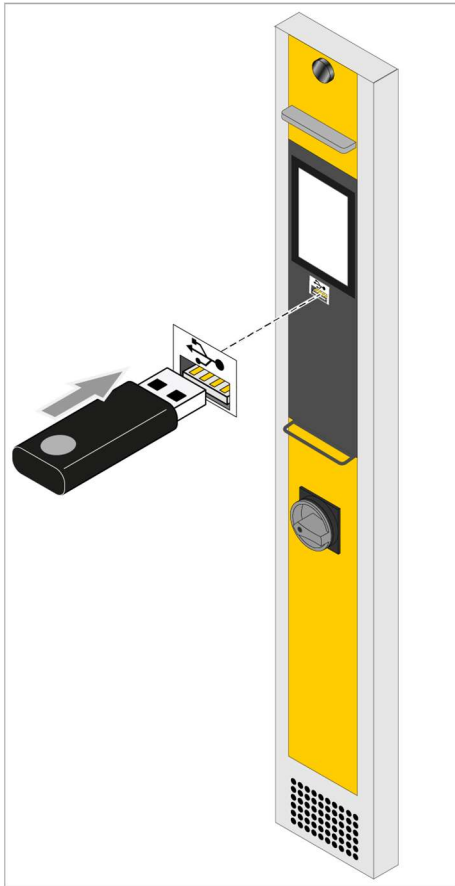
NOTE!

Download: <https://www.miwe.de/de-de/service/downloads/>
Intuitive software with help texts in German and English.

Requirements

- PC with WINDOWS® 7 operating system or later
- USB flash drive for direct connection to the controls

6.26.2. USB FLASH DRIVE menu



1. Insert a USB flash drive with no more than 16 GB of free memory into the USB port in the front of the operating panel.

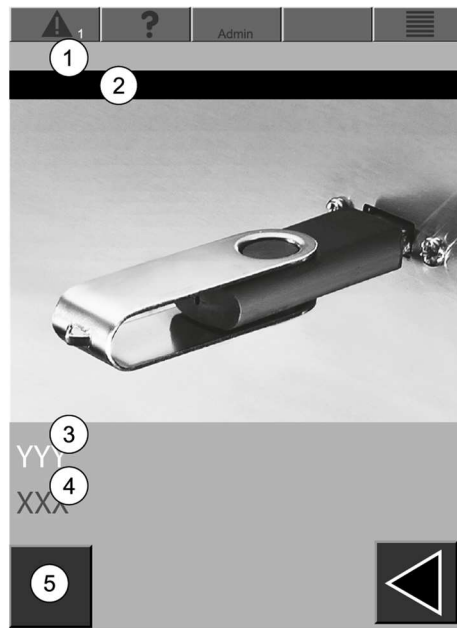


NOTE!

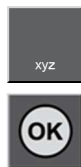
When inserting the USB flash drive, the USB MEMORY INSERTED screen opens. It is checked whether the USB flash drive is suitable.

- Screen closes: suitable.
- Screen remains open: not suitable.

If the USB memory is not suitable, it can be reformatted and set up appropriately.



- ① USB MEMORY menu display
- ② Sub-menu display
USB MEMORY INSERTED
- ③ If the USB memory is not suitable, it can be reformatted here and set up appropriately.
- ④ WARNING!
All data on the USB memory will be deleted!
- ⑤ FORMAT USB MEMORY button
-  ESC button
Go back to the last state.

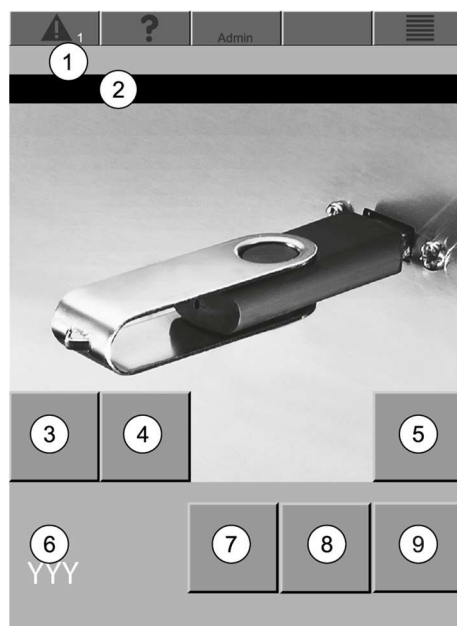


2. Touch the FORMAT USB MEMORY button.
A prompt will appear.
3. Touch the OK button.
 - All existing data will be deleted.
 - USB flash drive has run out of data.
 - USB flash drive is set up for new data transfer.

or



3. Touch the ESC button and remove the USB flash drive.



- ① USB MEMORY menu display
- ② TRANSFER DATA sub-menu display.
- ③ IMPORT BAKING PROGRAMS button
- ④ IMPORT PRODUCT IMAGES button
- ⑤ EXPORT BAKING PROGRAMS button
- ⑥ IMPORT PROGRAMS:
- ⑦ FROM 1
- ⑧ TO 250
- ⑨ TARGET 1-250
Specify the program space from which to import programs.

6.26.3. Exporting baking programs

Baking programs are saved in the programs.prg file in a subdirectory on the USB flash drive.



1. Touch the EXPORT BAKING PROGRAMS button.
 - The alphanumeric keypad will open and display the name of the subdirectory.
 - This corresponds to the date and time that it was saved, and the format is:
DDMMYY_HHMM (DAY/MONTH/YEAR_HOUR/MINUTE).
2. Use the alphanumeric keypad to change the name if necessary.
3. Touch the OK button.
Confirms entry.

**NOTE!**

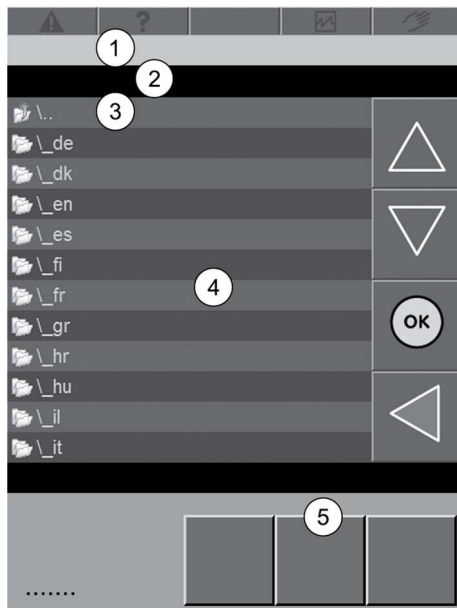
The subdirectory name can be changed on the PC.

6.26.4. Importing data

Importing baking programs/product images



1. Touch the IMPORT BAKING PROGRAMS button.
 - or
 1. Touch the IMPORT PRODUCT IMAGES button.
- The file list will open.



- ① File list display
- ② Display of the current path
- ③ For going back one level in the directory structure.
- ④ Directory
- ⑤ Import programs buttons:
 - FROM 1
 - TO 250
 - Target 1-250

By default, all 250 baking programs are transferred.

Button	Explanation
 	For navigating UP and DOWN the file list.
	OK button File selected.
	BACK button Returns to USB FLASH DRIVE menu

The range of baking programs to be imported can be limited.
Limit the range using the buttons FROM 1 and TO 250.

2. Touch the directory structure.
3. File 'xxx.prg' for baking programs
or
Select the file XXX.tgz for product images.
4. Touch the OK button.
The baking programs/product images will be copied to the controls.

**NOTE!**

All baking programs/product images already saved in the control system will be overwritten.

5. After successful transfer, remove the USB flash drive.

6.26.5. Importing your own product images

It is possible to import your own product images straight from a device with a USB port.



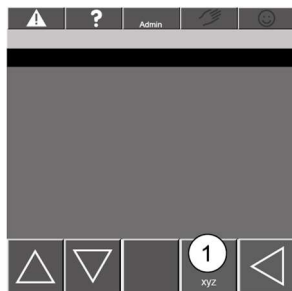
1. Touch the PROGRAMS button in MIWE Profi-Modus mode.
The MANAGE PROGRAMS menu will open.



- ① MY PRODUCT IMAGES button



2. Touch the MY PRODUCT IMAGES button.
The MY PRODUCT IMAGES menu will open.



- ① ADD NEW IMAGE button



3. Touch ADD NEW IMAGE button.
The IMPORT PRODUCT IMAGE menu will open.



1 Steps



4. Carry out steps.

5. Select OK.
Import product image.

or

5. Touch the ESC button.
Cancels action.

7. Faults

This section sets out possible causes of faults and fault clearance options.

If faults occur with increasing frequency, shorten the maintenance intervals in line with actual use.

7.1. Safety information



RISK OF INJURY DUE TO HOT SURFACES!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Always have work on electrical equipment carried out by qualified electricians.
- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on, and check that no parts are live.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Protect live parts from moisture.
Moisture can cause electric shocks and short-circuiting.
- Have damaged insulation repaired.
- Never bypass or disable safety devices such as fuses or safety thermostats.



RISK OF FALLING!

A fall can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/60 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Stable ladder
- Scaffolding
- Lifting platform

The owner-operator must provide these assistive devices and comply with the official industry association health and safety regulations.

These requirements apply to Germany. Corresponding specifications apply in other countries.

**CAUTION: INCORRECT FAULT CLEARANCE CAN CAUSE INJURY!**

Incorrectly dealing with faults can result in serious injury and damage.

- Allow the unit to cool down to ambient temperature.
- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Before starting any work, make sure there is sufficient space for installation and assembly.
- Make sure the work area is sufficiently well lit.
- Make sure that the work area is clean and tidy.
Loosely piling components and tools or leaving them lying around can cause accidents.
- Ensure correct assembly/installation.
Refit all fastening elements and apply the correct screw tightening torques.
- Close off the workspace to unauthorised persons.

Personnel

- The work described here for rectifying faults can be carried out by the operator unless otherwise indicated.
- Certain jobs may only be carried out by specially trained qualified personnel or only by the manufacturer. This is indicated in the description of the faults in question.
- Always have work on electrical equipment carried out by qualified electricians.

Qualified electrician

A qualified electrician has the technical training, expertise and experience necessary to assess and carry out all electrical work assigned to them and to recognise potential hazards.

Knowledge of the following is necessary:

- Installation of low-voltage systems
- Operation of electrical systems
- Machine safety
- Electrical safety measures
- Human-machine interfaces
- Installation of stationary electrical facilities
- Lay and connect electrical lines and connections
- Fit distributors, residual current devices, switches, pushbuttons and sockets
- Measuring the effectiveness of electrical safety measures

**IMPORTANT NOTE ON ELECTRICAL SYSTEMS IN GERMANY**

The qualified electrician must be registered in the network operator's register of installation engineers [*Installateurverzeichnis*]. Qualified electricians receive training on the latest standards, legislation and technical developments at least once a year.

Qualified electricians have a duty to observe the following national and regional laws and regulations:

- Accident prevention regulations – for Germany, DGUV Vorschrift 3 (previously BGV A3)

7.2. What to do in the event of an error



1. Identify a possible cause.
2. If the error clearance requires work in the hazard zone:
 - Allow the unit to cool down to ambient temperature with the oven/deck door closed and the fresh air valve open.
 - Disconnect the unit from the electrical power supply (means master switch OFF), make sure it cannot be switched back on.
 - Check that the unit is not live.
3. Inform the responsible person at the site about the error.
4. Depending on type of error, arrange for MIWE service to remedy the error or remedy it yourself.



NOTE!

If the fault continues, contact MIWE service.

7.3. Interruption of the electrical power supply

Accidental

- Unit switches back to the same mode when reconnected.
- Check settings made shortly before power interruption.
They may not have been applied.

Intentional

- Automatic functions not available



CAUTION: DISCONNECTING THE ELECTRICAL POWER SUPPLY CAN CAUSE DAMAGE!

Interrupting updates/upgrades can cause the control system software to malfunction.

- Do **not** disconnect the unit from the electrical power supply manually, as this can cause the control system software to malfunction.
- At the end of the work day, use the ON / OFF button to switch the controls to OFF mode (standby).
- The entire system/unit should only be disconnected from the electrical power supply for prolonged downtime.
Examples: inspection and maintenance, repair or shutdown.



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow these instructions.

7.4. Electrical and mechanical faults

Possible cause	Fault clearance
Unit power off	
Electrical power supply interrupted	By the owner-operator • Have qualified personnel check the power supply and building security. • Master switch on the oven is switched ON. • Wait for the display to start up. If the error continues, contact MIWE service.
Oven cannot be switched ON	
ON / OFF button was not touched long enough	By the owner-operator Touch the ON / OFF button until the white progress bar in the button is displayed in full.
ON / OFF button does not respond.	By the owner-operator Recalibrate the screen (See 'Operation' – 'Special functions' – 'Recalibrating the screen'.)
No user logged in.	By the owner-operator Login user.

Oven does not heat up

Actual temperature is higher than the setpoint temperature

By the owner-operator

Increase the setpoint temperature.

The safety temperature limiter has tripped

- Burner OFF
- Operating unit ON

By the owner-operator

- Actuate the safety temperature limiter (see 'Actuating the safety temperature limiter').

BURNER key has not been pressed.

By the owner-operator

Press the BURNER key.

SOFTCLOSE display lights up although the baking chamber door is closed.

By the owner-operator

- Open and close the baking chamber door.

Burner will not start

Same AUTOSTART times with one burner connection for several ovens

By the owner-operator

Enter the offset AUTOSTART times (4 minutes).

Baking chamber lighting not working

Lamp defective

By the owner-operator

- Replace the lamp (see 'Replacing lamps' in 'Inspection and maintenance').

Uneven baking results

Various reasons

By the master baker
or
By MIWE service

Flour dust in the air grille slot nozzles

By the owner-operator
• Clean slot nozzles with suitable tool.

Steam input is not working/degrades

Water flow rate too low

By the owner-operator

- Have water supply line
- Water pressure
- Line cross-section
- Strainer in pressure regulator (see 'Cleaning the filter in the pressure regulator' in 'Inspection and maintenance').
- Lime in the steam device (see 'Cleaning the steam device' in 'Inspection and maintenance').

checked.

If the error continues, contact MIWE service.

By MIWE service

By the owner-operator
Open water supply line.

Circulating fan does not start up within 15 seconds of baking chamber door being closed

Various reasons

By qualified electrician
or
By MIWE service

Rack trolley jammed

Problem with rotation
or
Rack trolley jamming

Rack trolley automatically moves back.

If the fault continues:

By the owner-operator

- Touch the REVERSE ROTATION button.
-

7.4.1. Actuating the safety temperature limiter


DANGER: RISK OF INJURY AND DAMAGE TO THE UNIT!

Changes to the safety devices can pose a safety risk and render the operating licence/warranty void.

- Never tamper with or make unauthorised adjustments to the safety devices.
- Any and all adjustments must be carried out by MIWE service.
- Document the subsequent acceptance and inspection and have these approved.

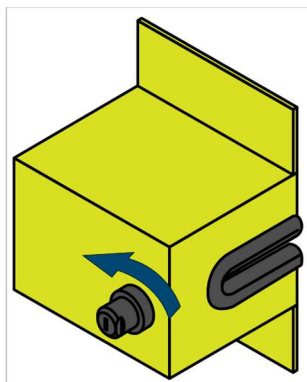
For further information, please see 'Unit description' – 'Safety devices'.


NOTE!

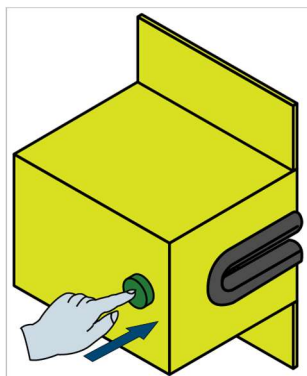
The safety temperature limiter can only be reset once the oven has cooled to around 30°C/86°F.



1. Open the maintenance hatch with a square spanner and prop it up on the right and left.

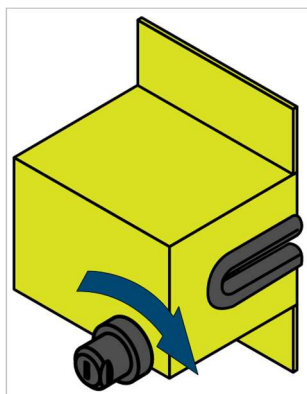


2. Remove the protective cap from the reset button.



3. Press the reset button no more than twice.

If the fault continues, contact MIWE service.



4. refit protective cap.

5. Close the maintenance hatch.

7.5. Fault messages with error codes: TC controls

If a fault occurs, signals are displayed and sound.

The corresponding fault message is displayed. This provides information on the cause of the fault and fault clearance.

Faults must be acknowledged with the ACKNOWLEDGE button.

For further information, please see 'Operation', 'Fault messages'.

8. Cleaning and care



NOTE!

For hygiene and health reasons, the unit must be carefully cleaned every day.



RISK OF INJURY DUE TO HOT SURFACES!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on, and check that no parts are live.
- Protect live parts and vent openings from moisture.
- Always visually check electrical components for damage.
- If damage is detected, such as of the insulation, arrange for immediate repair.



RISK OF FALLING!

A fall can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/60 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Sturdy ladder
- Scaffolding
- Lifting platform

The owner-operator must provide these assistive devices and comply with the official industry association health and safety regulations.



CAUTION: EDGES AND CORNERS CAN CAUSE INJURY!

Sharp edges and corners can cause cuts and grazes.

- Always be careful when working at components with sharp edges or corners.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



WARNING: DIRTY SERVICE FLUIDS AND EQUIPMENT ARE A HEALTH RISK!

Areas that come into direct contact with food are subject to strict hygiene requirements. Dirty service fluids or equipment encourage the growth and development of harmful microorganisms. Inhaling and ingesting these organisms can damage your health.

- Only use approved and clean service fluids and equipment for food systems.

8.1. Cleaning schedule

Cleaning	Intervals (1-shift operation)
Metallic outer surfaces and vent openings	Daily
User interfaces	
Baking chamber	
Baking trays	
Rack trolley with castors	
Glass panel	
Door seal	
Lighting glass in the baking chamber	
Area around the oven unit	
Electric motors	Weekly
Casing - Free-standing sides - Back wall	
At the vapour hood Extractor fan	
In the maintenance area Fan for fresh air supply	
Use a vacuum cleaner to remove dust deposits from: - Oven top - Steam, flue gas and vapour hood lines	Monthly



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow the cleaning schedule.

8.2. Cleaning

8.2.1. Cleaning information



CAUTION: A BUILD-UP OF HEAT CAN CAUSE DAMAGE!

Cooling fans ensure defined cooling of hot modules and surfaces.

If the unit is prematurely disconnected from the power supply, damage can occur due to a build-up of heat.

- Allow the oven to cool down to ambient temperature.
- Then, disconnect the unit power supply.

Non-approved service fluids and equipment



- Never clean with a pressure hose.
- Using spray water for cleaning the outside of the baking unit is not permitted!



- Aggressive or abrasive cleaning agents
- Steel wool or other sharp-edged cleaning materials
- Corrosive or hazardous chemicals

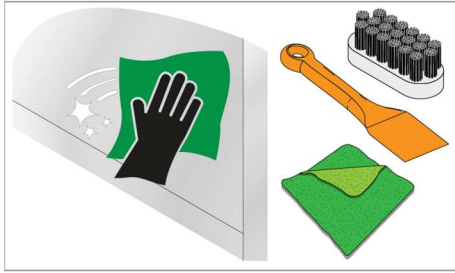
Follow the specific instructions of the manufacturer for all cleaning agents and equipment.

Approved service fluids and equipment



- Vacuum cleaner
- Soft brushes, sponges and suitable soft cloths
- Plastic spatulas

8.2.2. Metallic outer surfaces and vent openings

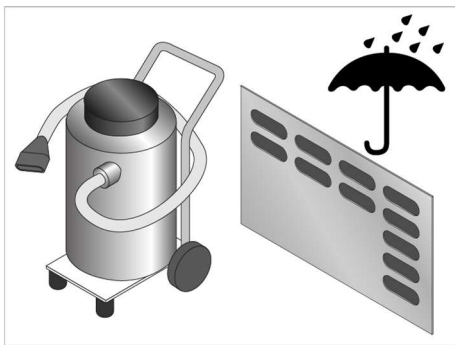


1. Clean all smooth metallic outer surfaces only with approved cleaning agents and equipment.



RISK OF ELECTROCUTION!

Protect vent openings from the ingress of moisture.



2. Only ever vacuum the vent openings.



NOTE!

Clean the casing with coloured surface (optional) as required with a soft, slightly damp cloth. If it is extremely dirty, you can also use spirits.

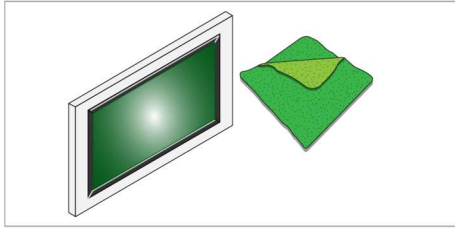


CAUTION: OVERLOADING CAN DAMAGE THE OVEN TOP AND VAPOUR HOOD!

Placing heavy loads on the oven can damage the top of the oven and the vapour hood.

- Do not stand on them to clean.

8.2.3. User interfaces



1. Clean only with approved cleaning agents and equipment.

8.2.4. Baking chamber



Manually open the baking chamber door.

1. Turn the mechanical door handle to the right.

or

Softclose pneumatic door lock (optional)

1. Tap the SOFTCLOSE button.
 - Baking chamber door unlocked.
2. Remove crumbs, etc. from the baking chamber using a suitable brush or a vacuum cleaner.
3. Clean the baking chamber using the approved cleaning agents and equipment. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

Close the baking chamber door manually.

4. Turn the mechanical door handle to the left.

or



4. Tap the SOFTCLOSE button and press the baking chamber door closed.
 - Locks automatically.

8.2.5. Baking trays

Simple measures can significantly extend the useful life of a baking tray.



CAUTION: DAMAGE TO BAKING TRAYS WITH NON-STICK COATING!

Incorrect use can damage the coating.

- Do not use at temperatures of over 270°C/518°F.
- Do not clean in a tray washer or dishwasher.
- Do not clean with a steam jet.



NOTE!

- Immediately replace baking trays with damaged coating.
- Do not use sharp or pointed objects.
- Store baking trays in such a way that they cannot be damaged.
- Follow manufacturer care instructions for the baking tray materials.

Commissioning and start-up

The procedure for initial use depends on the type of baking tray.

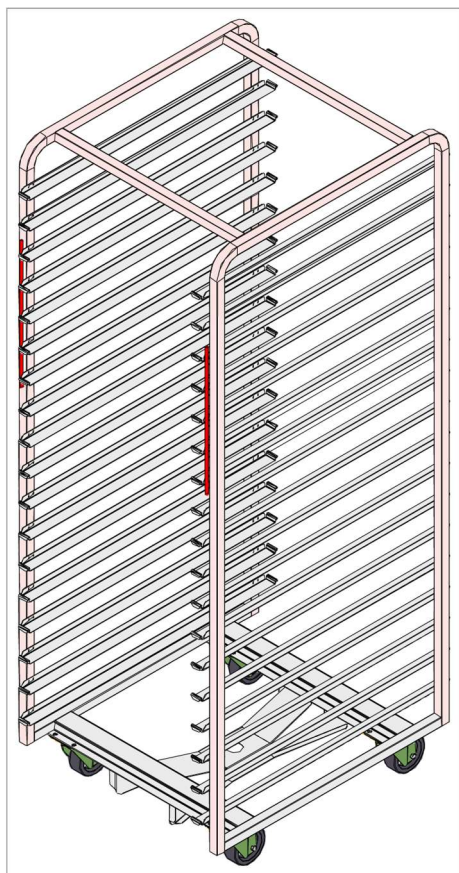
Process	Non-coated			Coated	
	Aluminium	Stainless steel	Steel	PTFE	Silicone
Clean in soapy water at at least 60°C/140°F and dry.	✓	✓	✓		
Clean with water and dry.				✓	✓
Grease before heating process.		✓	✓		
Start-up temperature in °C/°F	200/392	200/392	200/392	200/392	180/356
Heating time in minutes	30	30	30	10	30
Place the baking tray face down and repeat heating cycle.			✓		
If necessary, repeat heating cycle with pretzel solution.		✓			
Clean baking trays with a soft, slightly damp cloth.	✓	✓	✓	✓	✓
Grease after cleaning.		✓	✓		

Cleaning and care

Process	Non-coated			Coated	
	Aluminium	Stainless steel	Steel	PTFE	Silicone
After baking, clean with a soft, slightly damp cloth.	✓	✓	✓	✓	✓
If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Thoroughly rinse off all cleaning agent.	✓	✓	✓		
Grease		✓ ¹⁾	✓		
Avoid dry flour on baking trays.					✓
Remove products immediately after the baking process.	✓				
Always stack the baking trays with a layer of paper between them or in a rack trolley (to protect the surfaces).				✓	✓
Avoid contact with baking solution.	✓		✓	✓	✓

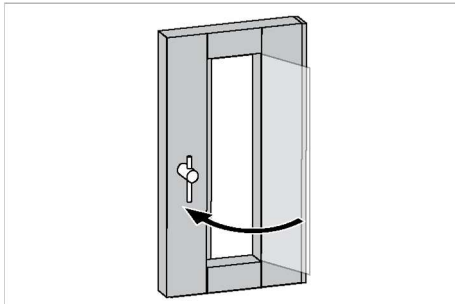
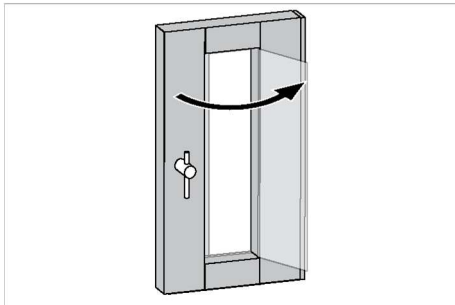
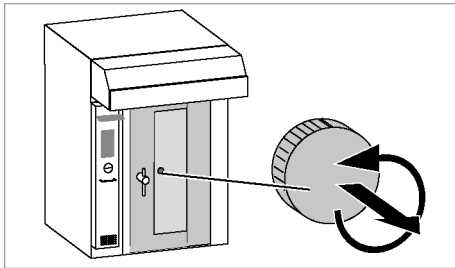
¹⁾ Only grease as required after every 10-20 baking processes.

8.2.6. Rack trolley



1. Clean the rack trolley as required.
If extremely dirty, also use a non-abrasive, sand-free cleaning agent.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

8.2.7. Glass panel

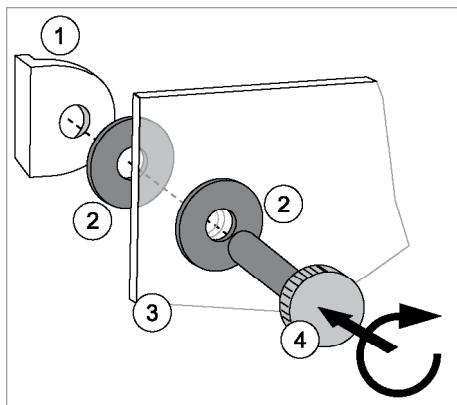


1. Unscrew the knurled screw in the baking chamber door and remove together with the silicone bearings.

2. Open the glass panel.

3. Clean all glass panels as required with a soft, slightly damp cloth. If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

4. Close the glass panel.



① Square

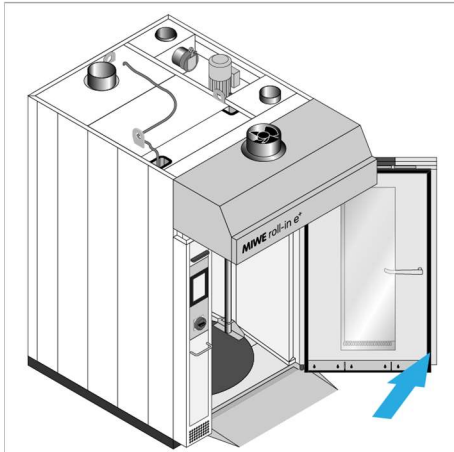
② Silicone bearing

③ Outer glass panel of baking chamber door

④ Knurled screw

5. Insert knurled screw with silicone bearings in the baking chamber door and screw in.

8.2.8. Door seal



NOTE! – AVOID PREMATURE DOOR SEAL WEAR

Manufacturer recommendation:

Apply standard commercial food-safe talc to door seal after cleaning.

1. Manually open the baking chamber door.

or

Softclose pneumatic door lock (optional)

1. Tap the SOFTCLOSE button.
 - Baking chamber door unlocked.
2. Clean the door seal using the approved cleaning agents and equipment.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

3. Close the baking chamber door manually.

or

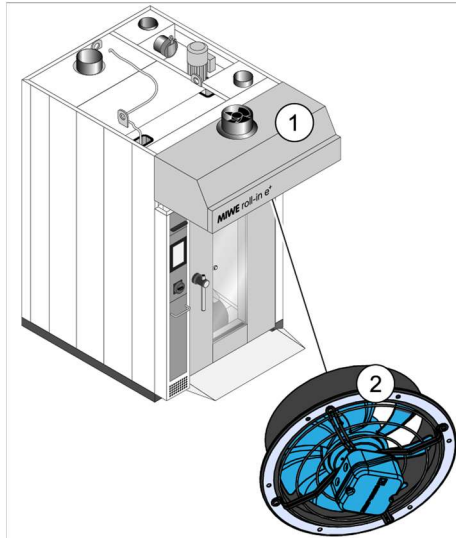
4. Tap the SOFTCLOSE button and press the baking chamber door closed.
 - Locks automatically.

8.2.9. Vapour hood extractor fan

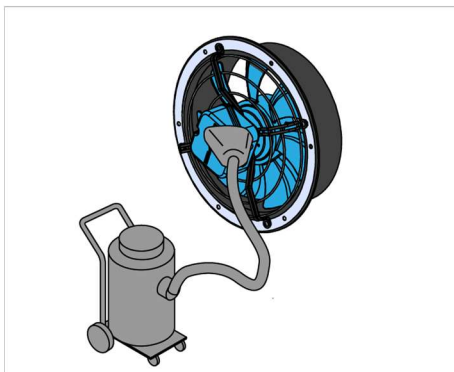
There is an extractor fan on the vapour hood.

Any smells and vapour produced are collected and extracted through a ducting system.

To ensure proper transport, clean the extractor fan in accordance with the cleaning schedule.



- ① Vapour hood
- ② Extractor fan



1. Use a vacuum cleaner to remove any crumbs, etc. from the extractor fan.
If extremely dirty, also use a non-abrasive, sand-free cleaning agent.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

8.2.10. Fans



CAUTION: DIRTY FANS CAN CAUSE DAMAGE!

Dust clogs up the fans. This can cause overheating and the failure of the electric motor in the fan.

- Clean off any visible dust and dirt from the fans.



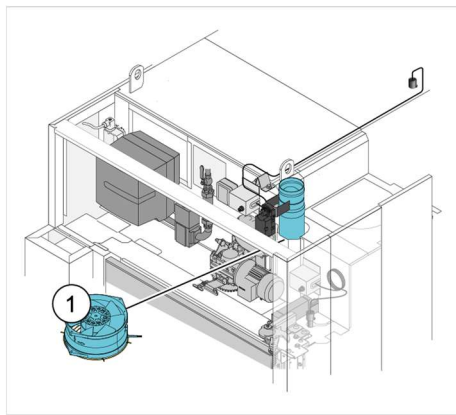
CAUTION, RISK OF DAMAGE DUE TO COMPRESSED AIR!

Flour dust can damage the fans if compressed air is used.

- Do not clean with compressed air.

Fresh air supply (combustion air)

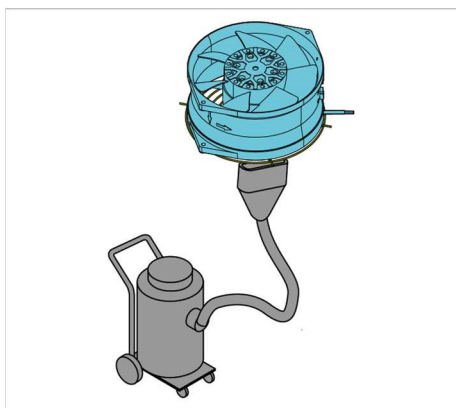
A fan for fresh air supply is installed in the maintenance room.
This prevents the maintenance room from overheating.



- ① Fan for fresh air supply
Material number MIWE 506012.13



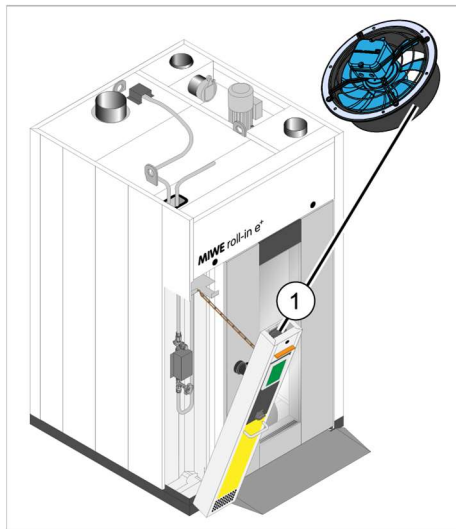
1. Open the maintenance hatch with a square spanner and prop it up on the right and left.



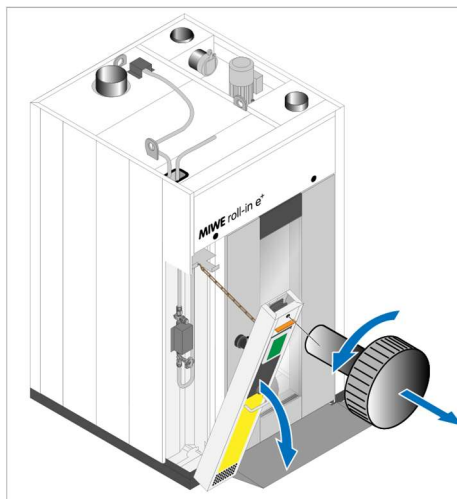
2. Remove loose debris from the fan mesh enclosure using a vacuum cleaner.
If extremely dirty, also use a non-abrasive, sand-free cleaning agent.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.
3. Close the maintenance hatch.

Fan operating panel

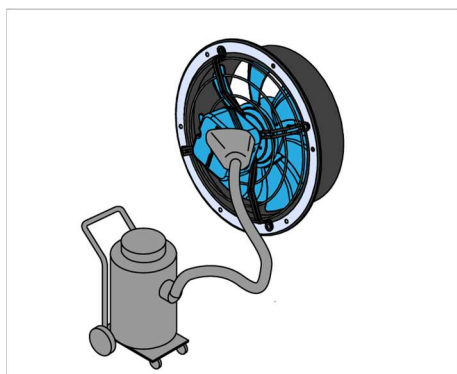
There is a fan in the operating panel. This prevents the operating unit from overheating.



① Fan operating panel



1. Loosen the knurled screw, open the operating panel and attach the securing chain.



2. Remove loose debris from the fan mesh enclosure using a vacuum cleaner.
If extremely dirty, also use a non-abrasive, sand-free cleaning agent.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.

3. Close the operating panel.

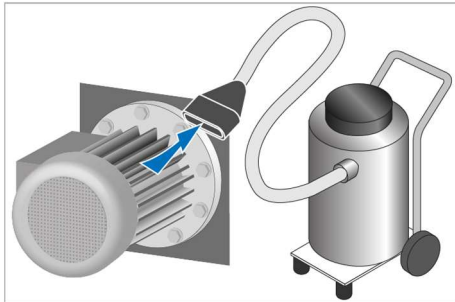
8.2.11. Electric motors



CAUTION: COMPRESSED AIR CAN CAUSE DAMAGE!

Flour dust can damage the motors if compressed air is used.

- Do not clean the motors with compressed air.



1. The electric motors should only be vacuumed.

8.2.12. Area around the oven unit



WARNING!

Dough residue and crumbs pose a hygiene problem for the unit. Residue on the floor interferes with operation.

- Vacuum the floor around the unit every day.
- Check for damage during cleaning and notify the maintenance personnel if necessary.

9. Inspection and maintenance

The owner-operator must carry out regular inspections and maintenance. All work on safety-related components must be carried out by MIWE service or authorised qualified personnel.



WARRANTY

In the interests of machine safety, MIWE requires that only MIWE spare parts be used. The warranty is only valid if original MIWE spares are used. MIWE spare parts can be obtained from authorised dealers or directly from the manufacturer.

9.1. Safety information



RISK OF INJURY DUE TO HOT SURFACES!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Always have work on electrical equipment carried out by qualified electricians.
- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on.

For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.

- Protect live parts from moisture.
Moisture can cause electric shocks and short-circuiting.
- Have damaged insulation repaired.
- Never bypass or disable safety devices such as fuses or safety thermostats.

**RISK OF INJURY DUE TO INCORRECT MAINTENANCE WORK!**

Incorrect maintenance can lead to serious injury and damage.

- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Before starting any work, make sure there is sufficient space for installation and assembly.
- Make sure the work area is sufficiently well lit.
- Make sure that the work area is clean and tidy.
Loosely piling components and tools or leaving them lying around can cause accidents.
- Ensure correct assembly/installation.
Refit all fastening elements and apply the correct screw tightening torques.
- Close off the workspace to unauthorised persons.

**RISK OF FALLING!**

A fall from a unit can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/60 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Stable ladder
- Scaffolding
- Lifting platform

The owner-operator must provide these assistive devices and comply with the official industry association health and safety regulations.

These requirements apply to Germany. Corresponding specifications apply in other countries.

**CAUTION: EDGES AND CORNERS CAN CAUSE INJURY!**

Sharp edges and corners can cause cuts and grazes.

- Always be careful when working at components with sharp edges or corners.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

9.1.1. Inspection and maintenance by MIWE service

**WARNING!**

All work on safety-related components must be carried out by MIWE service or authorised, qualified personnel.

**NOTE!**

Work that can only be carried out by MIWE service is not described in detail.

**SERVICE INFORMATION!**

To ensure that product is safe and in working order, the manufacturer requires regular inspection and maintenance by MIWE service.

MIWE carries out a range of work as per the inspection plan as part of inspection and service. The inspection plan is then completed with the owner-operator and signed by the MIWE fitter and the owner-operator. The owner-operator receives a copy of the completed inspection plan.

9.2. Maintenance by owner-operator

The maintenance work and intervals given here are the minimum requirements for smooth and satisfactory operation.



CAUTION: DISREGARDING MAINTENANCE INTERVALS CAN LEAD TO DAMAGE!

Disregarding maintenance intervals can lead to damage to the unit and disrupt processes.

- Adhere to the specified maintenance intervals.
- Multi-shift operation will be subject to shorter intervals in the maintenance schedule of the owner-operator.



SERVICE INFORMATION!

- The owner-operator must ensure daily visual inspections of the unit.
- If there is significant wear, the necessary maintenance intervals must be shortened in accordance with the actual wear.

9.2.1. Maintenance schedule



CAUTION: OVERLOADING CAN DAMAGE THE OVEN TOP AND VAPOUR HOOD!

Placing heavy loads on the oven can damage the top of the oven and the vapour hood.

- Do not stand on them during maintenance work.
- Maximum load: 50 kg/m²/110.23 lbs/sq ft.

Visual checks	Intervals (1-shift operation)
Baking chamber door Check that it is working properly and there is no damage (leaks).	Daily
Entire oven unit • Corrosion • Water system	Weekly
Sensor connecting hoses • Condensate/water	



NOTE!

Contact MIWE service in the event of hose leaks or wear.

Maintenance	Intervals (1-shift operation)
Water system • Clean the filter in the filter unit.	Every 2 months
Clean the steam device.	As required
Grease rotary table mount	
Clean the 'compressed air' service unit for Softclose pneumatic door lock.	
Inspection and maintenance by MIWE service	Every 6-12 months
Burner maintenance by burner manufacturer	See burner manufacturer installation and instruction handbook.



LEGAL NOTICE!

The manufacturer shall not be liable for any damage resulting from failure to follow the maintenance schedule.

9.3. Maintenance instructions

These instructions detail all work which can be carried out by the owner-operator's maintenance staff.



NOTE!

The unit must be correctly started up again after inspection and service/maintenance. For further information, please see 'Start-up after maintenance'.

9.3.1. Clean the filter in the water system housing

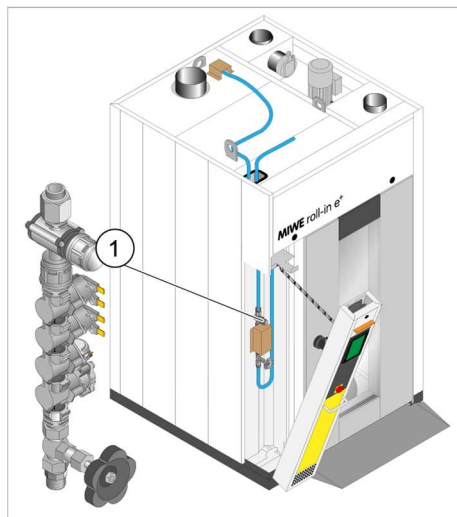
The filter prevents foreign particles from getting into the unit through the drinking water supply line. Clean in accordance with the maintenance schedule.



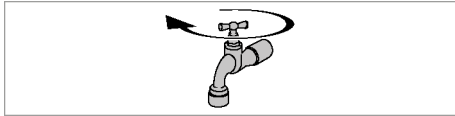
CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the electrical power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



① Water system filter unit



1. Close the shut-off valve in the drinking water supply line.



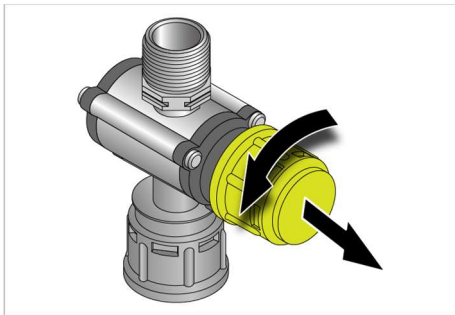
2. Press the STEAM INPUT button.
 - Drinking water supply line depressurised.



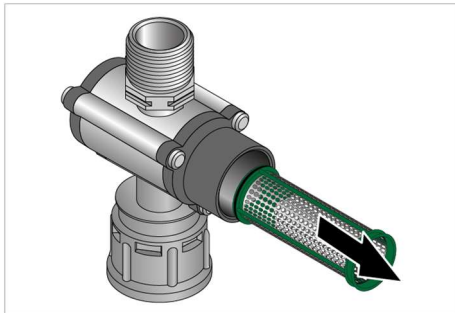
3. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.



4. Wear the prescribed protective clothing in accordance with local regulations for all work.



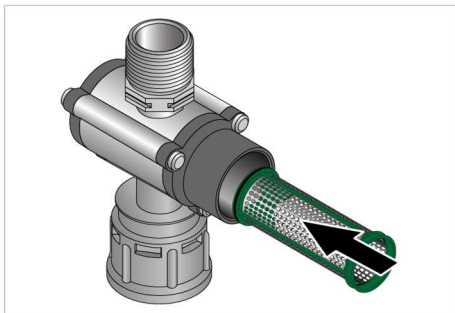
5. Open the maintenance hatch with a square spanner and prop it up on the right and left.
6. Manually turn the cover of the filter unit.



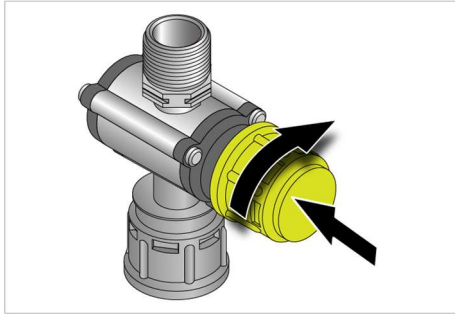
7. Manually remove the filter and clean under running water using a soft brush. Use a suitable descaler if there is a significant limescale build-up.

Replace the filter if necessary.

For further information, please see 'Spare and wear parts list'.



8. Manually insert the filter.



9. Manually turn the cover of the filter unit.



10. Remove the props on the right and left and close the maintenance hatch with the square spanner.

11. Open the shut-off valve in the drinking water supply line.



12. Switch on the power supply and

- Turn the unit ON.
- Heat the unit.

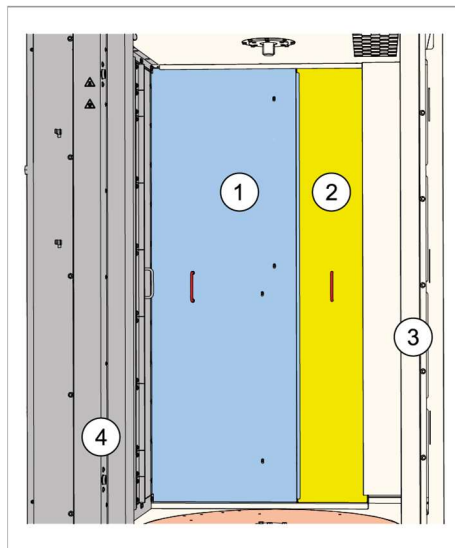


13. Press the STEAM INPUT button.

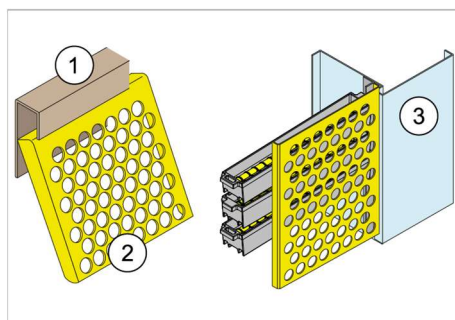
14. Check drinking water supply line for leaks.

9.3.2. Cleaning the steam device

The steam fins can get scaled up. A visual inspection must therefore be carried out as per the maintenance schedule, and the steam device cleaned if necessary.

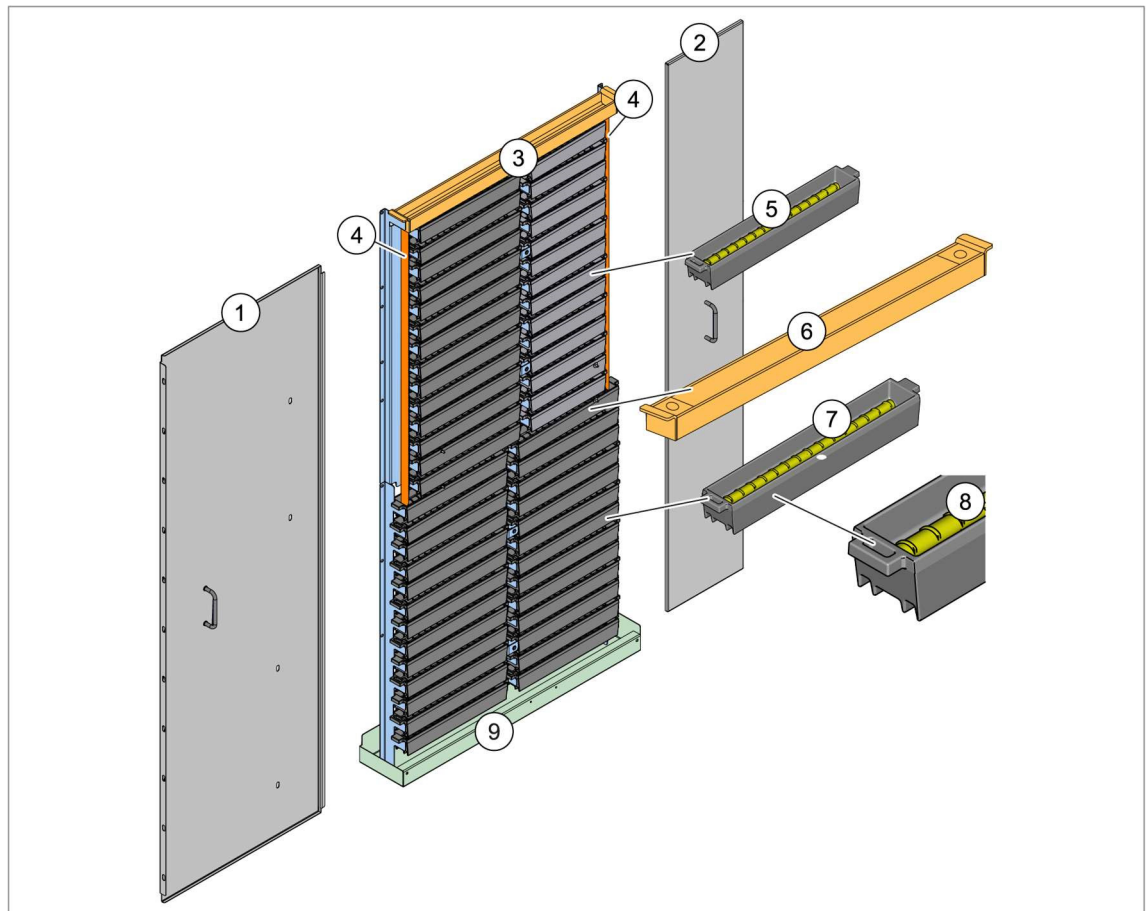


- ① Cover plate
- ② Perforated plate
- ③ Right side wall
- ④ Left side wall with air grille



- ① Setting rail at top
- ② Perforated plate
- ③ Pressure release duct

Figure: oven size 1.0608-T



- ① Cover plate
- ② Perforated plate
- ③ Inlet steam fin
- ④ Vertical pipe right, left
- ⑤ Steam fin 300 mm/11.81 inch
- ⑥ Oven size 1.0610-T and 1.0711-T
Further inlet steam fin in the centre
- ⑦ Steam fin 400 mm/15.75 inch
- ⑧ Steam bar, 2 pieces per steam fin
- ⑨ Drip tray

**CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!**

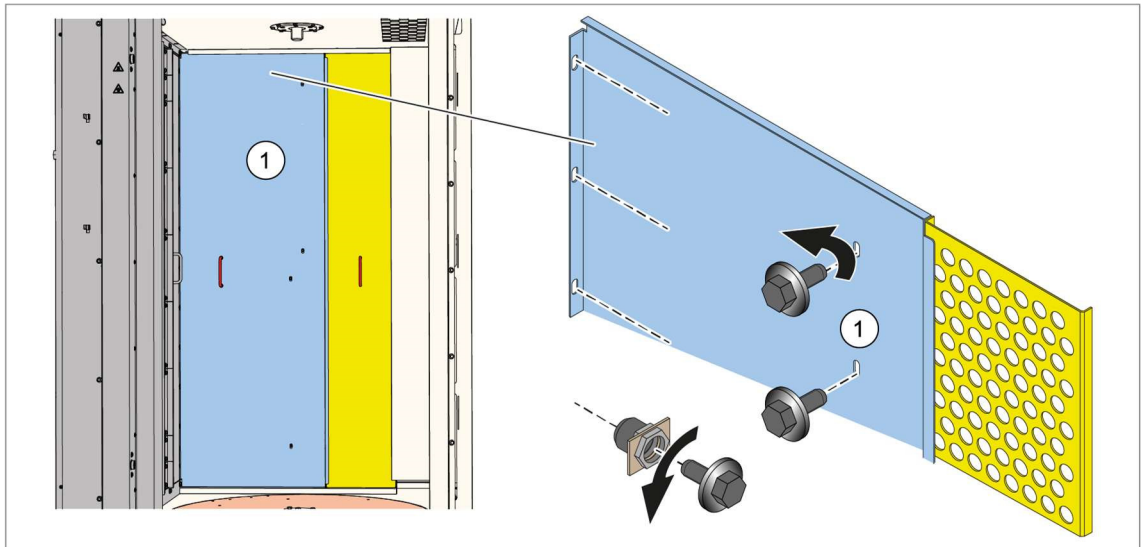
Abruptly disconnecting the power supply can damage the unit.



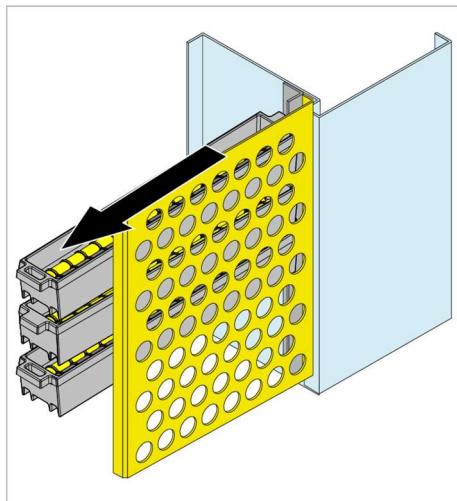
- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



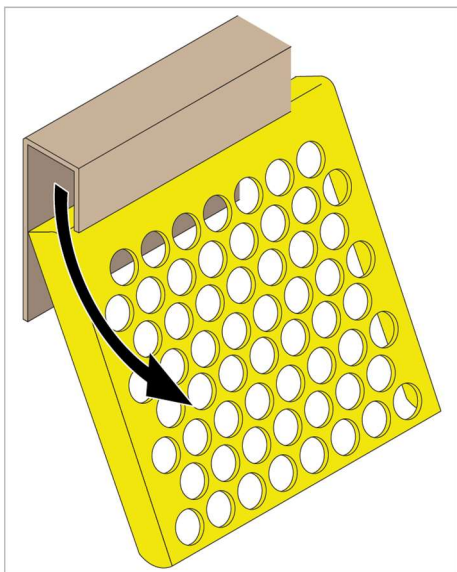
1. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.



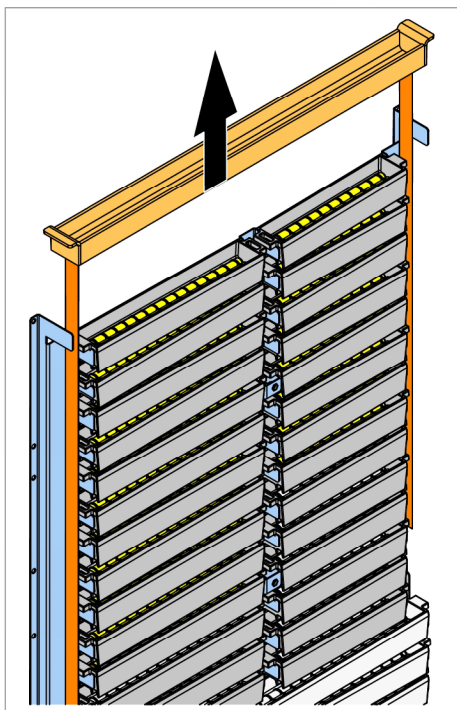
2. Remove all screws from the cover plate.
3. Remove the cover plate.



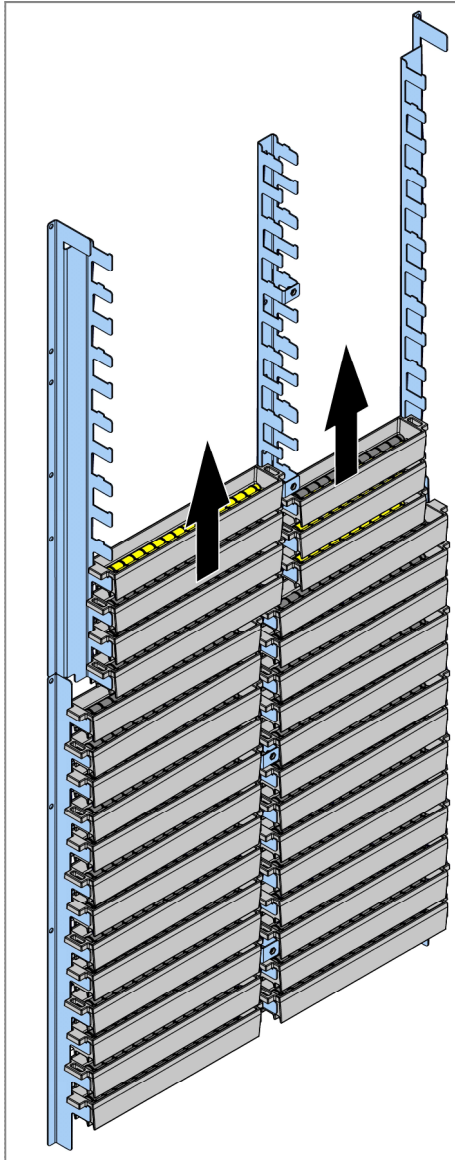
4. Push perforated plate to the left out of the groove in the pressure release duct.



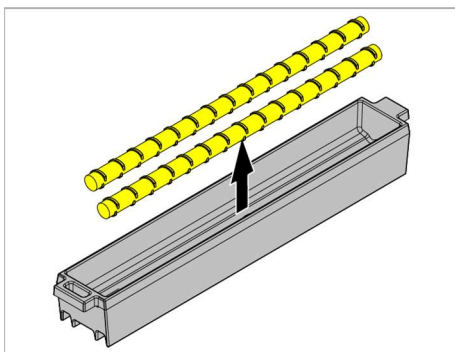
5. Lift perforated plate up and out of the setting rail.



6. Remove the inlet steam fin duct and vertical pipes.



7. Remove all steam fins from the bracket.



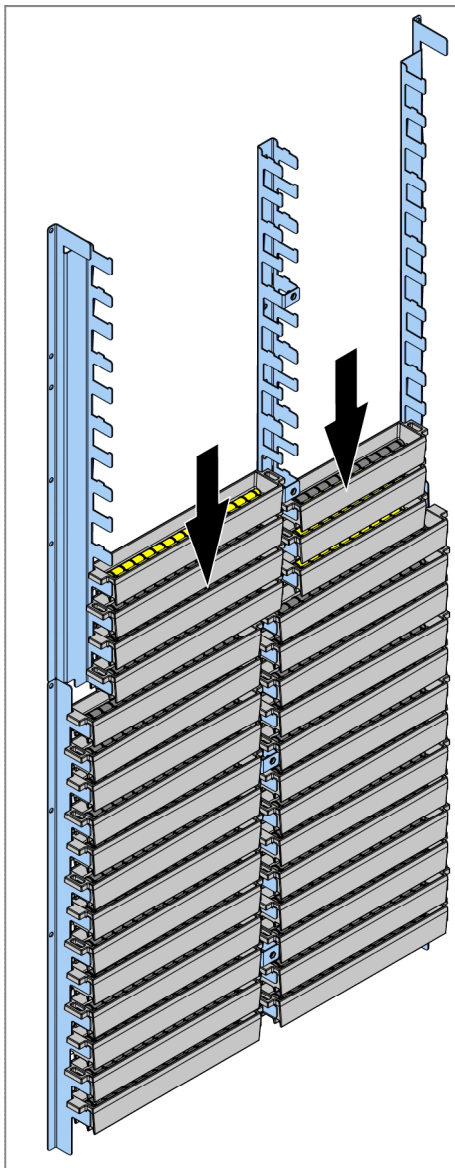
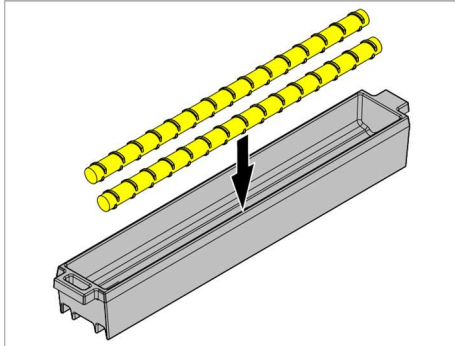
8. Remove steam bar.



NOTE!

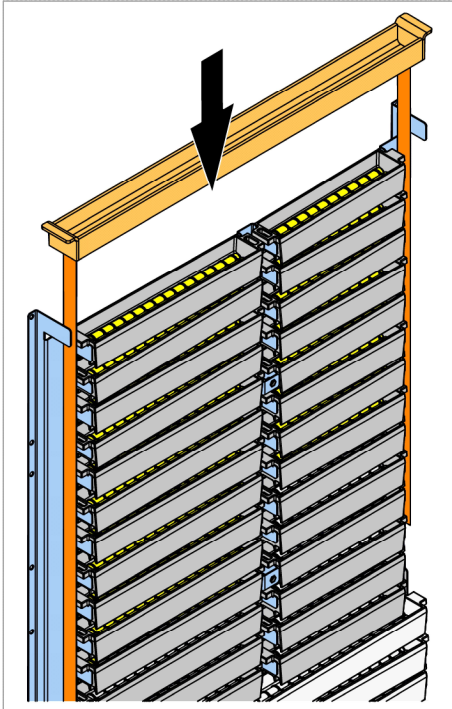
Removing limescale and other dirt from the steam fins, steam bars and drip tray:

- Mechanically with a suitable tool.
- Use a descaler that is approved for use in the food sector.

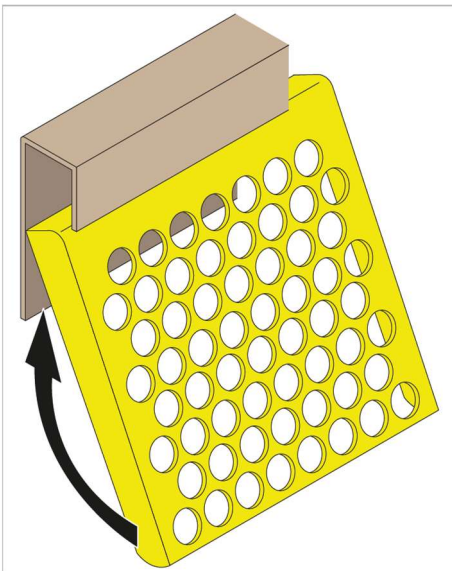


9. Clean all steam fins.
The drain must be completely free from dirt and limescale.
10. Clean all steam irons.
11. Rinse out the drip tray.
12. Place 2 steam irons in each steam fin.

13. Insert steam fins in bracket as shown.

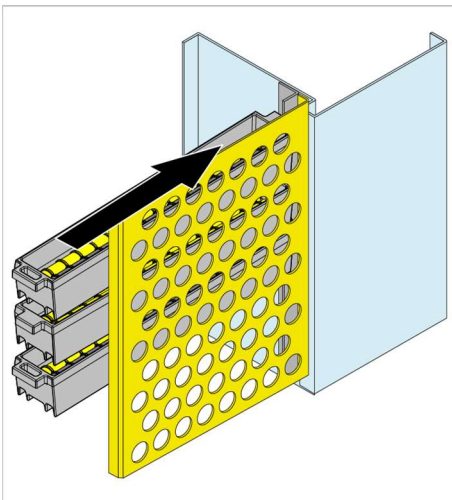


14. Attach inlet steam fin with vertical pipe.

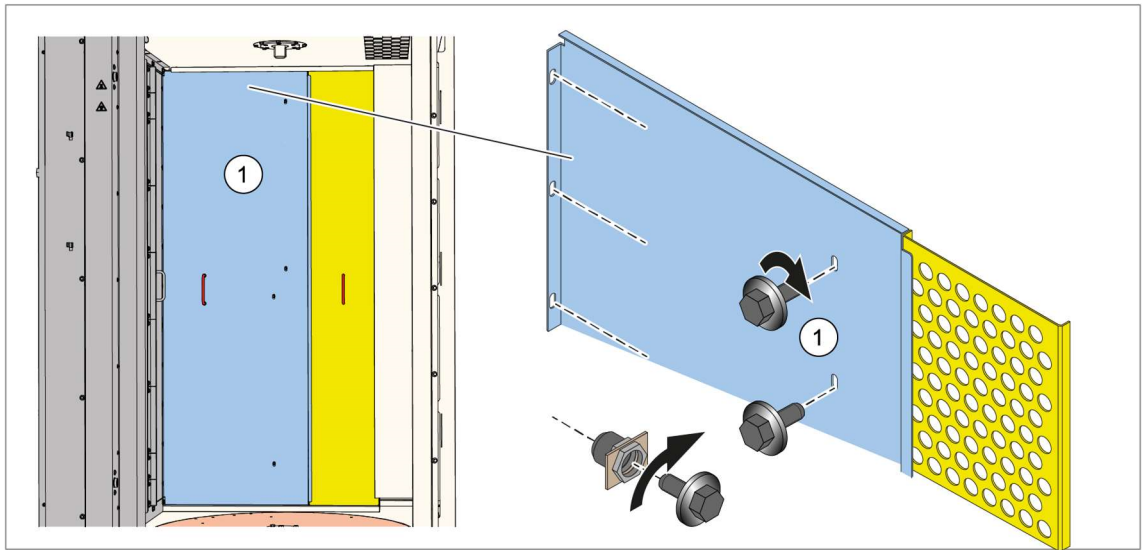


15. From bottom, insert perforated plate into the setting rail at the top.

16. Position perforated plate vertically on drip tray at the bottom.



17. Push perforated plate to the right into the pressure release duct groove.



18. Insert the top left of the cover plate into the setting rail.
19. Screw all screws in the cover plate tight.

9.3.3. Greasing the rotary table mount

**NOTE!**

- Only for rotary table mount with grease lubrication.
- Defective bearings may only be changed by MIWE service.

Requirements

The following can be signs of incorrect lubrication of the rotary table:

- Unusual noise from the rotary table drive during operation
- Drive stiff or comes to a stop
- Warning on the display for low speed of rotation

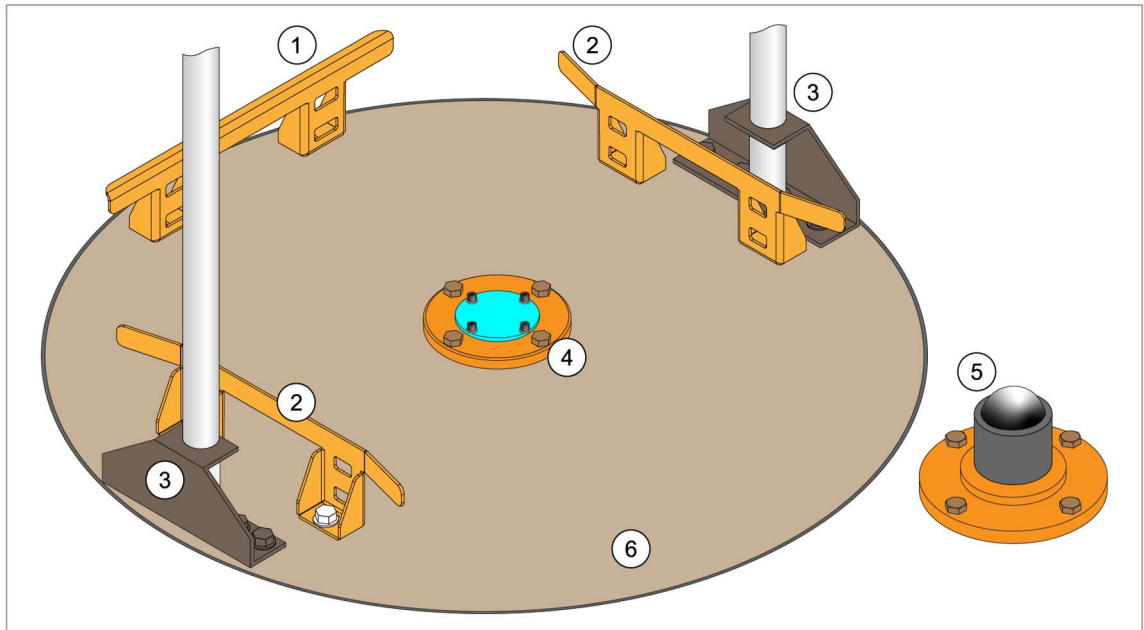
**CAUTION: INCORRECT LUBRICANT CAN CAUSE DAMAGE!**

- Only ever use MIWE long-life grease.
For further information, please see 'Spare and wear parts list'.

**LUBRICANT CAN CAUSE INJURY!**

Contact with lubricant and oil can damage your skin and eyes.

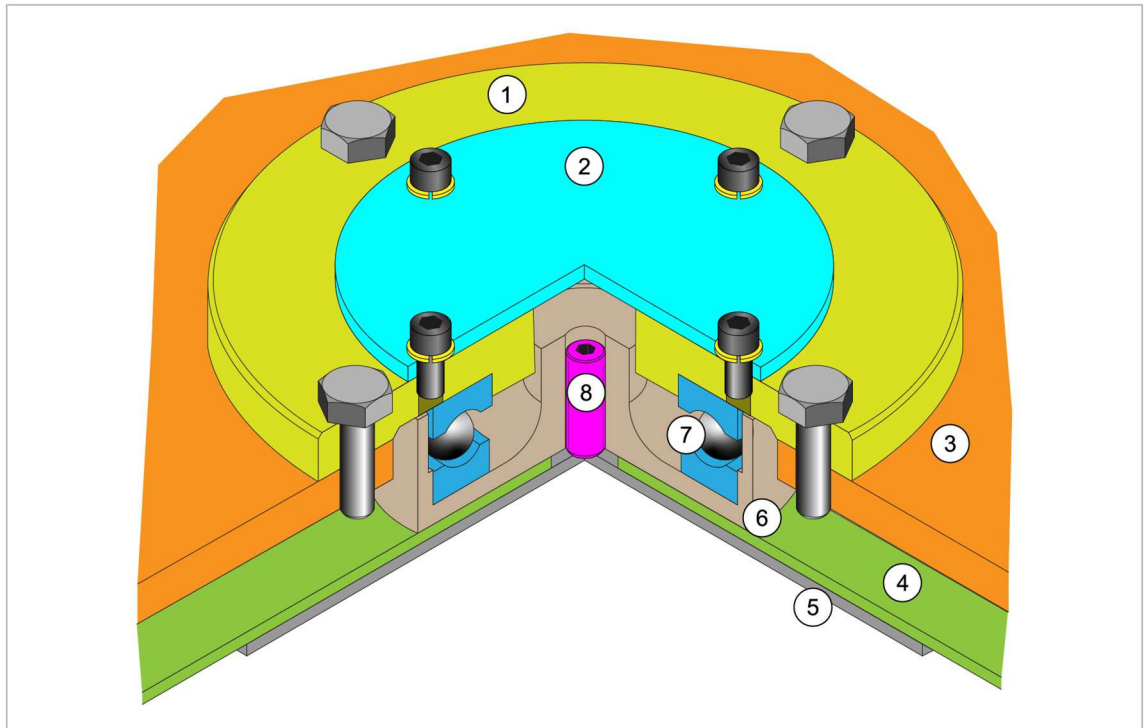
- In the event of contact with the skin: Rinse the affected area immediately and thoroughly.
- In the event of contact with the eyes: Rinse out eyes with clean water immediately and seek medical attention.

Rotary table overview

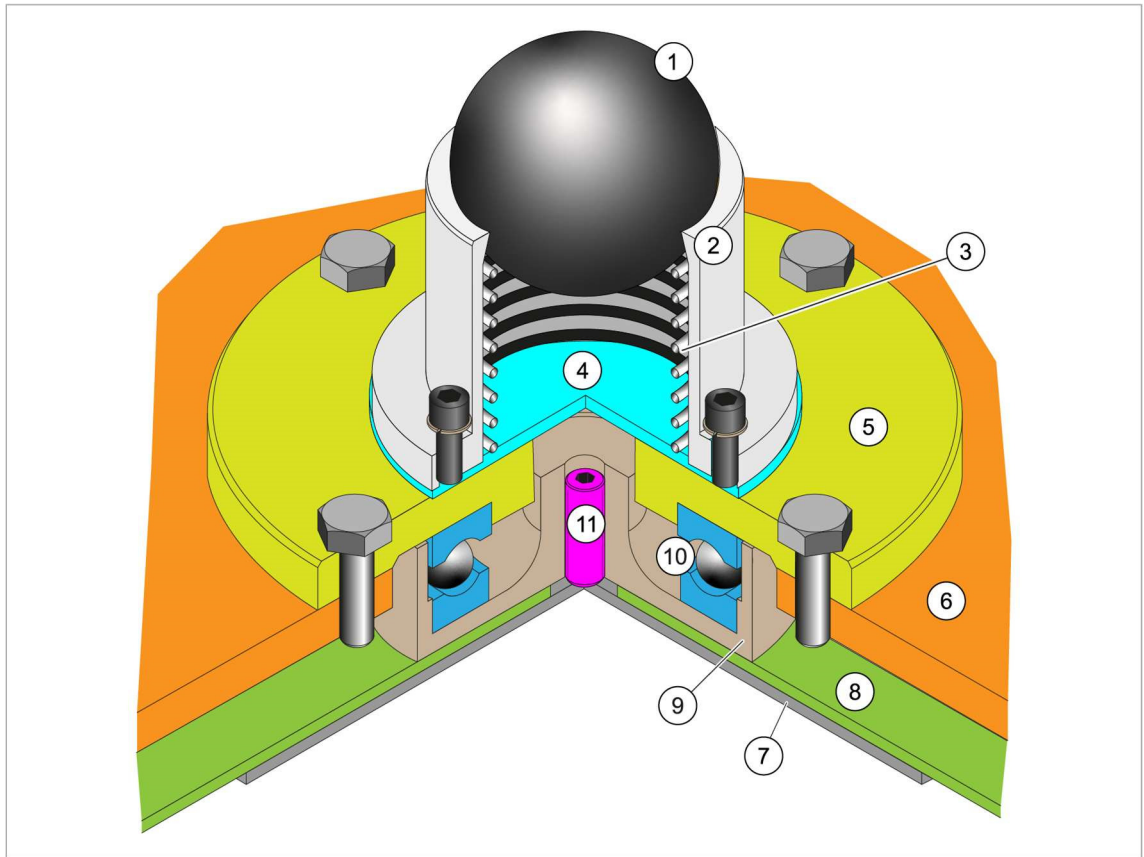
- ① Guide rail, back
- ② Guide rails, side
- ③ Rotary table bracket screwed to rotary table
- ④ **Version 1:** Bearing cover without ball mount
- ⑤ **Version 2:** Bearing cover with ball mount for rack trolley
- ⑥ Rotary table

**NOTE!**

Rotary tables with ball mount do not have the guide rails at the back and side.

Version 1: Bearing without ball mount

- ① Bearing seat, top
- ② Cover plate
- ③ Rotary table
- ④ Base plate
- ⑤ Base support plate
- ⑥ Bearing seat, bottom
- ⑦ Axial grooved ball bearing
- ⑧ Hexagon socket grub screw

Version 2: Bearing with ball mount

- ① Ball
- ② Housing
- ③ Compression spring
- ④ Cover plate
- ⑤ Bearing seat, top
- ⑥ Rotary table
- ⑦ Base support plate
- ⑧ Base plate
- ⑨ Bearing seat, bottom
- ⑩ Axial grooved ball bearing
- ⑪ Hexagon socket grub screw

**CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!**

Abruptly disconnecting the power supply can damage the unit.



- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

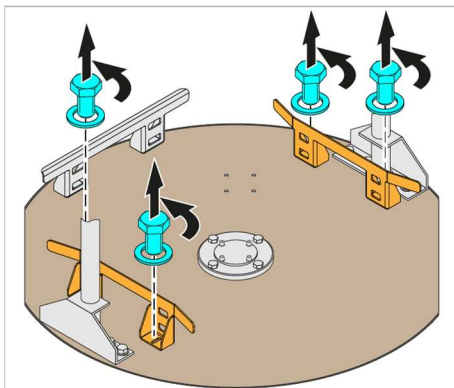


1. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.

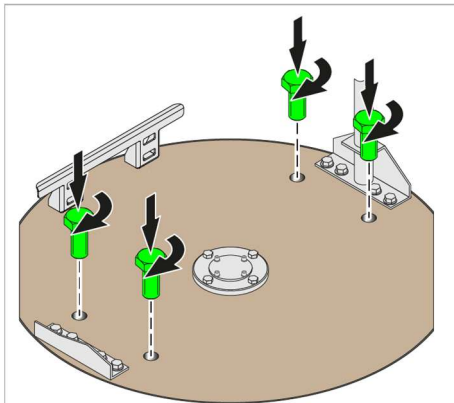
Supporting the rotary table**DANGER: DISASSEMBLY CAN DAMAGE THE UNIT!**

Dismantling or removing the bearing can damage the unit.

- Support the rotary table with screws before dismantling/removing the bearing.



2. Remove guide rails at side (if applicable).

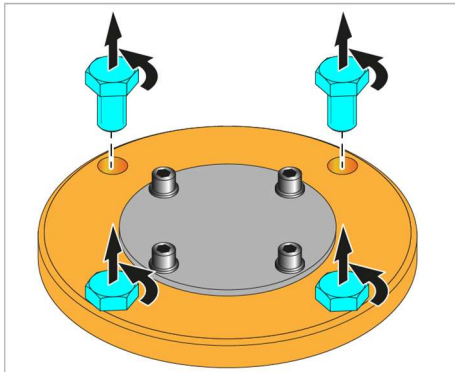


3. Screw the M10x40 hexagon screws all the way into the guide rail threads.

For information on the material number of M10x40 hexagon screws, please see 'Spare and wear parts list' – 'Rotary table bearing'.

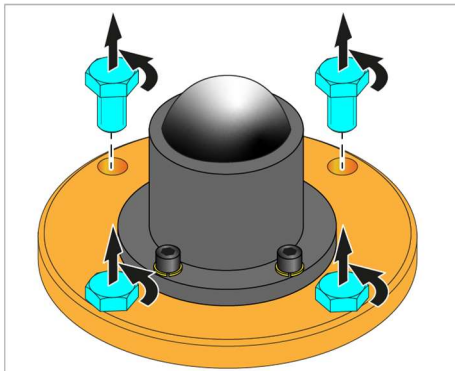
Removing the bearing cover

Version 1: Bearing cover without ball mount



1. Unscrew the hexagon screws and completely remove the bearing cover.

Version 2: Bearing cover with ball mount



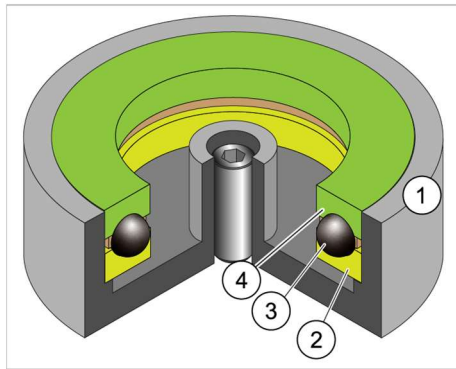
1. Unscrew the hexagon screws and remove the bearing cover with bearing seat and ball mount.



NOTE!

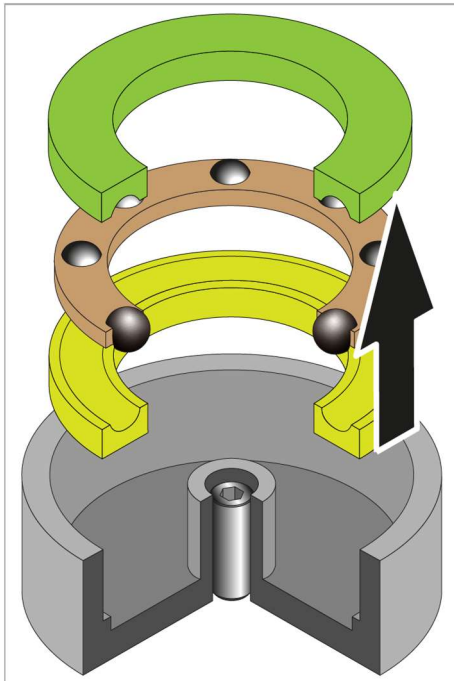
Place all the parts you have removed to the side for assembly.
Clean if required.

Complete ball bearing – Overview

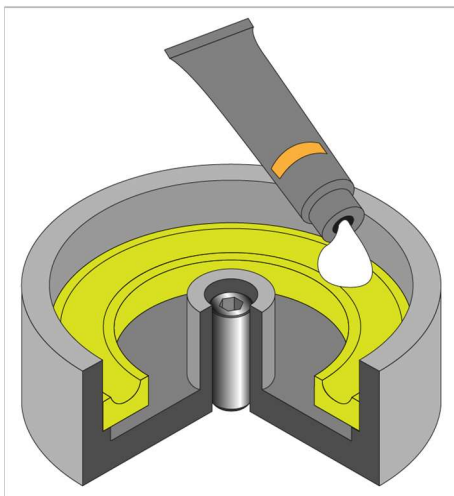


- ① Bearing housing
- ② Bearing ring, bottom
- ③ Bearing cage
- ④ Bearing ring, top

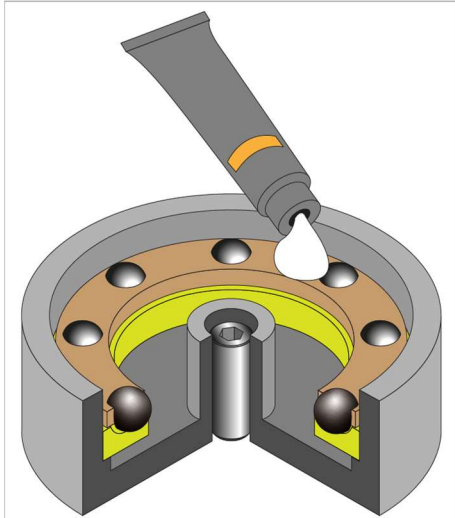
Disassembling, greasing, assembling



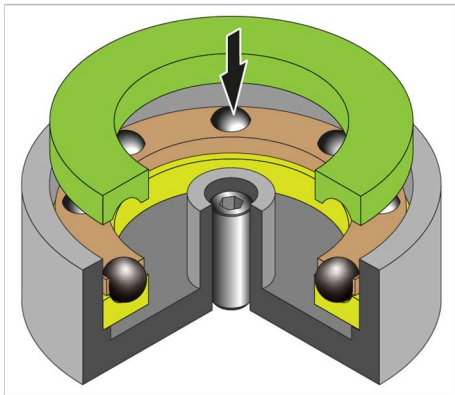
1. Remove all parts from the bearing housing and clean, if required.



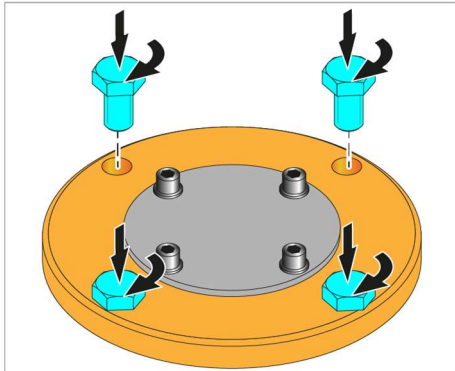
2. Place the bearing ring, bottom, in the bearing housing and fill with long-life grease.



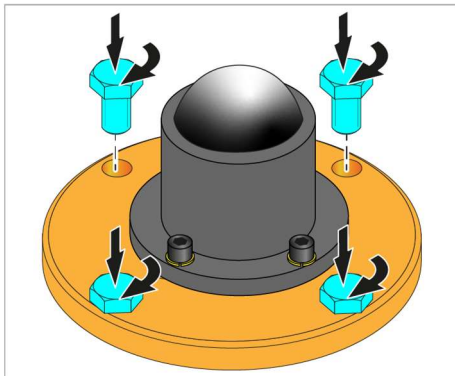
3. Place the bearing cage on the bearing ring, bottom, and fill with long-life grease.



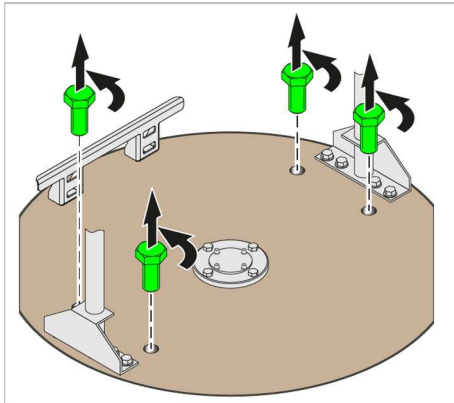
4. Place the bearing ring, top, on the bearing cage.

Version 1

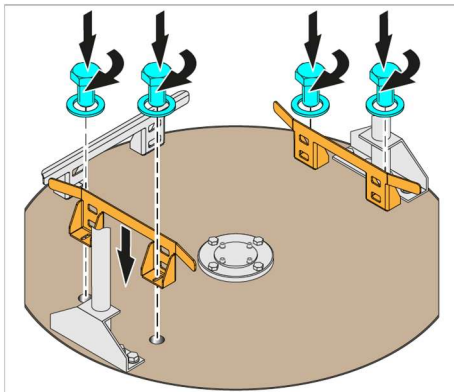
5. Secure the bearing cover using hexagon screws.

Version 2

3. Secure the bearing cover using hexagon screws.

Final steps

1. Remove the supporting screws.

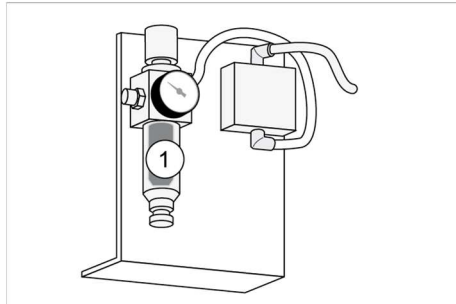


2. Fit guides, if applicable.

3. Remove material and tools from the baking chamber and clean the baking chamber, if required.
4. Switch the rotary drive ON and check it is working properly.
If the fault continues, contact MIWE service.

9.3.4. Cleaning the 'compressed air' service unit for pneumatic door locks

Compressed air contains condensate, pipe scale, particles of rust and similar substances that wear and corrode pneumatic tools, pressure cylinders and valves and affect their operation. A sintered filter cleans the compressed air.



① Sintered filter

Draining off condensate

The compressed air causes condensate to collect inside the filter unit. This condensate must be regularly drained.



CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

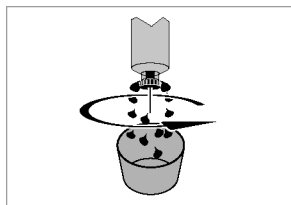
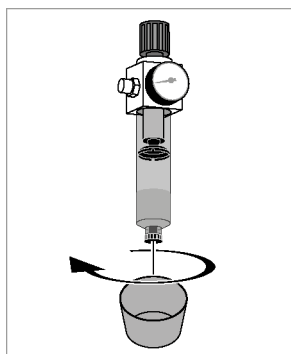
Abruptly disconnecting the electrical power supply can damage the unit.



- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.
2. Place a container under the filter unit.
3. Unscrew the screw.



4. Drain off the condensate.
5. Tighten the screw.

Cleaning the sintered filter

Carry out a visual inspection and clean the sintered filter if required.



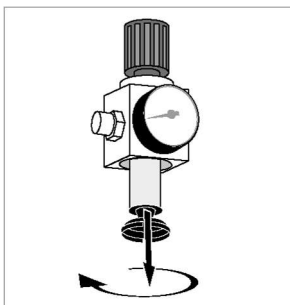
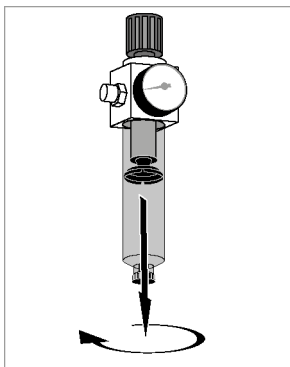
CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the electrical power supply can damage the unit.

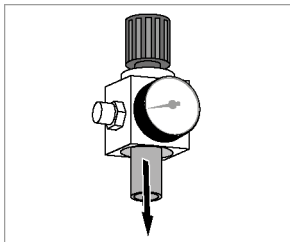
- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



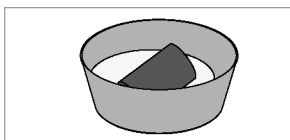
1. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.
2. Close the compressed air line and release any compressed air by repeatedly opening and closing the baking chamber door.
3. Unscrew the filter unit container.



4. Loosen and remove the protective washer from the sintered filter.



5. Remove the sintered filter.

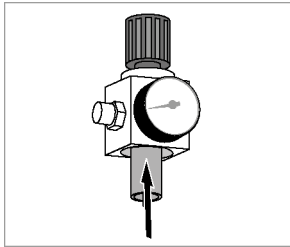


6. Place the sintered filter in solvent cleaner, move about to cover all surfaces, and then dry.

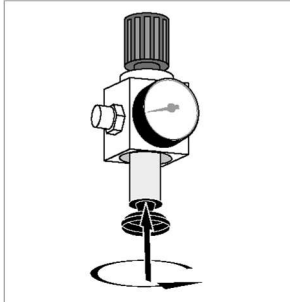


NOTE!

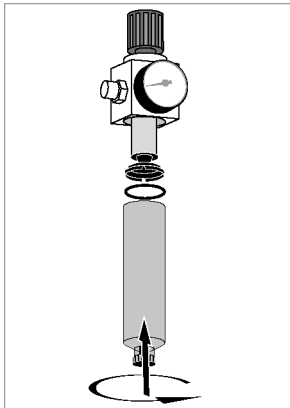
Solvent (oil dissolving) must comply with current health and safety regulations.



7. Insert sintered filter.



8. Insert protective washer and screw tight.



9. Secure the filter unit container with a sealing ring.

9.4. Start-up after maintenance



1. Check all electrical connections are correctly fitted and secure.
2. Remove all tools and auxiliary materials from the unit.
3. Remove any foreign objects from the unit.
4. Close all maintenance hatches.
5. Check all screwed connections are securely fitted and tight.
6. Switch power supply ON.
7. Clear and acknowledge all faults
8. Open the drinking water supply line.
9. Check function by performing a test run.

10. Technical data



NOTE!

Further information on specific technical data can be found in the

- Dimension and data sheet
- 'Essential preparations' document

These are sent to the owner-operator together with the order confirmation.

For the US/Canada

Water supply/water drain lines and connections must comply with

- ICC International Plumbing Code 2003

or

- IAPMO Uniform Plumbing Code 2003

.



NOTE!

Surface temperature at the oven:

- Metal surfaces: 65°C/149°F
- Glass surfaces: 80°C/176°F

Depending on the place of installation and baking temperature, the temperature may be higher at certain points.

10.1. Rating plate

①		②		③		④	
type	⑤	year of manufacture	⑪	country	⑫	nominal consumption (kW)	⑬
serial-no.	⑥	rated voltage (V)	⑦	frequency (Hz)	⑧	rated heat load (kW)	⑭
product ID-no.	⑨	connection pressure (hPa)	⑮	category	⑯	MIWE Michael Wenz GmbH · D-97450 Arnstein · Germany · +49-(0)9363-680 ⑰	
fuel	⑩						

- | | |
|---------------------------------------|------------------------|
| ① EU approval | ⑩ Fuel |
| ② Approval for European Economic Area | ⑪ Year of manufacture |
| ③ Bar code | ⑫ Country |
| Information about the unit | |
| ④ Manufacturer logo | ⑬ Rated input |
| ⑤ Machine type | ⑭ Rated heat load |
| ⑥ Serial number | ⑮ Input pressure |
| ⑦ Rated voltage | ⑯ Category |
| ⑧ Frequency | ⑰ Manufacturer address |
| ⑨ Product ID no. | |

11. Spare and wear parts



DANGER OF INJURY AND DAMAGE TO THE UNIT!

Parts must be changed by trained, qualified personnel with the necessary experience (certified). Errors in the replacement of parts can result in life-threatening situations and cause serious damage.

- All parts must be replaced by MIWE service or an authorised partner of MIWE service only.
- Work on the electrical equipment must be carried out by qualified electricians.
- Never modify or adjust the electrical or mechanical equipment or safety components.



WARNING, MALFUNCTION DUE TO INCORRECT SPARE AND WEAR PARTS!

Use of incorrect or defective spare and wear parts can result in

- damage
- malfunctions
- total failure

and compromise safety.

Only use MIWE spare and wear parts or the warranty will be void.

Changing spare and wear parts – for further information, please see 'Inspection and maintenance'.

11.1. Definitions

11.1.1. Key

Abbreviation	Description
K	Designation
V	Wear part
E	Spare part
None	Equipment/material

11.1.2. Wear part (V)

- Will inevitably become worn during use.
- Must only be changed in accordance with the maintenance schedule by the customer or only by MIWE service or authorised qualified personnel.
- Offered by MIWE as a complete package.

Subject to a fee

During and after the warranty period.

11.1.3. Spare part (E)

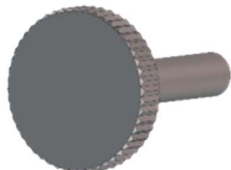
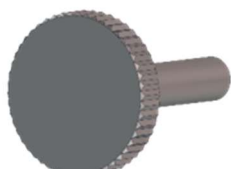
- From individual parts to entire modules
- Is changed depending on the requirement by the customer or only by MIWE service or authorised qualified personnel.

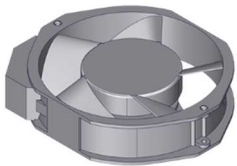
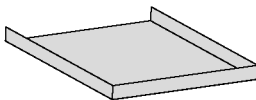
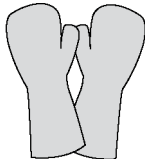
Free of charge

Within the statutory or contractual warranty period.

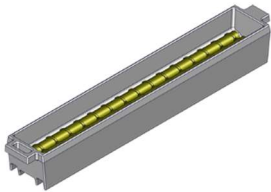
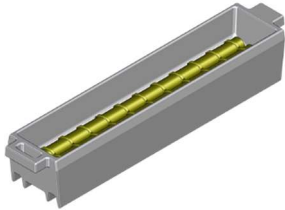
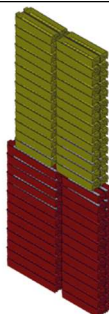
Subject to a fee

- If the customer has demonstrably failed to carry out required maintenance.
- After expiry of the warranty.

No.	Quantity	Material number	Designation	Image	K
1	2	046748.00	Silicone bearing, transparent, glass door		E
			<i>D=25 mm/0.98"; H= 2.5 mm/0.1"</i>		
2	1	500612.50	Knurled screw, coated		E
			<i>DIN653 CIC, M8x20/0.79"</i>		
3	1	500612.15	Knurled screw		E
			<i>DIN653-A2, M8x20/0.79"</i>		
4	1	506920.01	Square spanner		E
			<i>8 mm/0.31"</i>		
5	1	085273.50	Knob, spacer		E
			<i>L=26 mm/1.02"</i>		
6	1	506012.13	Fan, axial		E
			<i>W2S130-AA03-01</i>		

No.	Quantity	Material number	Designation	Image	K
7	1	506012.11	Fan, axial		E
			<i>172x150x38 mm/6.77x5.91x1.5", IP54</i>		
8	1	505800.00	Filter insert		E
			<i>131 µm</i>		
9		on request	Baking tray		E
10	1	506775.01	Stainless steel care spray		E
			<i>500 ml/16.91 fl. oz</i>		
11	1	506773.01	Heat-resistant protective gloves, pair		E
12	1	506776.02	Cleaner, oven		E
			<i>ALTEC L 250</i> <i>500 ml/16.91 fl. oz.</i>		

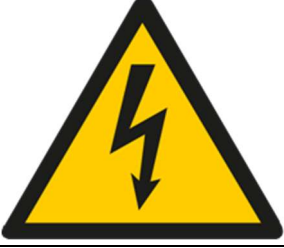
Steam device

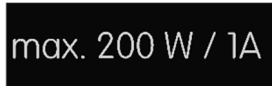
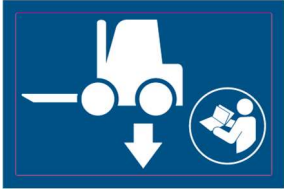
No.	Quantity	Material number	Designation	Image	K
13	As required	043355.65	Steam fin, complete		E
			<i>L=400 mm/15.75"</i>		
14		043355.75	Steam fin, complete		E
			<i>L=300 mm/11.81"</i>		
15		043397.01	Set of steam fins		E
			<i>RI 1.0608 TL 3.1 ÖG</i>		
16		043397.06	Set of steam fins		E
			<i>RI 1.0608 TL 3.1 EL</i>		

Rotary table bearing

No.	Quantity	Material number	Designation	Image	K
17	1	506055.10	Axial grooved ball bearing		V
			<i>51211 e</i>		
18	4	500185.00	Hexagon screw		E
			<i>ISO4017, M10x40/1.57", vz</i>		
19	1	507261.11	Long-life grease		V
			<i>Klübertemp GR AR 555</i> <i>100 g/3.53 oz</i>		

Signs and labels

No.	Quantity	Material number	Designation	Image	K
20	1	507330.15	'Hot steam' sticker		E
			<i>L=35 mm/1.38"</i>		
21	1	507330.16	'Hot surface' sticker		E
			<i>L=35 mm/1.38"</i>		
22	1	507330.65	'Electrical voltage' sticker		E
			<i>L=75 mm/2.95"</i>		
23	1	507330.66	'Info/instruction handbook' sticker		E
			<i>D=30 mm/1.18"</i>		
24	1	147496.00	'Open with care' warning sign		E

No.	Quantity	Material number	Designation	Image	K
25	1	507330.68	'Equipotential bonding' sticker		E
			<i>D=18 mm/0.71"</i>		
26	1	507330.70	'Max. 200W/1A' sticker		E
			<i>42x13 mm/1.65x0.52"</i>		
27	1	507360.30	'Lift here' sticker		E
			<i>63x43 mm/2.48x1.69"</i>		

Signs and labels for the USA/Canada

No.	Quantity	Material number	Designation	Image	K
28	1	507330.55	Warning signs and labels		E
			<i>ANSI-EN/FR</i>		

12. Shut-down and disposal

12.1. Safety information

**RISK OF ELECTROCUTION!**

Live lines can cause serious injury and even death.

- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on, and check that no parts are live.

**DANGER OF INJURY FROM FALLING PARTS!**

Falling parts can cause serious injury and even death.

- Use the tools and equipment specified.

**DANGER OF LIFE DUE TO GAS, WATER AND COMPRESSED AIR!**

Escaping gas, water and compressed air can cause serious injury and even death.

- Before starting dismantling work, disconnect all supply lines from the system and secure them.

12.2. Environmental protection

- Remove all service fluids and parts that are in contact with these substances from the unit.
- Disassembled parts and waste must be disposed of by an authorised company in compliance with the provisions for recycling and special waste applicable at the place of installation.

13. Declaration of EC conformity

Declaration of EC conformity

in accordance with EC Directive 2006/42/EC Annex II A
relating to machinery

MIWE

We,

MIWE Michael Wenz GmbH
Michael-Wenz-Str. 2-10
D - 97450 Arnstein

declare that the design and construction of the product below for processing baked goods and the condition and form in which it has been put on the market by us complies with the applicable provisions of the above EC Directives.

Changes to the product or to parts thereof shall render this declaration null and void.

Machine type: rack oven (Stikkenbackofen)
Designation of type: MIWE roll-in e+ 3.1
Serial number: from 415339
Year of construction: from 2023

Regulations applied:

- Directive 2006/42/EC, Annex I
- Directive 2014/30/EU

Harmonized standards applied:

- EN ISO 12100:2010
- EN 60204-1:2018
- EN IEC 61000-6-2:2019
- EN IEC 61000-6-3:2021
- EN 1673:2020

Person authorized to draw up the documentation:

Dipl.-Ing. (FH) Bernhard Kusche
MIWE Michael Wenz GmbH
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