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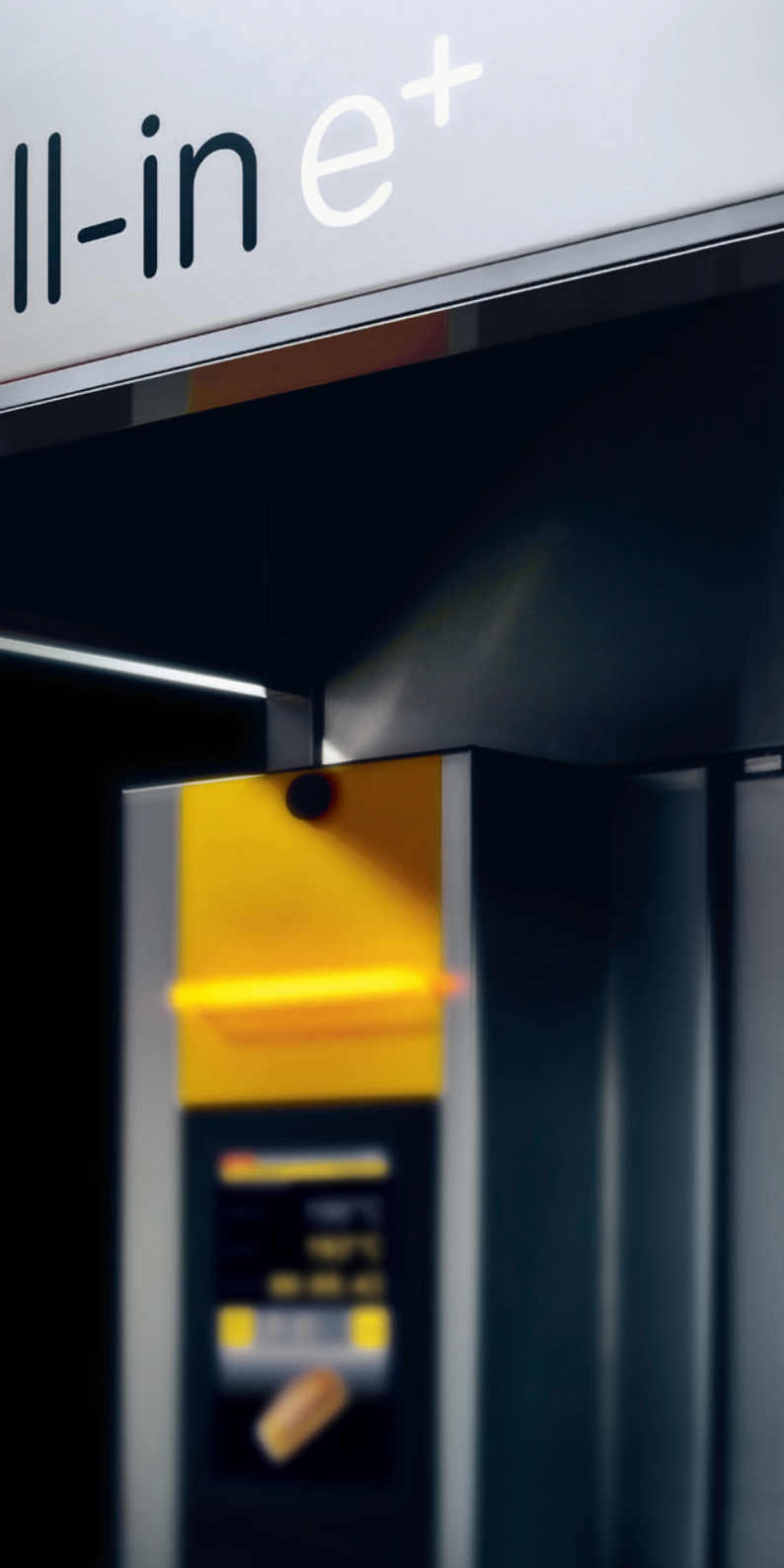
good reasons ...

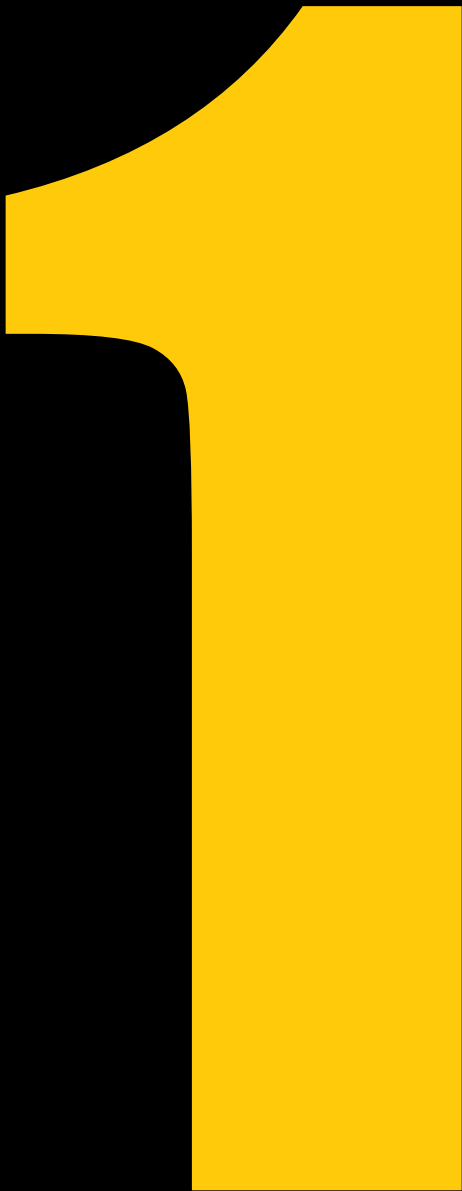
A close-up, low-angle shot of a white, rectangular sign with the text "MIWE RO" in bold, black, sans-serif capital letters. Below the text is a horizontal strip of orange LED lights. The sign is set against a dark background, and the lighting creates a strong contrast and a sense of depth.

MIWE RO

**... to take a closer
look at probably
the best rack oven
in the world.**

ll-in e^+





**Atmospheric
baking**

The autopilot for consistently better product quality

Put an end to weather-induced problems.

Instead, achieve optimal evenness and perfect control, whatever the weather.

This is guaranteed by MIWE's atmospheric baking.

Pressure regulation starts after 240 seconds and allows the product to develop freely. For greater volume, larger pores and a more delicate crust.

Included as standard in the MIWE roll-in e⁺, this innovative process saves even more energy and can also shorten baking times.



2

**Maximum operating
convenience**

Our aim is to make your job easier

Wherever you look: The MIWE roll-in e+ impresses with many user-friendly and ergonomically impressive details.

The big display makes operation easy, the remote display with modern LED technology (optionally also on the fume hood) allows you to monitor the current oven status from a distance, and you only have to lean the optional soft-close door against the frame – it closes automatically from there. With 50 percent more interior lighting you can perfectly examine your baked goods. And the practical magnetic panel on the control column is the ideal place for your baker's knife (and other metal implements).



3

**Maximum
energy use**

Tailored for efficiency all round

Everything about the MIWE roll-in e⁺ is optimised for maximum energy yield. The patented heating gas routing incorporates an additional flue gas duct, which also heats steam. The result is not only the probably most economical rack oven on the market, but the most energy-efficient one as well.

Additional savings are ensured by the integrated heat storage wall, the insulated door window, "atmospheric baking" with reduced fresh air supply and MIWE eco:wing, a seal flap positioned in the flue gas route to maximise energy use.



4

MIWE aircontrol

Optimal metering means better baking

The patented MIWE aircontrol controls the amount of air circulated in the baking chamber with ingenious simplicity and utmost reliability. As a result, the heat transfer and steam efficiency can be controlled in detail, the baking result can be fine-tuned – and perfect crispness can be achieved at baking temperatures 15 °C lower.



5

**Improved
hygienic design**

Always clean all round

Smooth surfaces (even on the inside of the door) are a good start for perfect oven hygiene. Externally, the MIWE roll-in e⁺ is completely splash-proof, so there is no need to be sparing with water when cleaning.

And, as the base cover around the rotary plate is one piece, no dirt can gather there either.



65

MIWE delta-baking

Baking with a delicate touch

Conventional oven systems have only two burner conditions: On or off. Full throttle or idle.

The MIWE roll-in e⁺ allows you to reach your goal with a more delicate touch: MIWE delta-baking gives you two different energy levels. This precision temperature control allows you to fine-tune the process, which is particularly beneficial for pastries and demanding confectionery.



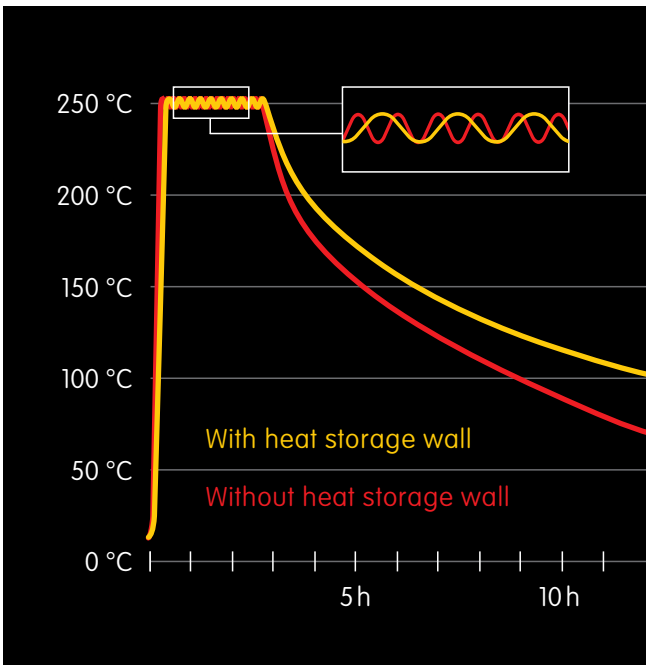


**Massive
heat storage wall**

The mass storage for valuable energy

Compared with the previous model, we increased the mass of the MIWE roll-in e⁺ heat storage wall by a further 67%.

This minimises peak loads and reduces the connected load. Combined with the high-performance steam unit, it permits rapid, efficient baking, batch after batch. This gives you optimal conditions for products that require high initial temperatures.



8

Wireless core temperature sensor

Innovative: Measuring the core temperature in rack ovens

The world's first core temperature sensor in a rack oven (optional in the MIWE roll-in e+) brings three key innovations to your bakehouse: Targeted optimisation of the baking results, e.g. for doughs, yeast pastries, tin loafs and other "difficult" products. Assurance that required minimum temperatures are actually reached. And finally, it also ensures easy documentation of the core temperature.



9

**Maximum
flexibility**

Future-proofing your investments

Do you already know what your bakehouse will look like tomorrow? It is reassuring to know that the MIWE roll-in e⁺, with its solid and sophisticated design, can be moved at any time and also permits the door hinge to be replaced quickly without additional material and at minimal cost.

Of course, the MIWE roll-in e⁺ is available in many different variants and configurations. As a professional, you already know that it is world-renowned for its robustness and reliability ...



MIWE roll-in e⁺

**Better
baked
goods.
Better
business.**

MIWE roll-in e⁺.

For quality-focused professional
bakers who value efficiency.

What are you waiting for?







MIWE roll-in e⁺: Baking of the highest quality.

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