

NEW!

MIWE thermo-static





The smoothie among wagon ovens.

Experience the perfect combination of excellent quality and ultimate efficiency.

The MIWE thermo-static for two or three carts ensures gentle heat transfer without affecting throughput or flexibility. Optimal crusts, im-

proved rising and an excellent crumb coupled with low evaporation and long-lasting freshness are the trademark features of this sophisticated technology. It will also reduce your energy costs: thermo oil is currently the most efficient source of energy, and the

MIWE thermo-static has been designed for optimal energy consumption. What is more, as the burner can be installed anywhere – just like in central heating systems – you can also save valuable production space.

- ▶ Wagon oven heated with thermo-oil for the baking of the entire product range from heavy rye bread to wheat cookies; bakery products are either fed in on a hearth, in tines or on trays.
- ▶ Smooth heat and consistent bakery products as a result of the static baking atmosphere; baking characteristics which are typical for thermo-oil with low baking losses and a long conservation period.
- ▶ Even, saturated steam with unprecedented quality during the entire steam period thanks to the patent-pending MIWE atmo-jet steam technology.
- ▶ New, 2-stage turbo system with circulating air – especially suitable for tin products; easy to integrate into the baking program for more flexibility in the baking phases: stage 1 for gentle browning, stage 2 for power circulating air and forced de-steaming.
- ▶ Batch after batch baking, shorter recovery times and energy savings with the integrated steam device.
- ▶ Due to the optional patent-pending cool-down system, there is more flexibility when changing to a new product; despite the higher thermal stability of thermal oil, it is possible to operate with temperature curves.
- ▶ Flexible positioning of operator panel – also separately from the oven; particularly space-saving if one central operator panel contains the control units for two ovens.
- ▶ MIWE TC control system for quick and safe operation with a large touchscreen colour display; 250 baking programs, each with up to 8 baking phases, simply managed by the USB interface integrated on the front.
- ▶ Baking chamber door with lifting mechanism protects the floor seal from damage, also when baking trolleys are inserted at ground level. Less energy loss due to good sealing.
- ▶ Easy handling and unloading even in the case of power failure, thanks to the robust and almost maintenance-free insertion and removal support (for three trolleys, optional for model with two trolleys).
- ▶ No additional costs: existing oven carts can mostly be reused or adjusted with little work or expense.
- ▶ Baking on a stone with the optional stone plate system with integrated feeding technology.
- ▶ The central boiler unit enables low noise and flexible supply as well as modular expandability. The separate positioning of the central boiler unit increases the service life of the burner and simplifies maintenance



- ▶ With the optimised MIWE atmo-jet steam technology, a fine mist is generated by compressed air. In this way, the entire surface of the steam generator is considerably better moistened and utilised. In particular, this means reduced water requirements.
- ▶ Thanks to the fast evaporation, the steam is immediately available in the baking chamber and full of pressure, thus providing saturated steam for even better product quality.
- ▶ Compressed air used twofold: the steam can be quickly removed from the baking chamber with open draft. Independent of the current weather and external pressure conditions.
- ▶ Can also be retrofitted on existing installations.

With the large touchscreen colour display and a stop-start key which is sensitive to touch already from a distance, the MIWE TC offers simple, intuitive operation with the touch of a finger. The control system has two operating modes, switching between them requires only the touch of a button.

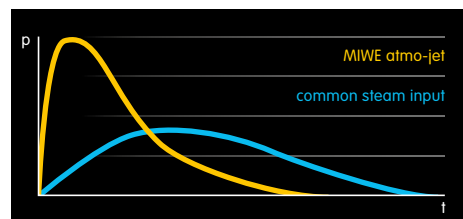
In the simple Easy mode, the program is selected by a (saved) product image and can be started with a single press of a button. The product image remains visible throughout the entire baking process along with the extra-large display of the target/actual temperatures and the remaining baking time. The Professional mode is intended for the experienced baker, who wishes to review all settings in detail, administer the baking programs and modify them by hand, if necessary. Up to 250 baking programs with a maximum of 8 baking phases each can be saved, edited, and selected in the MIWE TC with password protection.

Networking is standard for MIWE TC: two practical USB ports (one of which is easily accessible on the front panel), an Ethernet interface, and (optional) WLAN or Bluetooth connections conveniently connect you almost anywhere in the outside world, whether you are managing and importing baking programs, polling and logging operating states, or having remote maintenance performed.

MIWE TC also crosses boundaries in another matter: as a fully graphic control system, it has a good command of various foreign languages and foreign character systems (like Cyrillic) so that it speaks a language understandable to every user even in cases where there are no expressive symbols that would make an explanatory text unnecessary.



MIWE atmo-jet



The amount of steam during the first few seconds is crucial; as much steam as possible must condense before it overheats. As the graphic shows, MIWE atmo-jet produces steam much faster, with approximately 2.5 times the pressure.

Control System



This mode provides all baking parameters graphically and /or alphanumerically in an efficient, clear manner. The black blocks stand for the individual baking sections with the respective setpoint setting; the yellow graph shows how the oven converts the setpoint values into actual temperatures in real time. Steam appears in blue at the precise time, and the water volume is displayed to the precise deciliter during steam input. Orange bars show use of the two-level turbosystem.

From left to right:

The Easy mode: The most important aspects in an eye-catching overview.

Programming of the night start-up times: Pure comfort!

Creation and management of baking programs: Baking has never been as easy and clear as it is with the new MIWE TC.

MIWE thermo-static	TS 7.0812	TS 8.0812	TS 9.0812	TS 10.0812
Cart	2	2	2	2
Nominal dimensions of each level in cm	80 / 120	80 / 120	80 / 120	80 / 120
Number of levels	7	8	9	10
Baking tray size	60x80	60x80	60x80	60x80
Number of baking trays	14	16	18	20
Baking surface in m ²	7	8	9	10
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	120 ¹⁾ x200x256 ²⁾	120 ¹⁾ x200x256 ²⁾	120 ¹⁾ x200x256 ²⁾	120 ¹⁾ x200x256 ²⁾

MIWE thermo-static	TS 7.1012	TS 8.1012	TS 9.1012	TS 10.1012
Cart	2	2	2	2
Nominal dimensions of each level in cm	100 / 120	100 / 120	100 / 120	100 / 120
Number of levels	7	8	9	10
Baking tray size	60x100	60x100	60x100	60x100
Number of baking trays	14	16	18	20
Baking surface in m ²	8	10	11	12
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	140 ¹⁾ x200x256 ²⁾	140 ¹⁾ x200x256 ²⁾	140 ¹⁾ x200x256 ²⁾	140 ¹⁾ x200x256 ²⁾

MIWE thermo-static	TS 7.1113	TS 8.1113	TS 9.1113	TS 10.1113
Cart	2	2	2	2
Nominal dimensions of each level in cm	106 / 130	106 / 130	106 / 130	106 / 130
Number of levels	7	8	9	10
Baking tray size	65x53	65x53	65x53	65x53
Number of baking trays	28	32	36	40
Baking surface in m ²	10	11	12	14
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	148 ¹⁾ x210x256 ²⁾	148 ¹⁾ x210x256 ²⁾	148 ¹⁾ x210x256 ²⁾	148 ¹⁾ x210x256 ²⁾

1) + 24 cm for operator panel 2) with low steam trap 243 cm Please contact us for delivery times!

- Heating: heating boiler station(s) fueled with oil/gas/pellets or electronically heated with thermo-oil as heat carrier.
- Optionally with a mechanical seal pump or magnetic drive pump.
- Accessories: extractor hood, oven cart, cool-down system (not retrofit, must be indicated on the order sheet), stone plate system.
- With external devaporization accelerator and thus prepared for the connection of the MIWE eco:nova heat recovery system (standard).
- Easy input on MIWE slide (standard for 3 carts, optional for 2)

MIWE thermo-static	TS 7.0819	TS 8.0819	TS 9.0819	TS 10.0819
Cart	3	3	3	3
Nominal dimensions of each level in cm	80 / 190	80 / 190	80 / 190	80 / 190
Number of levels	7	8	9	10
Baking tray size	60x80	60x80	60x80	60x80
Number of baking trays	21	24	27	30
Baking surface in m ²	10,5	12	13,5	15
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	120 ¹⁾ x 270x256 ²⁾	120 ¹⁾ x 270x256 ²⁾	120 ¹⁾ x 270x256 ²⁾	120 ¹⁾ x 270x256 ²⁾

MIWE thermo-static	TS 7.1019	TS 8.1019	TS 9.1019	TS 10.1019
Cart	3	3	3	3
Nominal dimensions of each level in cm	100 / 190	100 / 190	100 / 190	100 / 190
Number of levels	7	8	9	10
Baking tray size	60x100	60x100	60x100	60x100
Number of baking trays	21	24	27	30
Baking surface in m ²	12	15	16,5	18
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	140 ¹⁾ x 270x256 ²⁾	140 ¹⁾ x 270x256 ²⁾	140 ¹⁾ x 270x256 ²⁾	140 ¹⁾ x 270x256 ²⁾

MIWE thermo-static	TS 7.1119	TS 8.1119	TS 9.1119	TS 10.1119
Cart	3	3	3	3
Nominal dimensions of each level in cm	106 / 200	106 / 200	106 / 200	106 / 200
Number of levels	7	8	9	10
Baking tray size	65x53	65x53	65x53	65x53
Number of baking trays	42	48	54	60
Baking surface in m ²	15	16,5	18	21
Maximum product height in cm	19	16	14	12
Distance between heating plates in cm	23	20	17	15
Dimensions in cm (WxDxH)	148 ¹⁾ x 285x256 ²⁾	148 ¹⁾ x 285x256 ²⁾	148 ¹⁾ x 285x256 ²⁾	148 ¹⁾ x 285x256 ²⁾

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