

NEW!

MIWE roll-in e+



MIWE roll-in e+

MIWE roll-in e⁺



This oven keeps your piggy bank happy.

Because with the new MIWE roll-in e⁺ (with an efficiency significantly greater than 90%), you will be using even less energy. This increases your profits considerably – not to mention the quality of your baked

products. Even the most delicate products are baked perfectly with minimal heating time. The patented MIWE aircontrol guarantees excellent crusts at temperatures up to 15 °C lower than normal ovens – adjustable hermetic seals keep steam and heat where

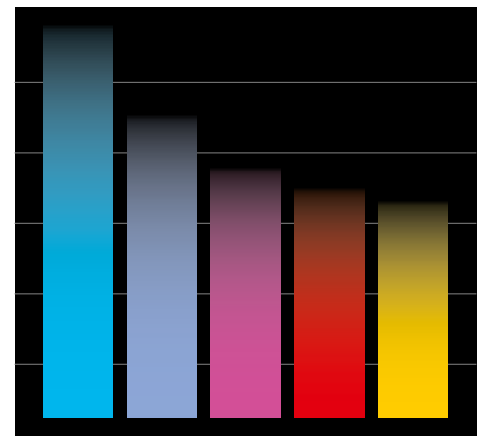
they belong. This dream oven of all smart spenders can be controlled in Easy and Professional mode using the intuitive touch screen control system. MIWE roll-in e⁺: Probably the thriftiest oven in the world.

At a glance

- ▶ Bake consistently at the highest level while still saving energy: with the new model MIWE roll-in e⁺, the compact and versatile rack oven with turning shelves for baking all kinds of dough pieces. Suitable for all baking methods.
- ▶ Slimline economy: significant reduction in energy consumption, thanks to the clever patent-pending heating gas conduction with additional flue gas channel, which also serves as a steam heating system.
- ▶ Further energy savings due to improved heat transfer with MIWE eco:wing, a specially arranged seal flap in the flue gas pipeline.
- ▶ The patented air regulation system, MIWE aircontrol, guarantees excellent crusts, even in unfavourable ambient conditions, and also saves energy due to its low baking temperature.
- ▶ The control options have been refined further, thus granting the handling advantages of a rack oven for almost any kind of baking product.
- ▶ Special cast elements, which further improve the high-performance steam system, ensure shiny crusts for your baking products.
- ▶ Optional heat storage wall, which acts as a heat buffer and caps burner peak loads, thus ensuring an effective heat transfer at lower connected loads.
- ▶ High throughput despite lower connected loads of approx. 60 to 65 kW (without heat storage wall 70 – 75 kW). Fast baking readiness and continuous maximum steam performance, even when baking batch-after-batch.
- ▶ Efficient energy use in clear figures: the combustion efficiency of considerably more than 90% (measured in accordance with DIN 8766); minimal exhaust gas losses, as the outlet temperature of the dissipated flue gas is below the baking chamber temperature of up to 50 °C.
- ▶ Service savings: long heat exchanger service life due to heat-resistant stainless steel design.
- ▶ Complex functionality made easy: with the innovative touch screen control system MIWE TC (optional) or the fixed programme control system MIWE FP10, including patented automatic capacity regulation for baking smaller batches, and process technology for baking frozen dough pieces integrated as standard.
- ▶ Flexibility with very low time spent and cost: change of the door stop on site without additional material possible.
- ▶ Permanent hermetic steam proofing: the seals on the door can be easily adjusted at any time.
- ▶ Service-friendly: all units can be easily accessed from the front (firing at top, control system can be flipped forward).
- ▶ Torsion resistant rotating plate for high load applications (max. 350 kg).
- ▶ Even in comparison with the incredibly economical standard MIWE roll-in, the e⁺ can generate savings of up to 30% (and even more compared to older rack ovens).

A real-world comparison of total energy consumption:

- Conventional rack oven (also MIWE roll-in before 2004)
- MIWE roll-in from 2004 and onwards (with MIWE aircontrol)
- MIWE roll-in e⁺
- New MIWE roll-in e⁺ from 10/2012 and onwards
- New MIWE roll-in e⁺ from 10/2012 and onwards (with heat storage wall)





The MIWE aircontrol integrated in the MIWE roll-in e+ simply and reliably controls the amount of air that is circulated in the baking chamber.

Firstly, this is good for the quality of the baking products. After all, each product has a unique requirement profile for the temperature and air volume control during baking.

With the MIWE aircontrol, the baker is able to react precisely to such different requirements and therefore create the ideal baking climate for all their baked products – with a touch of a button. Simply save the corresponding values in the control system. Especially when handling fine yeast dough, biscuit pastes or tin products, the quality of the end product can be influenced very positively with a differentiated air volume profile.

The MIWE aircontrol can also be utilized to great effect for energy saving. Field tests in daily operation of bakeries have shown that using a MIWE roll-in e+ can save you up to 20 % energy in comparison with a baking oven of the same size produced by our competitors!

The MIWE roll-in e+ owes this to the generally high efficiency of its heat exchanger and efficient heat utilization, but most of all to the MIWE aircontrol. Because the amount of circulated air and the baking temperature are mutually dependent, the MIWE aircontrol allows baking with increased air circulation, but with lower temperature within certain technical boundaries, in order to achieve an equal baking result with lower energy consumption.

The illustrations above explain how this MIWE innovation works. If the dosing slide valve does fail (which is rather unlikely due to its simple design), baking does not have to stop – unlike with conventional convection control systems with frequency converters.

One pull opens the valve and you can just continue baking.

Ingeniously simple. Simply ingenious.

- ❶ Maximum reliability: The opening of the dosing slide valve can be set in ten intervals from 0 to 9 for every baking phase ...
- ❷ ... and of course it is just as convenient to programme. This way you are able to create the perfect air circulation for your product – with fine intervals.
- ❸ In normal baking processes, the dosing slide valve remains as open as you set it to be.
- ❹ Complete opening provides very rapid air circulation – the smaller the opening, the more stationary the baking atmosphere.
- ❺ During steam input, the dosing slide valve seals off the baking chamber. This creates a thick, even steam input with reduced water consumption.
- ❻ In addition, you can save on expensive energy costs, because the heating unit is now no longer cooled down (and potentially calcified) by the steam.

(The illustrations are intended exclusively for explanation of the process, and show the design features of the normal version of the MIWE roll-in).

And there's still more:

You can find different baking programmes for the MIWE aircontrol under www.miwe.com/roll-in

+30%

more air volume
(in comparison to the MIWE roll-in)
provides improved crusts and more
even browning than ever before

> 90%

combustion efficiency
(according to DIN 8766)
– pure energy efficiency

~~+15%~~
+30

increased energy yield¹⁾

Δ 50 °C

the amount the waste gas temperature
is below the baking chamber temperature
(according to DIN 8766)
– less expensive energy lost through
the flue



~~10-25%~~
10 - 25***

improved heat usage
with MIWE eco:wing

-15 °C

lower baking temperature
possible with same baking
results

~~+X%~~
~~+X%~~
+XX

more quality and taste
with excellent, shiny crusts

~~-15 kW~~
-25*

-15 kW

lower connected load
of just ~~70 kW~~, **60*****
with low preheating time
and maximum steam
performance

0%

steam loss thanks to door seals
which can be adjusted at any time

1) In comparison to conventional rack ovens (also MIWE roll-in before e+)
* with heat storage wall
** without heat storage wall
*** with heat protection wall (for batch after batch baking 65 kW necessary)

MIWE roll-in e+: Probably the thriftiest oven in the world.

Now more than ever!

Control system

With its large touch screen colour display and a start-stop-key that is sensitive to touch even from a distance, the MIWE TC (optional) offers simple, intuitive fingertip control. Up to 250 baking programmes with a maximum of 8 baking phases each can be saved, edited, and selected in the MIWE TC. Thanks to a clear, well-structured screen display with no unnecessary menu branches, all this is done quickly and easily right from the first try. The control system has two operating modes: the simple Easy mode and Professional mode, for advanced users.

MIWE roll-in e ⁺	RI e ⁺ 1.0608-TL	RI e ⁺ 1.0608-TXXL	RI e ⁺ 1.0606-TL
Rack trolley	1	1 ¹⁾	1
Baking tray size	60/80	60/80	60/60 ³⁾
Baking area in m ²	9.6 ²⁾	10.6 ⁵⁾	7.2
Exterior dimensions in cm (W x D x H)	155 x 160 x 256	155 x 160 x 272	139 x 151 x 256
Minimum chamber height in cm	285	301	285
Connected load in kW	60–75	60–75	50–60
Heating types	Oil / Gas / Electricity	Oil / Gas / Electricity	Oil / Gas / Electricity

MIWE roll-in e ⁺	RI e ⁺ 1.0610-TL	RI e ⁺ 1.0610-TXXL
Rack trolley	1	1 ¹⁾
Baking tray size	60/100	60/100
Baking area in m ²	12 ²⁾	13.2 ⁵⁾
Exterior dimensions in cm (W x D x H)	172 x 176 x 256	172 x 176 x 272
Minimum chamber height in cm	285	301
Connected load in kW	70–85	70–85
Heating types	Oil / Gas / Electricity	Oil / Gas / Electricity

MIWE roll-in e ⁺	RI e ⁺ 1.0711-TL	RI e ⁺ 1.0711-TXXL
Rack trolley	1	1
Baking tray size	67/108 ⁴⁾	67/108 ⁴⁾
Baking area in m ²	13.8 ²⁾	15.2 ⁵⁾
Exterior dimensions in cm (W x D x H)	182 x 185 x 256	182 x 185 x 272
Minimum chamber height in cm	285	301
Connected load in kW	80–95	80–95
Heating types	Oil / Gas / Electricity	Oil / Gas / Electricity

1) Suitable for rack trolleys of all heights up to 1,980 mm

2) With 20 trays and tray clearance of 80 mm

3) 60/60 or 53/65 or 18 x 26"

4) 2 x 53/65

5) With 22 trays and tray clearance of 80 mm

► The MIWE roll-in e⁺ is available with the fixed program control system MIWE FP10 (standard) or the Touch Control MIWE TC.

► Accessories: steam hood, rack trolley, steam condenser.