

**NEW!**

**MIWE** gusto



Our smallest oven. But still a genuine MIWE. As you can see, MIWE gusto perfectly combines a lower spatial requirement and excellent baking properties in one. It is one of the most compact fresh baking ovens on the market. With its harmonious appearance, easy operation and hygienic design, it was awarded the prestigious „iF design award“ from the International Forum Design. In addition the MIWE gusto with its new features can help you keep up with the boom in the take-away consumption. It is ‚ready for snacks‘.

#### At a glance



- ▶ Excellent baking results with a low spatial requirement. The MIWE gusto is a convection oven with a compact design.
- ▶ Plug'n bake: Ready to use with simple start-up, thanks to the alternating current connector (Schuko plug).
- ▶ Ideal for the final bake of partially baked goods and snacks.
- ▶ Baking trays are loaded crossways to ensure a large, visible surface and easy handling.
- ▶ Water supply via patented, integrated water tank, which is accessible from the front and has a capacity of almost 5 litres.
- ▶ Safe, easy and language-independent operation with the fixed programme control MIWE FP. 12 directly selectable baking programs (up to 100 saveable baking programs, each with 5 baking phases), also easy to operate for untrained personnel.
- ▶ Quick transfer of baking programs via front USB interface or network.
- ▶ Hygienic and easy to clean thanks to the rounded baking chamber, smooth surfaces and the cleaning systems MIWE easy clean plus and MIWE cleaning control incl. floor drainage (optional).
- ▶ Door hinge is available as a left or right version.
- ▶ The automatically opening door signals the end of the baking time and thus prevents unintentional overbaking.
- ▶ Energy saving heat insulation glass and a well lit baking chamber with an LED light.

#### Technical Data

	W x D x H (cm)	Baking sheets 44,5/35	Control	kW	Fuse protection	Door hinge
Fume hood / Steam condenser	60x76x16	–	–	0,1	–	–
Baking chamber GU 3.0403*	60x66x52 <sup>1)</sup>	3	FP12	3.4	1x16 A	right or left
Intermediate compartment	60x63x36	4	–	–	–	–
Underframe	60x64x70/85/100 <sup>2)</sup>	4/6/8/10	–	–	–	–

<sup>1)</sup> Additional feet.

<sup>2)</sup> Every underframe has two different types of tray support holders which allow for different maximum number of trays.

\* Available as version with two stacked baking chambers.

- ▶ Accessories: fume hood, steam condenser, intermediate compartment, underframe