

MIWE aero e+





Top of the class.

Fresh baking alone is no longer enough – it's the quality that makes the difference. Here, the true expert shines through. Seen as this high level of quality also requires the best oven, we have improved

our successful MIWE aero once again. The result is impressive with a variety of detailed optimisations. However what makes it the baking station of choice is its clever and unique features including perfect baking of frozen small products, MIWE flexbake,

resource-efficient cleaning control and sophisticated control concepts for requirements within branches. The new MIWE aero – the best recommendation for impressing your customers with premium quality.

At a glance

- ▶ Electrically heated convection oven for all types of dough pieces – the best recommendation for branch bakers with premium quality standards.
- ▶ High-performance cascade steam device integrated in the baking chamber for first-class baking results – shiny crust and optimal bloom even when baking frozen small products. Perfect evenness thanks to high-performance circulator fans with four fan stages and reversing fan propeller control.
- ▶ Economic use of cost-intensive resources thanks to automatic start-up (also combined with MIWE cleaning control) and configurable Eco mode; optional third glass window for even lower surface temperatures and reduced energy loss that can be opened for cleaning purposes; Brighter LED lights that save energy too.
- ▶ Combines the best of both baking worlds: Combination with the deck oven MIWE condo as MIWE backcombi.

▶ **Touch Control MIWE TC with glass display (optional):**

- ▶ Simple and safe operation of the touch control system MIWE TC with a capacitive glass display. User interface switches between easy and professional mode (secured via user authorisations).
- ▶ Display of individual image motifs for sales promotion at POS, large remaining baking time display and simple networking options.
- ▶ Perfect browning even during partial loading thanks to patented intelligent automatic capacity regulation (MIWE flexbake).

▶ **MIWE cleaning control (optional):**

- ▶ Fully automatic cleaning using biodegradable cleaning agent which is filled into an integrated tank for several cleaning cycles with no direct contact.
- ▶ Resource efficient: low electricity and water consumption in both configurable contamination stages.
- ▶ No additional working time required because programmed cleaning (automatic start-up) can take place outside of business hours. Residual heat can be used in the first baking cycle.

▶ **Restaurant function (optional):**

- ▶ Add fresh products, such as meat, vegetables and many more, to the range of products you offer. The easy to operate steam proofing or combination functions (steam + convection) can be used for this.
- ▶ Our intelligent technology controls the permanent steam during the proofing process and at the same time the core temperature sensor detects when the correct proofing point has been reached and signals the end of the program.

Electrically heated convection baking oven for all types of dough pieces – the best recommendation for branch bakers with premium quality standards. Featuring four baking chamber sizes (4, 6, 8 or 10 baking trays measuring 60x40 cm), it is equipped for every capacity requirement, provides an extremely large baking area in a small space, and is highly flexible. Even two-circuit models are available.



MIWE aero	AE 4.0604	AE 6.0604	AE 8.0604	AE 10.0604
Number of baking tray supports 60 x 40 cm	4	6 ⁵⁾	8 ⁶⁾	10
Control system	FP12/TC	FP12/TC	FP12/TC	FP12/TC
Exterior dimensions in cm (W x D x H)	90 x 85 x 71	90 x 85 x 87	90 x 85 x 103	90 x 85 x 119
Connected load kW	8,5	11,3	15,4	19,7
Fuse protection A	3 x 16 ¹⁾	3 x 20 ¹⁾	3 x 25 ¹⁾	3 x 32 ¹⁾
Door hand	Right or left	Right or left	Right or left	Right or left
Steam hood / steam condenser				
Exterior dimensions in cm (W x D x H)	90 x 125 x 19	90 x 125 x 19	90 x 125 x 19	90 x 125 x 19
Connected load kW	0,2	0,2	0,2	0,2
Intermediate compartment				
Number of baking tray supports 60 x 40 cm	3/4/6/8	3/4/6/8	3/4/6/8	3/4/6/8
Height cm ²⁾	32	32	32	32
Proofing cabinet				
Number of baking tray supports 60 x 40 cm	10/12/16	10/12/16	10/12/16	10/12/16
Control system	FP3	FP3	FP3	FP3
Height cm ²⁾	54/61/77	54/61/77	54/61/77	54/61/77
Connected load kW	2,2	2,2	2,2	2,2
Fuse protection A	1 x 16 ¹⁾	1 x 16 ¹⁾	1 x 16 ¹⁾	1 x 16 ¹⁾
Door hand	Double door	Double door	Double door	Double door
Underframe				
Number of baking tray supports 60 x 40 cm ³⁾	4/6/10/12/16/20/24	4/6/10/12/16/20/24	4/6/10/12/16/20	4/6/10/12/16/20
Height cm ²⁾	30/54/61/77/93/103	30/54/61/77/93/103	30/54/61/77/93	30/54/61/77/93
Rollers				
Height cm	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16	4 ⁴⁾ /8/11/16

1) Fuse protection at 400/230 V; 3/ N/PE; 50 Hz: the fuse protection data is not valid for special voltage!

2) Ground area (W x D) 90 x 85 cm

3) Longitudinal thrust, two-row. Also available for single row as crosswise thrust

4) Not for the proofing cabinet

5) Only for sheet measurement 18/26"

6) Also for sheet measurement 18/26"

- ▶ Either fixed program control MIWE FP12 or Touch Control MIWE TC with glass display.
- ▶ Accessories: steam hood, steam condenser, intermediate compartment, proofing cabinet, underframe, base, rollers, loading system.
- ▶ Options: e.g. design with black look, MIWE cleaning control, MIWE TC with capacitive glass display, triple thermal insulation glazing, energy optimisation connection, restaurant function.