

# MIWE cube





### Freshly baked goods à la carte

#### – individual and efficient

Your customers are very demanding and de-sire diversity and freshness: delicious snacks, crusty pretzels, crispy pizza, pasta bake and a tray of croissants in between.

Everything is possible with the FreshFood System MIWE cube. It helps you create more diversity and achieve greater performance – always at the highest level of quality. Guests love individuality. The FreshFoodSystem MIWE cube offers

them this. The perfect baking system for every product, configurable to every requirement, optionally extendible and changeable – yet each module also works alone. You only invest in the things you really require.

The FreshFoodSystem MIWE cube is the modular baking system on a uniform platform. Thanks to the different types of baking chamber and practical system components such as proofing and dry cabinet, open intermediate compartments, drawers, steam condenser and fume hood, it can be combined to meet all your requirements. And it always remains flexible – thanks to the base frame on rollers. Experience the diversity with the online variant planner: [www.miwe.de/cube\\_variantenplaner\\_de](http://www.miwe.de/cube_variantenplaner_de).

**MIWE cube : air**

- ▶ Electrically heated convection baking oven: compact design for three, five or ten 60 x 40 cm trays; especially suited to baguettes, bread rolls and pastries such as croissants.
- ▶ Easy operation and even baking results at the touch of a button with the MIWE FP 9 fixed program control. Unintentional operation is almost impossible thanks to 9 directly selectable programs with pictogram buttons. In addition, there are 100 baking programs with 5 baking phases respectively. This saves time.
- ▶ The best sheen and optimal bloom thanks to a steam system with spray technology and frozen small products function.
- ▶ Easy to clean thanks to the rounded baking chamber, smooth surfaces and removable condensation conduit. The same goes for the MIWE cube : stone.
- ▶ Adjustable during installation: optional water tank (no fixed water connection required), door hinge can be changed easily to be on either the left or right. The same goes for the MIWE cube : stone.
- ▶ Safe: the surface of the triple-glazed door remains cool and the door locks at 15°, 90° and 110° opening angles. The same goes for the MIWE cube : stone.

**MIWE cube : stone**

- ▶ Electrically heated deck baking oven with stone slab offering a calm baking atmosphere suitable for bread (stone-baked), baguettes, pretzels, pasta bakes and all kinds of snacks.
- ▶ First-class baking results: separate top and bottom heat and effective steam system.

**MIWE cube : fire**

- ▶ Electrically heated (230V lighting current) high-temperature baking oven up to 350 °C with stone slab. For baking pizzas and tartes flambées to perfection. Up to 4 units may be stacked.
- ▶ Flexible thanks to separate, controllable top and bottom heat.
- ▶ Straightforward: easy control with high-quality analogue controls.
- ▶ Perfect finish: steam slide valve for the manual de-steaming of pretzels.
- ▶ Optimal use of the baking chamber. Fits 4 pizzas with a diameter of 26 cm.
- ▶ Loading and removal without the risk of burns: door hinge at the top, pane hinged towards the inside.

The modular design of the MIWE FreshFoodSystem makes it easy for you to create a baking station in exact conformance to your wishes and available space – just as easy, in fact, as the substitutions, rearrangements, and additions to the system that you can make tomorrow in reaction to new market demands.



## System components

Steam condenser (SC) and fume hood  
(0.1 kW each) ensure the perfect climate



**MIWE** cube:hood

cube:hood 160

cube:hood SC 160

cube:stretch WT 125

Professional baking  
cube:fire / 3,4 kW – even up to 350 °C  
cube:stone / 3,4 kW  
cube:air / 5,4 kW, 8 kW, 15,7 kW



**MIWE** cube:hot functions

cube:fire 250

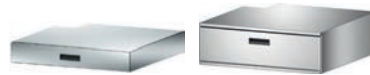
cube:stone 375

cube:air 500

cube:air 625

cube:air 1050

Smooth-sliding drawer for knives etc.;  
Higher hinged compartment for larger utensils



**MIWE** cube:slide & hide

cube:slide 125

cube:hide 250

Adapters without function for achieving  
ergonomically optimal working heights



**MIWE** cube:stretch

cube:stretch 125

cube:stretch 250

Smart, open intermediate compartment with 3 tray  
shelves and additional stowage space on the left-  
hand side; 500 / 750 mm in height as open bottom  
cabinet (for equipment, see MIWE cube : dry)



**MIWE** cube:store

cube:store 250

cube:store 500

cube:store 750

Dry cabinet with 5 / 8 tray shelves  
and additional stowage space on the left-hand  
side for unused trays (upright – 750 only)  
or optional water tank (500 and 750)



**MIWE** cube:dry

cube:dry 500

cube:dry 750

Professional proofing cabinet (1.6 kW)  
with 6 tray shelves  
and user-friendly fixed program



**MIWE** cube:proof

cube:proof 750

Base frame with lockable rollers  
for mobility and height compensation



**MIWE** cube:carrier

cube:carrier 160

cube:carrier 180

cube:carrier 210

cube:carrier 260

Modular dimension 125 mm, provided that no other is given. Footprint W x D: 800 x 805 mm, the back can be pushed right to the wall. Frame clearance for built-in components: 840 mm

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