



BAKING SOLUTIONS

Efficient heating and cooking capabilities with advanced technical controls covering the range of your culinary needs. Our equipment brings optimal performance with reliability.

MIWE

CONDO 06.04 / 08.06

MIWE

The all-rounder, MIWE Condo is the finest stone deck bakery ovens on the market. With its certified stone slabs enables breads to be sold as "Stone Baked". Along with breads, the condo is perfect for delicate pastries. With its numerous available size variants it adapts perfectly to the capacity and area needed.

FEATURES :

Steam input with steam generators, allows no drop in baking chamber temperature. Top and bottom heat regulated separately. Capacity for tray sizing 400 x 600mm, 250 programs with up to 5 steps, Twin glazed door, simple touch screen operation 240V, 3.4kW, Single phase 16amp.

ACCESSORIES :

DESCRIPTION	PART NUMBER
Underframe (4 / 6 / 8 / 10 tray)	GU
Proofer (2x4 / 2x6 / 2x8)	CO PR 8/12/16
Steam Condensing Hood	EC SKII

DIMENSIONS & WEIGHT:

Model	Width	Depth	Height
CO 3.06.04	900	810	950
CO 4.08.06	1100	1010	540

SPECIFICATIONS :

Model	Gross weight kg	Net weight kg	Voltage (volts)	Power (KW)
CO 3.06.04	N/A	N/A	230	8.3
CO 4.08.06	N/A	N/A	230	16.8



CONDO 06.04 / 08.06 - MIWE
with optional proofer

* Without Stand / Hood