

**NEW!**

**MIWE** gusto snack



Warm snacks drive growth in the take-away market. To give you the opportunity to participate in this trend, we have developed the MIWE gusto-snack. This elegant convection oven gives you all the benefits of the MIWE gusto plus additional helpful functions for the snack business, namely steaming and gratinating, letting you cut costs and save valuable space.

**At a glance**



- ▶ The gastro functions allow you to increase sales and offer a wider range of warm snacks and dishes without taking up extra space.
- ▶ Easy-to-use steamer or combined functions (steam and hot air) for preparing and regenerating meat, fish and vegetables.
- ▶ Food doesn't overcook or burn: perfect cooking results thanks to multipoint core temperature sensor. The intelligent technology reliably controls the cooking time.
- ▶ Ideal for gratinating thanks to top-heat. The insertable plate additionally stores energy to provide strong bottom heat.
- ▶ Intuitive navigation with the new MIWE go! touch control prevents users from making errors.
- ▶ Excellent baking results in a small space even in high frequency use. The MIWE gusto-snack is a convection oven with a compact design.
- ▶ Plug'n bake: ready to use with simple start-up thanks to the alternating current connector. Quicker and cheaper installations.
- ▶ Ideal for the final bake of partially baked products and snacks.
- ▶ Easy to handle and large visible area as the baking trays are inserted crosswise.
- ▶ Quick transfer of baking programs via front USB port 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 with floor drainage (optional).
- ▶ More room to move in front of the oven thanks to front opening with bottom hinge.

**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>	3/1	TC / MIWE go!	3.4	1x16 A	at bottom
Intermediate compartment	60x63x36	4	–	–	–	–
Underframe	60x63x70/85/100 <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