

MIWE condo



230° 233°C
225° 228°C
00:42:00

230° 228°C
215° 218°C
00:18:00

215° 214°C
195° 194°C
00:18:00

250° 253°C
230° 231°C
00:15:00

37 33 24/15
15 15 15



The all-rounder.

Best baking results like in a large industrial deck baking oven and broadest variety of baking products – the MIWE condo makes this possible also on little standing area.

It is not surprising then, that this oven is valued all over the world in bakeries, branch stores, patisserie, hotels, gastronomy, in catering, or as a mobile baking oven for events. With its modular construction and the numerous available

size variants it adapts perfectly to the respective capacity need. An all-rounder in every way.

At a glance

- ▶ 0.24 – 8.64 m² baking area for everything from delicate pastries, to classic oven-baked rolls, to heavy bread varieties or roasts – a wide range of products can be baked simultaneously.
- ▶ Powerful steam device with steam-proof casing for intensive steam and an excellent crust. Steam device as a separate component with its own heating system: no drop in baking chamber temperature.
- ▶ Top and bottom heat can be regulated separately for each deck to ensure the best possible results. Stainless steel electric heating rods are secured in the side wall with steam proofing, and fitted directly in the baking chamber.
- ▶ Oven decks lined with stone slabs so bread can be sold as “stone-baked”.
- ▶ Saves energy: separate insulation for each oven deck. Ultimate stability and durability: steam-tight welded baking chambers with reinforced top.

- ▶ **Door:**
 - ▶ Hygiene and cleanliness via (daily) cleaning of the interior of the door with just a few movements thanks to a special ergonomic cleaning position that also prevents the cleaning agent dripping onto the baking chamber.
 - ▶ Improved steam use and better climate in the bakehouse thanks to new door seal (not for types 1212 and 1408/09).

- ▶ **Touch Control MIWE TC with glass display (optional):**
 - ▶ Simple and safe operation of the touch control system MIWE TC with a glass display – user interface switches between easy and professional mode (secured via user authorisations).
 - ▶ Hygienic thanks to very simple cleaning of the large and elegant glass surface.
 - ▶ Modern and state-of-the-art operating concept now also avail for deck baking ovens in stores.
 - ▶ Customers can be encouraged to purchase by displaying individualised messages or images.

- ▶ **Unit Touch Control MIWE TC-U (opt.):**
 - ▶ Special control concept for chain stores. Simply for baking with preprogrammed baking programs.
 - ▶ Clear and easy to understand graphical user interface with one control panel for the entire oven (up to 5 decks + 1 proofing cabinet).
 - ▶ Lower connected load so limitations dictated by the site and electricity supplier can be changed inexpensively.
 - ▶ Intelligent preselection of decks during program selection saves time and money (energy costs).
 - ▶ Increased operational reliability due to external control system (optional).

Versatile modular deck oven with gentle baking atmosphere (radiation); electrically heated. With up to six baking chambers that can be used in any combination in four widths and three heights, it offers the right configuration no matter what the requirements. The picture shows a model with the Unit Touch Control MIWE TC-U.



- All oven types are avail. with the fixed program control MIWE FP8 (100 baking progr. – 8 can be se- Technical data lected dir. – with 5 baking phases each). Opt. MIWE TC with glass display.
- Accessories: Steam hood, steam condenser, condensate collector, proofing cabinet, intermediate compartment, underframe, base, carrier frame, rollers, peel loading devices.
- Options: e.g. control system MIWE TC with glass display, design with black look, third external temperature sensor (not for double baking chamber), water meter, energy optimisation connection

Technical data

CO 1.0604	CO 2.0604	CO 3.0604	CO 4.0604	CO 5.0604
1	2	3	4	5
60x40x17/22 ³⁾	60x40x17/22 ³⁾	60x40x17/22 ³⁾	60x40x17/22 ³⁾	60x40x17/22 ³⁾
90x81x39	90x81x67	90x81x95	90x81x123	90x81x151
19	19	19	19	19
2.8	5.6	8.3	11.1	13.8
1.5	3	4.5	6	7.5
				not available
10	10	10	10	
90x85x54	90x85x54	90x85x54	90x85x54	
15.5	15.5	15.5	15.5	
2.2	2.2	2.2	2.2	
90x85x61	90x85x61	90x85x61	90x85x54	on demand

MIWE condo

- Baking chamber quantity
- Baking chamber cm (WxDxH)
- External dimensions cm (WxDxH)²⁾
- Steam hood height cm
- Maximum connected load kW⁴⁾
- Steam generator kW⁴⁾

Proofing cabinet

- Number of baking tray supports
- External dimensions cm (WxDxH)
- Roller height cm
- Connected load kW⁴⁾

Underframe

- External dimensions cm (WxDxH)⁵⁾

CO 1.0608 *	CO 2.0608 *	CO 3.0608 *	CO 4.0608	CO 5.0608
1	2	3	4	5
60x80x17/22 ³⁾	60x80x17/22 ³⁾	60x80x17/22 ³⁾	60x80x17/22 ³⁾	60x80x17/22 ³⁾
90x121x39	90x121x67	90x121x95	90x121x123	90x121x151
19	19	19	19	19
4.2	8.4	12.5	16.7	20.9
1.5	3	4.5	6	7.5
				not available
5/10	5/10	5/10	5/10	
90x121x54	90x121x54	90x121x54	90x121x54	
15.5	15.5	15.5	15.5	
2.2	2.2	2.2	2.2	
90x121x61	90x121x61	90x121x61	90x121x54	on demand

MIWE condo

- Baking chamber quantity
- Baking chamber cm (WxDxH)
- External dimensions cm (WxDxH)²⁾
- Steam hood height cm
- Maximum connected load kW⁴⁾
- Steam generator kW⁴⁾

Proofing cabinet

- Number of baking tray supports
- External dimensions cm (WxDxH)
- Roller height cm
- Connected load kW⁴⁾

Underframe

- External dimensions cm (WxDxH)⁵⁾

¹⁾ Model without door seal, door levers and lighting on the right side.

²⁾ See the technical dimension specifications for the precise installation dimensions.

³⁾ For oven doors with cleaning positions, the oven height clearance may vary.

⁴⁾ For 400/230 V; 3/N/PE; 50/60 Hz; deviation possible for special voltage.

⁵⁾ Height on rollers, other heights on request - special dimensions available for an extra charge.

* With nostalgic front as Wenz 1919; baking chamber height 19 cm – please inquire dimensions, equipment and accessories.

CO 2.0608-1D	CO 4.0608-2D	CO 6.0608-3D
2	4	6
60x80x13 ³⁾	60x80x13 ³⁾	60x80x13 ³⁾
90x121x57	90x121x103	90x121x149
19	19	19
8	16	24
1.5	3	4.5

see CO 0608 series (previous page) Proofing cabinet not poss. / underframe avail. as req.

CO 2.0806-1D	CO 4.0806-2D	CO 6.0806-3D
2	4	6
80x60x13 ³⁾	80x60x13 ³⁾	80x60x13 ³⁾
110x101x57	110x101x103	110x101x149
19	19	19
8	15.9	23.8
1.5	3	4.5

see CO 0806 series (s. below) Proofing cabinet not poss. / underframe avail. as req.

CO 1.0806	CO 2.0806	CO 3.0806	CO 4.0806	CO 5.0806
1	2	3	4	5
80x60x17/22 ³⁾	80x60x17/22 ³⁾	80x60x17/22 ³⁾	80x60x17/22 ³⁾	80x60x17/22 ³⁾
110x101x39	110x101x67	110x101x95	110x101x123	110x101x151
19	19	19	19	19
4.2	8.4	12.6	16.8	21
1.5	3	4.5	6	7.5

not available

5/10	5/10	5/10	5/10
110x101x54	110x101x54	110x101x54	110x101x54
15.5	15.5	1.5	15,5
2.2	2.2	2.2	2.2

110x101x61	110x101x61	110x101x61	110x101x54	on demand
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1) – 6) See last page for footnotes.

MIWE condo double baking chamber⁶⁾

Baking chamber quantity
 Baking chamber cm (WxDxH)
 External dimensions cm (WxDxH)²⁾
 Steam hood height cm
 Maximum connected load kW⁴⁾
 Steam generator kW⁴⁾

Proofing cabinet / Underframe

MIWE condo double baking chamber⁶⁾

Baking chamber quantity
 Baking chamber cm (WxDxH)
 External dimensions cm (WxDxH)²⁾
 Steam hood height cm
 Maximum connected load kW⁴⁾
 Steam generator kW⁴⁾

Proofing cabinet / Underframe

MIWE condo

Baking chamber quantity
 Baking chamber cm (WxDxH)
 External dimensions cm (WxDxH)²⁾
 Steam hood height cm
 Maximum connected load kW⁴⁾
 Steam generator kW⁴⁾

Proofing cabinet

Number of baking tray supports
 External dimensions cm (WxDxH)
 Roller height cm
 Connected load kW⁴⁾

Underframe

External dimensions cm (WxDxH)⁵⁾



MIWE condo, model CO 5.1208 with underframe.



MIWE condo, model CO 3.0604 with proofing cabinet, upper baking chamber here with 22 cm height (option).



MIWE condo, model CO 5.0806-1D with double baking chamber and proofing cabinet.



Wenz 1919 with the original front of an old German wood baking oven.



MIWE condo, model CO 5.0608-2D with 2 double baking chambers and underframe.

MIWE condo	CO 1.1208	CO 2.1208	CO 3.1208	CO 4.1208	CO 5.1208
Baking chamber quantity	1	2	3	4	5
Baking chamber cm (WxDxH)	120x80x17/22 ³⁾	120x80x17/22 ³⁾	120x80x17/22 ³⁾	120x80x17/22 ³⁾	120x80x17/22 ³⁾
External dimensions cm (WxDxH) ²⁾	150x121x39	150x121x67	150x121x95	150x121x123	150x121x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ⁴⁾	6.4	12.8	19.2	25.6	31.9
Steam generator kW ⁴⁾	3	6	9	12	15
Proofing cabinet	not available				
Number of baking tray supports	10	10	10	10	
External dimensions cm (WxDxH)	150x121x54	150x121x54	150x121x54	150x121x54	
Roller height cm	15.5	15.5	17	17	
Anschlussleistung kW ⁴⁾	1.9	1.9	1.9	1.9	
Underframe					
External dimensions cm (WxDxH) ⁵⁾	150x121x54	150x121x54	150x121x54	150x121x54	on demand
MIWE condo¹⁾	CO 1.1212	CO 2.1212	CO 3.1212	CO 4.1212	CO 5.1212
Baking chamber quantity	1	2	3	4	5
Baking chamber cm (WxDxH)	120x120x17/22	120x120x17/22	120x120x17/22	120x120x17/22	120x120x17/22
External dimensions cm (WxDxH) ²⁾	150x161x39	150x161x67	150x161x95	150x161x123	150x161x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ⁴⁾	8.8	17.5	26.3	35.0	43.7
Steam generator kW ⁴⁾	3	6	9	12	15
Proofing cabinet	not available				
Underframe					
External dimensions cm (WxDxH) ⁵⁾	150x161x54	150x161x54	150x161x54	150x161x54	on demand
MIWE condo¹⁾	CO 1.1408	CO 2.1408	CO 3.1408	CO 4.1408	CO 5.1408
Baking chamber quantity	1	2	3	4	5
Baking chamber cm (WxDxH)	140x80x17/22	140x80x17/22	140x80x17/22	140x80x17/22	140x80x17/22
External dimensions cm (WxDxH) ²⁾	170x121x39	170x121x67	170x121x95	170x121x123	170x121x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ⁴⁾	7.6	15.1	22.6	30.1	37.6
Steam generator kW ⁴⁾	3	6	9	12	15
Proofing cabinet	not available				
Underframe					
External dimensions cm (WxDxH) ⁵⁾	on demand	on demand	on demand	170x121x54	on demand

1) Model without door seal, door levers and lighting on the right side.

2) See the technical dimension specifications for the precise installation dimensions.

3) For oven doors with cleaning positions, the oven height clearance may vary.

4) For 400/230 V; 3/N/PE; 50/60 Hz; deviation possible for special voltage.

5) Height on rollers, other heights on request - special dimensions available for an extra charge.

6) Double baking chambers can be combined freely with normal baking chambers of the same size (CO 0608 / CO 0806).