

MIWE aéro 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.

- ▶ A wide range of clever functions – combined with maximum convenience for personnel: operation either using fixed program control (100 baking programs each with 5 baking stages, 12 baking programs can be selected directly via pictogram buttons – see image on the bottom right) or using Touch Control MIWE TC with a capacitive glass display (250 baking programs with up to 8 baking stages).
- ▶ Display of individual image motifs for sales promotion at the PoS, large remaining baking display, integrated user management with definable access rules, easy or professional mode, varied networking possibilities (Touch Control MIWE TC with a capacitive glass display).
- ▶ 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 patented fan propeller control.
- ▶ Economic use of cost-intensive resources thanks to night start-up (also with cleaning control) and energy-saving mode (Eco:Modus); optional third glass window for even lower surface temperatures and reduced energy loss that can be opened for cleaning purposes.
- ▶ Perfect browning even during partial loading thanks to patented intelligent automatic capacity regulation (MIWE flexbake).
- ▶ Combines the best of both baking worlds: combination with the deck baking oven MIWE condo as MIWE backcombi.

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

- ▶ Hygienic cleaning with biologically degradable cleaner which is simply filled into an integrated storage tank without direct contact. Only one cleaning agent, ensuring safe handling.
- ▶ Economical cleaning in terms of water and energy that can be set to 2 different contamination stages.
- ▶ No additional working hours because the programmed cleaning (night start-up) can take place outside of operating hours. Residual heat can be used in the first baking operation.
- ▶ Thanks to the low consumption values that are most probably unparalleled, daily cleaning is both affordable and sustainable. We recommend cleaning twice a week.

▶ **Proofing cabinet:**

- ▶ Proofing cabinet designed according to aspects of hygiene. Easy to clean due to rounded inner shell that does not feature any unnecessary joints or edges.
- ▶ Glass door displays fresh dough pieces in a brightly lit-up inner chamber, allowing products to be constantly monitored visually.
- ▶ Comfort air conditioner that is controlled via the FP control system in a precise and easy manner.

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 a capacitive glass display.
- ▶ Accessories: steam hood, steam condenser, proofing cabinet, intermediate compartment, underframe, base, rollers, loading system.
- ▶ Options: e.g. design with black look, MIWE cleaning control, two-circuit, restaurant function, core temperature sensor, water/wastewater tank, MIWE TC with a capacitive glass display, triple thermal insulation glazing, energy optimisation connection.