



MIWE shop-in

With rack loading. The fresh baking oven that gets your business moving. The reason why the MIWE shop-in can look back on over 40 years of success is simple: it makes baking easier. It combines the simple, rolling loading function and efficient use of space offered by a rack oven with first-class, consistent baking results.

At a glance

- ▶ A niche specialist, ideal for bakeries in large supermarkets and discount bakeries.
- ▶ Enables genuine rack baking on a footprint of just one square metre.
- ▶ Easy and quick to load.
- ▶ Professional rack baking on a footprint of just one square metre.
- ▶ Rack oven with a high throughput: 18 trays measuring 60 x 40 cm.
- ▶ Adjustable door seal and robust door catch keep the oven permanently steam tight.
- ▶ Complex functionality made easy: fixed program control MIWE FP10 (100 baking programs each with 5 baking stages, 10 baking programs can be selected directly via pictogram buttons); process technology for baking frozen dough pieces integrated as standard.
- ▶ Quickly ready for baking, but saves on energy too: MIWE Eco: modus adjusts the baking station when it is not in use to a freely selectable temperature.
- ▶ Easy to service: all units can be easily accessed from the front (firing at top, control system can be flipped forward).
- ▶ Optional: steam condenser to get rid of moisture in the baking chamber.
- ▶ Door hinge right or left.



Technical data

Exterior dimensions in cm (W x D x H)	100 x 100 x 233
Number of trays	18 x 60x40
Control system	FP10
Connected load in kW	34,6
Fuse protection in A	3 x 63
Door hinge	right or left