

Rack oven MIWE lift-in

„ Every bakers dream

A roll straight out of a dream. Crisp, tender, aromatic, fragrant. A shining star in the display. Pure delight. Pride and showpiece (not to say: cash cow) of every baker ...

However, for dreamlike rolls and heavenly wheat buns we recommend something completely different. A baking oven that bakes every type of roll (or bread) evenly and adjusts to the requirements of different baking goods at a touch. An oven that is so easy to load, uncomplicated to operate and uses valuable energy to the last drop. And offers reliable long-term performance.

A dream, you say?

Allow us to introduce the MIWE lift-in.

„ Highlights

- Perfectly even baking.
- MIWE aircontrol: fine dosage for ideal baking results
- hanging rack trolley system, fast and easy loading
- permanently steam proof: adjustable door sealing, stable door lock
- made for extreme wear: baking chamber and majority of paneling made of high-quality stainless steel

- ideal base (also for later transposition): due to stable floor plate
- steam steam and more steam: the high capacity steam device for splendid batch after batch baking
- economical: heating gas conduction according to the principle of countervailing influence. Low waste gas temperature – low energy costs

„ Professional baking. Batch after batch

Even if there are many more characteristics that set the MIWE lift-in apart from similar ovens (for example its flexible baking characteristics, ample performance reserves, perfect controlling, robustness or outstanding energy utilization; it is mainly the perfectly even baking results; the way it bakes: soft or hot, sometimes with a little steam, sometimes with a lot; that sets this oven apart from other rack ovens.

The MIWE lift-in boasts generous heating units with ample heat exchanger surfaces that combine strong thermal performance with high elasticity and allows you extremely short preheating and continuous baking „batch after batch“. Or a transverse current fan that can be precisely controlled in every phase of the process and therefore provides ideal climate conditions for all baking goods. The MIWE lift-in can be regulated to exact temperatures and therefore enables even and reproducible baking results.

The heating unit and the high-capacity steam device provide for the right climate in the baking chamber and enable continuous baking readiness even for steam intensive products.



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„ Ample hot air in perfect dosage

Baking goods are variable dough products. What is advantageous for one type of baking goods is not necessarily also good for another. This is especially also true for the climate in the baking chamber.

Formulations containing a large amount of fat and protein turn out best with „soft“ heat, other baking goods profit from ample hot air circulation in certain phases of the baking process.

In order to achieve a fine, differentiated baking result you therefore require a rack oven that allows you to adjust the temperature and the volume of circulating air individually for every baking phase and therefore create different baking characteristics. The MIWE lift-in boasts an ingeniously simple and therefore also durable and safe solution, even under

extreme wear: the MIWE aircontrol. The volume of air can be controlled accurately with the help of a regulator that is located between the baking chamber and the transverse current fan and can be opened or closed.

But not only your products profit from this oven. The MIWE aircontrol also saves valuable heating energy and spares the heating unit. And because the steam only has to fill the baking chamber you require noticeably less water than before. This saves additional energy and also has a positive effect on the durability of the steam device.

„ Using energy to its fullest

The costs for heating energy are ever increasing. That is why we at MIWE try everything in our power to make your life easier with baking ovens that make the

most of the energy used.

The MIWE lift-in achieves this through an outstanding degree of effectiveness of the entire baking oven system. A special heating gas conduction according to the principle of countervailing influence takes care that the waste gas temperature is only minimally higher than the temperature in the baking chamber. This way less energy is lost right from the start.

Or take a look at the door of the MIWE lift-in: the adjustable door sealing and the stable door lock provide lasting steam sealing. This is not only good for your products, but of course also for your heating cost bill.

That is exactly what we wanted.

Technical Information

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| MIWE lift-in | 2.1826 SL |
| Rack trolley | 1 or 2 |
| Baking tray size " / cm | 1x28/36 or 2x18/26 (") / 1x71/91,5 or 2x46/66 (cm) |
| Baking area in square feet / m ² | 140 or 130 ft ² / 13 or 12 (m ²) |
| Exterior dimensions in " / cm (w x d x h) | 90,6/67/100,8 (") / 203/170/256 (cm) |
| Minimal room height in " / cm | 117 (") / 297 (cm) |
| Heating | Gas |
| Control system | FP 10 fixed program |
| Assembly | Approx. 6-8 hours |

Subject to technical modifications and errors