

Gastronomy Oven **MIWE** gusto



The MIWE gusto was first designed for the gastronomy. Now, it is more frequently used for the in-shop baking. The economical small Gastro baking oven, located in every shop, is available in three types based on the baking products: MIWE gusto 2.64 or 3.64 with two or three baking trays (60x40 cm) and MIWE gusto gastro with three big trays (44x35 cm).

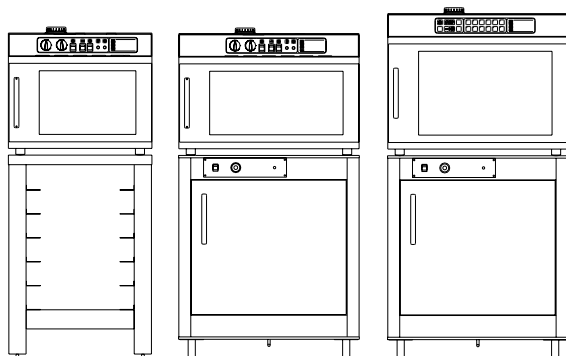
MIWE gusto with 0.5 up to 0.75 qm baking surface is particularly designed for baking partly baked products, sheet cake, croissants, and pretzels and baguettes.



The MIWE gusto requires a standard socket-outlet only (MIWE gusto gastro and 2.64). If no fixed water connection is available, it is provided with an integrated water tank with filling level indicator. The small in-shop baking oven can be trilaterally installed and is easily adaptable to the surroundings on site. Furthermore, the hot-air baking oven is stackable so that it can be operated as two or three cycle oven (with a standard fixed water connection). The MIWE gusto can be combined with proofer, underframe or intermediate shelf, if required.

After completion of the baking process, the baking oven door with double heat protection glass opens automatically to prevent undesirable after-baking. Furthermore, the MIWE gusto baking chambers are easy to clean and the baking trays are easy to remove.

The MIWE gusto is controlled by the manual analog control MIWE AS or the computer control MIWE CS. This control is provided with 12 programs and four baking phases, preprogrammed steam quantity and temperature and is easy to operate even by a layman via pictograph keys.



MIWE gusto	Width cm	Height ¹⁾ cm	Depth ²⁾ cm	Weight kg	Bak. trays	Size cm	kW
Baking oven gusto gastro	60	53,5	69 (120) ³⁾	48	3	44 x 35	3,2
Baking oven gusto 2.64	75,5	53,5	74 (141,5) ³⁾	55	2	60 x 40	3,2
Baking oven gusto 3.64	75,5	62	74 (141,5) ³⁾	65	3	60 x 40	5,2
Proofbox GS 6.gastro	60	85	69	25	6		0,7
Proofbox GS 6.64	75,5	85	72	35	6		1,1
Intermed.shelf ZF 4.gastro	60	36	62,5	14	4		
Intermed. shelf ZF 4.64	75,5	36	67,5	15	4		
Underframe UG 6.gastro	60	70	64	28	6		
Underframe UG 8.gastro	60	85	64	33	8		
Underframe UG 10.gastro	60	100	64	38	10		
Underframe UG 6.64	75,5	70	69	32	6		
Underframe UG 8.64	75,5	85	69	37	8		
Underframe UG 10.64	75,5	100	69	42	10		

¹⁾ including tank lid (2,5 cm)

²⁾ depth incl. door and door handle (10 cm)

³⁾ in brackets: for open door

⁴⁾ water supply per choice by water tank or fixed water connection, for 2-circuit/3-circuit design the fixed water connection is a standard (then depth plus 12,5 cm)

MIWE gusto	Width cm	Height cm	Depth cm	Trays 44,5/35	Control	kW	Circuit breaker	Door hinge
Steam hood	60	16	76	–	–	0,1	–	–
Baking chamber GU 3.0403	60	51	66	3	FP12/AS	3,4	1 x 16A	right
Intermediate shelf	60	36	63	4	–	–	–	–
Proofing cabinet	60	85 ¹⁾	63	6	AS	1,1	1 x 10A	right
Drier	60	85 ¹⁾	63	6	–	–	–	right
Sub-frame ²⁾	60	70/85/100 ³⁾	64	4/6/8/10	–	–	–	–
Rollers	–	8	–	–	–	–	–	–

1) incl. feet (8 cm)

2) incl. adjustable feet (1,8 – 3,0 cm)

3) Each sub-frame has two different support grids, enabling a different maximum number of trays.

MIWE aero	Width cm	Height cm	Depth cm	Trays 60/40	Control	kW	Circuit breaker	Door hinge
Steam hood	90	19	125	–	–	0,2	–	–
Baking chamber AE 4.0604	90	71	85	4	FP12/CS	8,5	3 x 20A	right or left
Baking chamber AE 6.0604	90	87	85	6	FP12/CS	11,3	3 x 20A	right or left
Baking chamber AE 8.0604	90	103	85	8	FP12/CS	15,4	3 x 25A	right or left
Baking chamber AE 10.0604	90	119	85	10	FP12/CS	19,7	3 x 32A	right or left
Intermediate shelf	90	32/56 ¹⁾	85	3/4/6/8	–	–	–	–
Proofing cabinet	90	53/61/77	85	8/12/16	FP3/AS	2,3	1 x 16A	Double door
Drier	90	53/61/77	85	8/12/16	–	–	–	Double door
Sub-frame	90	53/61/71/77/93	85	8/12/16/16/18	–	–	–	–
Rollers	–	4 ²⁾ /8/11/16	–	–	–	–	–	–

1) Only available with six tray supports

2) Does not apply for the proofing cupboard

MIWE econo	Width cm	Height cm	Depth cm	Trays 60/40	Control	kW	Circuit breaker	Door hinge
Steam hood	90	19	125	–	–	0,2	1 x 10A	–
Baking chamber EC 6.0604	90	78	85	4/5/6	FP12/AS	9,3	3 x 16A	right or left
Baking chamber EC 10.0604	90	110	85	8/10	FP12	15,8	3 x 25A	right or left
Baking chamber EC 10.1826⁴⁾	90	78	85	5/10³⁾	FP12	9,4	3 x 32A	right or left
Intermediate shelf	90	32/56 ¹⁾	85	3/4/6/8	–	–	–	–
Proofing cabinet	90	53/61/77	85	8/12/16	AS	2,2	1 x 16A	Double door
Drier	90	53/61/77	85	8/12/16	–	–	–	Double door
Sub-frame	90	53/61/71/77/93	85	8/12/16/16/18	–	–	–	–
Rollers	–	4 ²⁾ /8/11/16	–	–	–	–	–	–

1) Only available with six tray supports

2) Does not apply for the proofing cupboard

3) For plate sizes 18x26 inch

4) Only available for the American/Canadian market.

MIWE shop-in	Width cm	Height cm	Depth cm	Trays 60/40	Control	kW	Circuit breaker	Door hinge
shop-in SI 1.0604	100	233 ¹⁾	100 ²⁾	18 ³⁾	FP10	34,6	3 x 63A	right or left

1) incl. vapour hood with steam condenser (22 cm)

2) w/o vapour hood, – with vapour hood + 40 cm

3) 1 rack trolley with 18 trays