

MIWE aero e+





Top of the class.

Fresh baking alone is no longer enough – it's the quality that makes the difference. This is where the true expert shines through. Since a high level of quality also requires the best oven, we have improved our

successful MIWE aero e+ once again.

The outcome features a variety of optimised details, including perfect baking of frozen dough pieces, MIWE flexbake, resource-sparing cleaning control, and carefully designed control concepts to meet the

requirements of local operations.

The new MIWE aero e+ – the best recommendation for impressing your customers with premium quality.

At a glance

- ▶ Electrically heated convection oven for all types of dough pieces – the best recommendation for branch bakers with premium quality standards.
 - ▶ High-performance cascade steam device integrated in the baking chamber for first-class baking results: shiny crust and optimal bloom even when baking frozen products. Perfectly even results thanks to high-performance circulating fans with four fan settings and patented fan control.
 - ▶ Economic use of cost-intensive resources thanks to automatic start-up (also combined with MIWE cleaning control) and configurable eco-mode; optional third glass window for even lower surface temperatures and reduced energy loss that can be opened for cleaning purposes; brighter LED lights also save energy.
- ▶ **Touch Control MIWE TC with glass display:**
- ▶ The modern operating concept MIWE go! offers the highest operational reliability even for semi-skilled personnel.
 - ▶ Intuitive operation thanks to clear instructions, extensive help and information functions and special user interfaces for different user profiles.
 - ▶ Brilliant, easy-to-clean 7" touchscreen display which can be easily seen at a distance and creates an incentive to buy through individual product images and advertising screens.
 - ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible.
 - ▶ Perfect browning even during partial loading thanks to MIWE flexbake, the patented intelligent automatic capacity regulation.
- ▶ **MIWE cleaning control (optional):**
- ▶ Fully automatic cleaning using a biodegradable cleaning agent which is filled into an integrated tank without direct contact and which lasts for several cleaning cycles.
 - ▶ Saving resources: low electricity and water consumption in several configurable contamination stages.
 - ▶ No additional working time required because pre-programmed cleaning (automatic start-up) can take place outside of business hours. Residual heat can be used in the first baking cycle.
- ▶ **Restaurant function (optional):**
- ▶ Add fresh products, such as meat, vegetables and many more, to the range of products you offer thanks to the easy-to-operate steam or combination functions (steam + convection).
 - ▶ Our intelligent technology controls the permanent steam throughout; the core temperature sensor detects when the product is fully cooked and signals the end of the program.

Electrically heated convection 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 e⁺	AE 4.0604	AE 6.0604	AE 8.0604	AE 10.0604
Number of baking tray supports 60 x 40 cm	4	6	8	10
Control system ¹⁾	TC / FP12	TC / FP12	TC / FP12	TC / FP12
Exterior dimensions 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
Total weight (without trays) kg	163	188	225	249
Connected load kW	8.5	11.3	15.4	19.7
Fuse protection A ²⁾	3 x 16	3 x 20	3 x 25	3 x 32
Door hand	right or left	right or left	right or left	right or left
Steam hood / steam condenser				
Exterior dimensions 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 ³⁾	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 ³⁾	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 ²⁾	1 x 16	1 x 16	1 x 16	1 x 16
Door hand	double door	double door	double door	double door
Underframe				
Number of baking tray supports 60 x 40 cm ⁴⁾	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 ³⁾	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 ⁵⁾ /8/11/16	4 ⁵⁾ /8/11/16	4 ⁵⁾ /8/11/16	4 ⁵⁾ /8/11/16

1) Connectivity only in combination with Touch Control MIWE TC

2) Fuse protection at 400/230 V; 3/ N/PE; 50 Hz; the fuse protection data is not valid for special voltage!

3) Ground area (W x D) 90 x 85 cm

4) Longitudinal thrust, two-row; also available for single row as crosswise thrust

5) Not for the proofing cabinet

- ▶ Either Touch Control MIWE TC with glass display or fixed program control MIWE FP12.
- ▶ Accessories: steam hood, steam condenser, intermediate compartment, proofing cabinet, underframe, base, rollers, loading system.
- ▶ Options: design with black look, MIWE cleaning control, triple thermal insulation glazing, energy optimisation connection, restaurant function.