



MIWE backcombi





The best of both worlds in baking.

The MIWE backcombi provides room for your ambitions. It combines the active heat of the convection oven MIWE aero e+ or MIWE econo with the gentle baking atmosphere of the deck oven MIWE condo

– thus combining two oven systems in minimum space (which can at the same time be used for a suitable proofing cabinet) for exceptional baking variety and very high sophistication. Each of the two ovens in the MIWE backcombi is a proven expert

in its field. The MIWE condo in the MIWE backcombi can be optionally equipped with one or up to three baking chambers. The choice is yours!

► **MIWE aero e⁺ / MIWE econo**

- High-performance cascade steam device integrated in the baking chamber (MIWE aero e⁺); steam input with spraying technology (MIWE econo).
- Easy control with the MIWE FP12 (100 baking programs, 12 of which can be selected directly via individual pictograms) or the optional Touch Control MIWE TC with capacitive glass display.
- MIWE flexbake: the clever automatic system for partial loads (in combination with the control system MIWE TC).
- Economic use of cost-intensive resources thanks to autostart function (also combined with MIWE cleaning control) and configurable eco-mode; optional third glass window for even lower surface temperatures and reduced energy loss; window can be opened for cleaning purposes.
- For the highest hygienic standards: MIWE easy clean or the fully automatic cleaning system MIWE cleaning control (option); the biodegradable cleaning agent is filled into an integrated tank without direct contact and lasts for several cleaning cycles.

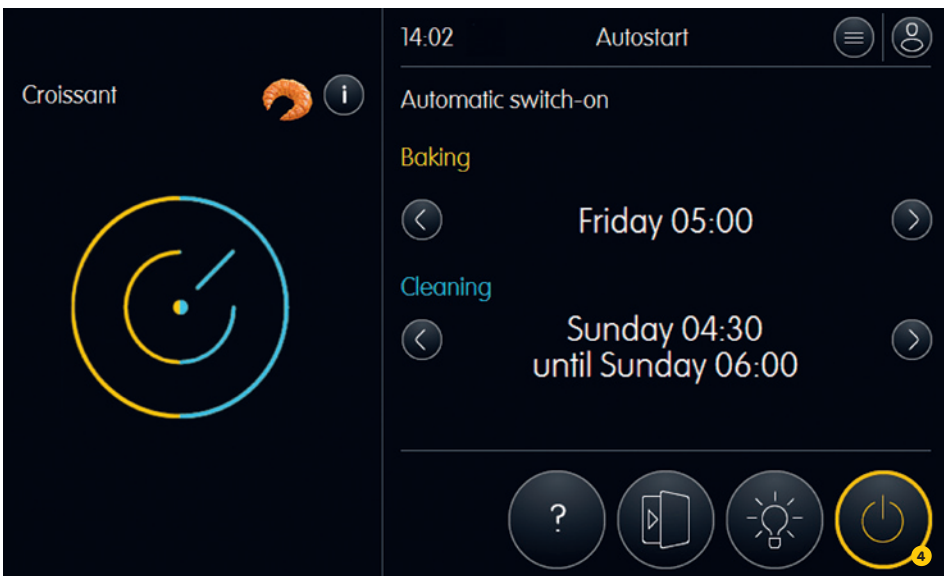
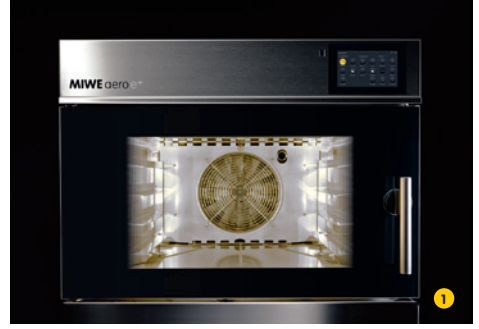
► **MIWE condo**

- Versatile modular deck oven with gentle baking atmosphere (radiation); high-performance steam device for intensive steam.
- Easy control with MIWE FP8 or optionally with Touch Control MIWE TC.
- Ovens lined with stone slabs so bread can be sold as „stone-baked“.
- The inner door side can be easily cleaned with only a few simple hand movements.
- The modern operating concept MIWE go! offers the highest operational reliability even for semi-skilled personnel.
- MIWE connectivity included: integration in the MIWE shop baking suite possible (in combination with MIWE TC).



Put together your own individual MIWE backcombi: Convection ovens in many different sizes and designs, different control systems, single and double baking chambers for a deck oven plus bottom cabinets or proofing cabinets leave nothing to be desired.

Special functions



- 1 The optional MIWE cleaning control cleans your convection oven fully automatically. It can be pre-programmed via a weekly calendar but it can also be manually started at any time. The use of residual heat in combination with autostart is energetically optimal.
- 2 Thanks to a sophisticated but easy-to-operate opening mechanism, the inner door side of the MIWE condo can be cleaned easily.
- 3 If there is an unexpected wait before the next load, energy is wasted unnecessarily. Turning an oven off, however, results in long waiting times. Here the (freely definable) eco-mode can help, as it significantly lowers the amount of time until the oven is ready for baking in comparison to when it is shut off completely (and with significant energy savings as well).
- 4 Ready to bake: autostart ensures that the oven is already ready for baking when the first shift begins and allows you to avoid expensive waiting times. It can be programmed for the entire week in advance.
- 5 In convection ovens with Touch Control, the intelligent automatic capacity regulation MIWE flexbake ensures perfect baking results. After an initial teach-in phase, process fluctuations such as varying dough temperatures and partial loading are compensated fully automatically and reliably.



AE 4.0604	AE 6.0604	AE 8.0604	AE 10.0604
4	6	8	10
TC/FP12	TC/FP12	TC/FP12	TC/FP12
right or left	right or left	right or left	right or left
90 x 85 x 71	90 x 85 x 87	90 x 85 x 103	90 x 85 x 119
8.5/3 x 16	11.3/3 x 20	15.4/3 x 25	19.7/3 x 32

► Options: design with black look, restaurant function, MIWE cleaning control, triple thermal insulation glazing, energy optimisation connection.

EC 4.0604	EC 6.0604	EC 8.0604	EC 10.0604
4	5/6 ²⁾	8	8/10
FP12	FP12	FP12	FP12
right or left	right or left	right or left	right or left
90 x 85 x 71	90 x 85 x 87	90 x 85 x 103	90 x 85 x 119
6.5/3 x 16	9.5/3 x 16	13.8/3 x 25	15.8/3 x 32

► Options: design with black look, MIWE cleaning control, triple thermal insulation glazing, water meter.

CO 1.0604	CO 2.0604	CO 3.0604
1	2	3
60x40x17/22	60x40x17/22	60x40x17/22
TC/FP8	TC/FP8	TC/FP8
90x81x39	90x81x67	90x81x95
4.3	8.6	12.8

CO 1.0608	CO 2.0608	CO 3.0608
1	2	3
60x80x17/22	60x80x17/22	60x80x17/22
TC/FP8	TC/FP8	TC/FP8
90x121x39	90x121x67	90x121x95
5.7	11.4	17.0

CO 1.0806	CO 2.0806	CO 3.0806
1	2	3
80x60x17/22	80x60x17/22	80x60x17/22
TC/FP8	TC/FP8	TC/FP8
110x101x39	110x101x67	110x101x95
5.7	11.4	17.1

1) For 400/230 V; 3/N/PE; 50/60 Hz; deviation possible for special voltage

2) For oven doors with cleaning positions, the oven height clearance may vary

3) See the technical dimension specifications for the precise installation dimensions

► Options: design with black look, third external temperature sensor, water meter, energy optimisation connection.

MIWE aero e⁺

Number of baking trays 60 x 40 cm

Control system (standard/optional)

Door hinge

External dimensions cm (WxDxH)³⁾

Connected load kW/Fuse protection A¹⁾

MIWE econo

Number of baking trays 60 x 40 cm

Control system

Door hinge

External dimensions cm (WxDxH)³⁾

Connected load kW/Fuse protection A¹⁾

MIWE condo

Number of baking chambers

Baking chamber cm (WxDxH)²⁾

Control system

External dimensions cm (WxDxH)³⁾

Maximum connected load kW¹⁾

MIWE condo

Number of baking chambers

Baking chamber cm (WxDxH)²⁾

Control system

External dimensions cm (WxDxH)³⁾

Maximum connected load kW¹⁾

MIWE condo

Number of baking chambers

Baking chamber cm (WxDxH)²⁾

Control system

External dimensions cm (WxDxH)³⁾

Maximum connected load kW¹⁾

Steam hood / steam condensor	
External dimensions cm (WxDxH)	90 x 125 x 19
Maximum connected load kW	0.2
Proofing cabinet	
Number of baking trays 60 x 40 cm	8/10/12/16
Control system	FP3
Footprint cm (W x D)	90 x 85
Height cm	53/61/77
Maximum connected load kW	2.3
Fuse protection A ¹⁾	1 x 16
Door hinge	double door
Underframe	
Number of baking trays 60 x 40 cm	4/6/10/12/16/20
Footprint cm (W x D) ²⁾	90 x 85
Height cm	30/54/61/77/93
Roller	
Height cm	4 ³⁾ /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) Longitudinal thrust, two-row; also available for single row as crosswise thrust

3) Not for the proofing cabinet

► Further accessories: intermediate compartment, base.

► Option: design with black look