

Number of baking chambers	3	4	5	6
Overall height in cm ^{1) 2) 5)}	206	236	266	266

MIWE ideal M (single module)	ID 3.1824-M	ID 4.1824-M	ID 5.1824-M	ID 6.1824-M
Baking chamber width / depth in cm ³⁾	180 / 240	180 / 240	180 / 240	180 / 240
Baking surface in m ²	13	17.3	21.6	26
Footprint in cm (W x D) ⁴⁾	255 x 359	255 x 359	255 x 359	255 x 359
Parbaking oven footprint in cm (W x D) ⁴⁾	275 x 369	275 x 369	275 x 369	275 x 369

MIWE ideal M (single module)	ID 3.2024-M	ID 4.2024-M	ID 5.2024-M	ID 6.2024-M
Baking chamber width / depth in cm ³⁾	200 / 240	200 / 240	200 / 240	200 / 240
Baking surface in m ²	14.4	19.2	24	28.8
Footprint in cm (W x D) ⁴⁾	283 x 359	283 x 359	283 x 359	283 x 359
Parbaking oven footprint in cm (W x D) ⁴⁾	303 x 369	303 x 369	303 x 369	303 x 369

1) The overall given height is based on a baking chamber height of 20 cm and without being connected to the MIWE athlet system.

2) Heights in stacked or in special versions are available on request.

3) Possible baking chamber heights for all types are 20 and 22 cm.

4) Required footprint on the ground without overhanging fixtures, burners, circulation fan or steam hoods.

5) The total height of the parbaking oven is customized based on the combination of modules.

Oven battery with two ID 3.2024-Ms each and connected to the MIWE athlet loading system





MIWE ideal M

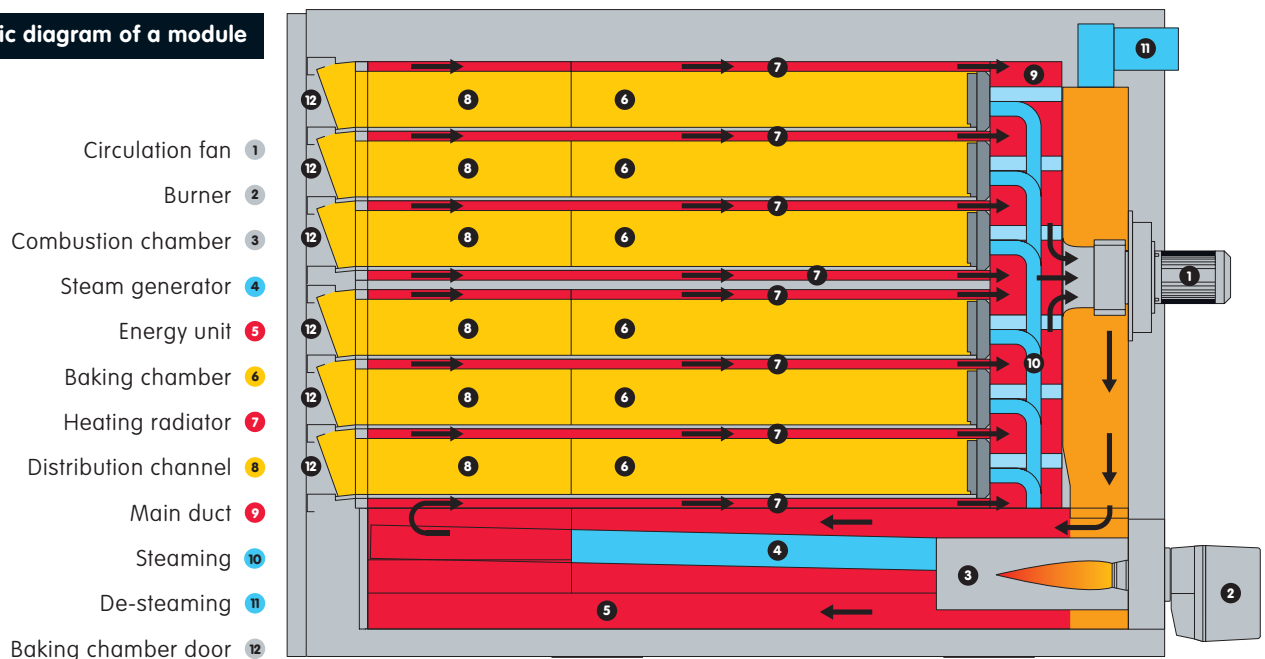
Flexible and future proof

The MIWE ideal M is a modular deck oven and a further development of the MIWE ideal T deck oven that has been a worldwide winner with its consistent, even baking results and its durability for decades.

The MIWE ideal M is available in individual, horizontally and /or vertically combinable modules which you can put together to meet your individual budget(s), requirements and spatial circumstances. Therefore, the MIWE ideal M is the best choice to make when investing in a new baking oven system that ensures the option for future expandability from the very beginning, and if at the same time the highest priority is placed on offering a wide range of products from a highly automated and flexible production process. Each module has its own burner and circulation fan. The individual modules are perfectly independent units and therefore offer the flexibility to be combined into larger oven groups. The fully automatic MIWE athlete loading system covers all possible combination options and heights of the MIWE ideal M and can be adapted to the oven configuration at each expansion stage.

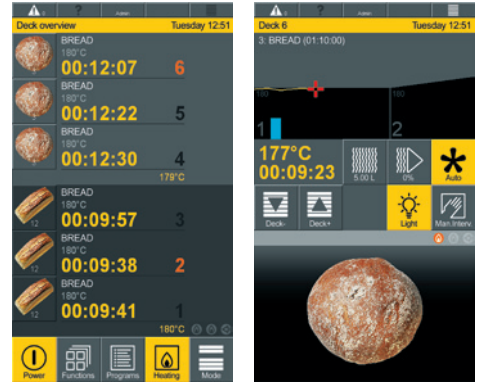
Here, all the modules including the loading unit are controlled by a central system control that displays the current status of the entire system (including peripheral devices). In this way at all times the bakery/production manager is fully informed about all ovens and baking chambers, the loading status, the current products which are baked, the temperatures, the remaining baking times and the expected loading and unloading sequences. At any time the system control's integral CAB system (Computer Aided Baking) can be upgraded with further possibilities for remote diagnoses and remote maintenance or for vast variety of statistical evaluations.

Schematic diagram of a module



- ▶ Modular deck ovens for the entire product range from heavy rye bread to wheat buns and rolls; fired with oil or gas.
- ▶ Cyclo thermic deck ovens with static baking atmosphere for perfectly consistent quality; generously dimensioned steam devices ensure short recovery times; enabling „batch-to-batch“ production. Even baking with increasing/decreasing temperatures can be done without any problems.
- ▶ Ideal for batch operation and automated production, even for a broad range of goods.
- ▶ Economical in every way: low energy consumption, reduced heat emissions thanks to high quality insulation, low flue gas heat losses (in accordance with DIN 8766), and a long life span. These advantages speak for themselves.
- ▶ Easy connection to the MIWE eco:nova heat recovery system thanks to the separate outlet of flue gas and steam.
- ▶ Maximum flexibility! Modules operating completely self-sufficiently with their own burners and circulation fans and up to six individually controllable baking chambers (optionally as draw-plate decks).
- ▶ Excellent use of space and option for later expansion thanks to the possibility of stacking up to 12 baking chambers on top of each other and with a total baking area of up to 58 m².
- ▶ Also available as a parbaking oven with increased burner output and stronger insulation for particularly energy-efficient batch-after-batch baking and even more volume and stability.
- ▶ Easy maintenance: access to the most important parts from the back makes it possible to service an oven while all the other modules can continue producing without downtimes.
- ▶ Pure hygiene: high quality and sturdy stainless steel surfaces make cleaning easy.
- ▶ Stone-oven bread, a profit maker! Baking on stone decks guarantees the original, rustic-like quality of your products. Upon request, the entire baking chamber can be fitted with stone.

At a glance



The MIWE TC control system provides you with all possible types of information in any form you require in an easy-to-use, intuitive operating environment.

Left: overview of six baking chambers (two-circuit version).
Right: progress of individual baking programme

- ▶ Control everything from one place. The optional system control for the MIWE athlet system connects up to eight oven modules with the entire loading system and other peripheral equipment.
- ▶ The MIWE TC touch control for controlling individual baking chambers or modules: 250 baking programmes with up to eight baking phases each, automatic night-time starting function, exact dosing of steam and diverse interfaces beside the capability for almost every foreign language make it the perfect control system.

Control everything from one place. The optional system control for the MIWE athlet connects up to eight baking oven modules with the entire loading system and other peripheral equipment.

