

MIWE roll-in e+





For bakers with the highest quality standards.

For over 50 years, the MIWE roll-in has been considered a trendsetter and the centrepiece of rolling production in the bakery. Bakers appreciate its superior baking performance, impressive uniformity, high versatility and,

last but not least, its low energy consumption. Great reasons to continue developing the MIWE roll-in. MIWE variobake introduces new baking characteristics to the product range with its soft, medium or aggressive levels. The new Intenso steam ensures more saturated steam right into the centre of the

tray, and the booster function reduces the temperature drop when opening the rack oven door during batch-after-batch baking. But it doesn't stop there. When it comes to connectivity and energy savings, there are also several reasons to take a closer look at the MIWE roll-in.

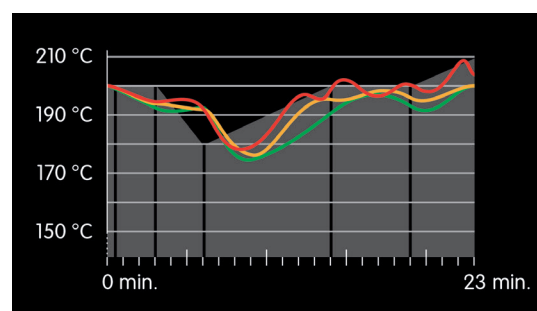
- ▶ Save energy consistently at the highest baking levels: the MIWE roll-in e+, a compact and versatile rack oven with rotating racks for baking all kinds of dough pieces. Suitable for all baking methods.
- ▶ MIWE variobake is now also available for the MIWE roll-in. The finely regulated burner capacity allows the energy intensity transferred to the product to be adapted extremely precisely to the individual requirements of baked goods (optional).
- ▶ Booster function for fast batch-after-batch baking. Prevents large temperature drop when opening the rack oven door. Also useful for products that require a high initial heat.
- ▶ The new Intenso steam complements the proven steam types (classic, frozen dough piece steam and pulse steam). For more uniform baking of tin sets or trays with tight loading. Perfect shine with short recovery times thanks to the high-performance steam system.
- ▶ With 'Atmospheric baking' as a standard feature: perfect evenness regardless of external factors (draughts, weather, atmospheric pressure). Products rise much better in the oven and baking times are often shorter.
- ▶ Optimised all round for efficiency: significant reduction in energy consumption thanks to features such as patented heating gas conduction with additional flue gas channel, which also serves as a steam heating system, and due to the reduced fresh air supply with 'atmospheric baking'.
- ▶ Versatile yet safe and easy to operate in Easy and Professional modes thanks to the MIWE TC's new large 10" touch screen control. Standard features include patented automatic capacity regulation for smaller batches as well as a special function for baking small frozen products.
- ▶ Precise heat transfer, excellent crust, lower energy use thanks to MIWE aircontrol, the patented air regulation system.
- ▶ Heat storage wall limits burner load peaks, thereby saving energy, and optimising faster batch-after-batch baking.
- ▶ Greater process stability and clear hygiene documentation thanks to wireless core temperature sensor (optional).
- ▶ Flawless hygiene: flat surfaces in the baking chamber (including door and rotating plate), no dirt pockets, entire exterior is splash-proof.
- ▶ The product is always in sight thanks to the large viewing window and good illumination of the baking chamber.
- ▶ Extremely flexible and economical for the long term: can be placed on three sides, all units easily accessible from the front, change of door hinge possible on-site without additional material, heating coil made of high-temperature resistant stainless steel.
- ▶ Permanent hermetic steam proofing: the seals on the door can be easily adjusted at any time.
- ▶ Convenient: the optional soft-close automatic door no longer needs to be locked manually. Just leave it ajar and it will close automatically.
- ▶ Connection to the MIWE smart baking suite for easy management (where available).

At a glance

The many advantages of the MIWE roll-in e+ in a nutshell:

- 1 Highlight functions: MIWE variobake for fine control of the temperature transition; no more dependence on the weather thanks to MIWE atmospheric baking; patented automatic quantity control MIWE flexbake®.
- 2 Large 10.4" glass display with touch control
- 3 Status light with large illuminated area and bright LED light
- 4 Steam hood with integrated LED remote display
- 5 Hygiene-friendly, flush inner door surfaces
- 6 Wireless core temperature sensor (optional)
- 7 Energy-saving due to many features such as multi-layer insulation mats, patented heating gas conduction and heat storage wall.
- 8 Optimum interior illumination thanks to LED
- 9 Heat-insulated door glass
- 10 Splash-proof; complies with the most modern cleaning and hygiene requirements inside and out
- 11 Rotating plate with complete, easy-to-clean edge cover
- 12 MIWE Heat Flow guides the hot air in the baking chamber to such an optimum degree that uniform baking results are achieved on all trays.
- 13 Convenient soft-close door lock (optional)

The intensity levels of MIWE variobake in comparison: In addition to the „medium“ (orange) intensity, the „soft“ (green) and „aggressive“ (red) levels are now also available for fine control of the temperature curve.



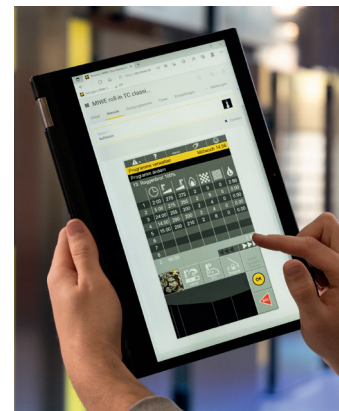
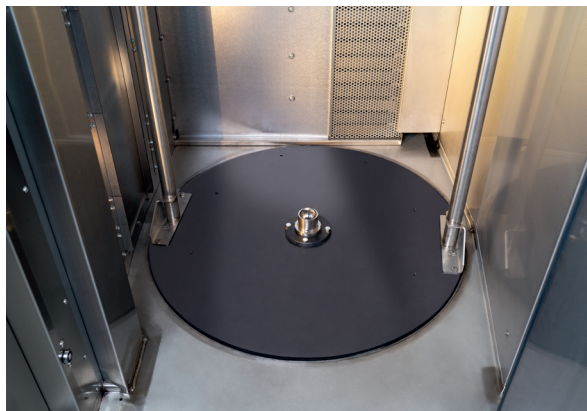
Right: the remote display integrated elegantly in the fume hood is lit up with LED technology to the front and downwards. The status information can therefore be read both from higher points as well as from confined working positions and almost every angle.

Below (from left to right):

The control column is equipped with the MIWE TC touch control; simple and safe operation with all of the important information always available at a glance.

Not only more hygienic, but also even more stable: the rotating plate with complete floor covering in one piece.

Remote access via the MIWE smart baking suite to import programmes, analyse data or rectify faults.



MIWE roll-in e+	RI e+ 1.0608-TL	RI e+ 1.0608-TXXL	RI e+ 1.0610-TL
Rack	1	1 ¹⁾	1
Baking tray size	60/80	60/80	60/100
Baking area in m ²	9,6 ²⁾	10,6 ⁵⁾	12 ²⁾
Outer dimensions in cm (WxDxH)	155 x 160 x 256	155 x 160 x 272	172 x 176 x 256
Minimum room height in cm	285	301	285
Connected load in kW	60–75	60–75	70–85
Heating mode	Oil/Gas/Electricity	Oil/Gas/Electricity	Oil/Gas/Electricity

MIWE roll-in e+	RI e+ 1.0610-TXXL	RI e+ 1.0711-TL	RI e+ 1.0711-TXXL
Rack	1 ¹⁾	1	1 ¹⁾
Baking tray size	60/100	67/108 ⁴⁾	67/108 ⁴⁾
Baking area in m ²	13,2 ⁵⁾	13,8 ²⁾	15,2 ²⁾
Outer dimensions in cm (WxDxH)	172 x 176 x 272	182 x 185 x 256	182 x 185 x 272
Minimum room height in cm	301	285	301
Connected load in kW	70–85	80–95	80–95
Heating mode	Oil/Gas/Electricity	Oil/Gas/Electricity	Oil/Gas/Electricity

1) Suitable for rack trolleys of all heights up to 1,980 mm

2) With 20 trays and tray clearance of 78 mm

3) 60/60 or 53/65 or 18 x 26"

4) 2 x 53/65

5) With 22 trays and tray clearance of 80 mm

► Accessories: steam hood, rack trolley.