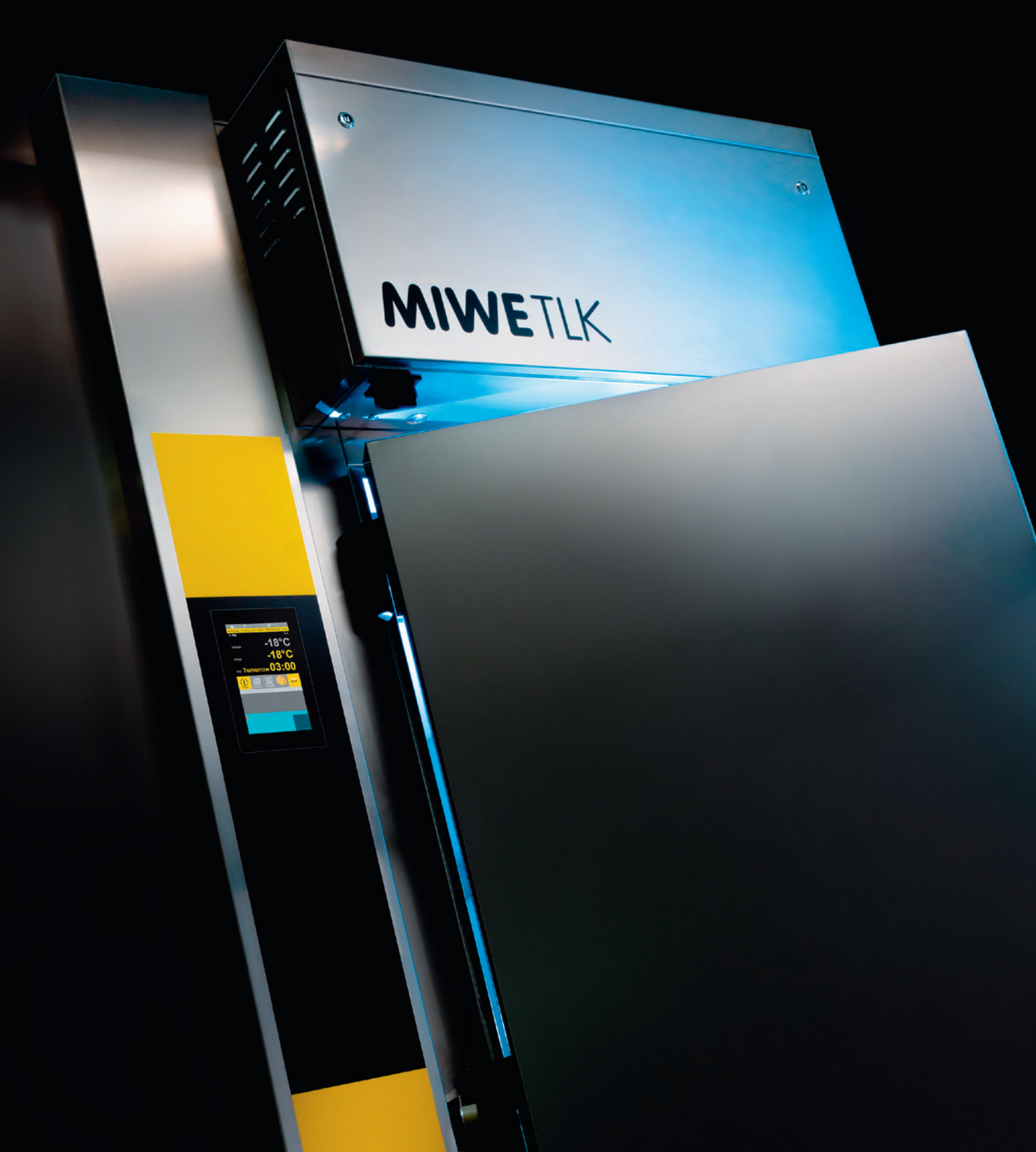


MIWE TLK



Long storage without loss in quality.

When it comes to gently freezing unpacked dough pieces at higher air humidity and storing them for as long as possible, the MIWE TLK dough storage unit is the benchmark by which others are measured.

The MIWE TLK sets standards: with the most gentle treatment of your products, in the preservation of quality, in energy efficiency and performance, in the ease of cleaning and in avoiding unnecessary defrost time. The MIWE TLK also boasts excellent control

precision and comfort and comes with complete documentation. And, it is exactly designed as is best for you and the processes in your company.

Don't your products deserve this?

- ▶ For increased efficiency, greater flexibility, and better yield: long-term storage of your sensitive products for several days without loss in quality.
- ▶ Air guidance system (always on the longitudinal side) with variable-speed evaporator fans that can be operated at different speeds to obtain particularly gentle and even product storage with very short refrigeration times.
- ▶ Reproducible quality at the highest level: thanks to the efficient MIWE TC touchscreen control system, up to 99 programmes in up to 8 programme sections can be defined easily and called up reliably with constant results.
- ▶ Hygienic: the pressure panels of the air guidance system, made of stainless steel of course, can be removed by hand for cleaning.
- ▶ No skin formation or desiccation thanks to quick cooling with minimal air movement.
- ▶ Energy-saving: the universal 100 mm (optionally 120 mm or 150 mm) thick and continuous insulation prevents cold bridges and loss of energy.
- ▶ Large evaporation surfaces with a minimum of 7 mm plate spacing reduce defrost time to an absolute minimum.
- ▶ Clever: the special suction slant above the door reduces the amount of heat entering and thus prevents unnecessary formation of ice inside.
- ▶ High performance compressors with sufficient reserve capacity for temperatures between -5°C and -25°C .
- ▶ All interior fittings including the floor (R12 slip-resistance class) are made of easy-to-clean and hygienic stainless steel.
- ▶ Not "off-the-rack" but exactly adapted to your needs with regard to size, performance and additional features. You determine your equipment yourself, whether it is the quick cooling zone, additional PVC heat-protection doors, temperature recording or an emergency call system.

With regard to size and equipment, the MIWE TLK is designed to suit your company optimally.



The main display of the MIWE TC: Efficient and with a clear layout, it displays all parameters in graphic or alphanumeric form. The black blocks stand for the individual phases with the respective setpoint setting; the yellow graph shows how the MIWE TLK converts the setpoint values into actual temperatures in real time, whereas the blue graph shows the humidity.

You will find other screen shots on the last page of this product information.



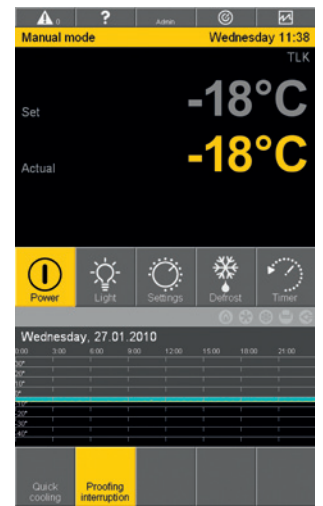
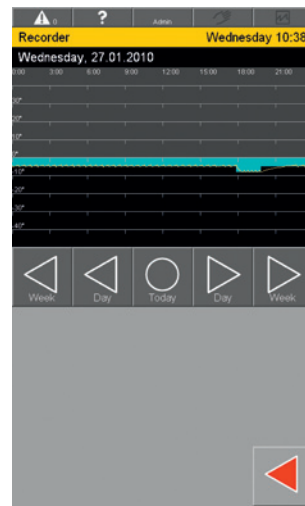
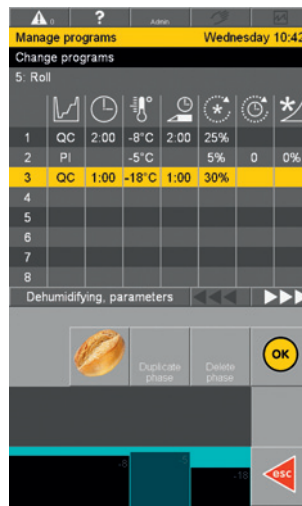
Control system

From left to right:

Creation and modification of programmes:
it has never been as easy and clear
as it is with the MIWE TC

The recorder meticulously documents all processes
and archives them for up to one year

Only MIWE TC offers you the whole functional
range and the overview in manual mode



Technical data

MIWE TLK

Temperature range °C	-25 bis -5
Relative humidity % RH	high
Product quality	unproofed, proofed
Trolley type	Rack trolley Stackable tipping boards Proofing trolley
Number of trolleys	1 – ∞
Baking tray size*	60 / 80 or 60 / 100
Plate spacing mm	min. 7
Insulation mm	100 / optional 120 or 150
Slip-resistance class	R12
Control system	TC
Winter adjustment	optional

* Other tray sizes available on request