



MIWE ideal



Our classic model

We have been manufacturing MIWE ideal multi-rack ovens since 1954. At that time it was one of the first hot air circulation ovens on the international market. And it is not that long ago that these first generation models – initially heated by coal and later by oil – were still part and parcel of every bakery.

Over the years we have continued to improve on this time-tested oven, with the result that today it is one of the leading multi-rack ovens on the market.

We have been building the MIWE ideal since 1954



MIWE ideal: Nomen est omen

Everyone is talking about flexibility – about the ability to react to changes, to take on board new developments, to remain mobile.

Bakeries are no exception.

Whether it's a matter of larger baking areas, moving ovens to different positions, convert-

ing to automatic loading, using a different type of energy, or simply making better use of an oven's capacity, you can be sure that MIWE is continually testing innovative means of baking. After all, our oven didn't come by its name purely by accident.

Just like the old stone ovens, the MIWE ideal bakes with gentle heat. Or, to be more precise,

with gentle radiant heat. Hot gases are circulated through heating covers which are separate from the baking chamber. This time-tested technique ensures a gentle baking atmosphere, and an even transmission of heat that guarantees quality baked products. As in the days of the steam oven, MIWE bakes with heat transmitted from stone plates

consisting of natural stone materials or granite. The German Agricultural Association permits bread baked in this manner to be called stone-baked.

And if your speciality is baking Pretzels, we can supply purpose-made steel baking plates to match – at no additional cost.

Concept

There is always room for the MIWE ideal in even the smallest of bakeries. Slim and compact in construction, this multi-deck oven can work wonders in the tightest of spaces.

Our slimmest model, the MIWE ideal R oven, is a mere 60 cm wide and has a correspondingly small footprint. In fact, we can deliver all MIWE ideal models disassembled so that they fit through an 85 cm wide door. In this case our specialists will assemble the various components on your premises and then put the multi-deck oven into operation for you. The MIWE ideal doesn't waste a centimeter of space. It is compactly constructed and can be built-in on three sides (the 180 cm wide MIWE ideal G is the only exception). This means that the MIWE ideal can be conveniently installed in a battery of ovens without having to leave any additional space at the back or sides. Furthermore, the multi-rack is mounted on a sturdy base so that it can be easily transported completely assembled into the bakery.

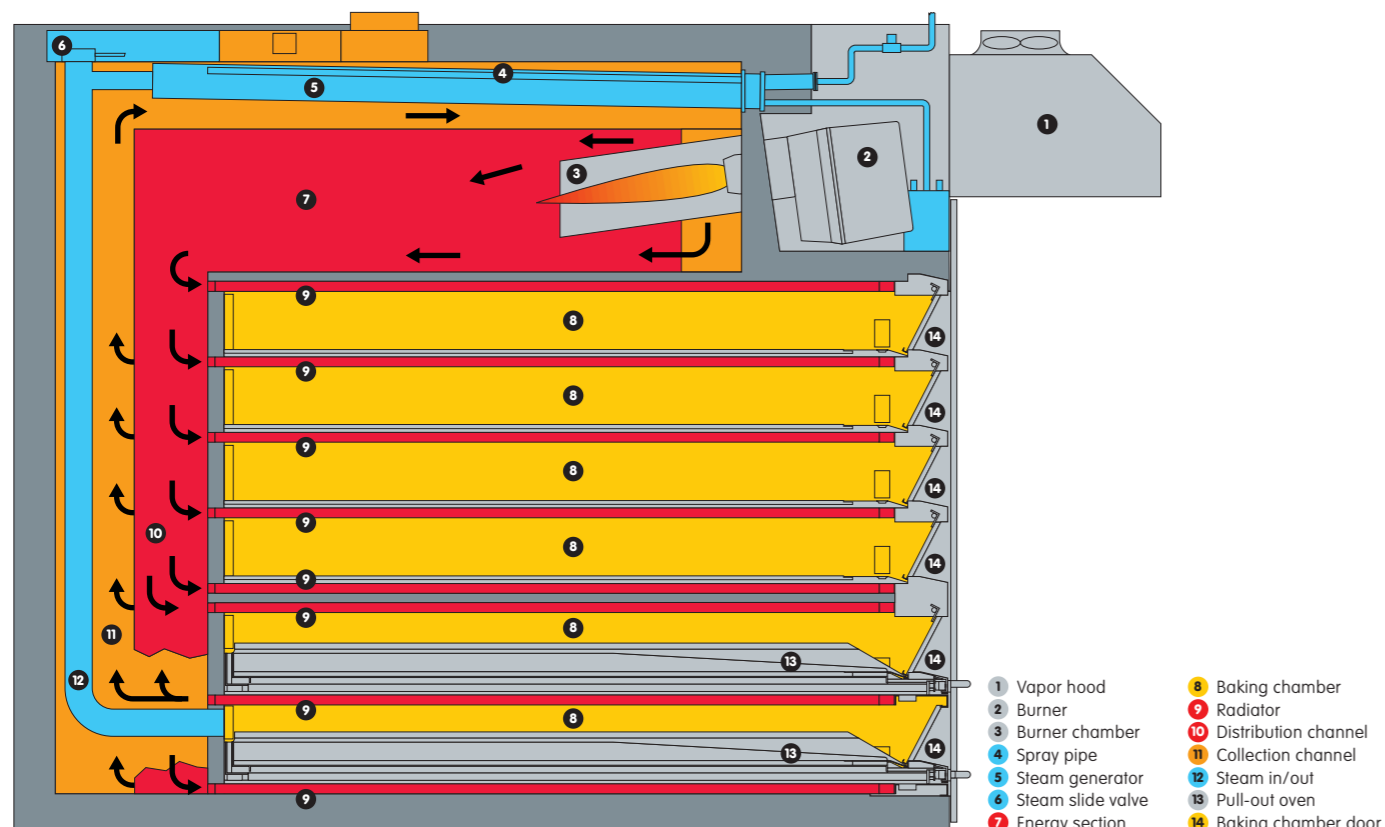
And it can just as easily be moved again to another spot without being disassembled whenever you want. Just another example of our flexibility.

Our high standards of manufacturing automatically result in the use of high-quality materials for the construction of MIWE multi-deck ovens. With the MIWE ideal, all the exterior paneling and the doors for bringing in the dough are made of rust-resisting stainless steel. Shock and temperature-resistant glass doors are also available at no extra charge. For us, quality workmanship is just as important as the materials we use. For example, our rust-resisting stainless steel baking chambers are fully through-welded so that no steam can escape (unlike spot-welded baking chambers). And our heating covers are manufactured on a computer-controlled laser welding machine – in yet another demonstration of precision workmanship and stability.



Heating

The complete line of MIWE ideal multi-deck ovens can be heated by either oil or gas. Whichever fuel you choose doesn't have to be the final word, however, as you can arrange at any time for your oven to be converted from one form of heating to another.

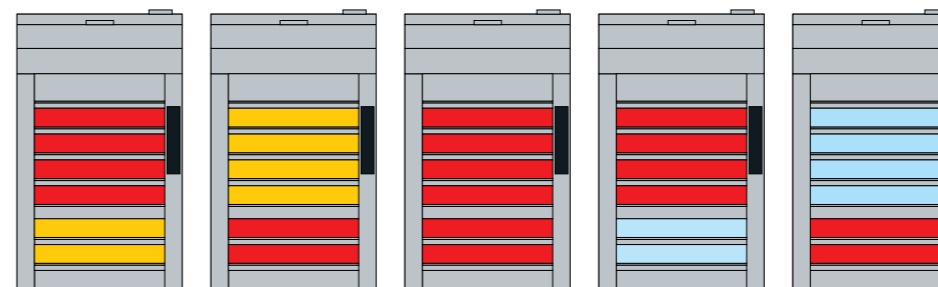


The MIWE ideal with a traditional analog control system

MIWE ideal 2kreiser



2-circuit MIWE ideal with pull-out ovens



Division of the oven installations in the 2-circuit MIWE ideal:
 ■ high temperature
 ■ low temperature
 ■ off

Types, models and customized ovens

The 2-circuit MIWE ideal is a versatile multi-deck oven that should be used when a variety of bakery goods need to be baked at different temperatures or when an oven isn't always used to full capacity.

With the 2-circuit MIWE ideal R you can operate the two oven groups each at a different temperature or can switch off the lower or upper group entirely. Valves regulate the flow of heat automatically or turn it off completely when an oven group is not needed. The savings in energy are considerable.

The two-stage burner in the 2-circuit MIWE ideal uses far less gas or oil when one of the oven groups is shut down.

Effective insulation between the two baking chamber groups prevents heat 'wandering' from chamber to chamber.

Operation

MIWE had the baker in mind when it designed the MIWE ideal. An example is the convenient loading height of the top baking chamber.

Or the sturdy stainless steel projecting table which can be used as an additional table top.

Or the special discharge unit for loading and unloading baking-tin products, which works without any inconvenient holding notches.

Energy savings

The MIWE ideal is an energy-saving oven in more ways than one. In the first place it consumes very little energy. Then there's the question of exhaust emission, which is considerably lower on this multi-deck oven than the limits set by the German DIN 8722 specifications for exhaust gases. Furthermore, unnecessary heat loss is prevented by using effective insulation on hot gas routes that are kept as short as possible. And what better proof of energy performance than a heat efficiency factor of approximately 90%.

With baking temperatures increasing at a rate of 2 to 3 °C per minute, the baking chambers are quickly heated to the desired temperature and return almost immediately to the desired temperature after loading.





Accessories

A drive-in proofing room right next to the oven is ideal, not least because it can draw its heat and steam directly from the oven or through its own automatic temperature and steam regulator. A good choice is to use the MIWE MGT proofing units combined with the MIWE DS digital control system or the MIWE modul (see separate product information).

Baking needn't be a tough job any more. Just let the MIWE athlet loading system perform the loading and unloading of the MIWE ideal for you, fully automatically. The entire baking area can be loaded at once. And with loading and outgoing conveyors you can take the automation and rationalization of your baking operations even further! (See product information on the MIWE athlet.)

Easy-to-maneuver loading units on rollers and an easy-to-operate door handle are also very welcome. There's even a special mechanism to replace the mostly bothersome system of springs or weights used for keeping the door open, which means less steam nuisance and unnecessary loss of energy.

A specialty of the MIWE ideal is that it can be equipped with up to three pull-out ovens. These ovens are extremely sturdy and their cantilevered construction without protruding supports allows them to be rolled out to the last millimeter so that the entire surface can be efficiently used. One hand does the job. When the oven door is opened, the finely controlled exhaust fan in the stainless steel vapor hood removes the escaping steam so quickly and reliably that there is never any discomfort.

Steaming

Saturated steam depositing intensively on the baking products, fast recovery times, and constant readiness – these are the ideal pre-conditions which allow baking 'batch after batch', with short baking times also for steam-intensive bakery products.

With the MIWE ideal, each baking chamber is equipped with a separate, large-capacity, quantity-controlled steam unit which produces an intensive supply of saturated steam. (Only in the case of the 60 cm wide multi-deck oven are two baking chambers supplied by one steam apparatus.) Steam slide valves and a pressure flap enable sensitive and extremely exact control.

The pressure flap ensures that the hot air is safely discharged and prevents an excessive build of pressure when the steam is fed in. When necessary, a proofing unit can also be supplied with steam through an additional built-in steam unit.

24-hour service

The technical safety features of a baking oven are one thing. The reassurance of being able to reach one of our specialists in an emergency is another. This is what our 24-hour service stands for: Help from one of our equipment specialists whenever you need it.



Removable oven control unit for easier maintenance

Maintenance and safety

All components such as burners, spray pipes, switchboxes, lights, controls and safety devices are easy to reach from the front for maintenance purposes. The baking plates can be taken out to be cleaned.

We recommend that you arrange for regular, preventive maintenance of our baking ovens and other units by signing a MIWE Service Agreement. MIWE baking ovens comply with the safety regulations in accordance with VDI, VDE, DIN and all other widespread standards. Since 1996 we have been certified by the DVGW to issue our gas-fired models with the necessary EC Type Test Certificate.

Controls

Three different types of programming – analog, digital or computer – are available for the MIWE ideal, depending on your needs.

The MIWE CS uses the display to present clear and well organized texts – for example concerning the baking products – and allows you to freely program 99 baking programs with up to 8 baking sections each. It exactly controls all functions, which naturally include automatic night start-up and operating hours statistics, and can also be networked with other computers. In a word, the MIWE CS sets the baker free of almost all the routine operations in baking control required up to now (see product information).

With the MIWE DS the baking process is controlled digitally. The baking time clock (with display of the remaining baking time), the thermostat (with setpoint and actual temperature), the automatic night start-up function, the week timer, and the automatic steaming function can all be selected at the dust- and splash-proof membrane-type keypad.

A step switch for the exhaust fan and steaming of the proofing room can be operated as well if required.

And of course the MIWE is also available with the MIWE AS analog control system – the sturdy, time-tested, fully functional and inexpensive alternative.



Two control options for the MIWE ideal:
Fast and convenient with the MIWE DS or menu-prompted with the MIWE CS, plus a networking interface to the MIWE winCAB.



**MIWE makes baking simple:**

With a range of classical baking ovens that includes not only efficient in-store ovens and reliable oven solutions for smaller bakers, but also fully automatic large-scale baking units.

With a complete range of bakery refrigeration equipment that simplifies and ensures the quality of your baking preparations.

With loading systems that make hard physical work a thing of the past. With a wide selection of control options – from “single-button-operation” for unskilled workers to sophisticated monitoring and documentation systems.

And ... with customer support that you can always rely on.

MIWE ideal B	ID 4.1216-B	ID 5.1216-B	ID 4.1220-B	ID 5.1220-B
Oven deck qty	4	5	4	5
W/D of oven deck cm	120/160	120/160	120/200	120/200
Baking area m ²	8	10	10	12
Ext. dmns cm (WxDxH) ⁵⁾	160/307/233	160/307/243	160/347/233	160/347/243
Peel ldg ht ¹⁾ cm bottom	82	68	82	68
Peel ldg ht ²⁾ cm top	161	170	161	170

	ID 4.1816-B	ID 4.1820-B
Oven deck qty	4	4
W/D of oven deck cm	180/160	180/200
Baking area m ²	12	15
Ext. dmns cm (WxDxH) ⁵⁾	255/279/233	255/319/233
Peel ldg ht ¹⁾ cm bottom	88	88
Peel ldg ht ²⁾ cm top	160	160

MIWE ideal T	ID 5.0616-T	ID 5.0620-T	ID 5.1216-T	ID 6.1216-T	ID 5.1220-T
Oven deck qty	5	5	5	6	5
W/D of oven deck cm	60/160	60/200	120/160	120/160	120/200
Baking area m ²	5	6	10	12	12
Ext. dmns cm (WxDxH) ⁵⁾	100/285/266	100/325/266	160/285/266	160/285/266	160/325/266
Peel ldg ht ¹⁾ cm bottom	59	59	59	34	59
Peel ldg ht ²⁾ cm top	159	159	159	159	159

	ID 6.1220-T	ID 5.1816-T	ID 6.1816-T	ID 5.1820-T	ID 6.1820-T
Oven deck qty	6	5	6	5	6
W/D of oven deck cm	120/200	180/160	180/160	180/200	180/200
Baking area m ²	15	15	18	18	22
Ext. dmns cm (WxDxH) ⁵⁾	160/325/266	220/285/266	220/285/266	220/325/266	220/325/266
Peel ldg ht ¹⁾ cm bottom	34	59	34	59	34
Peel ldg ht ²⁾ cm top	159	159	159	159	159

- 1) Per pull-out oven + 5 cm (for ID 4.1820-B: + 7 cm)
- 2) For 2-circuit insertion height top + 8.3 cm (only B 1220, 1816 and 1820)
- 3) Incl. control column, w/o vapour hood (70 cm depth: parts projecting above + 5 cm; all height dimensions apply for standard oven deck height 18cm)
Where a MIWE athlet is used, oven deck heights of 20 cm are required!
- 4) For two pull-out ovens – 5 cm, for three pull-out ovens – 10 cm, for 2-circuit version – 6.3 cm (only T)
- 5) Incl. projecting table; parts projecting above + 5 cm; all height dimensions apply for a standard oven deck height of 17 cm.

- ▶ In the type description, T stands for upper level heating, B for lower level heating.
- ▶ The MIWE ideal is available with the MIWE FP10 fixed program control system or the MIWE CS computer control system with a network capability.