

MIWE condo





The all-rounder.

The same excellent baking results as with a large professional deck oven and a wide variety of baked products – the MIWE condo makes this possible even in a small floor space.

It's no surprise that this oven is appreciated the world over in bakehouses, branch outlets, pastry shops, hotels, gastronomy and catering companies or as a mobile baking oven during events. Thanks to its modular construction and the great variety of sizes,

it can be perfectly adapted to the respective capacity requirement.

An all-rounder in every respect.

At a glance

- ▶ 0.24 – 8.64 m² baking area for everything from delicate pastries to classic oven-baked rolls, and heavy bread varieties or roasts – a wide range of products can be baked simultaneously.
- ▶ Powerful steam device with steam-proof casing for intensive steam and an excellent crust. Steam device as a separate component with its own heating system: no drop in baking chamber temperature.
- ▶ Top and bottom heat can be regulated separately for each deck to ensure the best possible results. Stainless steel electric heating rods are secured in the side wall with steam proofing, and fitted directly in the baking chamber.
- ▶ Oven decks lined with stone slabs so bread can be sold as “stone-baked”.
- ▶ Saves energy: separate insulation for each oven deck. Ultimate stability and durability: steam-tight welded baking chambers with reinforced top.
- ▶ Hygiene and cleanliness via (daily) cleaning of the interior of the door with just a few movements thanks to a special, ergonomic cleaning position that also prevents the cleaning agent from dripping into the baking chamber.
- ▶ Improved steam use and better climate in the bakehouse thanks to new door seal.
- ▶ MIWE connectivity included: integration in the MIWE shop baking suite possible (in combination with MIWE TC).

▶ **Touch Control MIWE TC with glass display (optional):**

- ▶ The modern operating concept MIWE go! offers the highest operational reliability even for semi-skilled personnel.
- ▶ Intuitive operation thanks to clear instructions, extensive help and information functions and special user interfaces for different user profiles.
- ▶ Brilliant, easy-to-clean 7” touchscreen display which can be easily seen at a distance and creates an incentive to buy through individual product images and advertising screens.

▶ **Unit Touch Control MIWE TC-U (optional):**

- ▶ Control concept developed especially for operation in branch outlets: for preprogrammed baking without any need for additional intervention by staff.
- ▶ Comprehensive visual user interface that is easy to understand and has one control system for the whole oven (up to 5 decks + 1 proofing cabinet).
- ▶ Intelligent preselection of decks during program selection saves time and money (energy costs).
- ▶ Lower connected load so limitations dictated by the site and electricity supplier do not lead to high costs.
- ▶ Increased operational reliability due to external control system (optional).

Versatile modular deck oven with gentle baking atmosphere (radiation); electrically heated. With up to six baking chambers that can be used in any combination in four widths and three heights, it offers the right configuration no matter what the requirements. The picture shows a model with the Unit Touch Control MIWE TC-U.



► With the fixed program control MIWE FP8 (100 baking programs, 8 of which can be selected directly, with 5 baking phases each) or optionally with MIWE TC.

► Accessories: steam hood, dynamic exhaust air, steam condenser, condensate collector, proofing cabinet, inter-mediate compartment, underframe, base, carrier frame, rollers, peel loading devices, integrated loader.

► Options: control system MIWE TC, design with black look, third external temperature sensor (not for double baking chamber), water meter, energy optimisation connection.

CO 1.0604	CO 2.0604	CO 3.0604	CO 4.0604	CO 5.0604
1	2	3	4	5
60x40x17/22	60x40x17/22	60x40x17/22	60x40x17/22	60x40x17/22
90x81x39	90x81x67	90x81x95	90x81x123	90x81x151
19	19	19	19	19
2.8	5.6	8.3	11.1	13.8
1.5	3	4.5	6	7.5
				not available
10	10	10	10	
90x85x54	90x85x54	90x85x54	90x85x54	
15.5	15.5	15.5	15.5	
2.2	2.2	2.2	2.2	
90x85x61	90x85x61	90x85x61	90x85x54	on demand

CO 1.0608 *	CO 2.0608 *	CO 3.0608 *	CO 4.0608	CO 5.0608
1	2	3	4	5
60x80x17/22	60x80x17/22	60x80x17/22	60x80x17/22	60x80x17/22
90x121x39	90x121x67	90x121x95	90x121x123	90x121x151
19	19	19	19	19
4	8	12	16	19.9
1.5	3	4.5	6	7.5
				not available
5/10	5/10	5/10	5/10	
90x121x54	90x121x54	90x121x54	90x121x54	
15.5	15.5	15.5	15.5	
2.2	2.2	2.2	2.2	
90x121x61	90x121x61	90x121x61	90x121x54	on demand

¹⁾ See the technical dimension specifications for the precise installation dimensions.

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

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

⁴⁾ Height on rollers, other heights on request - special dimensions available for an extra charge.

* With nostalgic front as Wenz 1919; baking chamber height 19 cm – please inquire dimensions, equipment and accessories.

Technical data

MIWE condo

Number of baking chambers

Baking chamber cm (WxDxH)²⁾

External dimensions cm (WxDxH)¹⁾

Steam hood height cm

Maximum connected load kW³⁾

Steam generator kW³⁾

Proofing cabinet

Number of baking tray supports

External dimensions cm (WxDxH)

Roller height cm

Connected load kW³⁾

Underframe

External dimensions cm (WxDxH)⁴⁾

MIWE condo

Number of baking chambers

Baking chamber cm (WxDxH)²⁾

External dimensions cm (WxDxH)¹⁾

Steam hood height cm

Maximum connected load kW³⁾

Steam generator kW³⁾

Proofing cabinet

Number of baking tray supports

External dimensions cm (WxDxH)

Roller height cm

Connected load kW³⁾

Underframe

External dimensions cm (WxDxH)⁴⁾

CO 2.0608-1D	CO 4.0608-2D	CO 6.0608-3D
2	4	6
60x80x13	60x80x13	60x80x13
90x121x57	90x121x103	90x121x149
19	19	19
8	16	24
1.5	3	4.5
see CO 0608 series (previous page) Proofing cabinet not poss. / underframe on demand		

MIWE condo double baking chamber⁵⁾

Number of baking chambers
 Baking chamber cm (WxDxH)²⁾
 External dimensions cm (WxDxH)¹⁾
 Steam hood height cm
 Maximum connected load kW³⁾
 Steam generator kW³⁾

Proofing cabinet / Underframe

CO 2.0806-1D	CO 4.0806-2D	CO 6.0806-3D
2	4	6
80x60x13	80x60x13	80x60x13
110x101x57	110x101x103	110x101x149
19	19	19
8	15.9	23.8
1.5	3	4.5
see CO 0806 series (s. below) Proofing cabinet not poss. / underframe on demand		

MIWE condo double baking chamber⁵⁾

Number of baking chambers
 Baking chamber cm (WxDxH)²⁾
 External dimensions cm (WxDxH)¹⁾
 Steam hood height cm
 Maximum connected load kW³⁾
 Steam generator kW³⁾

Proofing cabinet / Underframe

CO 1.0806	CO 2.0806	CO 3.0806	CO 4.0806	CO 5.0806
1	2	3	4	5
80x60x17/22	80x60x17/22	80x60x17/22	80x60x17/22	80x60x17/22
110x101x39	110x101x67	110x101x95	110x101x123	110x101x151
19	19	19	19	19
4.2	8.4	12.6	16.8	21
1.5	3	4.5	6	7.5
not available				
5/10	5/10	5/10	5/10	
110x101x54	110x101x54	110x101x54	110x101x54	
15.5	15.5	1.5	15,5	
2.2	2.2	2.2	2.2	
110x101x61	110x101x61	110x101x61	110x101x54	on demand

MIWE condo

Number of baking chambers
 Baking chamber cm (WxDxH)²⁾
 External dimensions cm (WxDxH)¹⁾
 Steam hood height cm
 Maximum connected load kW³⁾
 Steam generator kW³⁾

Proofing cabinet

Number of baking tray supports
 External dimensions cm (WxDxH)
 Roller height cm
 Connected load kW³⁾

Underframe

External dimensions cm (WxDxH)⁴⁾

1) – 5) See last page for footnotes.



MIWE condo, model CO 3.0604 with proofing cabinet; upper baking chamber here with 22 cm height (option).



MIWE condo, model CO 4.0806 with proofing cabinet, higher upper baking chamber and TC-U (options).



MIWE condo, model 5.0608-2D with 2 double baking chambers and underframe.



Wenz 1919 with the original front of an old German wood baking oven.



MIWE condo, model CO 5.1208 with underframe and integrated loader.

MIWE condo	CO 1.1208	CO 2.1208	CO 3.1208	CO 4.1208	CO 5.1208
Number of baking chambers	1	2	3	4	5
Baking chamber cm (WxDxH) ²⁾	120x80x17/22	120x80x17/22	120x80x17/22	120x80x17/22	120x80x17/22
External dimensions cm (WxDxH) ¹⁾	150x121x39	150x121x67	150x121x95	150x121x123	150x121x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ³⁾	6.4	12.8	19.2	25.6	31.9
Steam generator kW ³⁾	3	6	9	12	15
Proofing cabinet	not available				
Number of baking tray supports	10	10	10	10	
External dimensions cm (WxDxH)	150x121x54	150x121x54	150x121x54	150x121x54	
Roller height cm	15.5	15.5	17	17	
Connected load kW ³⁾	2.7	2.7	2.7	2.7	
Underframe					
External dimensions cm (WxDxH) ⁴⁾	150x121x54	150x121x54	150x121x54	150x121x54	on demand
MIWE condo	CO 1.1212	CO 2.1212	CO 3.1212	CO 4.1212	CO 5.1212
Number of baking chambers	1	2	3	4	5
Baking chamber cm (WxDxH)	120x120x17/22	120x120x17/22	120x120x17/22	120x120x17/22	120x120x17/22
External dimensions cm (WxDxH) ¹⁾	150x161x39	150x161x67	150x161x95	150x161x123	150x161x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ³⁾	8.8	17.5	26.3	35.0	43.7
Steam generator kW ³⁾	3	6	9	12	15
Proofing cabinet	not available				
Underframe					
External dimensions cm (WxDxH) ⁴⁾	150x161x54	150x161x54	150x161x54	150x161x54	on demand
MIWE condo	CO 1.1408	CO 2.1408	CO 3.1408	CO 4.1408	CO 5.1408
Number of baking chambers	1	2	3	4	5
Baking chamber cm (WxDxH)	140x80x17/22	140x80x17/22	140x80x17/22	140x80x17/22	140x80x17/22
External dimensions cm (WxDxH) ¹⁾	170x121x39	170x121x67	170x121x95	170x121x123	170x121x151
Steam hood height cm	19	19	19	19	19
Maximum connected load kW ³⁾	7.6	15.1	22.6	30.1	37.6
Steam generator kW ³⁾	3	6	9	12	15
Proofing cabinet	not available				
Underframe					
External dimensions cm (WxDxH) ⁴⁾	on demand	on demand	on demand	170x121x54	on demand

1) See the technical dimension specifications for the precise installation dimensions.

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

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

4) Height on rollers, other heights on request - special dimensions available for an extra charge.

5) Double baking chambers can be combined freely with normal baking chambers of the same size (CO 0608 / CO 0806).