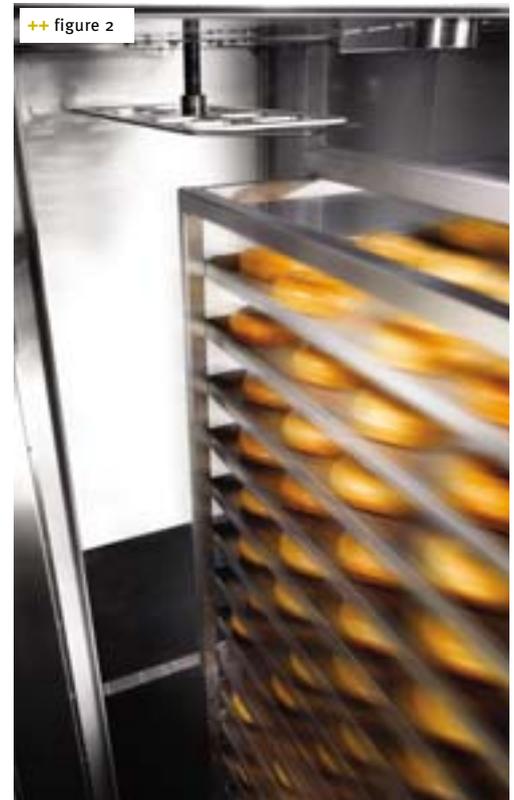


Bake it easy

BAKERY EQUIPMENT MANUFACTURER MIWE MICHAEL WENZ GMBH, ARNSTEIN, GERMANY, HAS DEVELOPED THE NEW RACK OVEN MIWE LIFT-IN ESPECIALLY FOR THE U.S. MARKET



++ figure 1



++ figure 2

++ figures 1-4
During IBIE, Orlando, USA, the German bakery equipment manufacturer MIWE will present the new rack oven lift-in. The motors and maintenance-free bearings are "made in Germany"

“Bake it easy”, the oven’s motto, has been chosen to emphasize that everything about the MIWE lift-in is designed to provide the baker with ideal baking results, as simply as possible. The rack oven has been supplied with a generously-proportioned heating unit that guarantees exceptionally high heating performance – and with it the rapid pre-heating and high degree of elasticity so essential to modern baking. For perfect sheen, lift and volume, the company has equipped the oven with a high-performance steam generator that converts 6 liters of water into steam every 15 minutes, thus providing for high-powered baking, time after time. The oven’s highlight, however, comes in the form of the company’s patented MIWE air control. This function allows for the precise determination of the amount of circulated air in the system and, accordingly, for the ideal baking conditions for the widest variety of baked goods.

The MIWE lift-in has made short work of yet another perennial annoyance in the baking trade: the unsatisfactory products that result from baking in an oven only partially filled.

The answer to this problem is called ‘gradient baking’ a process which – rather than being controlled by a fixed heating program – bakes along a temperature curve.

The company has optimized the components of the rack oven in such a way as to be able, in most cases, to assemble the complete oven within six to eight hours. It is possible, therefore, to bake the first batch on the very day the oven is assembled. As two spaces are not exactly the same, the oven door can be hinged left or right on site during assembly or at any other time for that matter (for example, if a company decides to rearrange or even move to different premises). Special kinds of tools are not necessary. The oven can be boxed in on three sides because all of the important parts are exclusively accessible from the front. This means, of course, that it will fit into virtually any space, even as a battery.

Pending mechanism

The rack oven is easy to use. All the loading, for example, takes place at ground level. It is



++ figure 3



++ figure 4

here that the lift, the actual inspiration of the new product, comes into play: A patent-pending mechanism raises the rack in such a way that it can turn freely inside the oven chamber. This all happens quickly in order to keep the heat inside the baking chamber.

Operation and cleaning are also designed to provide maximum ease. The oven is equipped with a fixed program control system that can be operated intuitively. As many as 30 baking programs, each with up to 5 baking phases, can be stored and called up at the push of a button. Baking specialists can intervene in the baking process at any time, or create a network of several ovens.

Wherever the baker is on the shop floor, he will always know what his oven is doing due to the unit's large status indicator that is clearly visible, even from a distance. Cleaning the oven is also no problem. The easily-accessible baking chamber is made of a simple-to-clean and hygienically-advantageous stainless steel with rounded edges for even better access.

The lift-in is especially thrifty in the energy department as well, achieving a thermal efficiency approaching 91%. This is achieved mainly by using the hot exhaust gas to preheat the fresh air before sending it

to the chimney flue. This results in much less energy being lost in the chimney.

Door seals, for instance, will have to keep the steam inside the baking chamber for years on end. MIWE's answer: equip the oven with adjustable seals. Anyone can do it, it costs next to nothing, and the baking oven is ready to work again, almost immediately. The complete baking chamber and much of the paneling on the MIWE lift-in is manufactured from high-grade stainless steel. The motors and maintenance-free bearings are also high-quality products "made in Germany". +++

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