

MIWE condo e+
with TC go! control system
Unit version 2.5

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1. Important information

1.1. Intended use

The MIWE condo is an electric deck oven for commercial use.

- It is suitable for baking, cooking, roasting and heating food in accordance with current food regulations.
- The oven must not be operated in publicly accessible areas.

The main modules are as follows:

Oven

- Uses radiant heat in a stationary baking atmosphere.
- Baking is on stone deck plates, on baking trays or in gastronomic standard containers.
- The baking chambers are operated separately.
- Top and bottom heat can be controlled separately for each deck.

It is modular and can be used in a wide range of ways:

- As a single-deck unit
- As a multi-deck unit
- As part of a MIWE backcombi
- Combined with MIWE extraction systems

Vapour hood with fan

- Any smells and vapour produced are collected and extracted.

Vapour hood with modular steam condenser MIWE SK-M

- Any smells and vapour produced are collected and extracted.
- Steam produced is condensed.
- Any condensate that forms runs into the siphon.

Vapour hood with condensate container

- Any smells and vapour produced are collected and extracted.
- Steam produced during baking is extracted into the owner-operator's ventilation system.
- Any condensate that forms runs into the siphon.

Vapour hood with dynamic ventilation

- Any smells and vapour produced are collected and extracted.
- Dynamic ventilation keeps the low pressure at the steam collector duct outlet constantly at the set value. Consistent results are achieved irrespective of the flue draught and weather.
- Steam extraction is accelerated with a fitted circulation fan.

**NOTE – GREASE TRAP!**

When processing products containing or giving off high amounts of fat, the owner-operator must ensure that suitable ventilation and fat separation systems are in place.

Filler panel

Height at lower edge of vapour hood at least 1900 mm/74.80 inch, otherwise risk of impact.

Recommendation:

- If the minimum height is not reached, fit the panel underneath the vapour hood to fill the gap.

Base frame / support frame / base

- Mechanical base structure in various heights, optionally with castors.

Intermediate compartment

- Mechanical component with tray supports

Proofing cabinet

- For controlling temperature and humidity in defined proofing processes.
- For keeping products warm and for drying products.
- Proofing, keeping warm or drying only on baking trays or in gastronomic standard containers.

Mechanical and electrical safety devices

- For safe operation.
- For protecting the owner-operator's personnel.

Process controls with operating unit

- Baking with baking programs
- Baking with manual input
- Creating and editing baking programs
- Settings on the oven using service codes by trained, qualified personnel

**WARNING!**

The oven is suitable for products with a natural alcohol content of up to a max. of 1 % by weight.

The unit may not be used for products containing an excessive amount of volatile compounds (such as are formed when ingredients with a high alcohol content are added) as these can produce high levels of inflammable vapours and therefore pose a significant risk.

**SERVICE INFORMATION**

The specifications for commissioning, start-up, operation, maintenance and repair must be complied with.

1.2. Foreseeable misuse

The oven may only be used for the purpose described here.

All other uses are incorrect and are strictly prohibited. Misuse includes:

- Tampering with safety devices
- Baking, heating or drying other substances or organisms
- Drying food
- Manipulation of the quantity of water or steam
- Use in home/domestic kitchens
- Use in areas accessible to the public
- Use in vehicles of any kind, on:
road, rail, water or air.
- Unauthorised connection of other units to the MIWE oven
- Connection to an unsuitable power supply
- Connection to a non-approved water supply
- Connection to a non-approved waste water line



LEGAL NOTICE

The manufacturer shall not be liable for any damage that occurs as a result of incorrect use.

1.3. Areas of use

Enclosed rooms in commercial enterprises, up to 2,000 metres above NN.

Examples:

- Sales areas closed off to public access
- Bakeries
- Snack bars
- Canteens
- Restaurants
- Hospitals
- Butcher's shops

1.4. Certification

1.4.1. EC declaration of conformity

MIWE issues a manufacturer EC declaration of conformity pursuant to the EC Machinery Directive 2006/42/EC, Annex IIa and EN ISO/IEC 17050-1. The declaration of conformity is an integral part of the overall documentation.

1.4.2. CE mark



The manufacturer has awarded the CE mark on the basis of the declaration of conformity. The information on intended use and misuse and the safety information in this documentation is based on a risk assessment in accordance with the current version of EN ISO 12100.

1.5. About this documentation

It is important that you observe all safety information and handling instructions to ensure safety on the job. The applicable local accident prevention and general safety regulations for the area of use must also be observed.

Please read the documentation carefully before beginning any work. It is an integral part of the product and must be accessible to staff at all times. If passing on the unit to third parties, also provide them with the documentation. The figures/illustrations contained in the documentation are provided for explanatory purposes only and may in the interests of clarity not necessarily be to scale. They may vary slightly from the actual version supplied.

1.6. Explanation of symbols

1.6.1. Warnings

Warnings are marked in this documentation by symbols.

The warnings are introduced by signal words which reflect the level of potential danger. You must observe the warnings and act with all due care in order to avoid accidents, injury and damage.



DANGER!

Indicates serious hazards which could lead to death or serious injury if not avoided. This symbol is only used for serious dangers.



WARNING!

Indicates moderate risk. Disregarding the safety instructions can lead to serious injury or death. This symbol is not used for risk of mere damage to property.



CAUTION!

Indicates dangers which pose only a minor risk of physical injury. This symbol is only used for risk to property.

1.6.2. Special hazards

The following symbols are used in conjunction with the safety information to indicate special hazards:



RISK OF ELECTROCUTION!

Indicates safety information regarding electric current or voltage. Failure to attend to this information can lead to serious injury or death.

Work may only be carried out by specially qualified personnel. National and regional regulations in this area must be adhered to.



HEAVY LOADS CAN CAUSE INJURY!

Indicates safety instructions for handling heavy loads. Failure to attend to this information can lead to serious injury or death.



HOT SURFACES CAN CAUSE INJURY!

Indicates safety information relating to hot surfaces. Failure to attend to this information can lead to serious injury.



CRUSH HAZARD!

Indicates safety instructions for handling moving components. Failure to attend to this information can lead to serious injury or death.



RISK OF INJURY FROM HOT STEAM!

Indicates safety information on the risk posed by escaping hot steam. Failure to attend to this information can lead to serious injury.



RISK OF SCALDING!

Indicates safety information for working above head height. Failure to attend to this information can lead to serious injury.

For work at or above 1600 mm/62.99 inch, use approved steps and wear the prescribed protective clothing in accordance with local regulations.

1.6.3. Notes**NOTE!**

Highlights useful tips, suggestions and information for ensuring efficient and smooth operation.

**LEGAL NOTICE**

Indicates information on statutory guidelines and standards and legally binding agreements between manufacturer and owner-operator.

**SERVICE INFORMATION**

Indicates information on cleaning, care, maintenance, lubrication and servicing.

**PROCEDURE**

Sets out procedures to be followed by operating and service personnel.

1.7. Limitation of liability

All the information, notes and instructions contained in the documentation have been prepared in accordance with the applicable standards and regulations and the state of the art and on the basis of our extensive knowledge and experience. The manufacturer can accept no liability for loss arising from:

- Failure to follow this instruction handbook.
- Incorrect use.
- The use of untrained personnel.
- Unauthorised modifications.
- Technical modifications.
- The use of unauthorised spare parts.

The actual scope of delivery may vary from that described and depicted in this handbook if a special version is delivered or additional options are ordered or if the latest technical modifications have been incorporated. The obligations agreed in the delivery contract, the General Terms and Conditions of Business and the Terms and Conditions of Delivery of the manufacturer and the statutory regulations valid at the time of the conclusion of the contract apply. We reserve the right to make technical changes in the interests of further development and the improvement of performance characteristics.

1.8. MIWE service

MIWE service is happy to handle all questions relating to MIWE products. MIWE service provides advice and support in the following areas:

1. Inspection
2. Maintenance
3. Individual service agreements covering:
 - Maintenance
 - Extended warranty
 - Repair
 - Modernisation
 - Overhaul
 - Commissioning and start-up
4. MIWE spare parts

For further information on MIWE service, details of the individual services and the competent contact persons, simply contact us by telephone, email or check on the internet.

Our staff are always interested to hear any new information you gain from using the unit which could help us improve our products.

2. Safety

This section covers all essential safety aspects to ensure the best possible protection for personnel and safe and smooth operation. Failure to adhere to the instructions and safety information in the instruction handbook can result in significant danger to personnel and damage to the unit.

2.1. Responsibility of the owner-operator

Owner-operator

The person who operates the unit themselves for commercial or business purposes or makes it available to a third party for use or application and bears the legal product responsibility for the protection of users or third parties during operation.



NOTE!

The product is for use in the commercial sector. The owner-operator is therefore bound by statutory duties regarding health and safety at work. In addition to the safety information contained in this document, the applicable safety and accident prevention regulations and environmental standards for the unit's area of application must also be observed.

The owner-operator must:

- familiarise themselves with the applicable national and regional industrial health and safety regulations and conduct a risk assessment to establish any hazards resulting from the specific working conditions at the place of installation. The owner-operator must cover these hazards and regulations in operating instructions.
- throughout the product's entire useful life, keep checking whether the operating instructions drawn up still comply with the current rules and regulations. If they do not, they must be adapted accordingly.
- clearly define and regulate responsibility for operation, maintenance and cleaning.
- make sure that all employees handling the product have read and understood this document.
- provide personnel with regular training and inform them about the hazards.
- make sure that the unit is kept in perfect technical condition.
- make sure that the maintenance intervals are adhered to.
- check all safety devices regularly to make sure that they are complete and in good working order.
- always ensure that all housing elements and components are properly fitted before the unit is switched on.



SPECIAL DUTIES!

The owner-operator must appoint a safety officer to monitor the safety devices and adherence to the safety measures.

2.2. Accident prevention and first aid

The owner-operator shall ensure safe operation and rapid help in emergency situations by putting suitable measures in place. The owner-operator shall:

- provide protective clothing for operating and maintenance personnel.
- ensure the work area is properly lit for all work.
- prevent unauthorised access to the work area during operation by putting in place suitable protection and barriers.
- mark hazards and hazardous areas with warning signs or sounds; put in place barriers, covering for edges etc.
- ensure all safety and warning signs on the product are kept in a legible condition.
- display an evacuation plan in the unit and operating area and keep all emergency exits and escape routes clear.
- provide fully functional and easily accessible fire extinguishers, first aid boxes, eye wash facilities and emergency telephones.

2.3. Personnel



WARNING: DANGER FOR UNAUTHORISED PERSONS!

Unauthorised persons who do not meet the requirements are not familiar with the hazards in the work area.

- Keep unauthorised persons away from the work area.
- If in doubt, speak to the persons concerned and send them out of the work area.
- Stop work until all unauthorised persons have left the work area.

Qualified personnel

Qualified personnel are able to perform the tasks assigned to them and to recognise potential hazards on the basis of their professional training, knowledge and experience and their knowledge of the relevant laws and regulations.

Trained personnel

A trained person has been trained in the procedures and technology of the unit by the manufacturer and has been informed of potential hazards resulting from incorrect handling.

Instructed personnel

Instructed personnel have been instructed by the owner-operator about the tasks they are to perform and have been informed about the potential hazards of incorrect operation.

Authorised personnel

Persons are authorised as personnel only if they can be expected to perform their work reliably. Persons whose reactions are affected by, for example, drugs, alcohol or medication are not authorised. Age- and occupation-specific regulations in force at the place of use must be observed when selecting personnel.

2.4. Protective clothing

Protective clothing in accordance with local regulations must be worn for work to minimise health risks.



USE PROTECTIVE CLOTHING

- To protect from burns from hot surfaces and vapour. Protective clothing must have long sleeves and long legs.



USE HAND PROTECTION

- To protect the hands from burns from hot surfaces and vapours and from rubbing, grazing, jabbing or deeper wounds.

Special protective clothing for certain work

Additional protective clothing may be required for some jobs. This is highlighted in the relevant sections of this handbook.

The following protective clothing is recommended:



USE EYE PROTECTION

- To protect the eyes from splashes and hot vapours.



USE FOOT PROTECTION

- To protect the feet from heavy falling objects.



USE HEARING PROTECTION

- To prevent hearing damage from noise emissions.



USE A MASK

- For protection against harmful dust and vapours.



USE CHEMICAL RESISTANT HAND PROTECTION

- To protect the hands from aggressive substances. Check safety gloves are intact before use. Clean the gloves before taking them off. Store in a well-ventilated place.

2.5. Packaging

2.5.1. Packaging information

Individual packing units are packed to meet the requirements of the expected transport conditions.

Unless any special agreements have been made in relation to the handling of the packaging, sort the materials and put them to further use or send them to be recycled.

2.5.2. Symbols on the packaging



KEEP DRY

Keep the packing units dry and protect from moisture.



FRAGILE

Indicates packing units with fragile or delicate contents. Treat packing units with care; do not drop or subject to shocks.



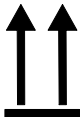
WEIGHT, ATTACHED LOAD

Indicates the weight of packing units. Handle labelled packing units according to their weight.



TOP-HEAVY

The packing unit is top-heavy and is not sufficiently stable. Take particular care during transport and secure packing unit separately if necessary.



THIS WAY UP

The arrows indicate the top of the packing unit. They must always point upwards, otherwise there is a risk of damage to the contents.



CENTRE OF GRAVITY

Indicates packing units' centre of gravity. Lift and transport in accordance with centre of gravity.



FASTEN HERE

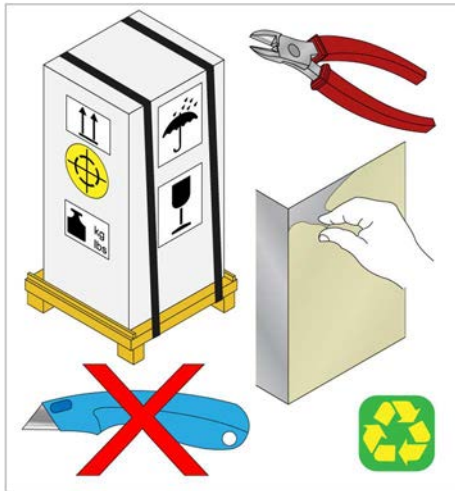
Only attach lifting gear (chains, slings) at the points marked with this symbol.

2.5.3. Unpacking the unit

**NOTE!**

Only use suitable tools that do not damage the unit

- Proceed with care and do not use any sharp or pointed objects.



1. Remove the packaging.
2. Remove the protective film by hand.

2.6. Storage

Store packing units in the following conditions:

- Do not store outdoors.
- Store in a dry and dust-free place.
- Do not expose to aggressive substances.
- Keep out of sunlight.
- Avoid mechanical shocks.
- Storage temperature: +3°C/37.4°F to +50°C/122°F.
- Relative humidity: max. 60 %.
- If the unit is in storage for longer than 3 months, the general condition of all the parts and of the packaging must be checked regularly.
- Avoid large temperature changes as condensate can form.



NOTE!

There may be storage instructions included on the packing units which extend beyond the requirements specified here. All such instructions must be complied with.



NOTE!

If the oven is in storage for longer than 4 weeks, the oven deck plates must be baked out again – see 'Baking out the oven' under 'Operation'.

2.7. Signs and labels



WARNING: ILLEGIBLE SYMBOLS CAN RESULT IN INJURY!

Signs and labels indicate potential hazards and special technical functions. Stickers and signs can over time become dirty or otherwise illegible.

- Ensure all safety signs, warning signs and operating instructions are kept in a legible condition.
- Replace damaged signs or stickers immediately.

Front



RISK OF INJURY DUE TO HOT SURFACES!

Hot surfaces, such as hot unit components and hot fluids, are not always recognisable as such. Do not touch them unless you are wearing safety gloves.



RISK OF INJURY FROM HOT STEAM!

Escaping hot steam can scald.

Always proceed with care in areas marked correspondingly and wear the prescribed protective clothing in accordance with local regulations.



DANGER OF SCALDING!

Hot liquids can cause serious scalds during work above head height. Always proceed with care in areas marked with this sign, use approved steps and wear the prescribed protective clothing in accordance with local regulations.

Back



RISK OF ELECTROCUTION!

Indicates areas in which only qualified electricians may work.



OBSERVE THE INSTRUCTION HANDBOOK!

Only use the marked item if you have read and understood the instruction handbook.



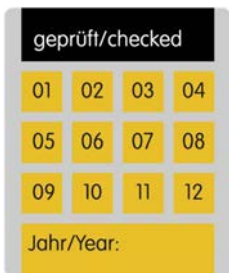
SOCKET LABELLING

Indicates the power rating of the socket.



EQUIPOTENTIAL BONDING!

Indicates the position of the bolt for connecting the equipotential bonding conductor.



TEST STICKER!

Shows the date on which the electrical system of the unit was tested.



EARTH REQUIRED!

Indicates devices and components requiring an earth.



WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of equipment which is labelled according to the WEEE directive in the household waste.

Siphon**OBSERVE THE INSTRUCTION HANDBOOK!**

Only use the marked item if you have read and understood the instruction handbook.

Right side**RISK OF ELECTROCUTION!**

Indicates areas in which only qualified electricians may work.

2.8. Signs and labels for the USA/Canada



WARNING: ILLEGIBLE SYMBOLS CAN RESULT IN INJURY!

Signs and labels indicate potential hazards and special technical functions. Stickers and signs can over time become dirty or otherwise illegible.

- Ensure all safety signs, warning signs and operating instructions are kept in a legible condition.
- Replace damaged signs or stickers immediately.

Front



CAUTION!
Hot surface
Do not touch.



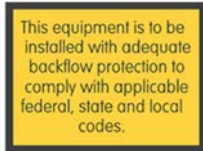
CAUTION!
Hot vapour
Open with care.

Back



WARNING!

Incorrect installation, settings, modifications, maintenance or repair can cause damage, injury and even death. Read the installation, instruction and maintenance handbook before unit installation or maintenance.



Install the unit with a suitable non-return valve that complies with applicable national, regional and local regulations.



CAUTION!

The unit has multiple supply lines. Ensure all connecting power cables are de-energised before moving or servicing the unit.



CAUTION!

Do not connect to a circuit with more than 150 volts to ground.



CAUTION!

For the power supply, use wires with [] AWG that are suitable for at least 176 F/80°C. Only use copper wire for the electricity supply. Fast-acting fuses on the part of the owner-operator 3x [] A.

Right side



WARNING!

Risk of electrocution
 Unit must be fixed on site by the owner-operator.
 For further information, please see the installation handbook.



WARNING!

Fire or electrocution hazard
 Do not open.



WARNING!

To reduce the risk of fire or electric shock,
 do not remove the cover (or rear panel).
 No user-serviceable parts are included inside.
 Repairs may only be carried out by authorised qualified personnel.

3. Unit description

3.1. Scope of delivery

**NOTE!**

The scope of delivery depends on the order.

Further information on specific technical data can be found in the

- Dimension and data sheet
- 'Essential preparations' document.

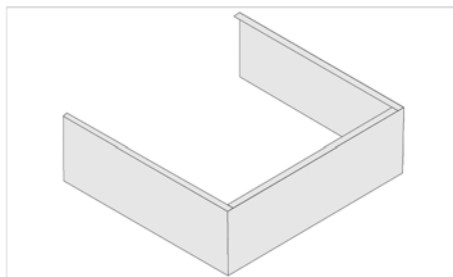
These are sent to the owner-operator together with the order confirmation.

Proofing cabinet – for further information, please see the 'MIWE GS Proofing Cabinet Instruction Handbook'.

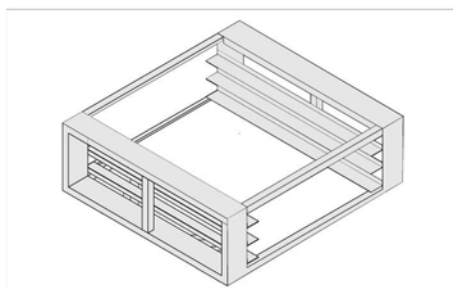
Vapour hood versions – for further information, please see the

- 'MIWE Extraction Systems Instruction Handbook'
- 'MIWE SK-M Instruction Handbook'
- 'MIWE Dynamic Venting System Instruction Handbook'

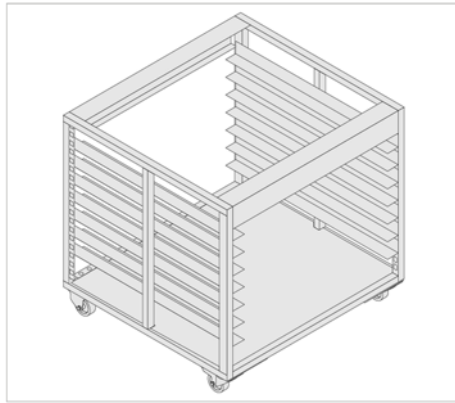
3.1.1. Accessories (optional)



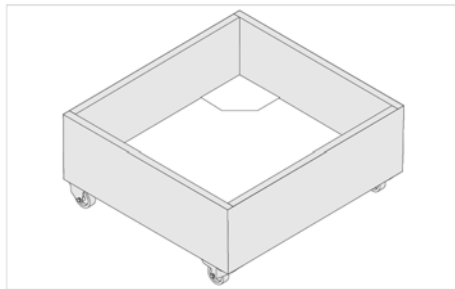
Panel, extension frame



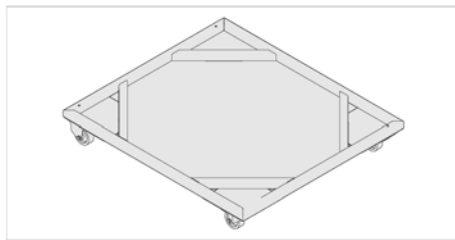
Intermediate compartment



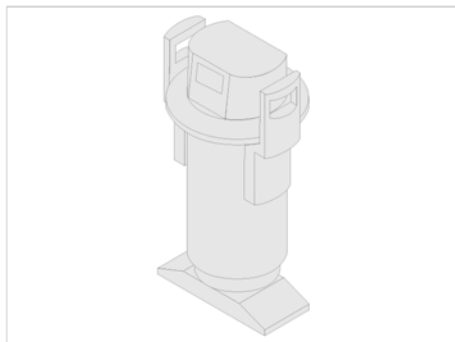
Base frame with castors



Base with castors



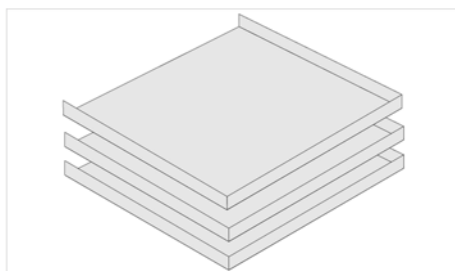
Frame with castors



Water filter



Siphon

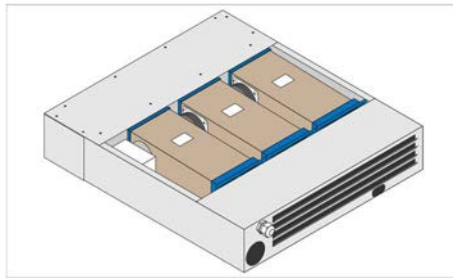


Baking trays

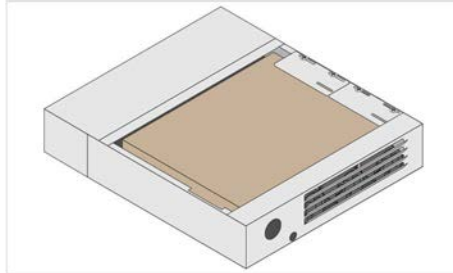
Observe general instructions before baking for the first time.

For further information, please see The 'Cleaning and care' section under 'Cleaning – Baking trays'.

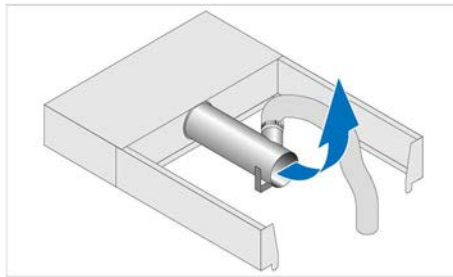
3.1.2. Vapour hood steam discharge versions



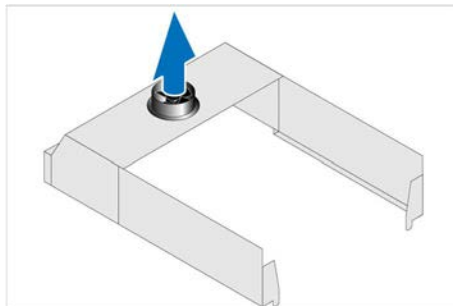
Vapour hood with modular steam condenser
MIWE SK-M



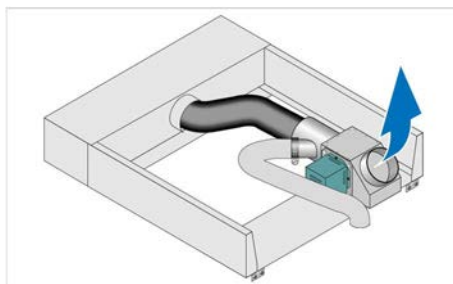
Vapour hood with steam condenser SKII
For the US/Canada



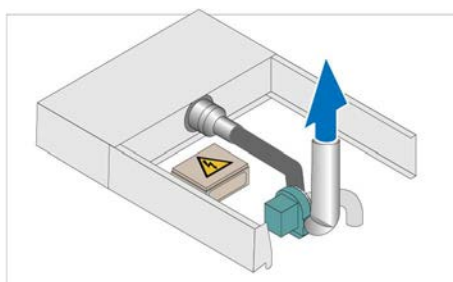
Vapour hood (190) with fan



Vapour hood (470) with fan



Vapour hood with condensate container



Vapour hood with dynamic ventilation

3.2. Design



NOTE!

Further information on specific technical data can be found in the

- Dimension and data sheet
- 'Essential preparations' document

These are sent to the owner-operator together with the order confirmation.

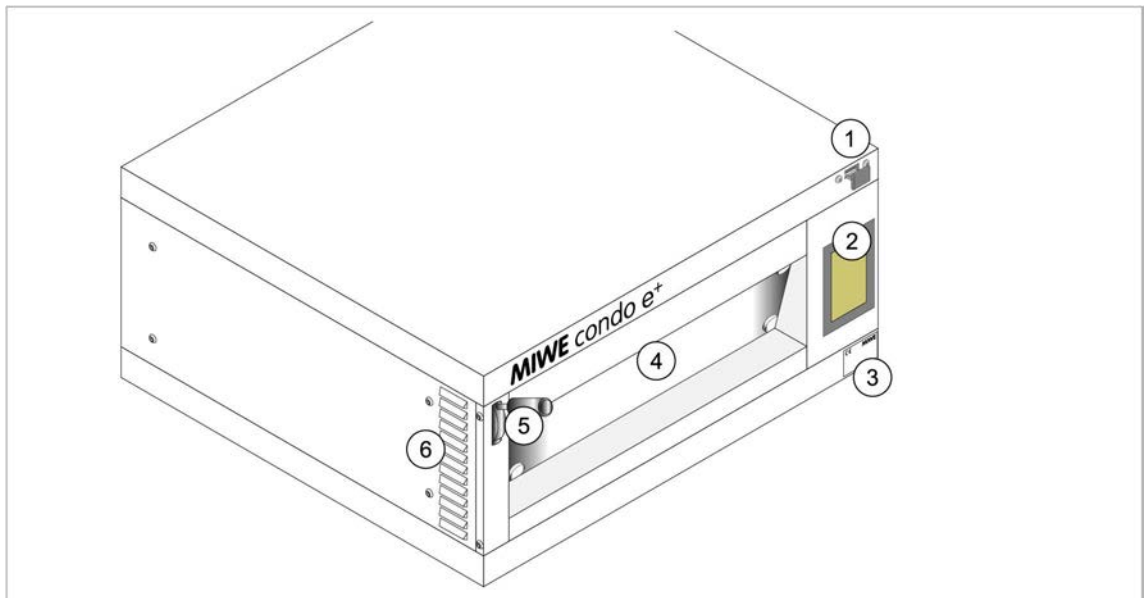
For the US/Canada

Water supply/water drain lines and connections must comply with

- ICC International Plumbing Code 2003
- or
- IAPMO Uniform Plumbing Code 2003.

3.2.1. Individual deck

Front



- ① USB port with protective cap
- ② Operating unit
- ③ Rating plate for complete unit
- ④ Glass deck door
- ⑤ Door lever handle
- ⑥ Vent openings and ventilation slots
Right and left side walls
Keep clean and unobstructed at all times!

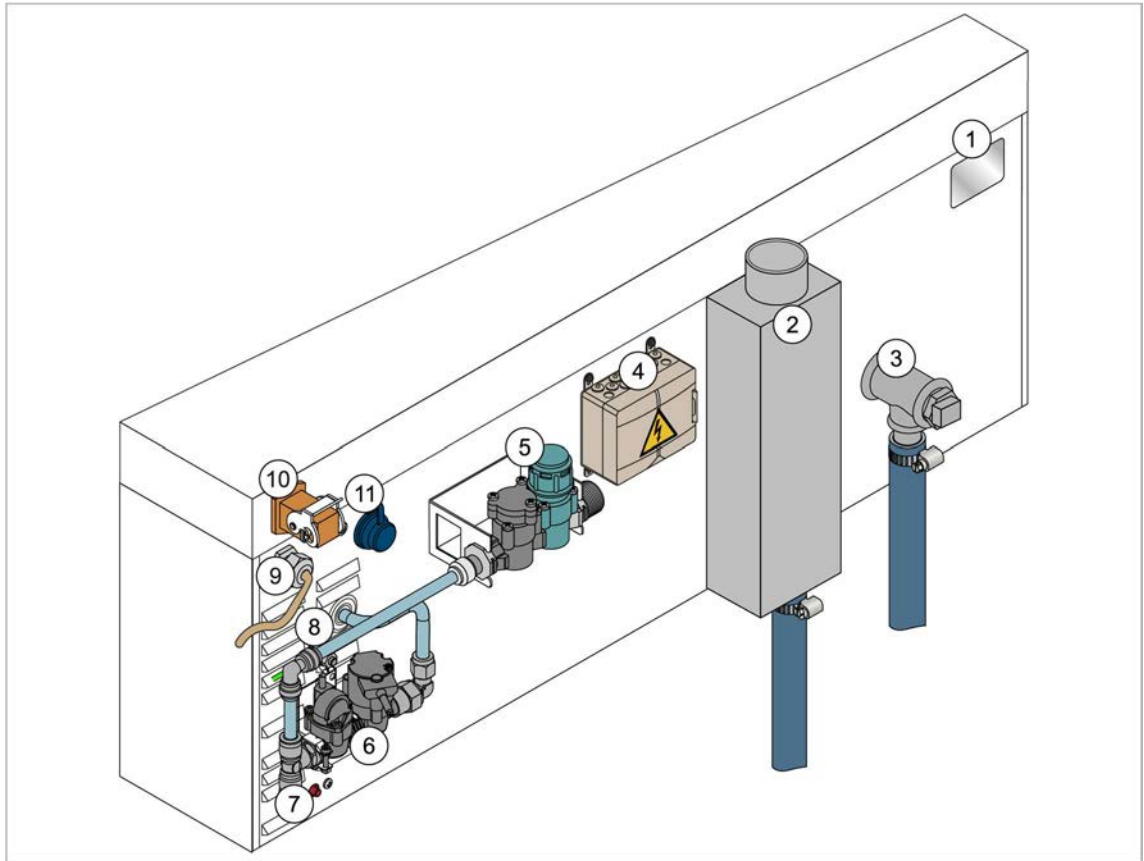
Continuous operation hotter than 75°C/167°F

Back

**NOTE!**

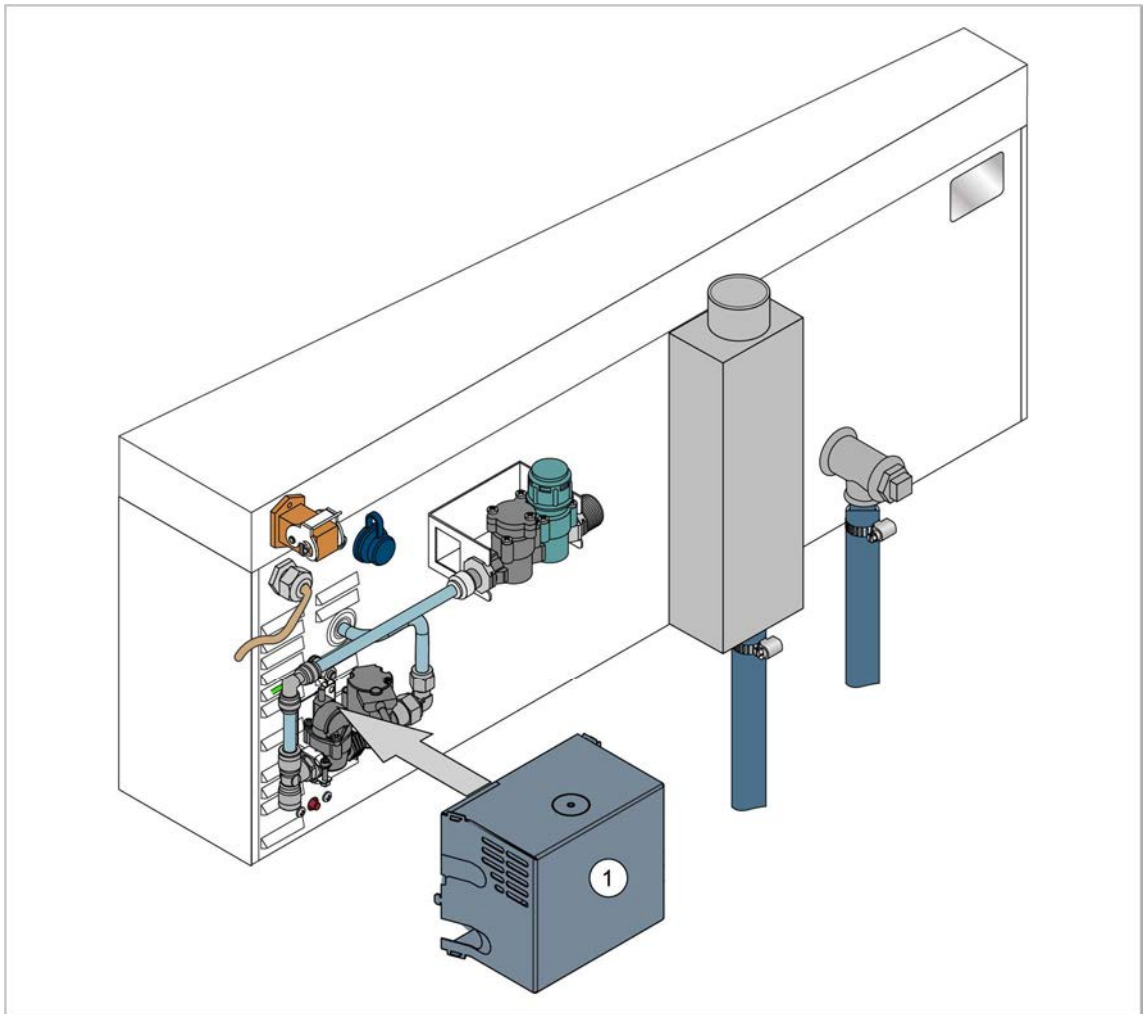
Not applicable for devices without a steam system

- Complete water system (pos. 5 and 6)
- Steam discharge from steam device (pos. 3).

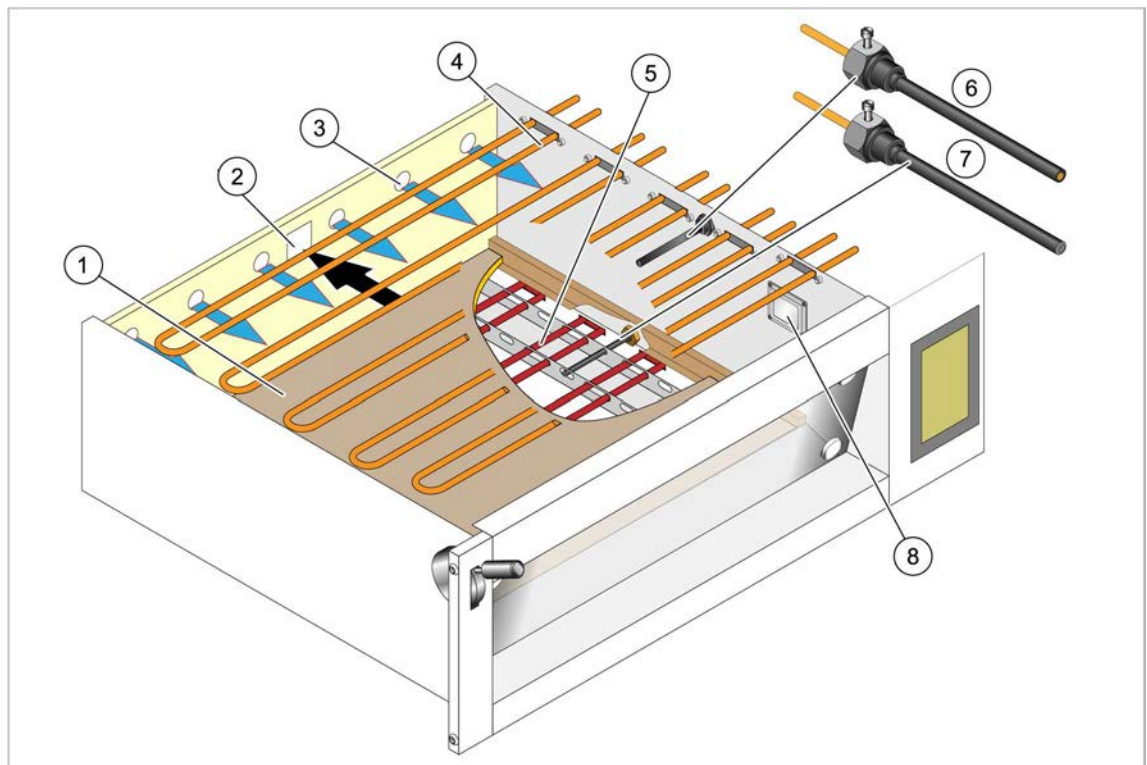


- ① Rating plate
- ② Steam discharge connection
Optional: at side or top
- ③ Steam device drain
- ④ Fuse and distribution box (optional)
- ⑤ Drinking water connection with water filter
- ⑥ Drinking water connection
- ⑦ Safety temperature limiter
- ⑧ Equipotential bonding connection
- ⑨ Electrical connection for oven
- ⑩ Electrical plug and socket connection for MIWE extraction systems (optional)
- ⑪ RJ-45 LAN network interface with protective cap

Version UL/NSF



① Cover (factory default) for drinking water connection

Baking chamber

- ① Stone deck plates
- ② Steam outlet
Pressure reduction in the baking chamber
- ③ Steam distributor panel
- ④ Electrical heating elements – top heat
- ⑤ Electrical heating elements – bottom heat
- ⑥ Top baking chamber temperature sensor
- ⑦ Bottom baking chamber temperature sensor
- ⑧ Baking chamber lighting

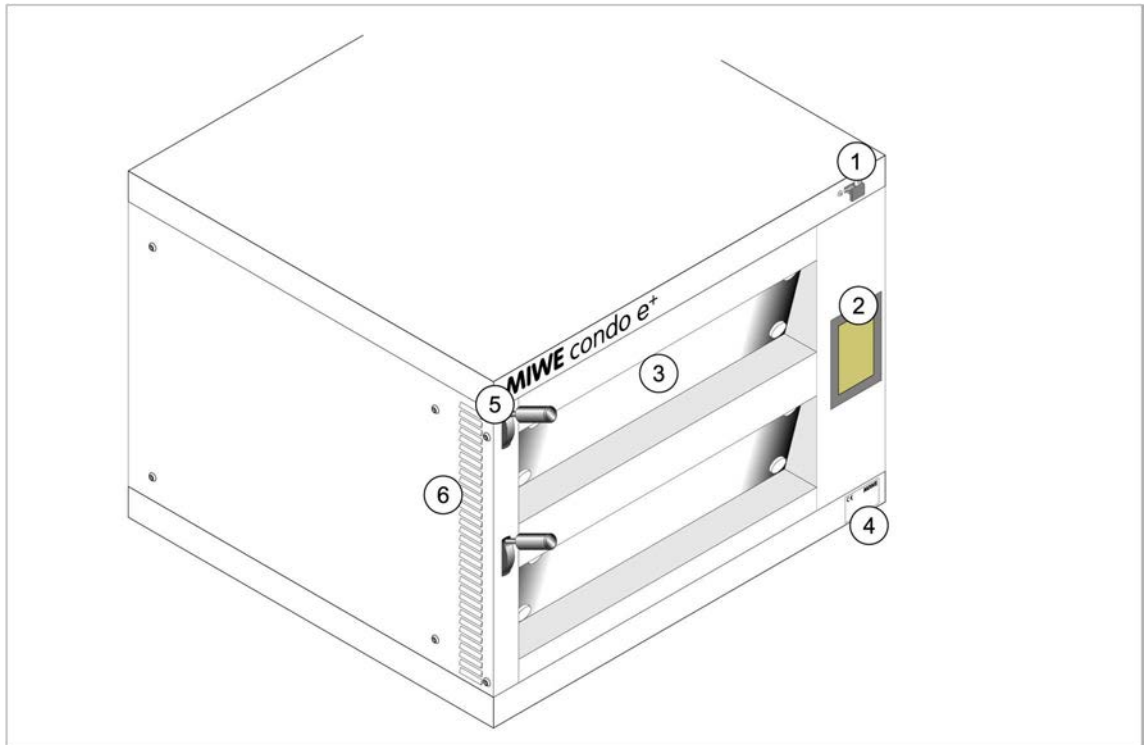
3.2.2. Double baking chamber

The function of the two decks is identical.

Exception:

Fault messages distinguish between the top deck and bottom deck.

Front



- ① USB port with protective cap
- ② 1 operating unit – 2 decks
- ③ Door per glass deck
- ④ Rating plate for complete unit
- ⑤ Door lever handle per deck
- ⑥ Vent openings and cooling air vents – side walls right and left
Keep clean and unobstructed at all times!

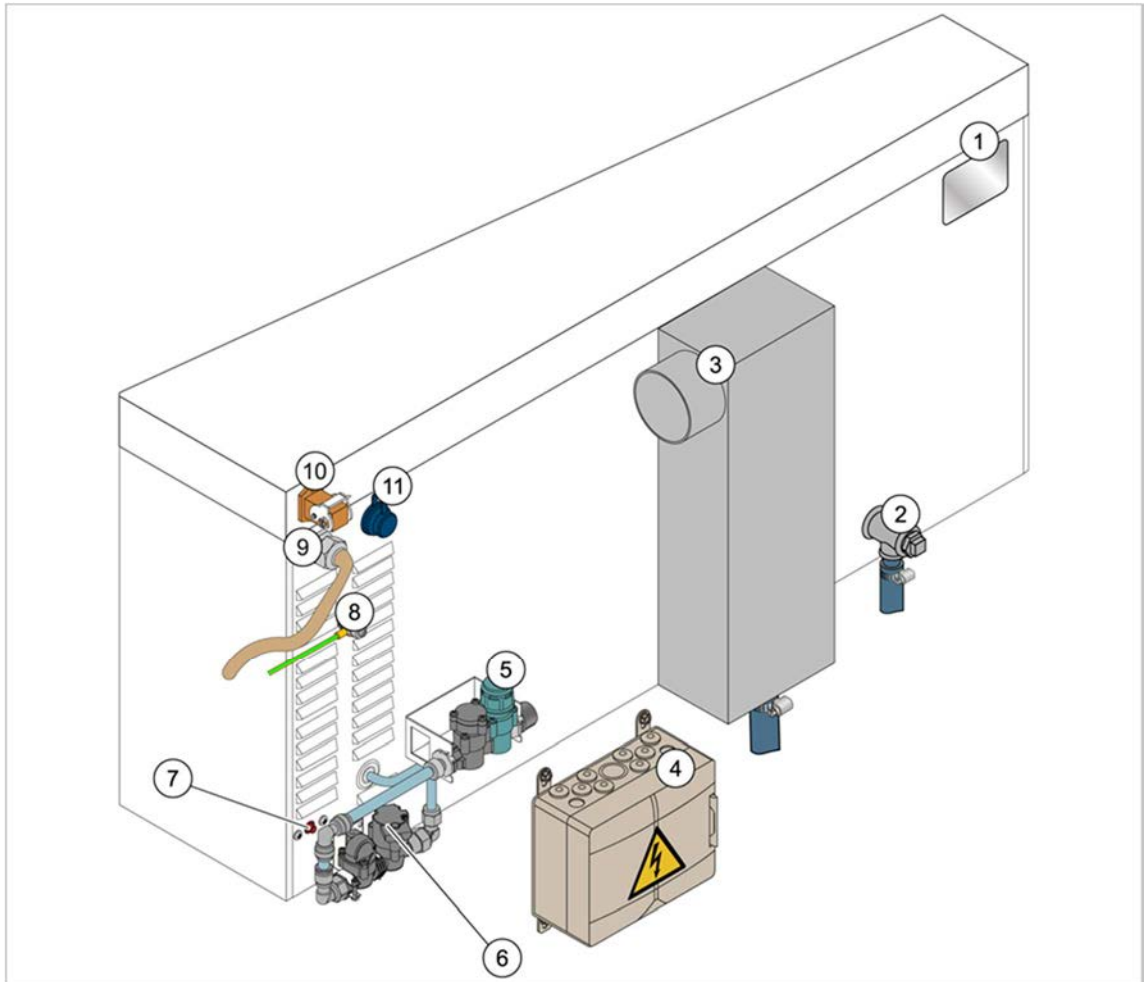
Continuous operation hotter than
75°C/167°F

Rear – version D

**NOTE!**

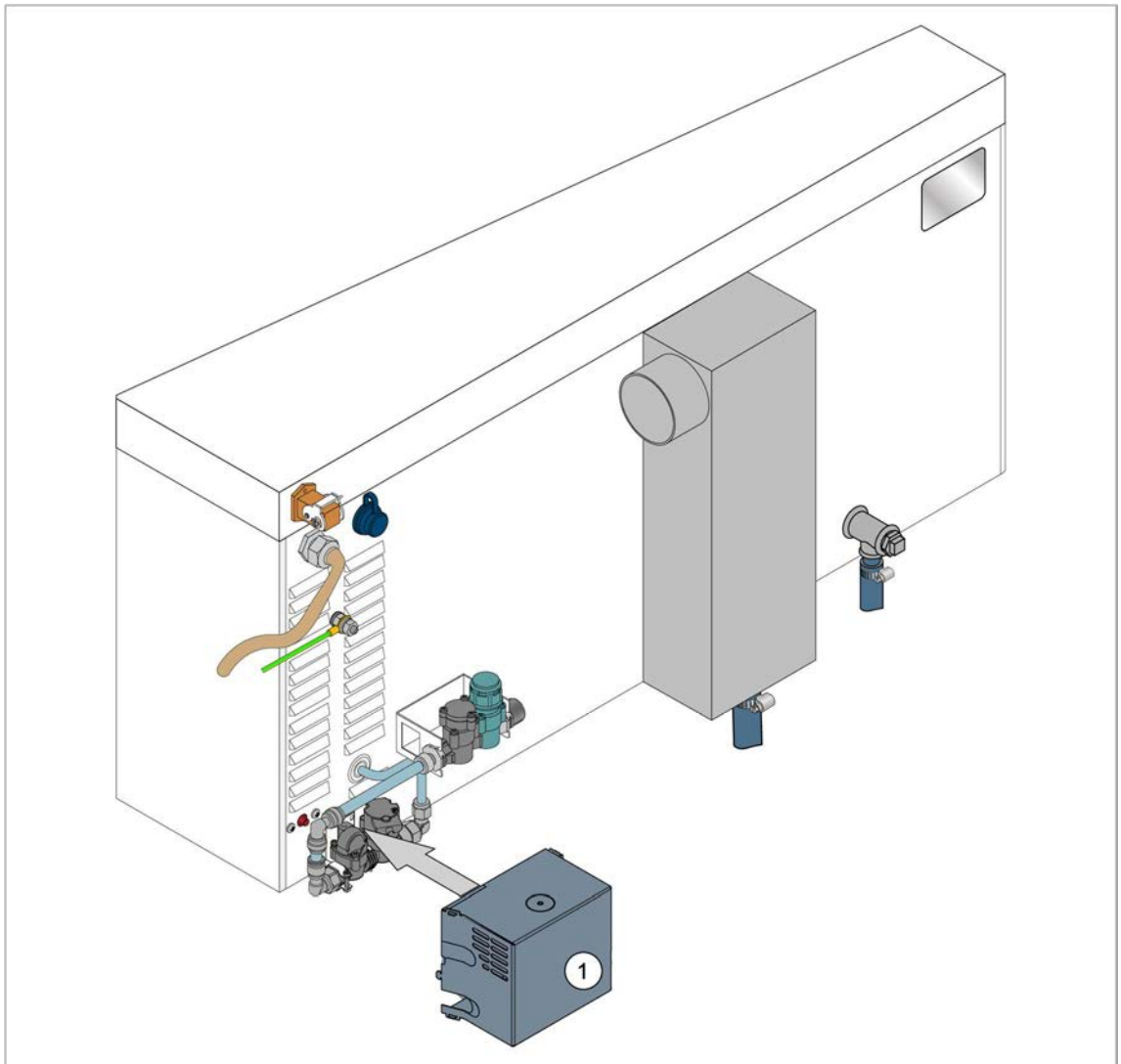
Not applicable for devices without a steam system

- Complete water system (pos. 5 and 6)
- Steam discharge from steam device (pos. 2).



- ① Rating plate
- ② Steam device drain
- ③ Steam discharge connection
Optional: at side or top
- ④ Fuse and distribution box (optional)
- ⑤ Common drinking water connection with water filter
- ⑥ Common drinking water connection
- ⑦ Safety temperature limiter
- ⑧ Equipotential bonding connection
- ⑨ Electrical connection for oven
- ⑩ Electrical plug and socket connection for MIWE extraction systems (optional)
- ⑪ RJ-45 LAN network interface with protective cap

Version UL/NSF – Figure: version D



- ① Cover (factory default) for drinking water connection per deck

3.2.3. Multi-deck unit

Has common connections for water / waste water.

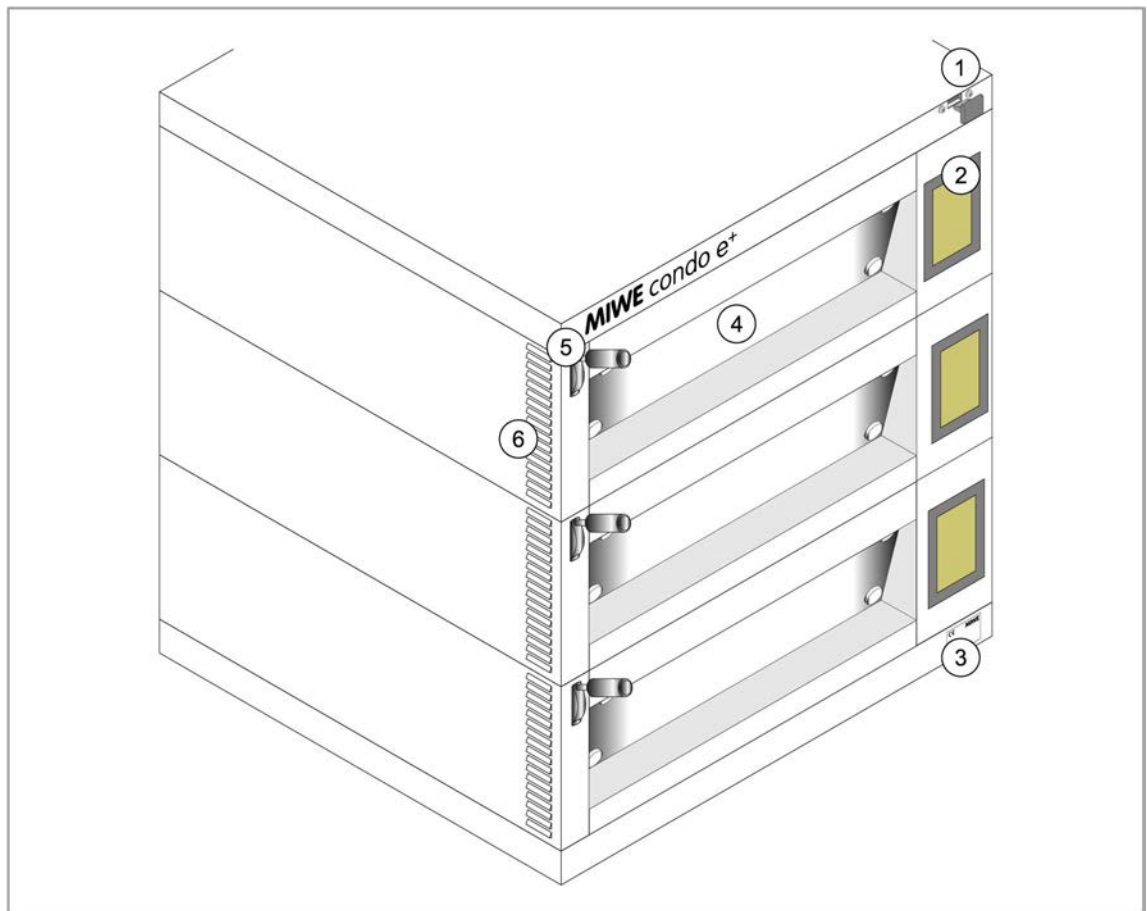


NOTE!

The connection to the power supply is made on an order-specific basis:

- Common fixed connection
- or
- Single plug and socket connection per unit.

Front



- ① USB port with protective cap
- ② Operating unit per deck
- ③ Rating plate for complete unit
- ④ Door per glass deck
- ⑤ Door lever handle per deck
- ⑥ Vent openings and cooling air vents per deck

Continuous operation hotter than 75°C/167°F

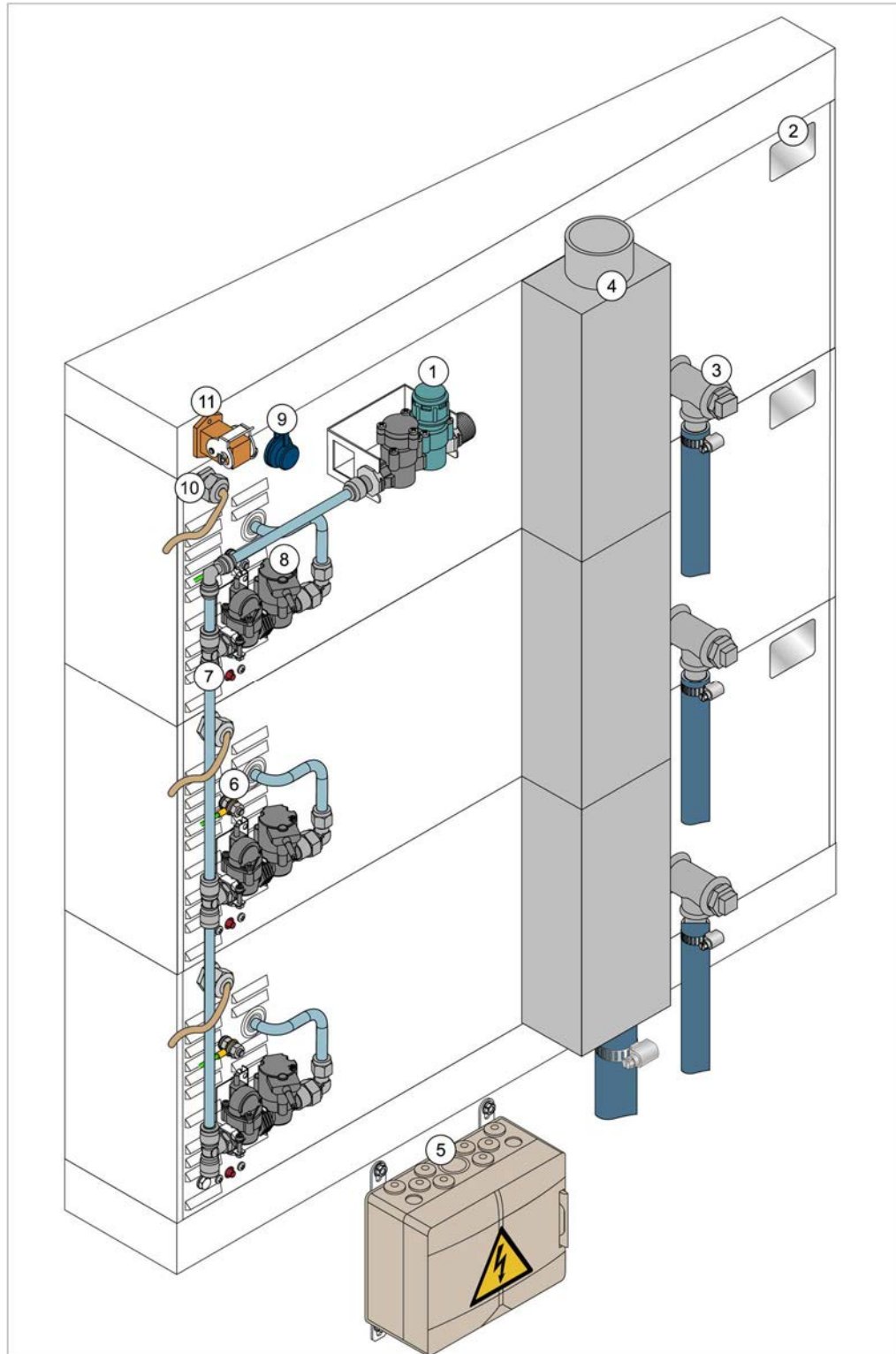
Always keep the right and left side walls clean and unobstructed at all times!

Back

**NOTE!**

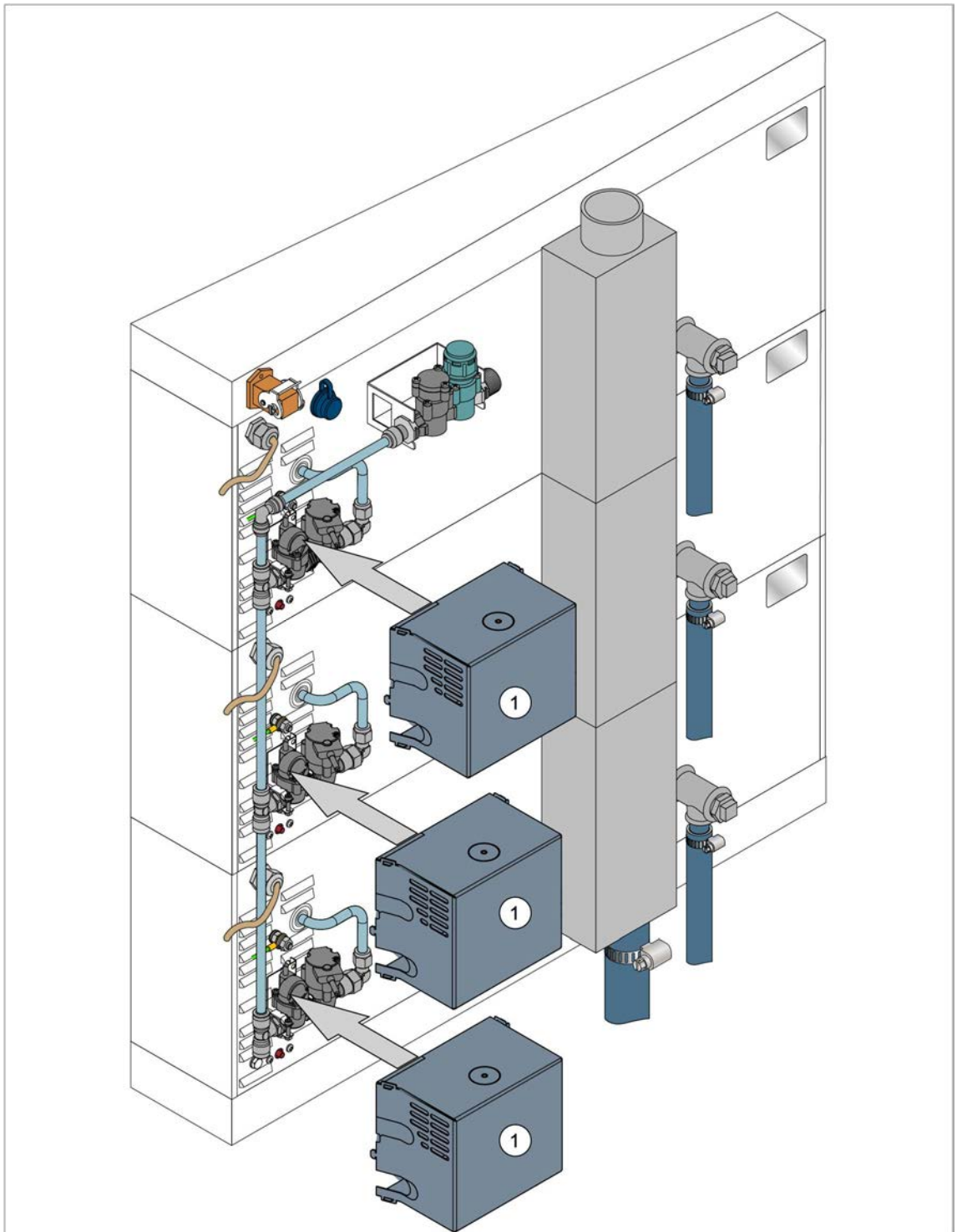
Not applicable for devices without a steam system

- Complete water system (pos. 1 and 8)
- Steam discharge from steam device (pos. 3).



-
- ① Common drinking water connection with water filter
 - ② Rating plate for each deck
 - ③ Steam device drain per deck
 - ④ Common connection for steam outlet,
Optional: at side or top
 - ⑤ Fuse and distribution box (optional)
 - ⑥ Equipotential bonding connection per deck
 - ⑦ Safety temperature limiter per deck
 - ⑧ Drinking water connection per deck
 - ⑨ RJ-45 LAN network interface with protective cap
 - ⑩ Oven electrical connection per deck
 - ⑪ Electrical plug and socket connection for MIWE extraction systems (optional)
Always located in the top cover.

Version UL/NSF

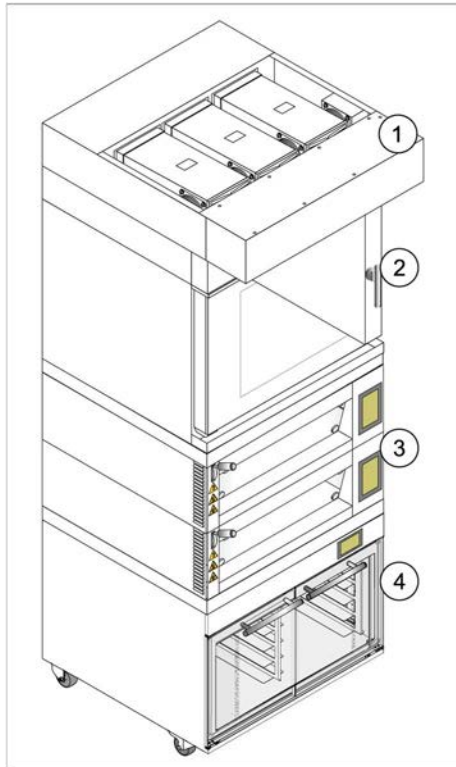


① Cover (factory default) for drinking water connection per deck

3.2.4. MIWE backcombi

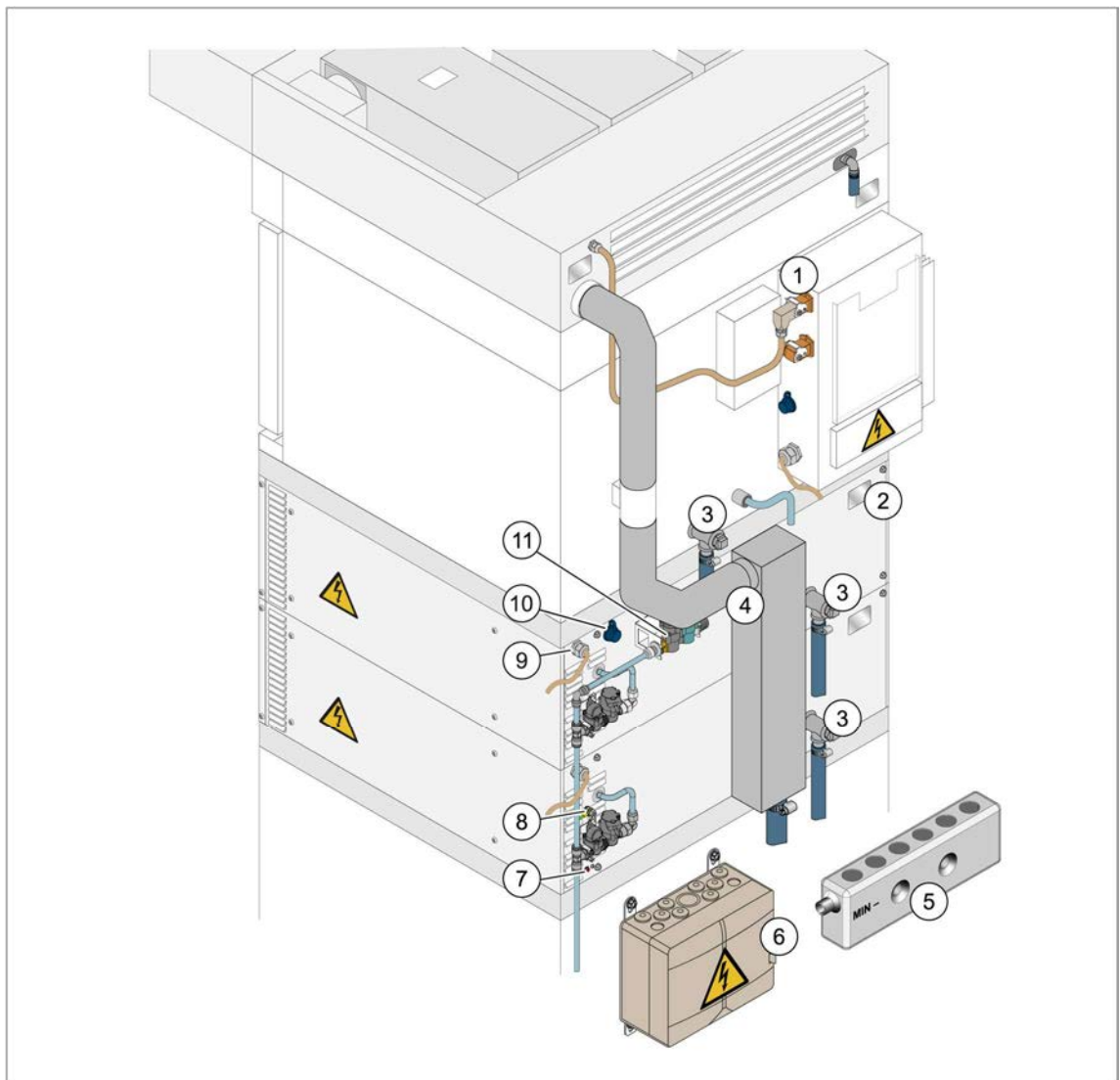
The figure shows one of the many possible combinations.

Front



- ① Modular steam condenser MIWE SK-M
- ② Convection oven
- ③ MIWE condo deck oven
- ④ MIWE GS proofing cabinet on castors

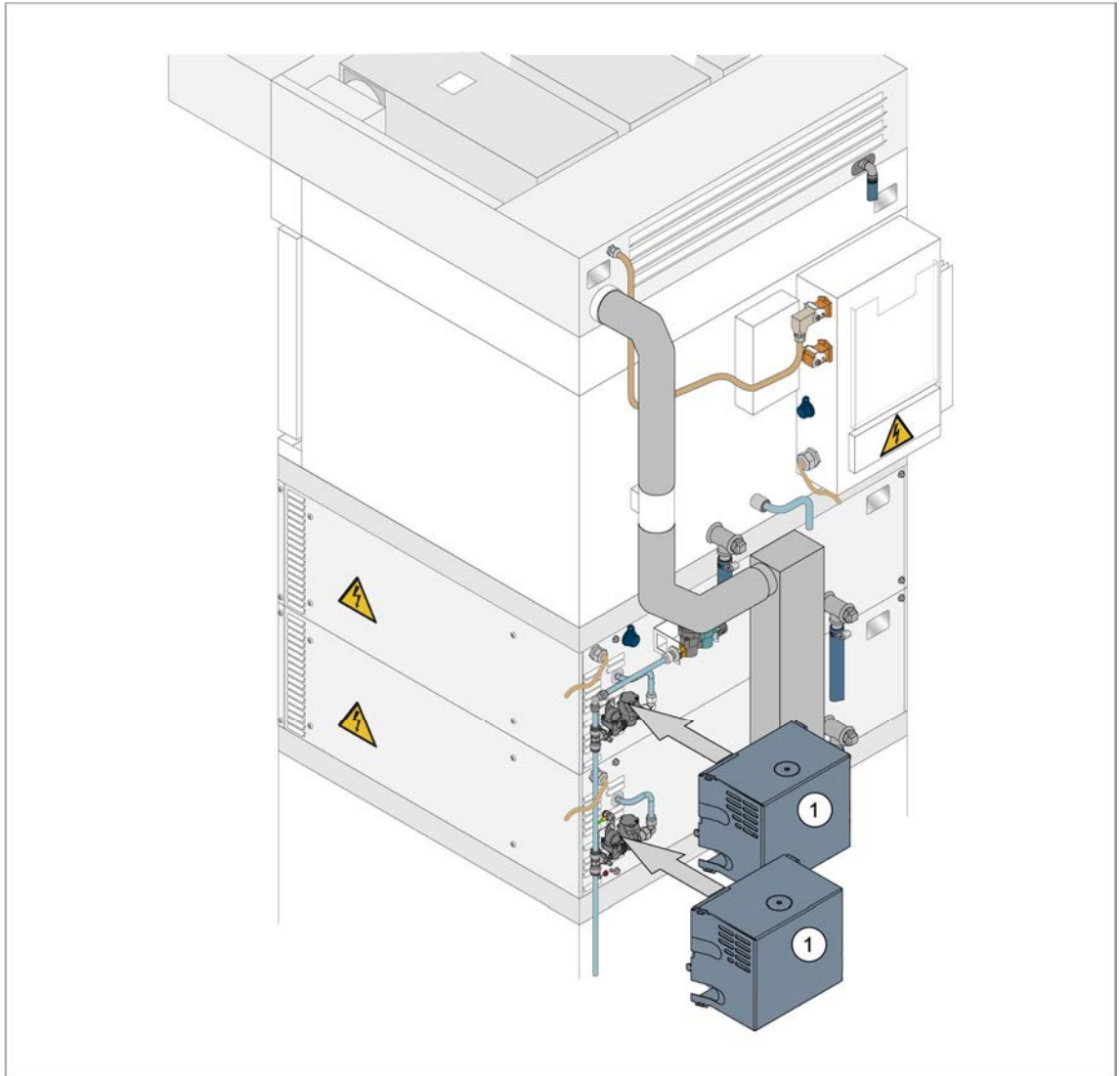
Back



- ① Electrical plug and socket connection for MIWE extraction systems (optional)
- ② Rating plate per single unit
- ③ Condensate drain per single unit
- ④ Common connection for steam outlet, optional: at side or on top
- ⑤ Common siphon for condensate drains per single unit
- ⑥ Fuse and distribution box (optional)
- ⑦ Safety temperature limiter
- ⑧ Equipotential bonding connection
- ⑨ Oven electrical connection per single device
- ⑩ RJ-45 LAN network interface with protective cap
- ⑪ Common drinking water connection with water filter for MIWE condo deck oven

**NOTE!**

If the safety temperature limiter of a MIWE backcombi unit trips, only this unit will be switched off. The other units will remain fully operational.

Version UL/NSF

- ① Cover (factory default) for drinking water connection

3.3. Function of components

3.3.1. MIWE optitherm (optional)

MIWE optitherm achieves improved, homogenised heat radiation and improved temperature control behaviour for the baking chamber.

The operating principle is based on several components:

Black cover

Black aluminium trays, which are inserted between the heating elements and the baking chamber ceiling, have the effect that the heat radiation from above is more intense and also more uniform.

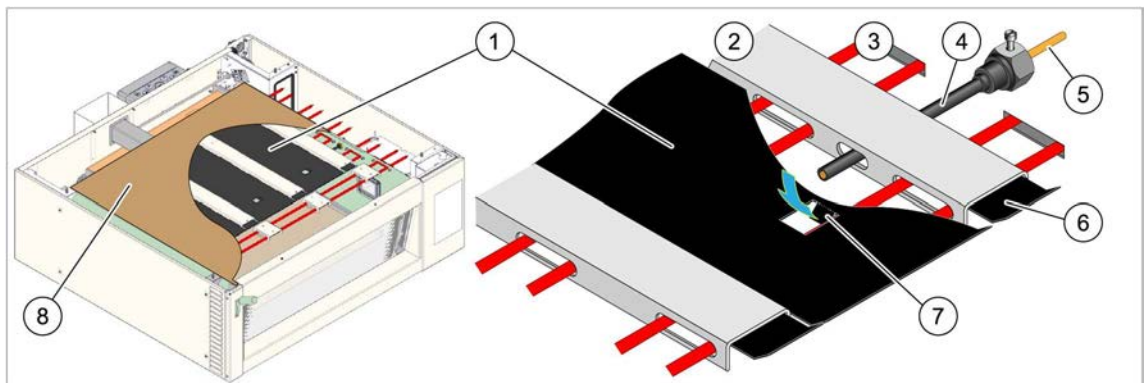
Modified temperature sensor

In an open protective tube, it ensures that the actual temperature in the baking chamber is recorded more directly and more quickly.

Intelligent software

The actual temperature is quickly adjusted to the setpoint temperature without large overshoots. As a result, the heating elements do not oscillate, but instead have a permanent surface radiation. At the same time, improved heating output is achieved without increasing the connection output.

Design



- ① Aluminium tray, black
- ② Heating element guide, top
- ③ Electrical heating elements – top heat
- ④ Protective tube for temperature sensor, top heat, open
- ⑤ Top baking chamber temperature sensor
- ⑥ Aluminium tray in heating element guide, black
- ⑦ Knick-It flap
Bend down to transport the oven.
- ⑧ Baking chamber ceiling, metallic

3.3.2. Steam device (optional)

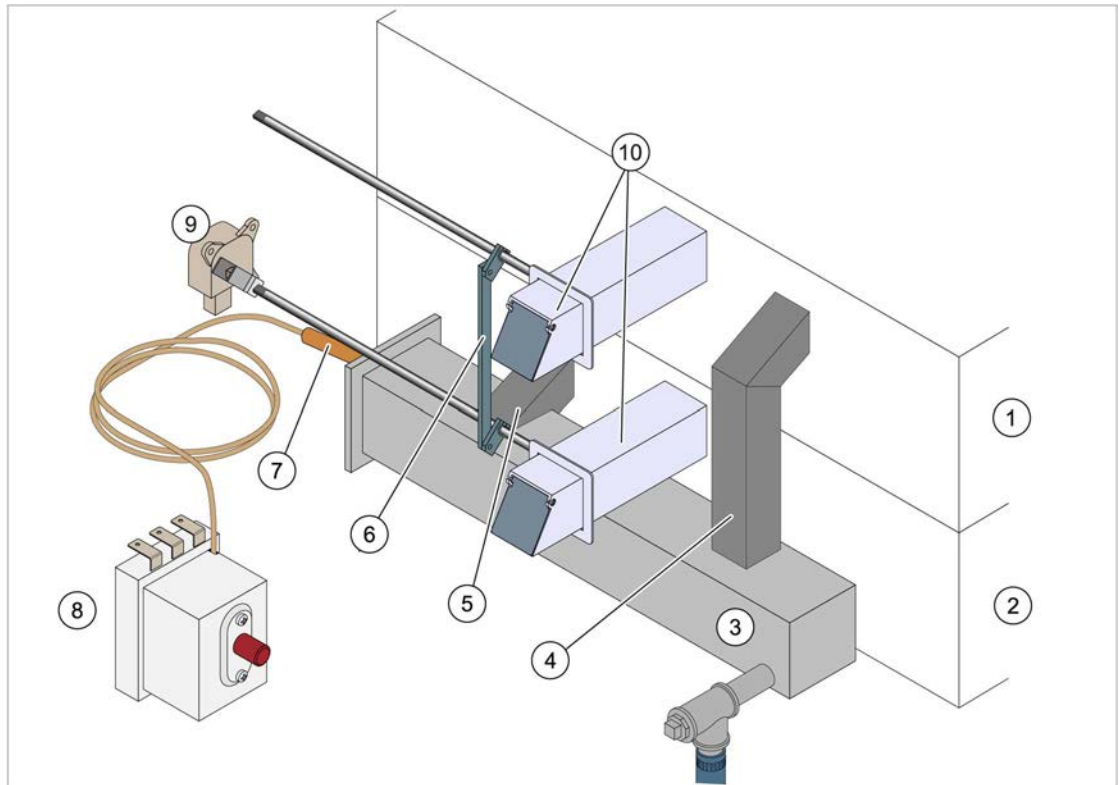
Version D – double baking chamber

Has

- 1 steam device for both decks
- 1 operating unit

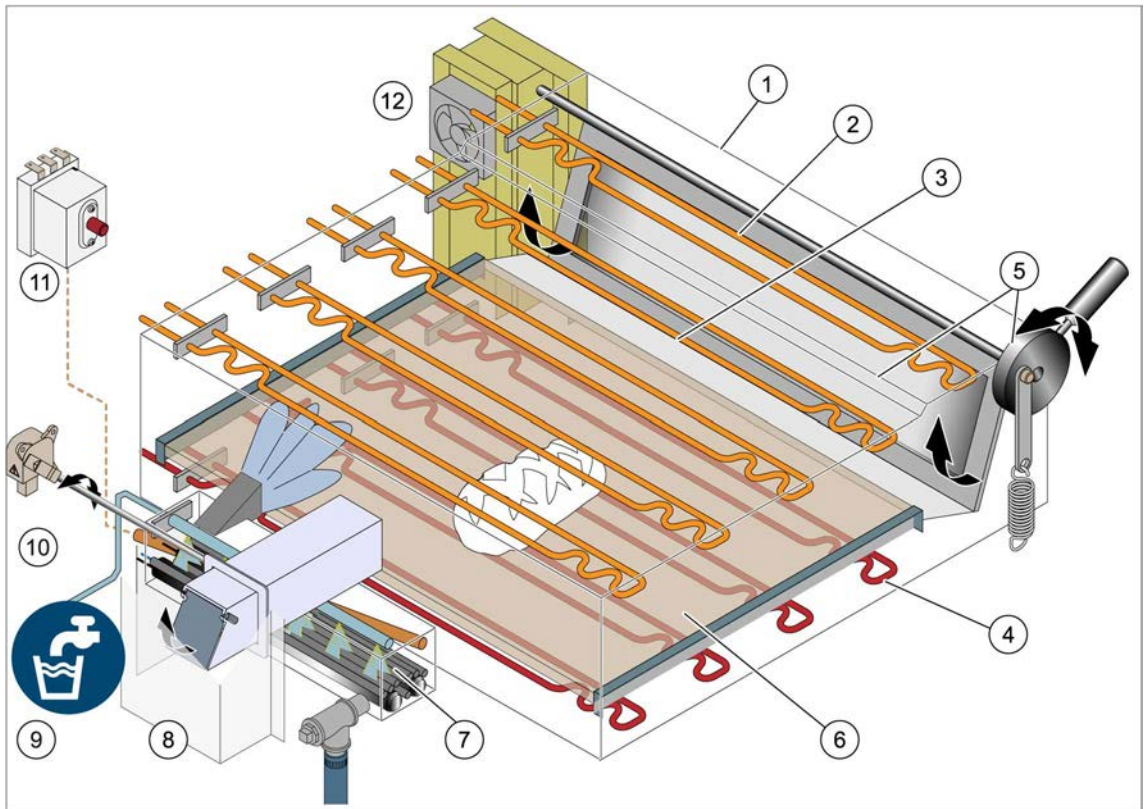
Steam is added to both decks simultaneously.

Both decks simultaneously use the same baking program.



- ① Deck, top
- ② Deck, bottom
- ③ Steam device with
 - electric heating elements
 - spray tube
 - heat storage
 - condensate drain
- ④ Steam line to top deck
- ⑤ Steam line to bottom deck
- ⑥ Connecting linkage welded to steam valve drive shafts
- ⑦ Protective tube with capillary for temperature monitoring for the safety temperature limiter
- ⑧ Safety temperature limiter
- ⑨ Steam valve actuator per deck
- ⑩ Steam ducts with steam valves

3.4. Functioning principle



- ① Deck with stationary baking atmosphere
- ② Electric heating element for top heat at front
- ③ Electrical heating elements – top heat
- ④ Electrical heating elements – bottom heat
- ⑤ Deck door – ‘hygiene glass door with cleaning position’
- ⑥ Deck plates, products or loaded baking trays are placed directly on the stone plates.
- ⑦ Steam device with spray tube
 - generates the humidity needed for baking.
 - supplies steam to the baking chamber air where required.
- ⑧ Steam extraction system
 - Discharges steam from the deck.
 - For more information, see the ‘Function of components’ section – ‘Steam valve in steam system’
- ⑨ Drinking water connection – For further information, please see the ‘Drinking water’ section
- ⑩ Steam valve electric actuator
 - Opens when there is high pressure in the deck.
 - The steam valve opens automatically at the end of baking.
- ⑪ Safety temperature limiter
For further information, please see ‘Safety devices’ – ‘Safety temperature limiter’.
- ⑫ Controls, control unit, operating unit with cooling fan

Top and bottom heat separately adjustable for each deck individually

Exception: Variant D – double baking chamber

3.5. Safety devices



DANGER: RISK OF INJURY AND DAMAGE TO THE UNIT!

Changes to the safety devices can pose a safety risk and render the operating licence / warranty void.

- Never tamper with or make unauthorised adjustments to the safety devices.
- Any and all adjustments must be carried out by MIWE service.
- Document the subsequent acceptance and inspection and have these approved.

3.5.1. Safety temperature limiter

Monitors the maximum permitted temperature per deck.

If the maximum temperature (preset) is exceeded:

- the safety temperature limiter is triggered.
- the electric drives and heating are switched OFF.
- the operating unit remains ON.



NOTE!

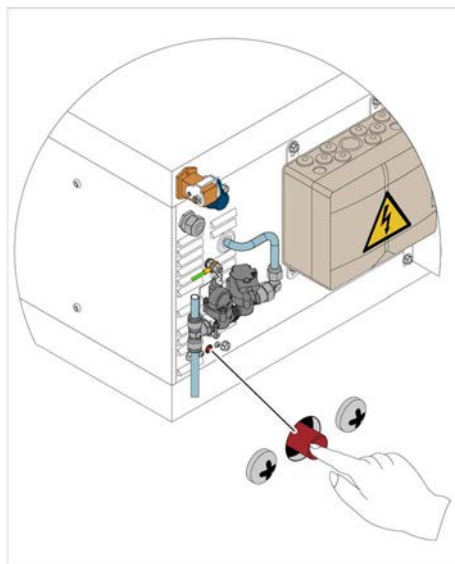
The switching function of the safety temperature limiter is independent of the power supply of the oven.



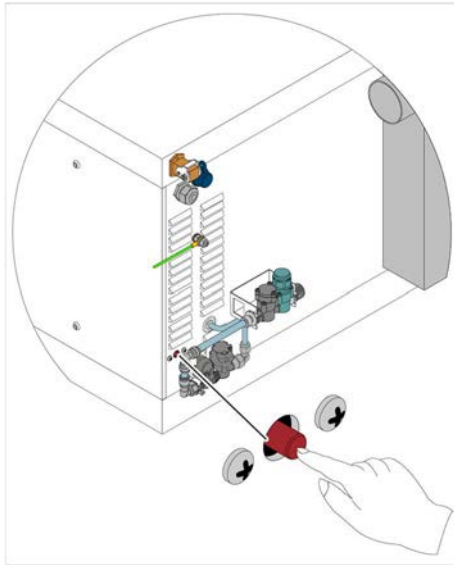
LEGAL NOTICE

The maximum permissible temperature default setting is preset at the factory. It must not be changed!

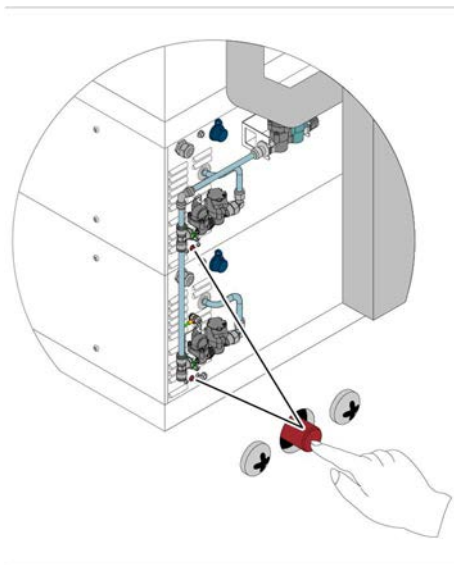
The manufacturer is not liable for any damage resulting from failure to follow these instructions.



Single-deck unit



Double baking chamber – version D



Multi-deck / MIWE backcombi

3.5.2. Power supply

Electrical plug and socket connections or master switches are safety fittings and must be easily accessible at all times.

It must be possible to rapidly disconnect the power supply in the event of danger.

Disconnecting the unit power supply

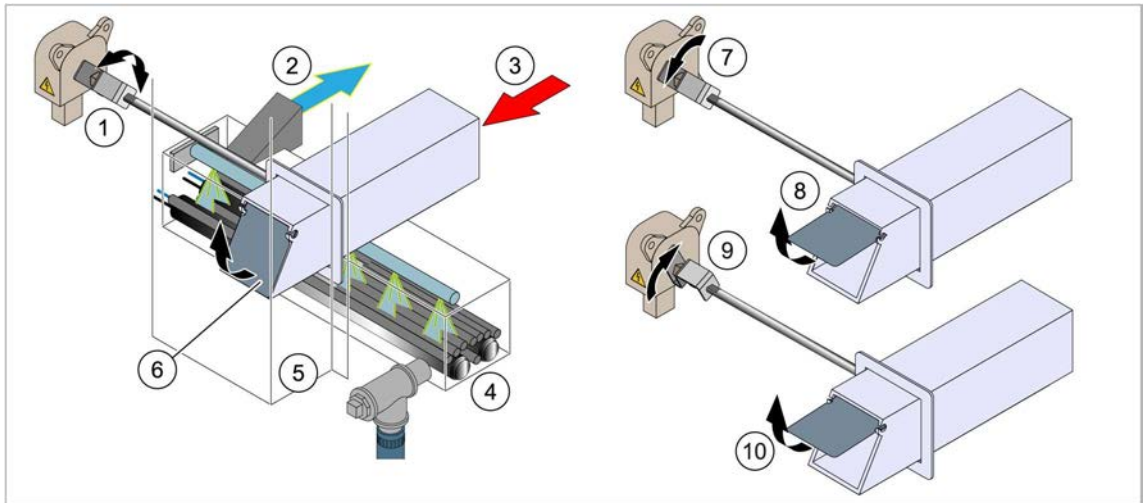


1. Disconnect electrical plug and socket connection
- or
1. Switch the master switch OFF.

For further information, please see the 'Essential preparations'.

3.5.3. Steam valve in steam system

The steam valve is a safety component.
It opens automatically in case of high pressure in the deck.



- ① Electric actuator with coupling and linkage
- ② Solenoid valve in water supply opens baking program controlled:
 - Water evaporates in the steam device and enters the deck.
 - The pressure in the deck increases momentarily.
- ③ High pressure and excess steam are fed into the steam duct and from there into the steam collector duct.
- ④ Electrically heated steam device with heat storage and spray tube
- ⑤ Steam collector duct
- ⑥ Steam valve, freely movable in steam duct
- ⑦ Electric actuator in default position
- ⑧ Steam valve opens by high pressure in the deck
- ⑨ Electric actuator opens at end of baking to extract steam from the deck
- ⑩ Steam valve opened by the steam extraction linkage

3.6. Description of work areas



WARNING!

The work areas for operating, maintenance and cleaning personnel must not be obstructed by objects or other structures.



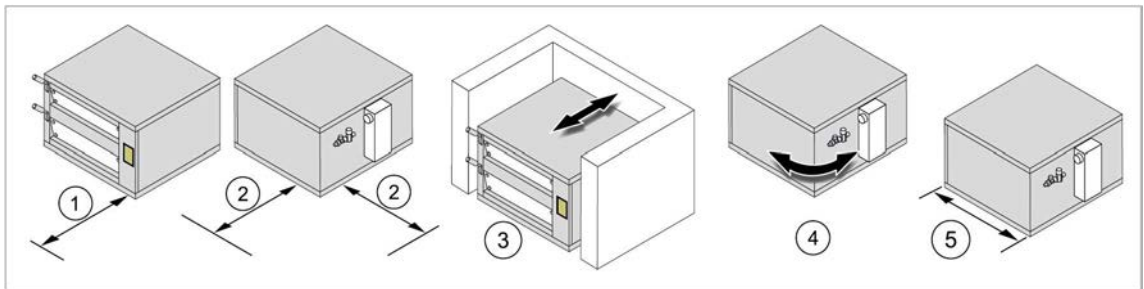
RISK OF FALLING!

A fall can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/59.06 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Sturdy ladder
- Scaffolding
- Lifting platform

The owner-operator must provide these assistive devices and comply with the official industry association health and safety regulations.



- ① Work area for operating, maintenance and cleaning personnel
- ② Work area for maintenance and cleaning personnel
- ③ Move device, maintenance and cleaning personnel
- ④ Rotate the device, maintenance and cleaning personnel
- ⑤ Total depth

Sufficient space around the oven is essential to ensure good working conditions.

3.6.1. Work area for operating personnel

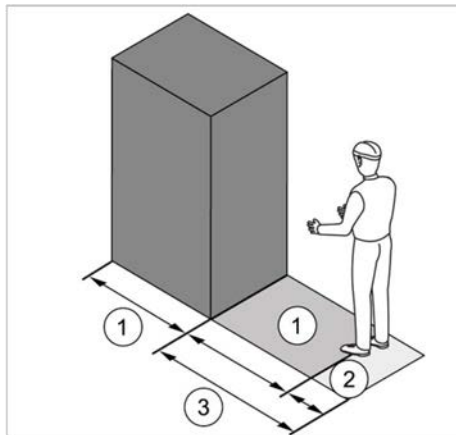
The work area is located in front of the unit. It provides space for

- operating
- loading
- unloading

the unit.

Sufficient space is calculated as follows:

Total depth of unit plus additional space of 0.50 m/19.69 inches



- ① Total depth of unit
- ② Additional space required
- ③ Total space required in front of unit

3.6.2. Work area for maintenance and cleaning personnel

The work areas are located

- in front of the unit
- at the back of the unit
- at the sides of the unit



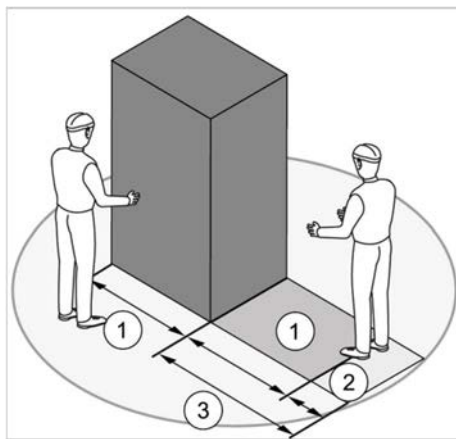
NOTE!

The unit needs to be moved for maintenance and cleaning.
For fitted units, please therefore ensure:

- sufficient space to rotate the unit
- suitable equipment for moving the unit

Sufficient space is calculated as follows:

Total depth of unit plus additional space of 0.50 m/19.69 inches



- ① Total depth of unit
- ② Additional space required
- ③ Total space required around the unit

3.6.3. External workstations – safe distances from the oven

Any external workstations must not be in direct proximity to an oven.

When selecting the site, please make sure that:

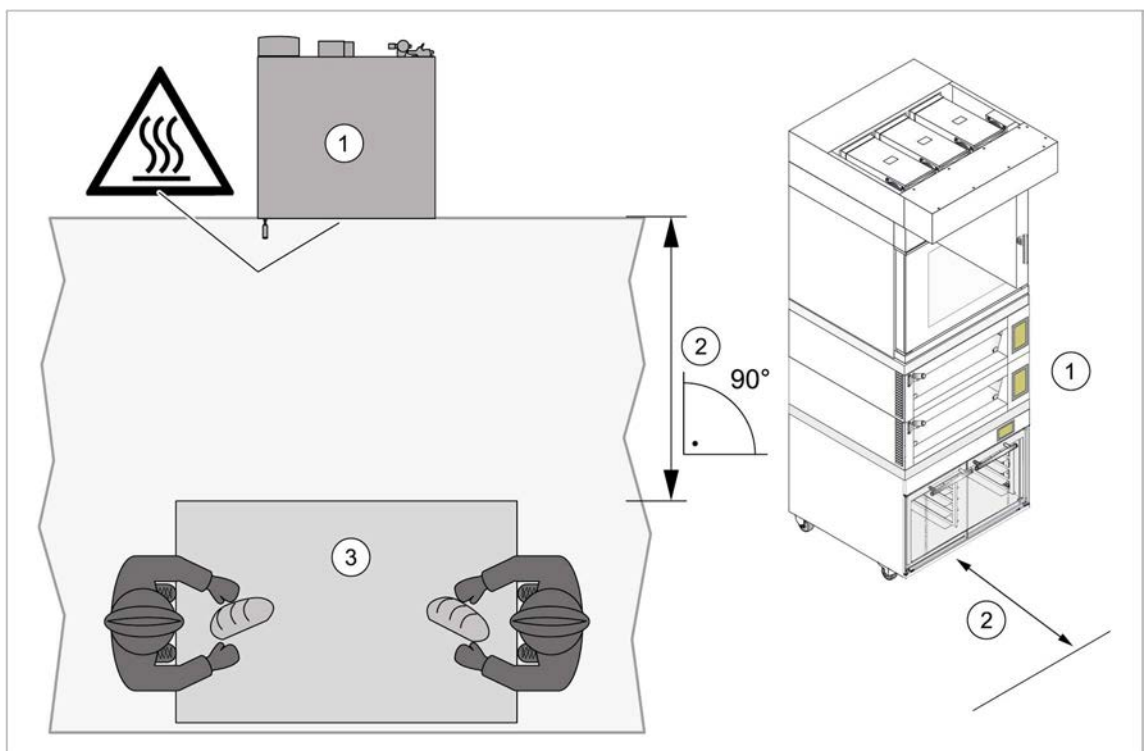
- no contact with the oven is possible in the event of a trip or fall.
- the safety clearance between the oven and the external workstation is at least 2 m/78.74 inch minimum.
- the external workstation is at a 90° angle to the oven.



NOTE!

The principal has a duty to observe the following national and regional laws and regulations:

- Betriebssicherheitsverordnung (BetrSichV) for Germany
- Arbeitsschutzgesetz (ArbSchG) for Germany



- ① Oven
- ② Safety clearance
- ③ External workstation

3.7. Castor types

The unit is supplied with the appropriate rollers according to the order.



INCORRECT TRANSPORT CAN CAUSE INJURY!

There is a risk of injury and risk of considerable damage when transporting the device.

- Castors are not suitable for transporting the unit over long distances.
- For cleaning or inspection and maintenance, only move the appliance as far as the connected cables and hoses allow.
- Only ever transport the unit with suitable transport equipment.
- When the device is not to be moved further, always secure the rollers.

3.7.1. Castors with locking lever

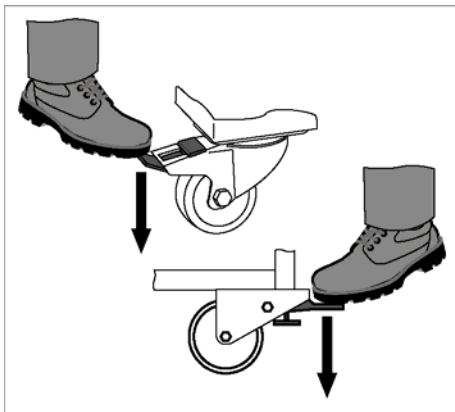


CRUSH HAZARD WHEN OPERATING LOCKING LEVERS!

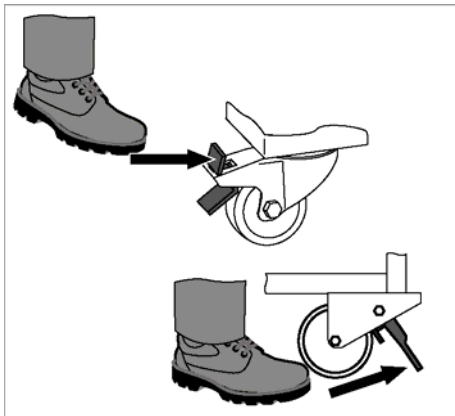
Operating locking levers can cause injuries through pinching or crushing.

- Wear safety shoes at all times when working at the unit.
- Never operate the locking lever with your hands.

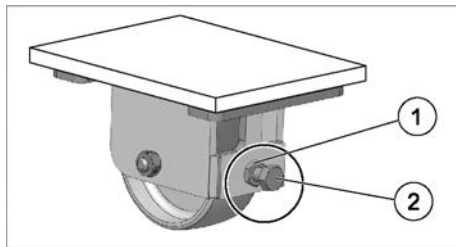
Securing



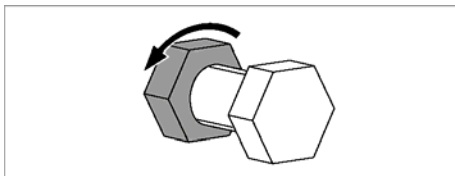
1. Push down the locking lever with your foot until the lever locks into place.

Releasing

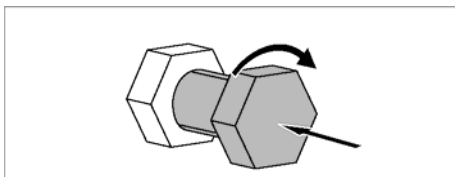
1. Disengage the locking lever from the castor with your foot.

3.7.2. Castors with fastening screw

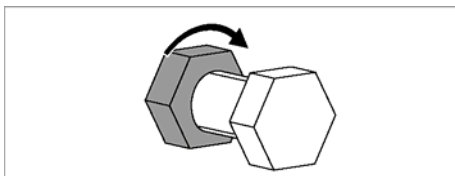
- ① Locknut
- ② Fastening screw

Securing

1. Unscrew locknut with a suitable tool.

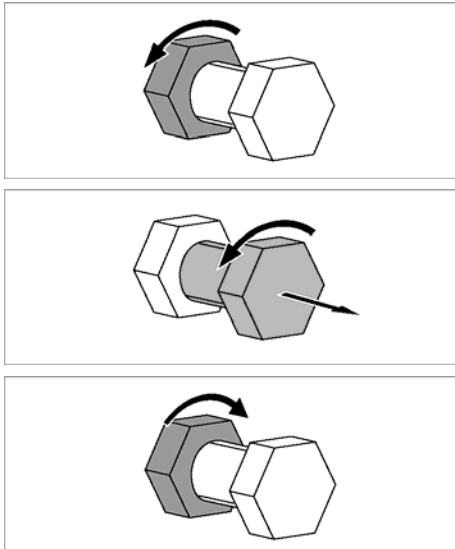


2. Tighten the fastening screw with a suitable tool.



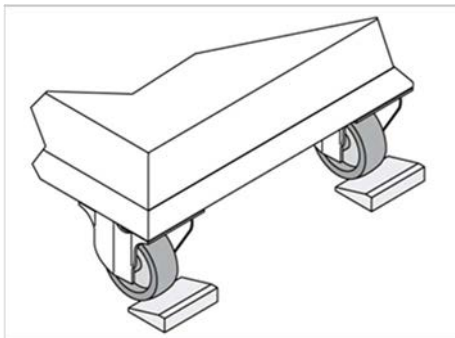
3. Tighten the locknut with a suitable tool.

Releasing



1. Unscrew locknut with a suitable tool.
2. Loosen the fastening screw with a suitable tool.
3. Tighten the locknut with a suitable tool.

3.7.3. Castors without brakes



1. Secure the castors with wedges.
Not included in the scope of delivery.

4. Installation by MIWE service



DANGER OF INJURY AND DAMAGE TO THE UNIT!

Installation must be carried out by trained, qualified personnel with the necessary experience (certified).

Errors in installation can result in life-threatening situations and cause serious damage.

- All installation must be left strictly to MIWE service or an authorised partner of MIWE service.
- Consult MIWE service or an authorised partner of MIWE service if the unit is subsequently to be moved.
- Work on the electrical equipment must be carried out by qualified electricians.
- Never modify or adjust the electrical or mechanical modules or safety components.

5. Commissioning by MIWE service

5.1. Commissioning

**NOTE!**

Before commissioning, you must make sure that installation is correct and complete.

The manufacturer provides the following services to the owner-operator as part of commissioning:

- Inspection of the electrical and mechanical equipment and the safety devices
- Trial operation in cooperation with the owner-operator
- Training
- Handover to the owner-operator with a handover report

5.1.1. Training

Instruction and training by the manufacturer begins after successful trial operation.

Instruction and training is provided for:

- Operating personnel
- Maintenance personnel

5.1.2. Handover to the owner-operator with a handover report

Following successful trial operation, instruction and training, the unit is handed over to the owner-operator.

The following services are provided:

- Handover of complete documentation
- Completion of the handover report and signature by the owner-operator and the manufacturer

This handover report remains an integral part of the complete documentation.

**WARRANTY**

Responsibility for the unit is transferred to the owner-operator.

6. Operation

6.1. Safety information



INCORRECT OPERATION CAN CAUSE INJURY!

Incorrect operation can result in serious injury and damage.

- Always read the relevant section of this instruction handbook before each stage in operation.
- Carry out all steps according to the instructions in this instruction handbook.
- Only allow trained personnel to operate the unit.



DEFECTS IN THE UNIT CAN CAUSE INJURY!

Defects in the unit can result in serious injury and damage.

- Check the unit for visible defects before switching it on.
- If you find any defects, immediately disconnect the unit from the power supply and contact MIWE service.



BAKING CHAMBER DANGEROUS FOR PEOPLE AND ANIMALS!

The high temperatures inside the baking chamber pose a danger to life.

- Always make sure that there are no persons or animals in the baking chamber before starting the baking process.



CRUSH HAZARD WHEN OPENING AND CLOSING DOORS!

You can injure yourself if you open or close doors incorrectly.

- Wear the prescribed protective clothing in accordance with local regulations for all work.
- Use the door handle.



CAUTION: DAMAGE TO THE SURFACE OF THE OPERATING UNIT!

Sharp objects may damage the surface of the operating unit.

- Only operate the operating unit with your hands.



NOTE!

Always observe the specific safety instructions for each operation.

Protective clothing

Protective clothing in accordance with local regulations must be worn for work to minimise health risks.



PROTECTIVE CLOTHING






- To protect from burns from hot surfaces and vapour. Protective clothing must have long sleeves and long legs.



PROTECTIVE GLOVES

- To protect the hands from burns from hot surfaces and vapours and from rubbing, grazing, jabbing or deeper wounds.

6.2. Operating modes





	Baking	<ul style="list-style-type: none"> • Baking with baking programs • Manual change (not as EASY user)
	OFF mode	<p>This function prevents accidental activation.</p> <ul style="list-style-type: none"> • Baking not possible
	MIWE Eco-Modus	<p>The energy-saving function reduces the energy consumption of the unit when it is switched on but not in continuous use.</p> <p>The temperature in the baking chamber is kept at a constant, reduced level.</p>
	AUTOSTART	<p>Unit heated automatically at a set time.</p>
	Manual mode	<ul style="list-style-type: none"> • Manual input of parameters • Baking programs not used

6.3. User selection



NOTE!

Certain functions are password-protected and can only be accessed by qualified personnel authorised by MIWE.

	Easy	<ul style="list-style-type: none"> • Baking with baking programs • Baking in manual mode • Access to the most important functions
	Profi	<ul style="list-style-type: none"> • Baking with baking programs and manual changes • Baking in manual mode • Autostart times adjustable • Advanced settings • Detailed displays • Baking program creation and editing
	Admin	All rights are available.
	Service	Only for MIWE service or qualified personnel authorised by MIWE

Accessing user management



1. In Admin or Service mode, touch the MAIN MENU button.
The MAIN MENU will open.
Example: Admin user



2. Touch the USER button in the system section.
The USER MANAGEMENT menu will open.

Further information



1. Touch the HELP button.
A menu with additional information will open.

6.3.1. Changing users



1. Touch the USER button.
The display changes in line with the selected user.
Example: Profi



2. Touch the required button.
Example: Easy
Current mode will be displayed.

Further information



1. Touch the HELP button.
A menu with additional information will open.

6.4. MIWE TC operating unit (Touch Control)

The controls are operated using a touchscreen on the front.



Switch power supply ON.

- The user interface will appear on the screen after c. 20 seconds.

Different buttons and parameters will appear depending on the mode and operation.

6.4.1. About the operating unit

The screen has a touch-sensitive surface.

All entries and settings are made on the screen.



NOTE!

Screen does not respond or responds incorrectly when touched:

- It may be the case that the USER MANAGEMENT is activated and the logged-on user may not have permission. For further information, please see 'USER MANAGEMENT'.
- The screen may require recalibration.

For further information, please see 'Recalibrating the screen' in 'Special functions'.



NOTE!

You can switch between different views by swiping.

6.5. Ready for operation

Establishing operating status



1. Open the cold water supply line.
2. Check the electrical connection is secure and undamaged.
3. Check for damage to waste water and ventilation system.
4. If required, switch the power supply ON.



CAUTION: FOREIGN OBJECTS CAN CAUSE DAMAGE!

Foreign objects can melt or burn and damage the unit.

- Make sure that there are no foreign objects inside the unit before switching it on.

Ending the operating status



1. Switch controls to OFF mode.
2. When it will be idle for a prolonged period, disconnect the unit from the power supply.
3. Close the cold water supply line.



NOTE!

For more information, please see 'Faults', 'Electrical and mechanical faults' – 'Interruption of power supply'.

6.6. Baking out the oven

The oven is baked out at the factory.

If the oven has not been in use for more than 4 weeks and has been subject to humid ambient conditions (humidity > 60%), bake out the oven again.



DANGER!

Baking out must be carried out by trained, qualified personnel with the necessary experience (certified).

Errors when baking out can cause serious damage.

- Inspection must be carried out by MIWE service or by an authorised partner of MIWE service.

6.7. Switching the controls ON / OFF

Switching the controls ON



1. Touch the ON / OFF button until the illuminated circle around the button appears in full.
 - The controls will switch to baking mode.
 - All buttons can be operated.
 - The oven will heat up / cool down.



NOTE!

The controls will automatically load the values set when they were last switched off. Provided no baking process has been started, the controls can be switched OFF.

Switching the controls OFF







1. Touch the STOP button.
The CANCEL menu will open.
2. Touch the ON / OFF button.
The controls will switch to OFF mode.

6.8. OFF mode

OFF mode means:

- the power supply is ON.
- the controls are OFF.
- the operating unit is locked.



-  **HELP button**
Menu with additional information about the current process
-  **FUNCTIONS button**
(not as EASY user)
 - Baking chamber lighting ON / OFF
 - Vapour hood fan
 - Steam extraction ON / OFF
-  **LIGHT button (only in Easy mode)**
 - Baking chamber lighting ON / OFF
-  **ON / OFF button**
Switches controls ON.
Activates the last mode selected.

6.9. AUTOSTART

AUTOSTART allows you to heat the unit automatically at or for a set time. There are two types of AUTOSTART.

Heating	Unit switches ON automatically at the set time and starts to heat.
Ready to bake (factory setting)	Unit switches ON automatically and is ready to bake at the set time.



NOTE!

Autostart times are programmed once but can be changed at any time.

Requirement

- Date and time are correctly set
- Autostart times entered
- Baking program selected
- No faults on the oven
- Baking chamber empty
- Baking chamber door closed
- Oven in OFF mode (power supply ON; controls OFF)



SPECIAL HAZARDS!

Products from a previous baking process or other highly flammable foreign objects such as cleaning agents may be present in the baking chamber and thus become hotspots.

Since the application of the AUTOSTART usually takes place outside the regular working hours, it is not guaranteed that a responsible person is in the immediate vicinity of the oven to check the correct condition.

In order to avoid these risks, it is necessary to:

- ensure that all **requirements** are met.
- ensure that AUTOSTART is only set and activated by authorised personnel.



LEGAL NOTICE

Safe application is the responsibility of the owner-operator.

6.9.1. Setting autostart times

The autostart times can be set as a professional, admin or service user.
The following process is for Profi users.



1. Touch the MAIN MENU button.

The MAIN MENU will open.



2. Touch the AUTOSTART button in the SETTINGS.
 - The BAKING AUTOSTART TIMES menu opens.

The BAKING AUTOSTART TIMES menu allows you to enter autostart times and baking programs for each deck.

Further information



1. Touch the HELP button.
A menu with additional information will open.

6.9.2. Activating AUTOSTART

**CAUTION: FOREIGN OBJECTS CAN CAUSE DAMAGE!**

Foreign objects can melt or burn and damage the unit.

- Observe all **requirements** and **NOTICES** – See AUTOSTART section.

**WARNING, DAMAGE DUE TO ACCIDENTAL ACTIVATION OR FAULTS!**

Incorrect operation or unpredictable faults may cause the product in the baking chamber to burn. In this case,

- never open the baking chamber door straight away.
This may introduce oxygen which causes the burning to develop into a fire.
- disconnect the oven from the power supply.
- Allow the oven to cool down to ambient temperature.
- After cooling the oven, carefully open the baking chamber door and dispose of the burnt contents appropriately.
- Have the oven inspected by MIWE service personnel.

6.9.3. Skipping preset autostart times

**NOTE!**

You can manually skip an autostart time if it is not to be activated on the following day, or on multiple days. It does not need to be deleted.

6.10. BAKING

Baking programs automate the baking process and ensure consistently high product quality. You can bake with baking programs as an Easy, Profi or Admin user. The following baking process is for Easy users.

Requirement:

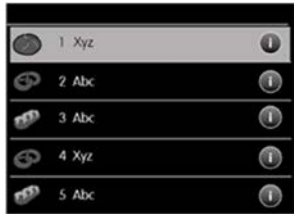
- Controls are ON
- There are no faults pending.

6.10.1. Selecting a baking program



1. Remove loose residues from the baking chamber with a suitable brush or vacuum cleaner.

For further information, please see 'Cleaning and care' – 'Baking chamber'.



2. Select the required baking program from the list.



3. Select the CONTINUE button.
 - The oven will start heating/cooling to the setpoint temperature.
4. Wait until the oven is ready to bake.
 - Do not load the oven yet.

6.10.2. Ready to bake

The oven is ready to bake when it has reached the values set in the baking program.

'Ready to bake' is signalled as follows:

- The temperature symbol flashes.
- A signal sounds
- Baking chamber lighting flashes (optional).
- An animation of loading the oven is shown



- START button flashes.



6.10.3. Loading the oven



NOTE!

The first time the oven is heated each day, wait 20 minutes after “ready to bake” before loading it.



RISK OF INJURY DUE TO HOT SURFACES!

High temperatures inside the baking chamber pose a burn hazard.



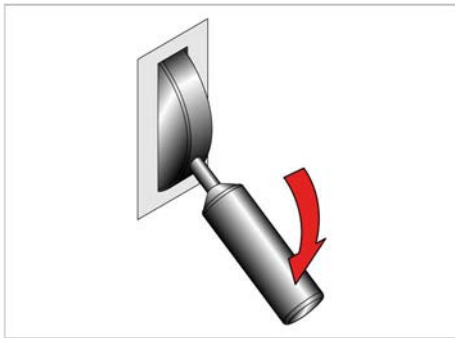
- When opening the doors of the unit, ensure you are well away from the opening.
- Keep the doors closed when the unit is unattended.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



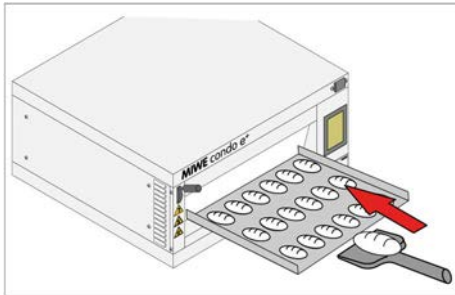
RISK OF SCALDING!

There is a risk of scalding with work above head height (at or above 1600 mm/62.99 inches).

- Use approved steps.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



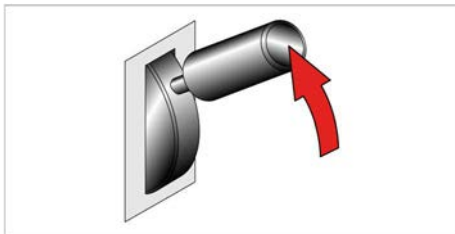
1. Open the deck door.



2. Push in the loaded baking trays.

or

2. Use the loading aid to place dough directly on the deck plates.



3. Close the deck door.

6.10.4. Automatic baking process start (optional)

With some settings, the DOOR CONTACT switch means that the baking program can be started automatically when the deck door is closed.



1. Open the deck door.
A prompt will appear.
2. Close the deck door.
The baking program starts automatically.
3. Wait for remaining baking time of 00:00 and end of baking signal.

or



2. Touch the CANCEL button.
Cancel automatic start.

6.10.5. Starting baking process manually

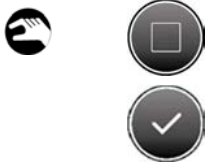


1. Touch the START button.
A prompt will appear (optional).
2. Touch the CONFIRM button.
3. Wait for remaining baking time of 00:00 and end of baking signal.

At end of baking (optional)

After end of baking, the RE-BAKING sub-menu opens automatically, depending on the setting. You can re-bake if required.

6.10.6. Cancelling the baking process



1. Touch the STOP button.
A prompt will appear.
 2. Touch the CONFIRM button.
 - A list of baking programs will open.
 - The deck starts to heat up / cool down to the setpoint temperature of the last baking program selected.
- or
- The controls switch to MIWE Eco-Modus.

6.10.7. Unloading the oven



RISK OF INJURY DUE TO HOT SURFACES!

High temperatures inside the baking chamber pose a burn hazard.



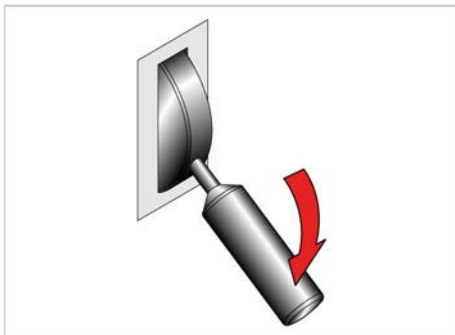
- When opening the doors of the unit, ensure you are well away from the opening.
- Keep the doors closed when the unit is unattended.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



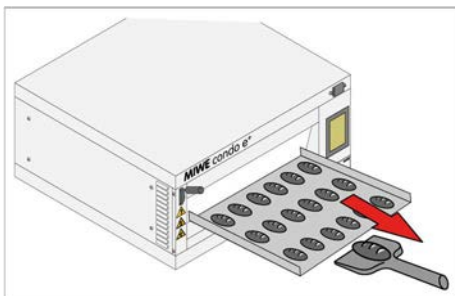
RISK OF SCALDING!

There is a risk of scalding with work above head height (at or above 1600 mm/62.99 inches).

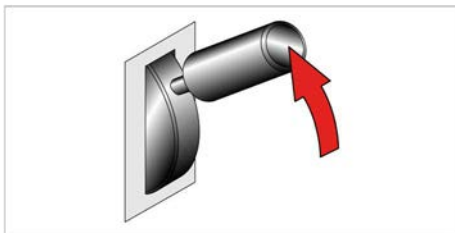
- Use approved steps.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Open the deck door.



2. Baking trays
- or
2. Remove the products using the loading aid and place them on a heat-resistant surface.



3. Close the deck door.

After end of baking

- A list of baking programs will open.
- The deck will start heating/cooling to the setpoint temperature of the last baking program selected.

or

- The controls switch to MIWE Eco-Modus.

To start another baking program – For more information, see the section “Choosing a baking program”.

6.11. BLOCK TIMES

A deck is blocked for a specified time. This means that baking is not possible in this deck.

Requirement

- Date and time are correctly set
- Block times entered
- No faults on the oven
- Baking chamber empty
- Baking chamber door closed



NOTE!

Block times are programmed once and can be used at any time by Admin or Service users.

Two block times can be assigned to each day of the week.

If a baking program is active at the start of the block time entered, this is only brought to an end.

Day of week button	During the block time, the deck is in
Green	MIWE Eco-Modus
Blue	OFF mode
Empty	No block times active



SPECIAL HAZARDS!

Products from a previous baking process or other highly flammable foreign objects such as cleaning agents may be present in the baking chamber and thus become hotspots. When the BLOCK TIMES are activated, it is not guaranteed that a responsible person is in the immediate vicinity of the oven to check the correct condition.

In order to eliminate these risks:

- all **requirements** must be met.
- BLOCK TIMES may only be set and activated by authorised personnel.



LEGAL NOTICE

Safe application is the responsibility of the owner-operator.

6.11.1. Setting the block times

Admin or Service users may set the block times.
The following process is for Admin users.



1. Touch the MAIN MENU button.



The MAIN MENU will open.



2. In the SETTINGS section, touch the BLOCK TIMES button.
 - The BLOCK TIMES menu opens.

You can specify block times for each deck in the BLOCK TIMES menu.



Ready to bake after block time
When enabled, deck heats up to the selected baking program at the end of the block time.

Further information



1. Touch the HELP button.
A menu with additional information will open.

6.11.2. Enable block times

**CAUTION: FOREIGN OBJECTS CAN CAUSE DAMAGE!**

Foreign objects can melt or burn and damage the unit.

- Observe all **requirements** and NOTICES – See BLOCK TIMES section.

**WARNING, DAMAGE DUE TO ACCIDENTAL ACTIVATION OR FAULTS!**

Incorrect operation or unpredictable faults may cause the product in the baking chamber to burn. In this case,

- never open the baking chamber door straight away.
This may introduce oxygen which causes the burning to develop into a fire.
- disconnect the oven from the power supply.
- Allow the oven to cool down to ambient temperature.
- After cooling the oven, carefully open the baking chamber door and dispose of the burnt contents appropriately.
- Have the oven inspected by MIWE service personnel.

6.12. Manual mode

In this mode, the unit bakes without baking programs.
Each parameter is entered manually for a baking process.



NOTE!

Entering incorrect values (time and/or temperature) can affect product quality.

Parameters

- Baking time
- Top heat setpoint temperature
- Top heat setting
- Bottom heat setpoint temperature
- Bottom heat setting
- Steam quantity
- Steam valve
- Vapour hood fan (optional)

6.12.1. Selecting manual mode

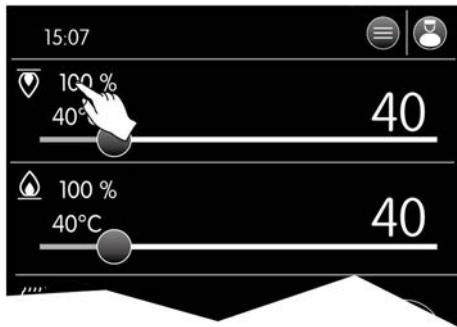
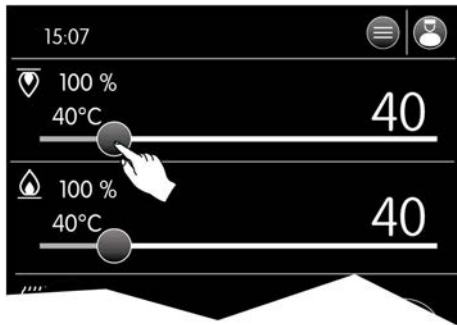
You can bake as an Easy, Profi or Admin user.
The following process is for Profi users.



1. Touch the MAIN MENU button.

The MAIN MENU will open.





2. Touch the MANUAL MODE button in the operating modes section.

The MANUAL MODE menu will open.

3. Values of baking parameters set with slider.

4. Touch the required HEAT SETTING button. A menu will open.

5. Select heat setting.

Further information



1. Touch the HELP button. A menu with additional information will open.

6.13. Managing baking programs

This menu allows the Profi, Admin or Service user to create, change, copy, paste and delete baking programs. The following process is for Profi users.

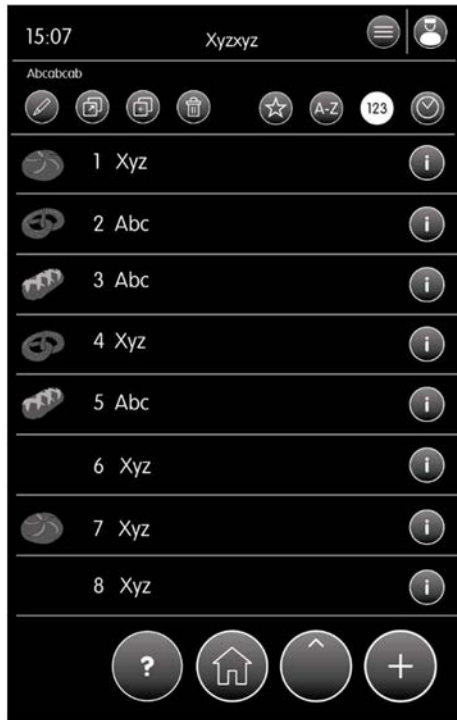


1. Touch the MAIN MENU button.

The MAIN MENU will open.



2. Touch the PROGRAMS button in the SETTINGS section.



The MANAGE PROGRAMS menu will open.

Further information



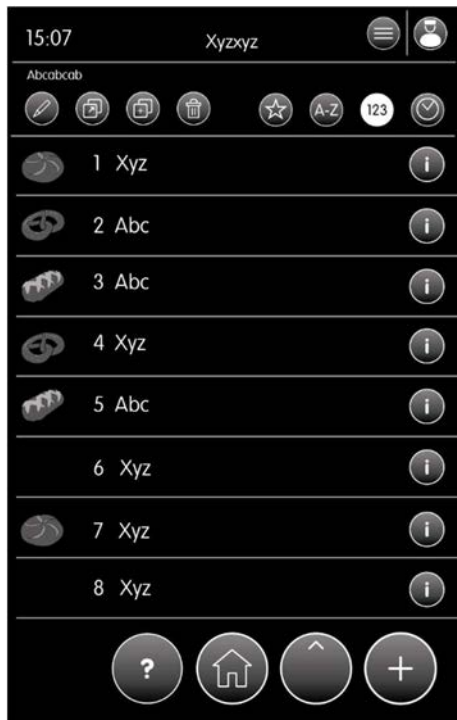
1. Touch the HELP button.
A menu with additional information will open.

Each line can be used as the memory location for a new baking program.
The baking programs used can be saved under the program numbers 1 to 250 for direct selection.
The baking program currently selected is highlighted in yellow.

6.13.1. Creating a baking program

There are three ways to create a new baking program:

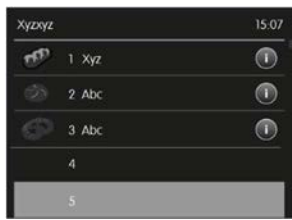
- Selecting any empty memory location and creating a completely new baking program.
- Selecting the next empty memory location and creating a completely new baking program.
- Copying an existing baking program to an empty memory location, changing it and saving it under a new name.



1. Touch the PROGRAMS button in the MAIN MENU.

The MANAGE PROGRAMS menu will open.

Any empty memory location



or

Next empty memory location



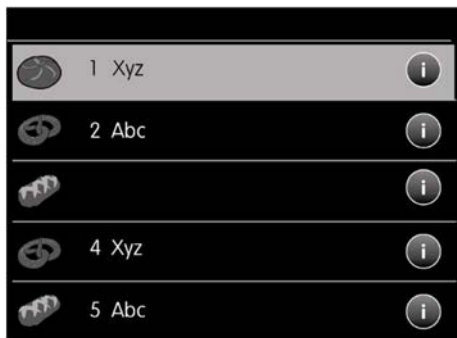
2. Touch the memory location of the baking program in the list.
3. Touch the CHANGE PROGRAM button.
The CHANGE PROGRAM menu opens.

For further information, please see 'Changing baking programs'.

2. Touch the CREATE button.
 - The next empty memory location will be selected.
 - The CHANGE PROGRAM menu will open.

For further information, please see 'Changing baking programs'.

6.13.2. Changing baking programs



1. Touch the PROGRAMS button in the MAIN MENU.

The MANAGE PROGRAMS menu will open.

2. Select the baking program from the list.

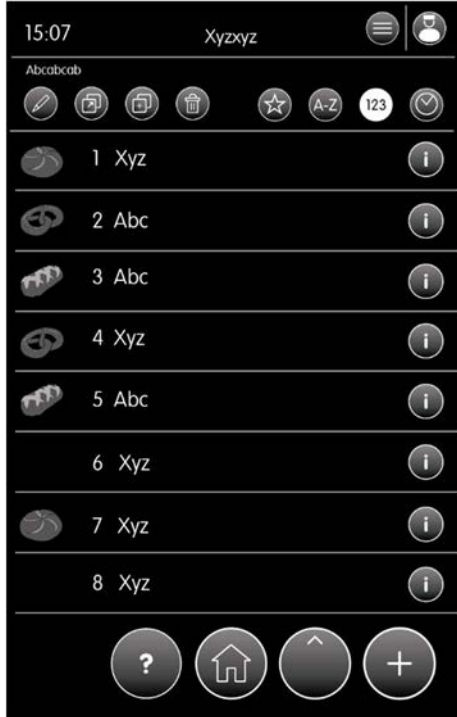


3. Touch the CHANGE PROGRAM button.
The CHANGE PROGRAM menu opens.
4. Select parameter.
 - Selected parameter will be highlighted in yellow.
 - The numeric keypad / selection menu for changing values opens.
5. Change the values.

6. Touch the CONFIRM button.
Values entered will be confirmed.
Return to previous menu.
- or
6. Touch the CANCEL button.
Values entered will be discarded.
Return to previous menu.

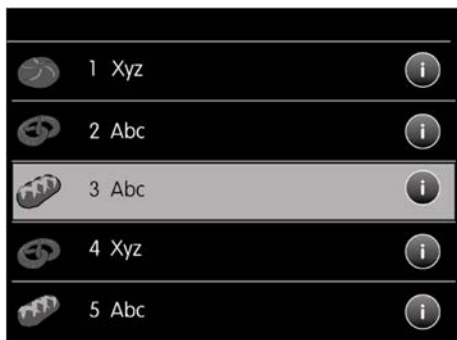
6.13.3. Copying and pasting baking programs

A baking program can be copied and pasted to a new position in the list so that it can then be changed and saved under a new name.



1. Touch the PROGRAMS button in the MAIN MENU.

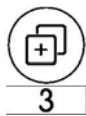
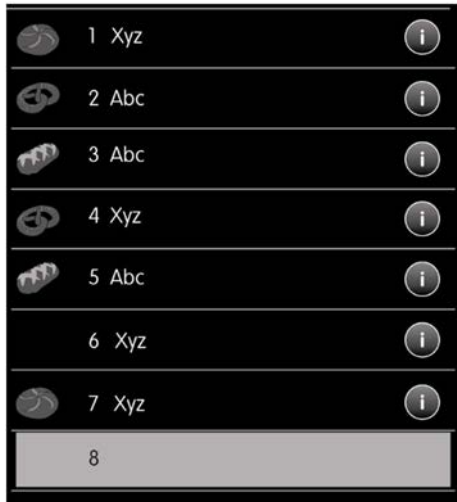
The MANAGE PROGRAMS menu will open.



2. Select a baking program.
Select the baking programs from the list.



3. Touch the COPY button.
The baking program selected will be copied to the clipboard.



4. Touch a free memory location.

5. Touch the PASTE button.
A prompt will appear.



Cancels the action.



Baking program will be copied to the selected memory location.

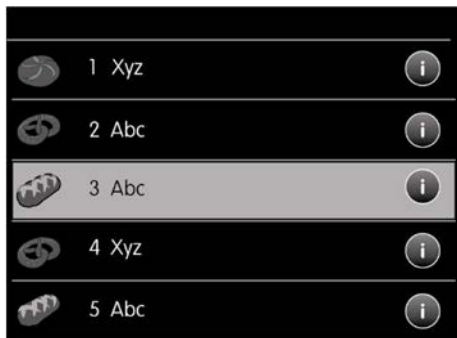
6.13.4. Deleting baking programs

Baking programs which are no longer needed can be deleted from the list.



1. Touch the PROGRAMS button in the MAIN MENU.

The MANAGE PROGRAMS menu will open.



2. Select a baking program.
Select the baking program from the list.



3. Touch the DELETE button.
A prompt will appear.



Cancels the action.



Deletes program.

6.14. Special functions

6.14.1. Recalibrating the screen



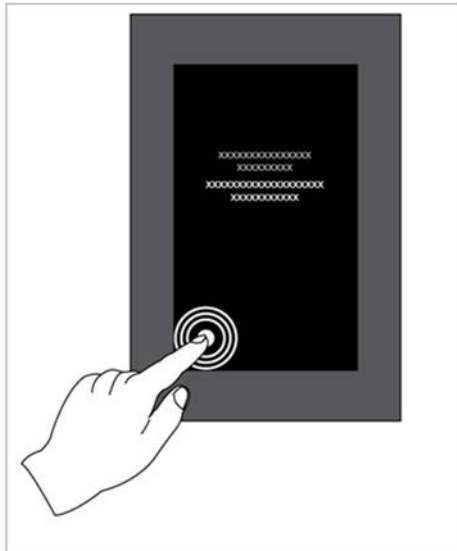
CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the electrical power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.



1. Disconnect the system from the electrical power supply.
2. Wait 10 seconds.
3. Reconnect the electrical power supply.
 - The text 'Calibrate the screen?' is displayed.
4. Touch the screen once immediately (within 2 seconds).
The following will be displayed:
 - Text – 'Touch crosshairs one by one'
 - Lower left crosshairs first.



5. Touch the centre of each of the five crosshairs that appear one after another.



NOTE!

Touch the crosshairs for at least 1 second.

If you only touch the crosshairs briefly, the screen will not be correctly calibrated and will not respond.

The operating unit will restart following successful calibration.

7. Faults

This section sets out possible causes of faults and fault clearance options.

If faults occur with increasing frequency, shorten the maintenance intervals in line with actual use.

7.1. Safety information



RISK OF INJURY DUE TO HOT SURFACES!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Always have work on electrical equipment carried out by qualified electricians.
- Before any work, switch off the power supply to the unit, make sure that it cannot be switched back on, and check that no voltage is present.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Keep moisture away from live parts and vent openings.
Moisture can cause electric shocks and short-circuiting.
- Have damaged insulation repaired.
- Never bypass or disable safety devices such as fuses or safety thermostats.
- Observe the correct amperage and characteristics when replacing fuses.
- When laying the connecting power cable, make sure that it is not kinked or pinched.



RISK OF FALLING!

A fall can lead to serious injuries.

In accordance with health and safety regulations, anyone working at a height of 1,50 m/59.06 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Stable ladder
- Scaffolding
- Lifting platform

The owner-operator must provide this equipment and comply with official industry association health and safety regulations.

These requirements apply to Germany. Corresponding specifications apply in other countries.

**CAUTION: INCORRECT FAULT CLEARANCE CAN CAUSE INJURY!**

Incorrectly dealing with faults can result in serious injury and damage.

- Allow the unit to cool down to ambient temperature.
- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Before starting any work, make sure there is sufficient space for installation and assembly.
- Make sure the work area is sufficiently well lit.
- Make sure that the work area is clean and tidy.
Loosely piling components and tools or leaving them lying around can cause accidents.
- Ensure correct assembly/installation.
Refit all fastening elements and apply the correct screw tightening torques.
- Close off the workspace to unauthorised persons.

Personnel

- The work described here for fault clearance can be carried out by the operator unless otherwise indicated.
- Certain jobs may only be carried out by specially trained qualified personnel or only by the manufacturer. This is indicated in the description of the faults in question.
- Always have work on electrical equipment carried out by qualified electricians.

Qualified electrician

A qualified electrician has the vocational training, expertise and experience necessary to assess and carry out all electrical work assigned to them and to recognise potential hazards.

Knowledge of the following is necessary:

- Installation of low-voltage systems
- Operation of electrical systems
- Machine safety
- Electrical safety measures
- Human-machine interfaces
- Installation of stationary electrical facilities
- Lay and connect electrical lines and connections
- Fit distributors, residual current devices, switches, pushbuttons and sockets
- Measuring the effectiveness of electrical safety measures



IMPORTANT NOTE ON ELECTRICAL SYSTEMS IN GERMANY!

The qualified electrician must be registered in the network operator's register of installation engineers [*Installateurverzeichnis*]. Qualified electricians receive training on the latest standards, legislation and technical developments at least once a year.

Qualified electricians have a duty to observe the following national and regional laws and regulations:

- Accident prevention regulations – for Germany, DGUV Vorschrift 3 (previously BGV A3)

7.2. What to do in the event of an error



1. Identify a possible cause.
2. If the error clearance requires work in the hazard zone:
 - Allow the unit to cool down to ambient temperature with the deck door closed.
 - Disconnect the unit from the power supply (means disconnect electrical connection or master switch OFF), make sure it cannot be switched back on.
For further information, please see the 'Essential preparations'.
3. Inform the competent person at the site about the fault.
4. Depending on type of error, arrange for MIWE service to remedy the error or remedy it yourself.



NOTE!

If the fault continues, contact MIWE service.

7.3. Interruption of the electrical power supply

Accidental

- Unit switches back to the same mode when reconnected.
- Check settings made shortly before power interruption. They may not have been applied.

Intentional

- Automatic functions not available



CAUTION: DISCONNECTING THE ELECTRICAL POWER SUPPLY CAN CAUSE DAMAGE!

Interrupting updates/upgrades can cause the control system software to malfunction.

- Do **not** disconnect the unit from the electrical power supply manually, as this can cause the control system software to malfunction.
- At the end of the work day, use the ON / OFF button to switch the controls to OFF mode (standby).
- The entire system/unit should only be disconnected from the electrical power supply for prolonged downtime.
Examples: inspection and maintenance, repair or shutdown.



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow these instructions.

7.4. Electrical and mechanical faults

Possible cause	Fault clearance
Unit power off	
Electrical power supply interrupted	<p>By the owner-operator</p> <ul style="list-style-type: none"> • Have qualified personnel check the power supply and building security. • Wait for the display to start up. <p>If the fault continues, contact MIWE service.</p>
Unit cannot be switched ON	
ON / OFF button was not touched for long enough.	<p>By the owner-operator</p> <p>Tap the ON / OFF button until the yellow progress bar is shown on the button as complete.</p>
ON / OFF button does not respond.	<p>By the owner-operator</p> <p>Recalibrate the screen. (See 'Recalibrating the screen' in 'Operation - Special functions'.)</p>
ON / OFF button defective	<p>By MIWE service</p>
No user logged in	<p>By the owner-operator</p> <p>Login user.</p>

Oven does not heat up

Actual temperature is higher than the setpoint temperature

By the owner-operator
Increase the setpoint temperature.

The safety temperature limiter has tripped.

- Heating OFF
- Operating unit ON

By the owner-operator
Actuate the safety temperature limiter (see 'Actuating the safety temperature limiter').

Control fuse triggered

By MIWE service

Baking chamber lighting is not working

Lamp defective

By MIWE service

Uneven baking results

Various reasons

By the master baker
or
By MIWE service

Steam input is not working/degrades	
Drinking water supply line closed	<p>By the owner-operator</p> <ul style="list-style-type: none"> • Open the water supply line.
Water flow rate too low	<p>By the owner-operator</p> <ul style="list-style-type: none"> • Have water supply line, • Water pressure, • Required flow pressure, • Other devices connected to supply line checked. <p>If the fault continues, contact MIWE service.</p>
Steam device deactivated.	<p>By the owner-operator</p> <ol style="list-style-type: none"> 1. As a Profi user, open the MAIN MENU. 2. Touch the UNIT button in the SETTINGS section. 3. Switch steam heating ON in the steam input phase section.
Water meter defective	<p>By MIWE service</p>
Solenoid valve defective	
Steam device dirty/scaled up.	

7.4.1. Actuating the safety temperature limiter



DANGER: RISK OF INJURY AND DAMAGE TO THE UNIT!

Changes to the safety devices can pose a safety risk and render the operating licence/warranty void.

- Never tamper with or make unauthorised adjustments to the safety devices.
- Any and all adjustments must be carried out by MIWE service.
- Document the subsequent acceptance and inspection and have these approved.



NOTE!

The switching function of the safety temperature limiter is independent of the power supply of the oven.



LEGAL NOTICE!

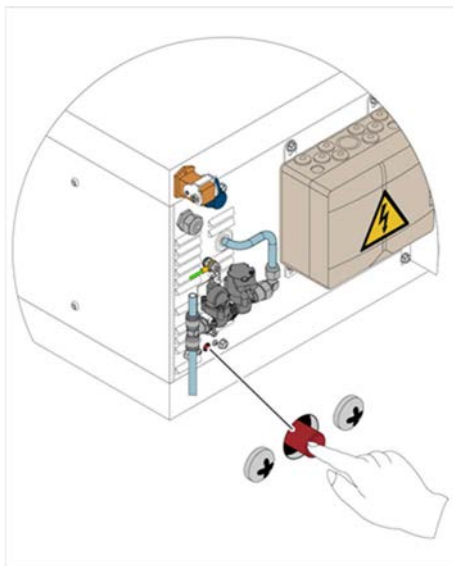
The maximum permissible temperature default setting is preset at the factory. It must not be changed!

The manufacturer is not liable for any damage resulting from failure to follow these instructions.



WARNING: DAMAGE TO PROPERTY!

Before pressing the reset button to unlock, let the oven cool to ambient temperature.



Back



1. Press the reset button no more than twice.
If the fault continues, contact MIWE service.

7.5. Fault messages with error codes – TC controls

If a fault occurs, a signal sounds. The corresponding fault message is displayed. This provides information on the cause of the fault and fault clearance.

Faults must be acknowledged with the ACKNOWLEDGE button.

8. Cleaning and care

8.1. Safety information

For hygiene and health reasons, the unit must be carefully cleaned every day.



RISK OF INJURY DUE TO HOT SURFACES!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Always have work on electrical equipment carried out by qualified electricians.
- Before any work, switch off the power supply to the unit, make sure that it cannot be switched back on, and check that no voltage is present.
For further information, please see 'Unit description', 'Safety devices' – 'Power supply'.
- Protect live parts from moisture.
Moisture can cause electric shocks and short-circuiting.
- Have damaged insulation repaired.
- Never bypass or disable safety devices such as fuses or safety thermostats.
- Observe the correct amperage and characteristics when replacing fuses.
- When laying the connecting power cable, make sure that it is not kinked or pinched.



RISK OF FALLING!

A fall can lead to serious injuries.

In accordance with health and safety regulations, anyone working at a height of 1,50 m/59.06 inch or more may only carry out the work using the appropriate and approved assistive devices.

- Stable ladder
- Scaffolding
- Lifting platform

The owner-operator must provide this equipment and comply with official industry association health and safety regulations.



CAUTION!

Sharp edges and corners can cause cuts and grazes.

- Always be careful when working at components with sharp edges or corners.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



WARNING: DIRTY SERVICE FLUIDS AND EQUIPMENT ARE A HEALTH RISK!

Areas that come into direct contact with food are subject to strict hygiene requirements. Dirty service fluids or equipment encourage the growth and development of harmful microorganisms. Inhaling and ingesting these organisms can damage your health.

- Only use approved and clean service fluids and equipment for food systems.

8.2. Cleaning schedule

Cleaning	Intervals (1-shift operation)
Metallic outer surfaces and vent openings	Daily
User interfaces	
Baking chamber with deck plates	
Outer glass panel of baking chamber door	
Door seal, all round	
Baking trays	
Lighting glass in baking chamber	
Container for waste water	
Area around the oven unit	
Casing <ul style="list-style-type: none"> • Free-standing sides • Back wall 	Weekly
Vapour hood extractor fan	Monthly
Oven top	
Vapour hood pipes	
MIWE optitherm (optional)	As required



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow the cleaning schedule.

8.3. Cleaning

8.3.1. Cleaning information



CAUTION: A BUILD-UP OF HEAT CAN CAUSE DAMAGE!

Cooling fans ensure defined cooling of hot modules and surfaces.

If the unit is prematurely disconnected from the power supply, damage can occur due to a build-up of heat.

- Allow the oven to cool down to ambient temperature.
- Then, disconnect the unit power supply.

Non-approved service fluids and equipment



- Never clean with a pressure hose.
- Using spray water for cleaning the outside of the baking unit is not permitted!



- Aggressive or abrasive cleaning agents
- Steel wool or other sharp-edged cleaning materials
- Corrosive or hazardous chemicals

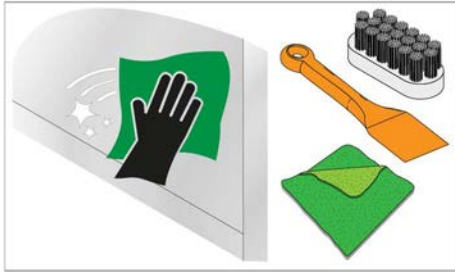
Follow the specific instructions of the manufacturer for all cleaning agents and equipment.

Approved service fluids and equipment



- Vacuum cleaner
- Soft brushes, sponges and suitable soft cloths
- Plastic spatulas

8.3.2. Metallic outer surfaces and vent openings

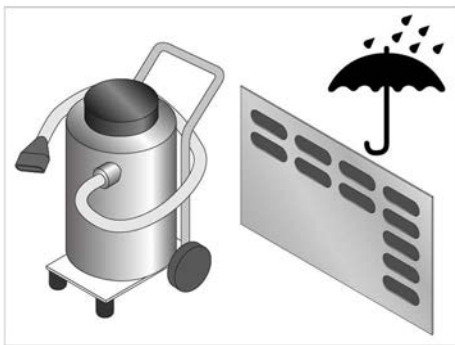


1. Clean all smooth metallic outer surfaces only with approved cleaning agents and equipment.



RISK OF ELECTROCUTION!

Protect vent openings from the ingress of moisture.



2. Only ever vacuum the vent openings.



NOTE!

Clean the casing with coloured surface (optional) as required with a soft, slightly damp cloth. If it is extremely dirty, you can also use spirits.

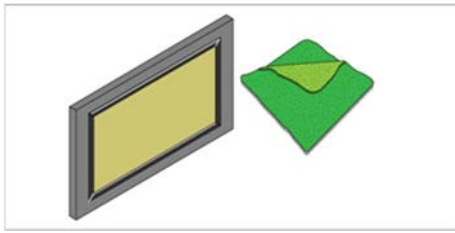


CAUTION: OVERLOADING CAN DAMAGE THE OVEN TOP AND VAPOUR HOOD!

Placing heavy loads on the oven can damage the top of the oven and the vapour hood.

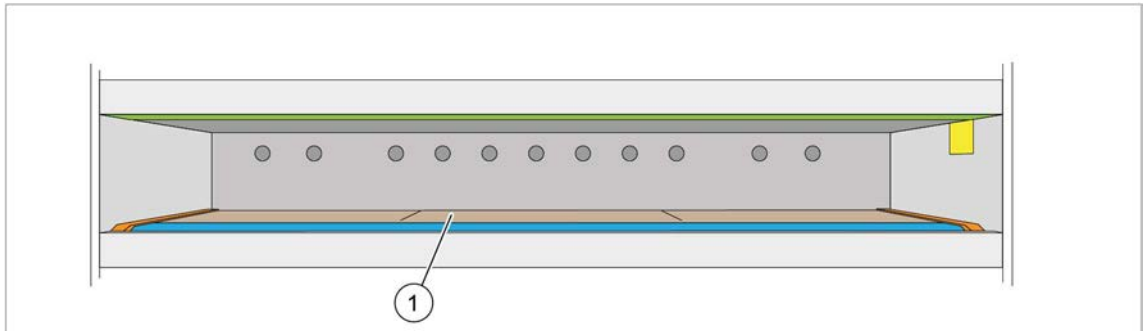
- Do not stand on them to clean.

8.3.3. User interfaces



1. Clean only with approved cleaning agents and equipment.

8.3.4. Baking chamber with deck plates



① Deck plates



CAUTION: RESIDUAL MOISTURE AND CLEANING AGENTS CAN DAMAGE THE DECK PLATE!

Water on the deck plate can the deck plate to crack or burst when it heats up.

- Do not use too wet a cloth.
- After cleaning, leave deck door open so it can dry.

Cleaning agents cannot be removed from the oven deck plate.

- Do not use cleaning agents.

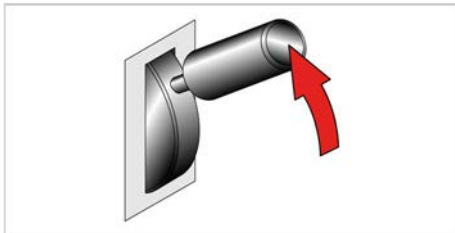
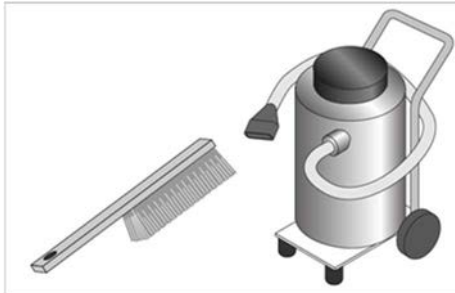
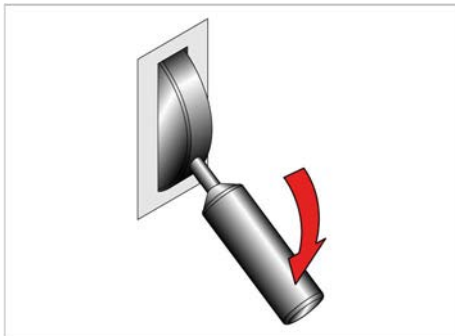


CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the power supply can damage the unit.



- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Open the deck door.
3. Remove loose residues from the baking chamber with a suitable brush or vacuum cleaner.
4. Clean the baking chamber using approved cleaning agents and equipment. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.
5. Close the deck door.

8.3.5. Deck door glass panel

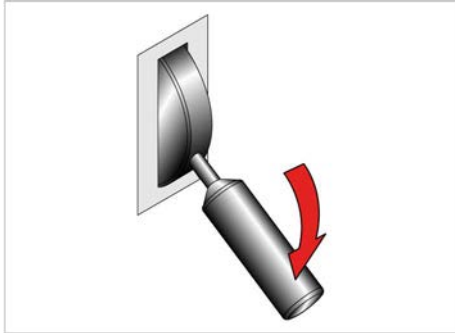


CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!



Abruptly disconnecting the power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



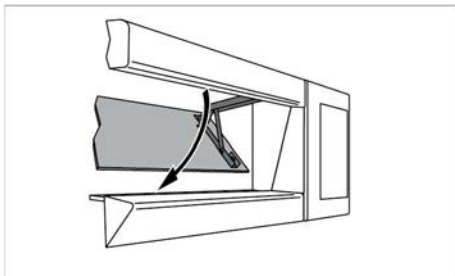
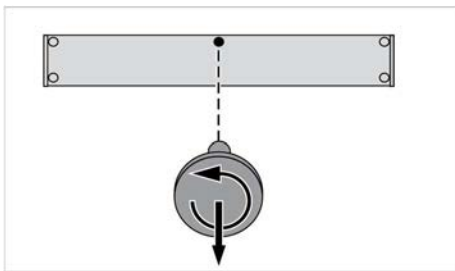
1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Open the deck door.
3. Turn the knurled screws 75°-80° at the top right and left of the glass panel.
Swing function unlocked.

Optional

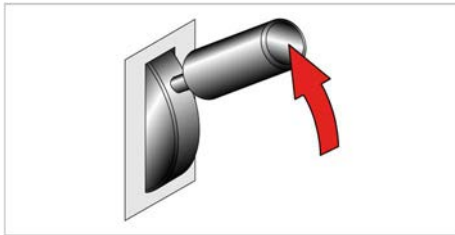


NOTE!

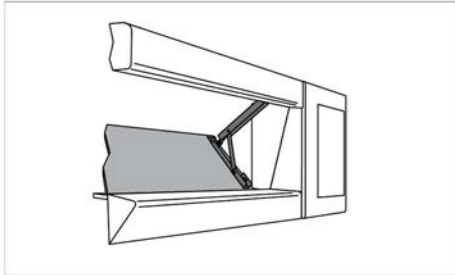
Models with a width of 1200 mm/47.24 inch or more have another knurled screw in the middle of the glass panel.



4. Remove the centre knurled screw (optional)
5. Let the glass panel slide down on your hand.



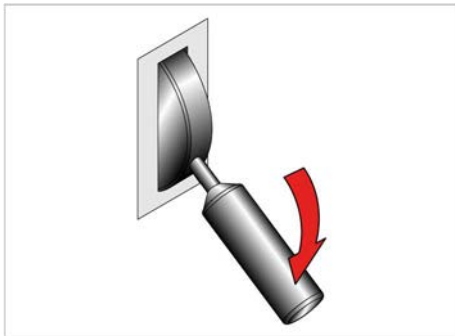
- Carefully close the deck door until the glass panel just rests on the panel in front of the oven deck plate.



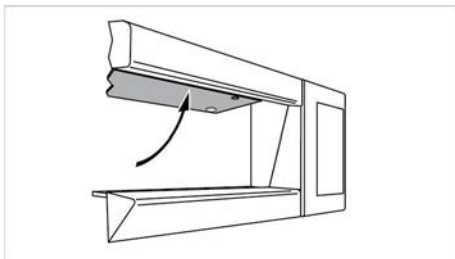
Swing function open



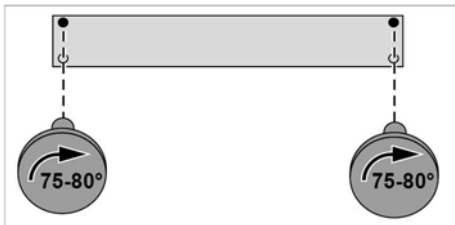
- Clean the glass panels as required with a soft, slightly damp cloth. If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.



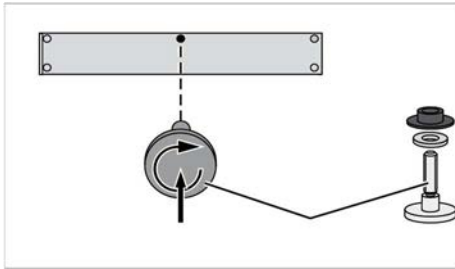
- Open the deck door completely to lift up the glass panel.



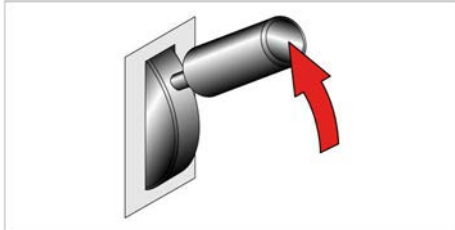
- Press and hold the glass panel against the fitting from below (hold in the middle).



- Turn the knurled screws 75°-80° at the top right and left of the glass panel. Swing function locked.



11. Install the centre knurled screw. (optional)



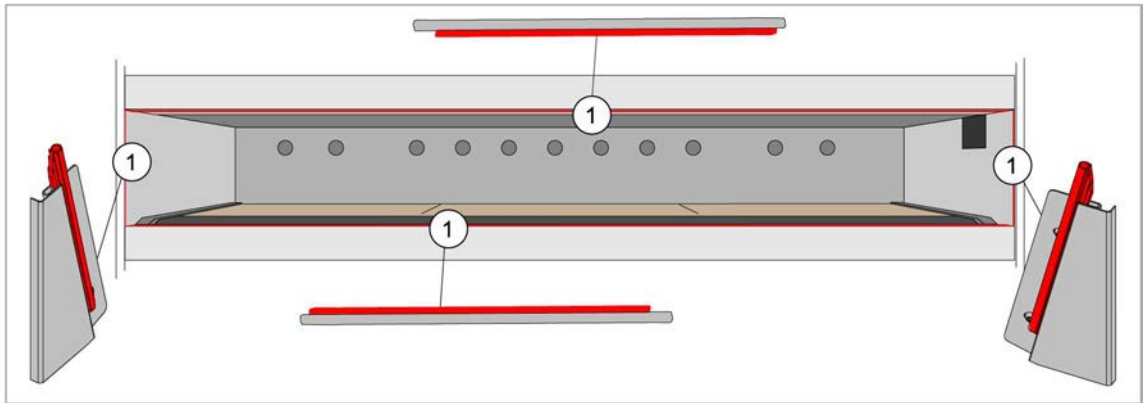
12. Carefully close the deck door.



NOTE!

The glass panel can come loose. Check the lock on a daily basis.

8.3.6. Door seal



① Door seal, all round



CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

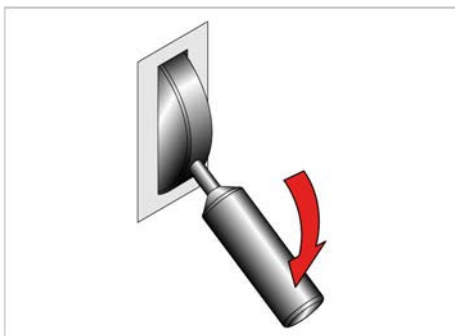
Abruptly disconnecting the power supply can damage the unit.



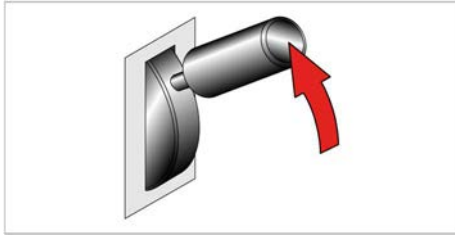
- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Open the deck door.



3. Clean all round the door seal as required with a soft, slightly damp cloth. If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.



4. Close the deck door.



NOTE! – AVOID PREMATURE DOOR SEAL WEAR

Manufacturer recommendation:

Apply standard commercial food-safe talc to door seal after cleaning.

8.3.7. Baking trays

Simple measures can significantly extend the useful life of a baking tray.



CAUTION: DAMAGE TO BAKING TRAYS WITH NON-STICK COATING!

Incorrect use can damage the coating.

- Do not use at temperatures of over 270°C/518°F.
- Do not clean in a tray washer or dishwasher.
- Do not clean with a steam jet.



NOTE!

- Immediately replace baking trays with damaged coating.
- Do not use sharp or pointed objects.
- Store baking trays in such a way that they cannot be damaged.
- Follow manufacturer care instructions for the baking tray materials.

Commissioning and start-up

The procedure for initial use depends on the type of baking tray.

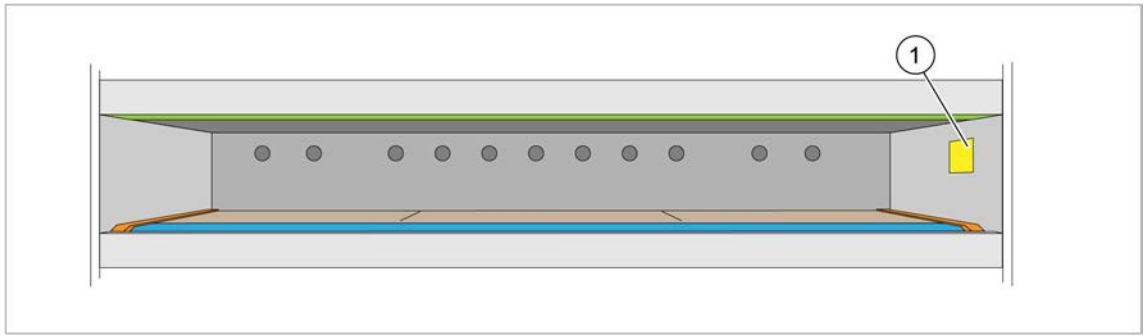
Process	Non-coated			Coated	
	Aluminium	Stainless steel	Steel	PTFE	Silicone
Clean in soapy water at at least 60°C/140°F and dry.	✓	✓	✓		
Clean with water and dry.				✓	✓
Grease before heating process.		✓	✓		
Start-up temperature in °C/°F	200/392	200/392	200/392	200/392	180/356
Heating time in minutes	30	30	30	10	30
Place the baking tray face down and repeat heating cycle.			✓		
If necessary, repeat heating cycle with pretzel solution.		✓			
Clean baking trays with a soft, slightly damp cloth.	✓	✓	✓	✓	✓
Grease after cleaning.		✓	✓		

Cleaning and care

Process	Non-coated			Coated	
	Aluminium	Stainless steel	Steel	PTFE	Silicone
After baking, clean with a soft, slightly damp cloth.	✓	✓	✓	✓	✓
If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Thoroughly rinse off all cleaning agent.	✓	✓	✓		
Grease		✓ ¹⁾	✓		
Avoid dry flour on baking trays.					✓
Remove products immediately after the baking process.	✓				
Always stack the baking trays with a layer of paper between them or in a rack trolley (to protect the surfaces).				✓	✓
Avoid contact with baking solution.	✓		✓	✓	✓

¹⁾ Only grease as required after every 10-20 baking processes.

8.3.8. Lighting glass in baking chamber



① Lighting glass

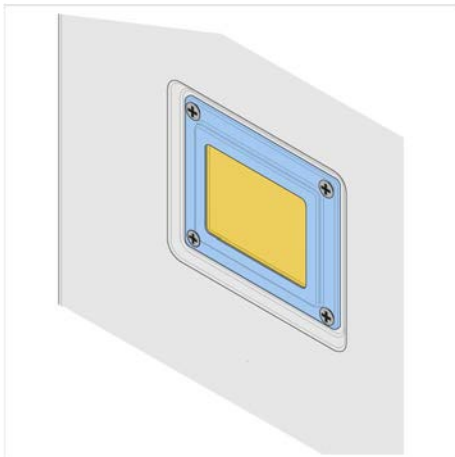
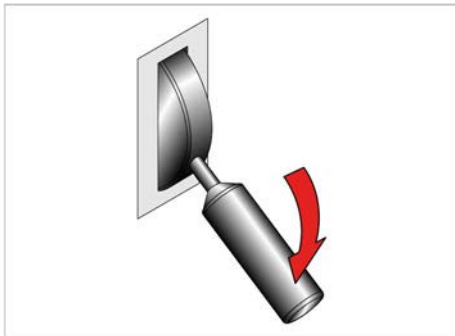


CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the power supply can damage the unit.

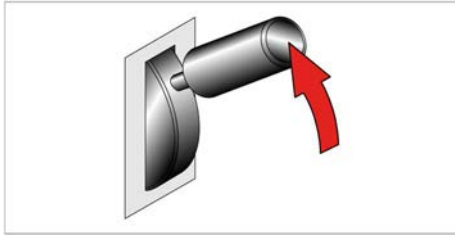


- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Open the deck door.

3. Clean the lighting glass in the baking chamber as required with a soft, slightly damp cloth. If extremely dirty, also use a non-abrasive, sand-free cleaning agent. Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.



4. Close the deck door.

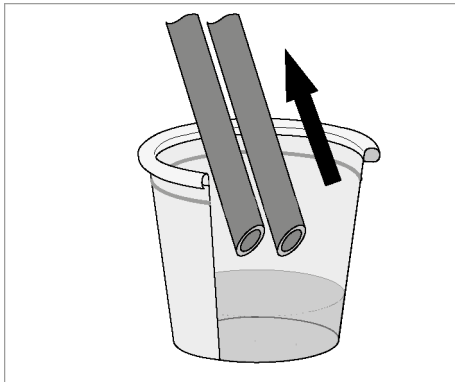
8.3.9. Container for waste water



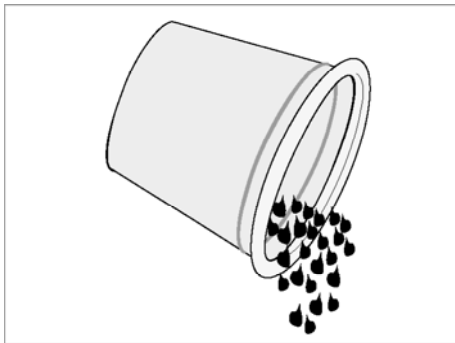
DANGER!

The hot and humid atmosphere encourages the growth and development of harmful microorganisms. Inhaling and ingesting these organisms can damage your health.

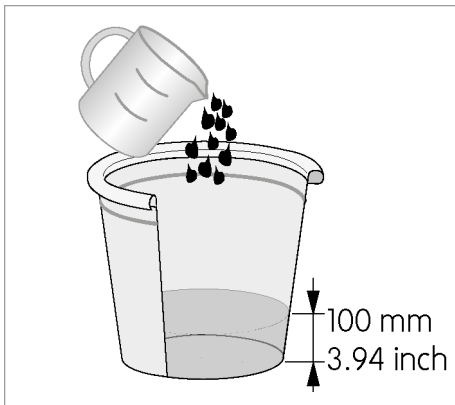
- Empty tanks/containers daily.
- Clean and disinfect tanks/containers with a suitable cleaning agent in accordance with the hygiene regulations.



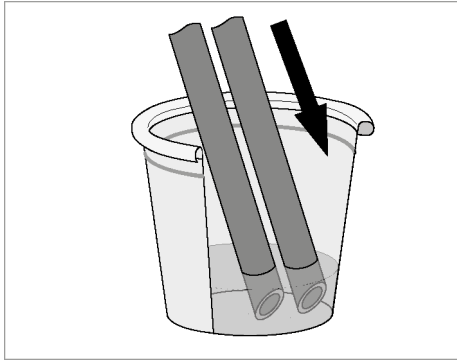
1. Remove drainage hoses from the container.



2. Empty the container.
3. Clean the container.



4. Fill container with water up to at least 100 mm/3.94 inches.



5. Push the drainage hoses down to about 2 cm/0.79 inches from the bottom of the container.

8.3.10. Area around the oven unit

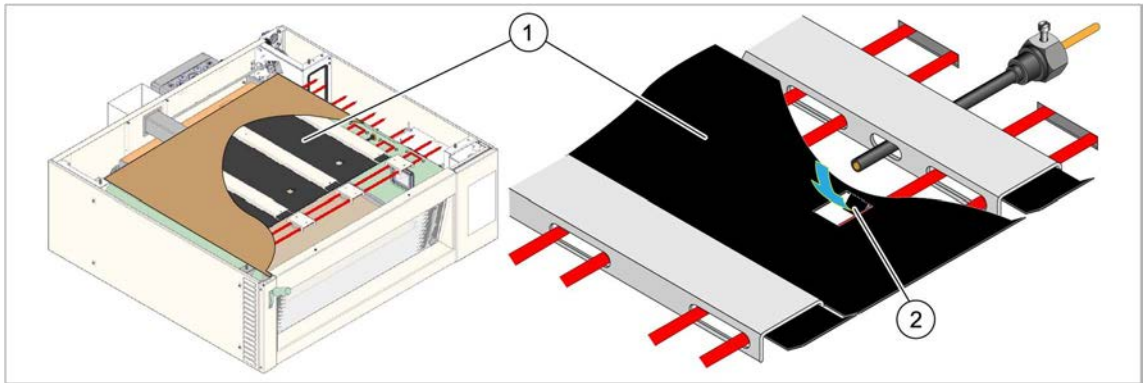


WARNING!

Dough residue and crumbs pose a hygiene problem for the unit. Residue on the floor interferes with operation.

- Vacuum the floor around the unit every day.
- Check for damage during cleaning and notify the maintenance personnel if necessary.

8.3.11. MIWE optitherm (optional)



- ① Aluminium tray, black
- ② Knick-It flap

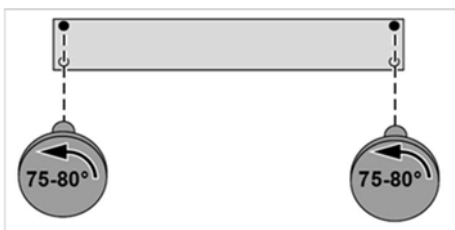
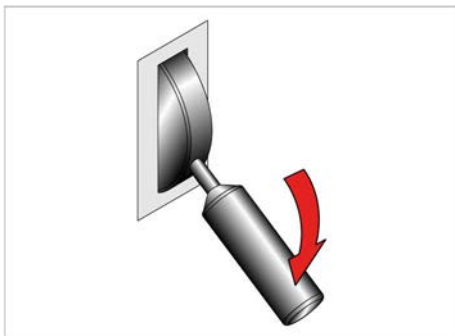


CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!



Abruptly disconnecting the power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Open the deck door.

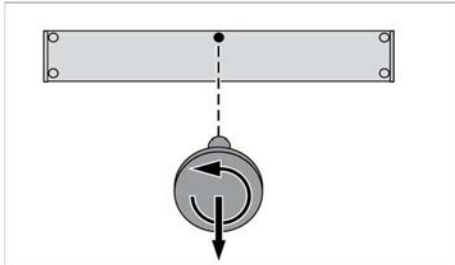
3. Turn the knurled screws 75°-80° at the top right and left of the glass panel.
Swing function unlocked.

Optional

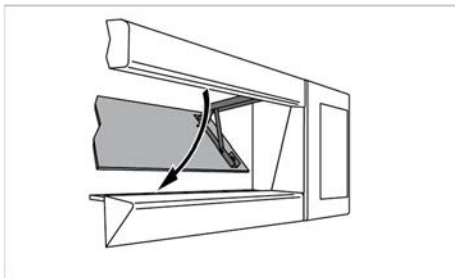


NOTE!

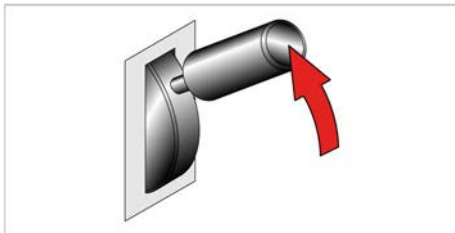
Models with a width of 1200 mm/47.24 inch or more have another knurled screw in the middle of the glass panel.



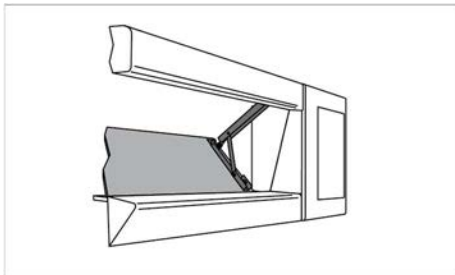
4. Remove the centre knurled screw (optional)



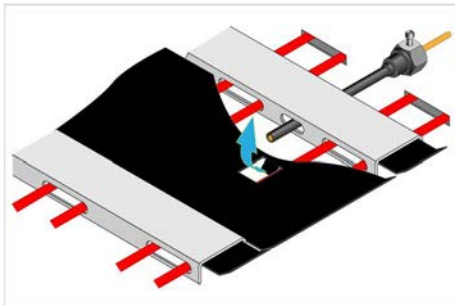
5. Let the glass panel slide down on your hand.



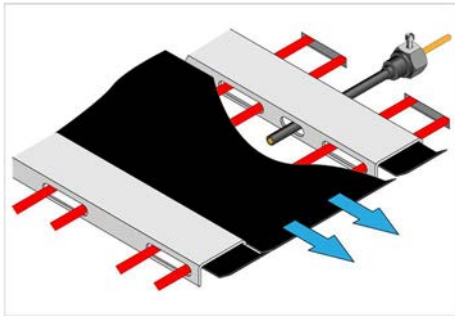
6. Carefully close the deck door until the glass panel just rests on the panel in front of the oven deck plate.



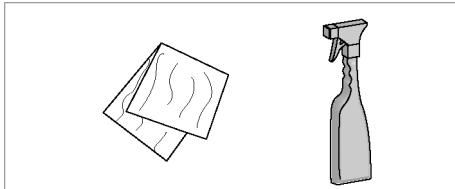
Swing function open



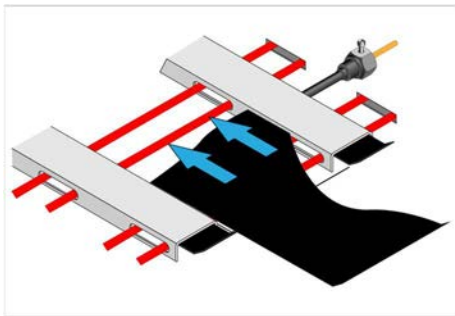
7. Bend the Knick-It flap (see blue arrow) upwards. If necessary, remove a broken Knick-It flap that serves only as a transport lock.



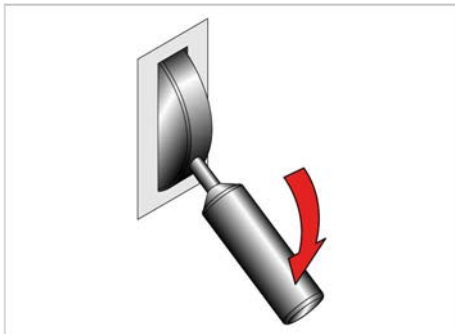
8. Pull out the black aluminium tray.



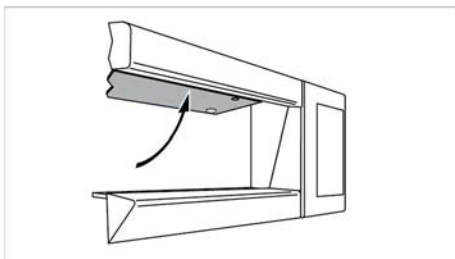
9. Clean the black aluminium tray with a soft, slightly damp cloth.
If extremely dirty, also use a non-abrasive, sand-free cleaning agent.
Rinse thoroughly after cleaning to ensure no cleaning agent residue remains.



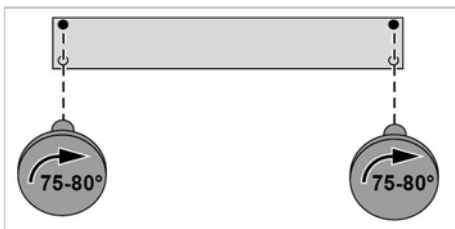
10. Push the black aluminium tray back in.



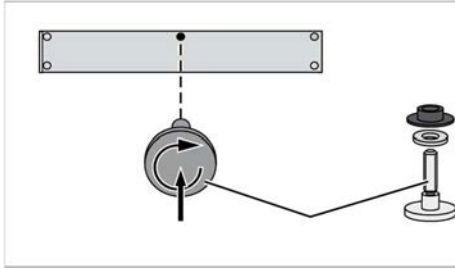
11. Open the deck door completely to raise the glass panel.



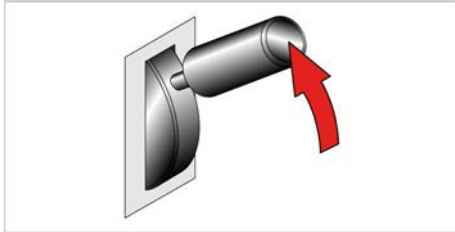
12. Press and hold the glass panel against the fitting from below (hold in the middle).



13. Turn the knurled screws 75°-80° at the top right and left of the glass panel.
Swing function locked.



14. Install the centre knurled screw. (optional)



15. Carefully close the deck door.



NOTE!

The glass panel can come loose. Check the lock on a daily basis.

9. Inspection and maintenance

The owner-operator must carry out regular inspections and maintenance. All work on safety-related components must be carried out by MIWE service or authorised qualified personnel.



WARRANTY

In the interests of machine safety, MIWE requires that only MIWE spare parts be used. The warranty is only valid if original MIWE spares are used. MIWE spare parts can be obtained from authorised dealers or directly from the manufacturer.

9.1. Safety information



HOT SURFACES CAN CAUSE INJURY!

Touching hot surfaces can result in serious injury.

- Allow the unit to cool down to ambient temperature.
- Wear the prescribed protective clothing in accordance with local regulations for all work.



RISK OF ELECTROCUTION!

Contact with live parts can kill. Damage to the insulation or individual components can cause death.

- Always have work on electrical modules carried out by qualified electricians.
- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on, and check that no parts are live.
For further information, please see 'Safety devices' – 'Power supply'.
- Protect live parts from moisture.
Moisture can cause electric shocks and short-circuiting.
- Have damaged insulation repaired.
- Never bypass or disable safety devices such as fuses or safety thermostats.
- Observe the correct amperage and characteristics when replacing fuses.
- Lay the connecting power cable so that it is not kinked or pinched.

**INCORRECT MAINTENANCE CAN CAUSE INJURY!**

Incorrect maintenance can lead to serious injury and damage.

- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on.
For further information, please see 'Safety devices' – 'Power supply'.
- Before starting any work, make sure there is sufficient space for installation and assembly.
- Make sure the work area is sufficiently well lit.
- Make sure that the work area is clean and tidy.
Loosely piling components and tools or leaving them lying around can cause accidents.
- Ensure correct assembly/installation.
Refit all fastening elements and apply the correct screw tightening torques.
- Close off the workspace to unauthorised persons.

**RISK OF FALLING!**

A fall can cause serious injury.

In accordance with health and safety regulations, anyone working at a height of 1.50 m/59.06 inches or more must use the appropriate, approved equipment.

- Sturdy ladder
- Scaffolding
- Lifting platform

The owner-operator must provide this equipment and comply with official industry association health and safety regulations.

**CAUTION: EDGES AND CORNERS CAN CAUSE INJURY!**

Sharp edges and corners can cause cuts and grazes.

- Always be careful when working at components with sharp edges or corners.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

9.1.1. Inspection and maintenance by MIWE service

**WARNING!**

All work on safety-related components must be carried out by MIWE service or authorised, qualified personnel.

**NOTE!**

Work that can only be carried out by MIWE service is not described in detail.

**SERVICE INFORMATION!**

To ensure that product is safe and in working order, the manufacturer requires regular inspection and maintenance by MIWE service.

MIWE carries out a range of work as per the inspection plan as part of inspection and service. The inspection plan is then completed with the owner-operator and signed by the MIWE fitter and the owner-operator. The owner-operator receives a copy of the completed inspection plan.

9.2. Maintenance by owner-operator

The maintenance work and intervals given here are the minimum frequency required for smooth and satisfactory operation.



CAUTION: DISREGARDING INTERVALS CAN LEAD TO DAMAGE!

Disregarding maintenance intervals can lead to damage to the unit and disrupt processes.

- Adhere to the specified intervals.
- For a multi-shift operation, the owner-operator must shorten the intervals accordingly.



SERVICE INFORMATION!

- The owner-operator must ensure daily visual inspections of the unit.
- If wear is increased, reduce the intervals in accordance with the actual signs of wear.

9.2.1. Maintenance schedule

Visual checks	Intervals (1-shift operation)
Deck plates <ul style="list-style-type: none"> • Signs of wear • Cracks 	Daily
Entire oven unit <ul style="list-style-type: none"> • Corrosion • Water system • Water treatment system 	Weekly
Sensor connecting hoses <ul style="list-style-type: none"> • Condensate/water 	
Check the door seal.	As required



NOTE!

Contact MIWE service in the event of hose leaks or wear.

Maintenance	Intervals (1-shift operation)
Clean the siphon	Monthly
Rinse the water drainage hoses	
Water system <ul style="list-style-type: none"> • Clean the filter in the filter unit. • Change the water filter 	Every 2 months
	As required
Inspection and maintenance by MIWE service	Every 6-12 months



LEGAL NOTICE!

The manufacturer is not liable for any damage resulting from failure to follow the maintenance schedule.

9.3. Maintenance instructions

These instructions detail all work which can be carried out by the owner-operator's maintenance staff.



NOTE!

The unit must be correctly started up again after inspection and service/maintenance. For further information, please see 'Start-up after maintenance'.

9.3.1. Cleaning the siphon



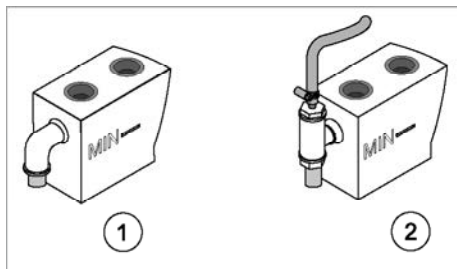
CAUTION: DIRT CAN CAUSE DAMAGE!

A dirty siphon can cause unit malfunction.

- Clean the siphon in accordance with the maintenance schedule.

Siphon versions

The model depends on the order



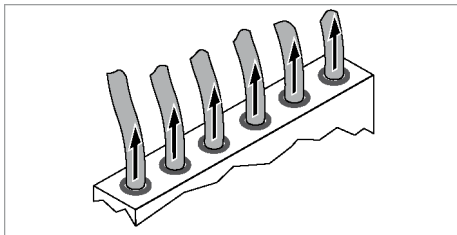
- ① Siphon for oven only
- ② Siphon for oven with proofing cabinet



CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

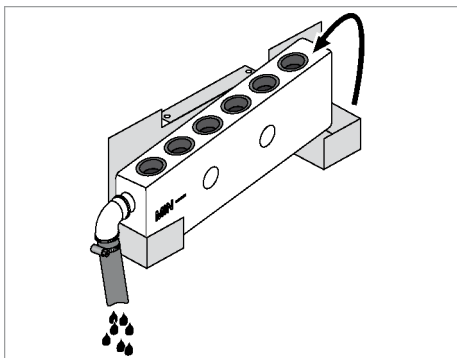


1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Pull the water drainage hoses up and out of the siphon.

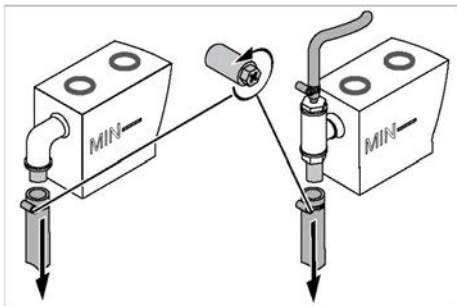


NOTE!

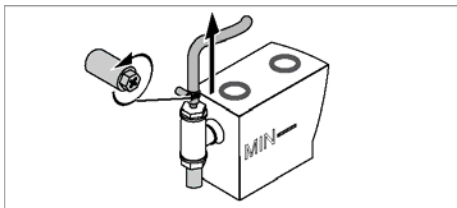
Mark water drainage hoses to ensure that they are put back in the correct siphon opening afterwards.



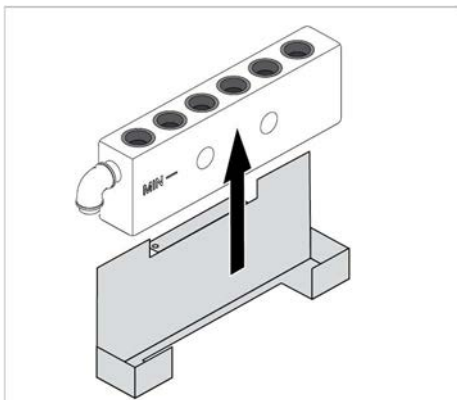
3. Tilt siphon to allow the water to drain out through the hose.



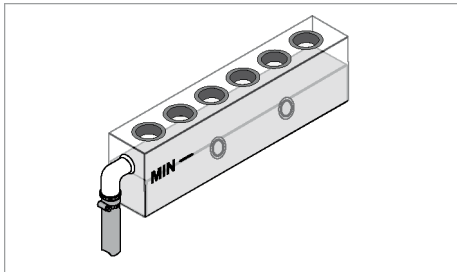
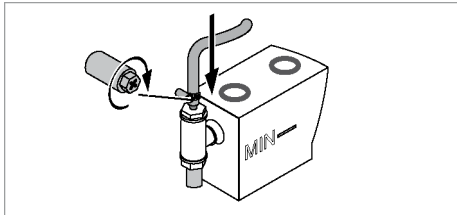
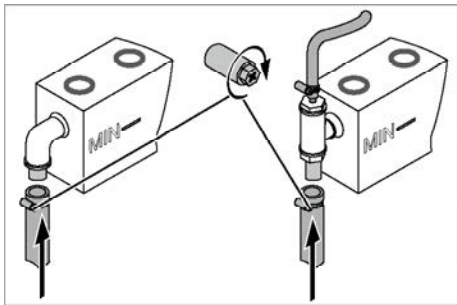
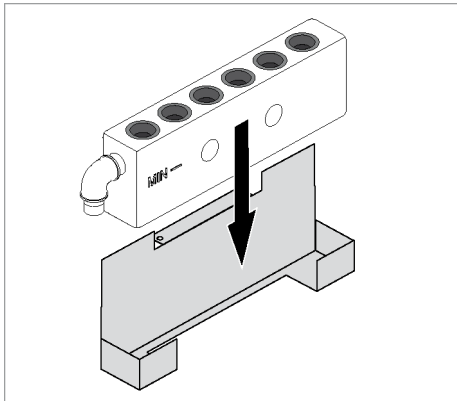
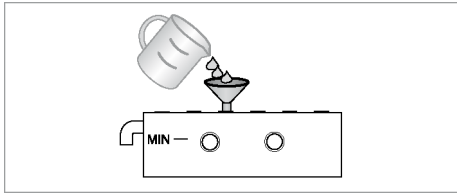
4. Use a suitable tool to loosen the screw in the threaded clamp of the water drainage hose, and pull off the hose.



5. Model with siphon at the proofing cabinet:
Also loosen the screw in the threaded clamp on the steam cylinder waste water hose using a suitable tool and pull off the waste water hose.



6. Remove the siphon from the retaining plate.



7. Rinse out the siphon:
Use warm water and non-abrasive cleaning agent.

8. Rinse out the water drainage hose:
For further information, please see 'Rinsing the water drainage hoses'.

9. Place siphon in siphon bracket.

10. Push the water drainage hose with threaded clamp onto the water drain. Tighten the threaded clamp screw with a suitable tool.

11. Model with siphon at the proofing cabinet:
Also attach steam cylinder waste water hose to the top of the water drain. Tighten the threaded clamp screw with a suitable tool.

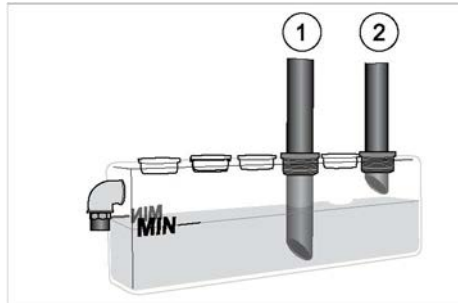
12. Fill the siphon with water up to the MIN mark.

Position of water drainage hoses

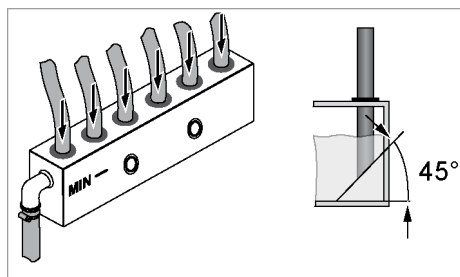


CAUTION: DIRT CAN CAUSE DAMAGE!

If the extraction system or steam outlet drainage hoses are in the water, they can get dirty over time and this can affect the flow.



- ① **Steam device water drainage hose**
The end of the water drainage hose must be c. 2 cm/0.79 inch above the bottom of the siphon.
- ② **Extraction system or steam outlet water drainage hose**
The end of the water drainage hose must be above the siphon water drain.



- 13. Push the water drainage hoses (angled) down to c. 2 cm/0.79 inch from the bottom of the siphon as marked.

9.3.2. Rinsing the water drainage hoses

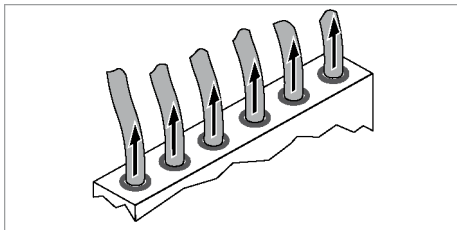
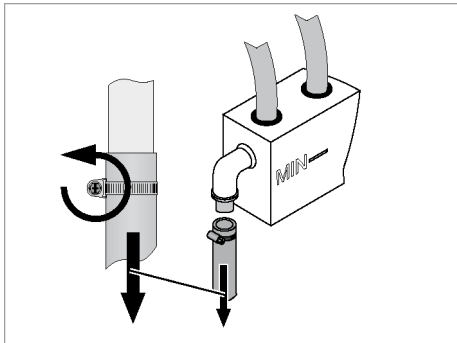


CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the power supply can damage the unit.



- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

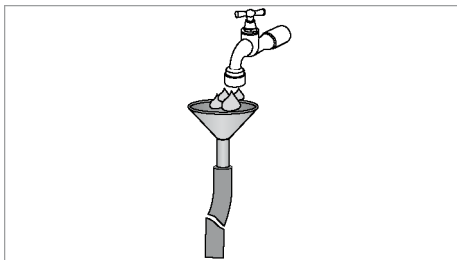
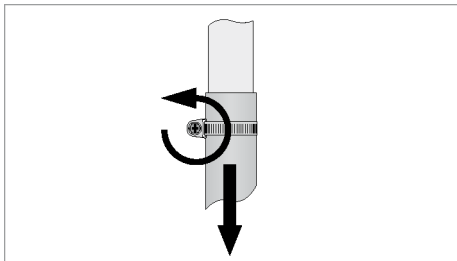


1. Switch off the power supply to the unit and make sure it cannot be switched back on.
2. Remove the water drainage hose from the siphon: Use a suitable tool to loosen the screw in the threaded clamp, and pull off the water drainage hose.
3. Pull the water drainage hoses up and out of the siphon.

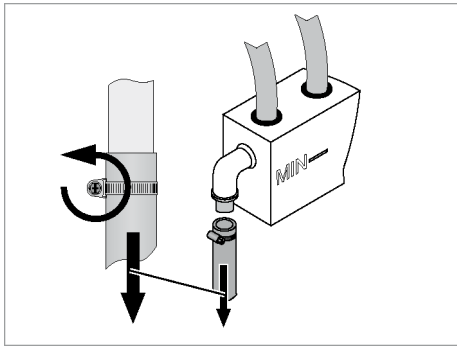


NOTE!

Mark water drainage hoses to ensure that they are put back in the correct siphon opening afterwards.



4. Remove the water drainage hoses from the units: Use a suitable tool to loosen the screw in the threaded clamp, and pull off the water drainage hose.
5. Rinse out the water drainage hoses: Pour c. 2 litres/67.63 fl. oz of warm water into the top of the water drainage hose. If extremely dirty, also use a suitable cleaner for the level of dirt. Wash off all cleaning agent residue after cleaning.



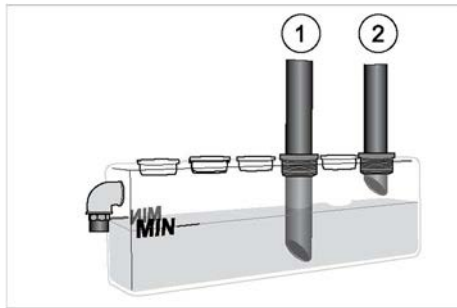
6. Push the water drainage hose with hose clamp onto the siphon water drain.
Tighten the threaded clamp screw with a suitable tool.

Position of water drainage hoses



CAUTION: DIRT CAN CAUSE DAMAGE!

If the extraction system or steam outlet drainage hoses are in the water, they can get dirty over time and this can affect the flow.

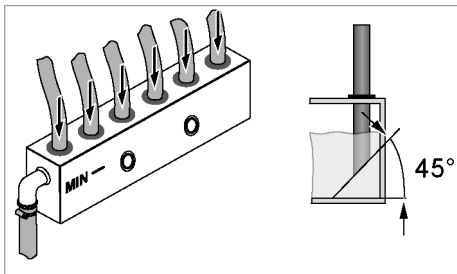


- ① **Baking chamber or steam device water drainage hose**

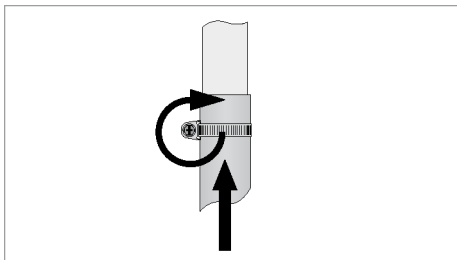
The end of the water drainage hose must be c. 2 cm/0.79 inches above the bottom of the siphon.

- ② **Extraction system or steam outlet water drainage hose**

The end of the water drainage hose must be above the siphon water drain.



7. Push the water drainage hoses (angled) down to c. 2 cm/0.79 inches from the bottom of the siphon as marked.



8. Push the water drainage hoses with threaded clamp onto the unit condensate outlet.
Tighten the threaded clamp screw with a suitable tool.

9.3.3. Clean the filter in the water system housing

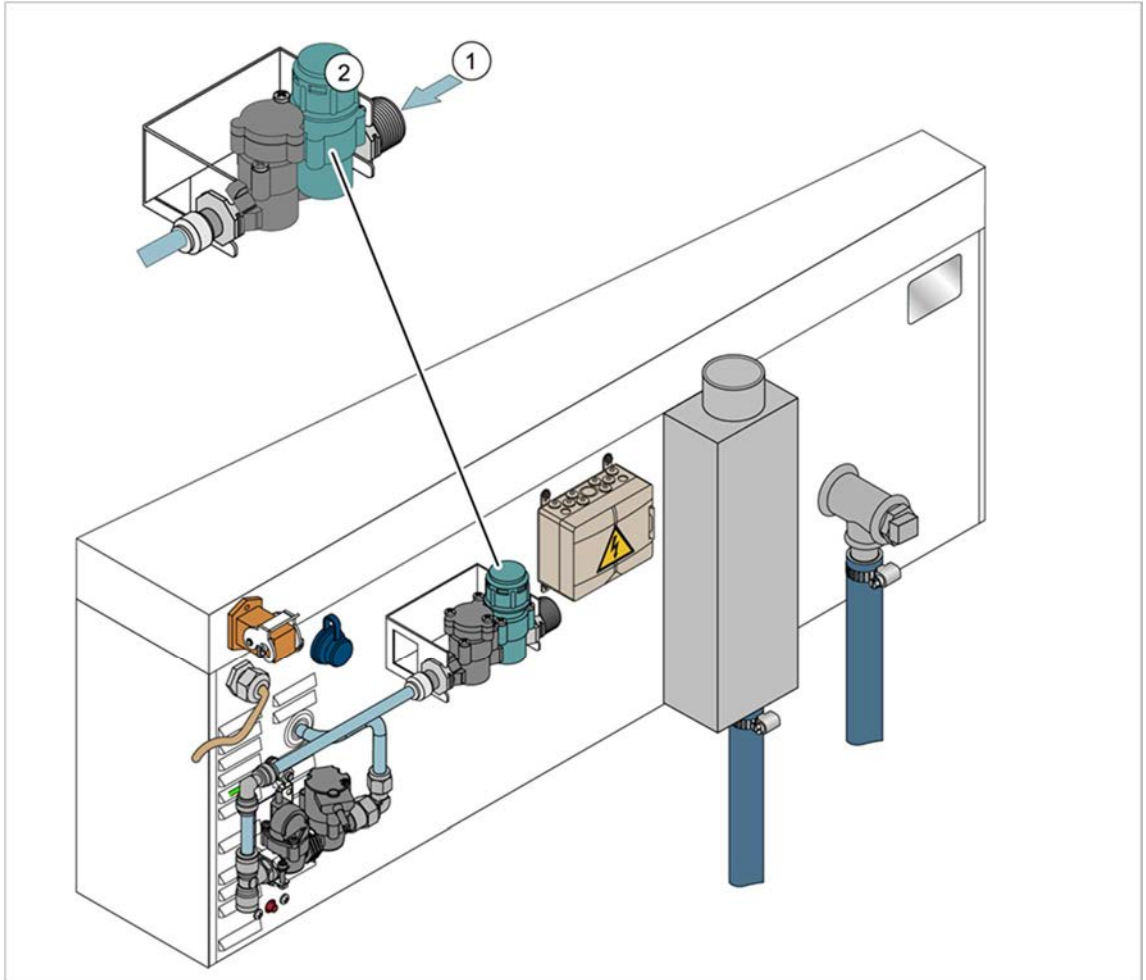
The filter prevents foreign particles from getting into the unit through the drinking water supply line. Clean in accordance with the maintenance schedule.



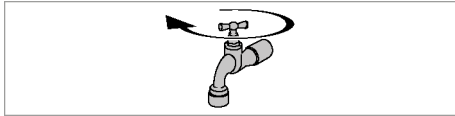
CAUTION: ABRUPT UNIT SWITCH-OFF CAN CAUSE DAMAGE!

Abruptly disconnecting the electrical power supply can damage the unit.

- Allow the unit to cool down to ambient temperature with the oven door closed.
- Wear the prescribed protective clothing in accordance with local regulations for all work.

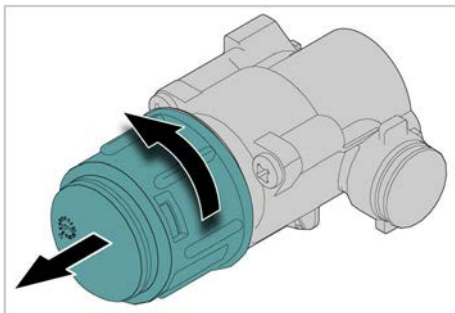


- ① Owner-operator drinking water supply
- ② 'Water system' filter unit

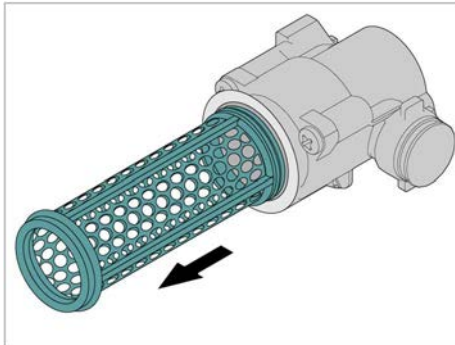


1. Close the shut-off valve in the drinking water supply line.
2. In the Manual mode menu on a deck, tap the STEAM INPUT button
 - Drinking water supply line depressurised
3. Switch off the power supply to the unit, make sure it cannot be switched back on and check that no parts are live.

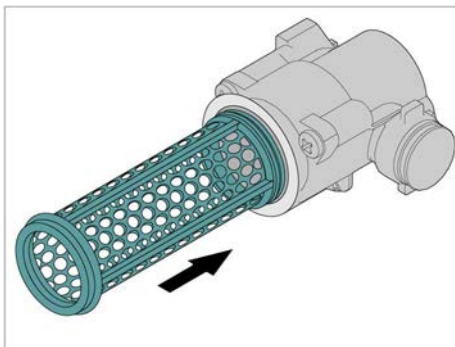
Cleaning the filter



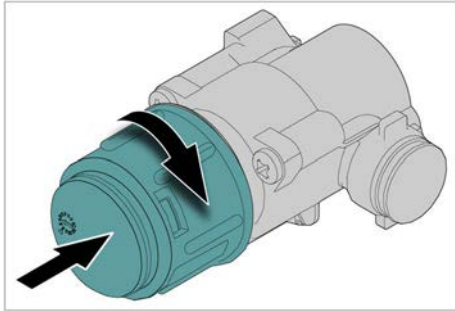
4. Manually turn the cover of the filter unit.



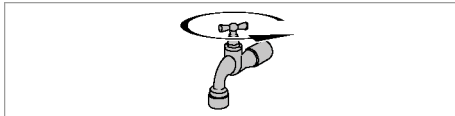
5. Manually remove the filter and clean it under running water using a soft brush. Use a suitable descaler if there is a significant limescale build-up.



6. Manually insert the filter.



7. Manually turn the cover of the filter unit.



8. Check drinking water supply line for leaks.

9. Open the shut-off valve in the drinking water supply line.



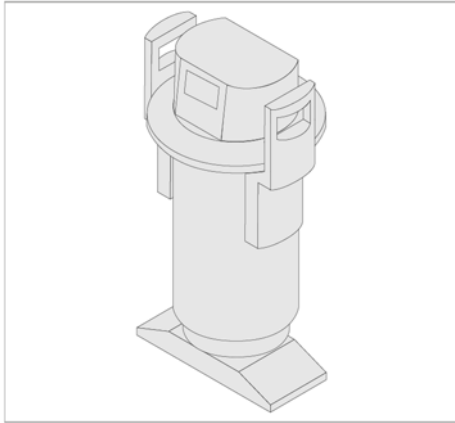
10. Switch the power supply and

- the unit ON.
- Heat up the unit.



11. In the Manual mode menu on a deck, tap the STEAM INPUT button

9.3.4. Water filter – Replacing the cartridge (optional)



The water filter cartridge must be changed regularly. For further information, please see the manufacturer's instruction handbook.

9.4. Start-up after maintenance



1. Check all electrical connections are correctly fitted and secure.
2. Remove all tools and auxiliary materials from the unit.
3. Remove any foreign objects from the unit.
4. Close all maintenance hatches.
5. Check all screwed connections are securely fitted and tight.
6. Switch power supply ON.
7. Clear and acknowledge all faults
8. Open the drinking water supply line.
9. Check function by performing a test run.

10. Technical data



NOTE!

Further information on specific technical data can be found in the 'Technical dimension and data sheet'.
This is sent to the owner-operator together with the order confirmation.

Example:

		MIWE 3.0806
Number of baking trays		3
Baking tray size	cm	80/60
	inch	31.50/23.62
Baking area	m ²	1.44
	sq ft	15.49
Airborne sound emissions in dB (A)		< 70



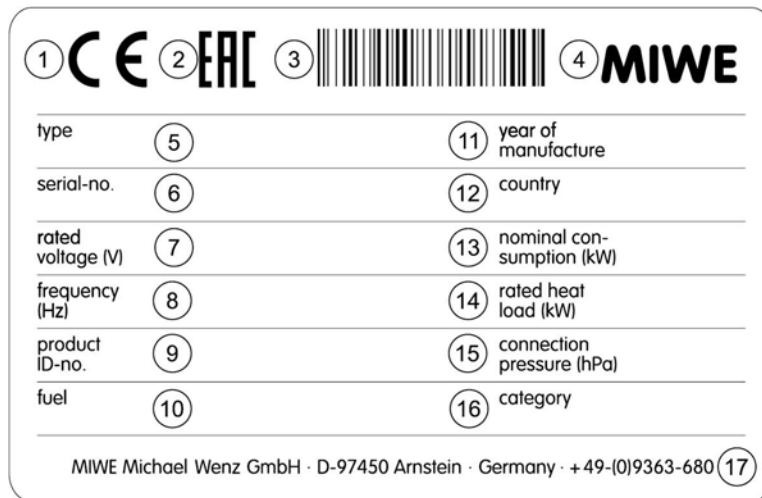
NOTE!

Surface temperature at the oven:

- Metal surfaces: 65°C/149°F
- Glass surfaces: 80°C/176°F

Depending on the place of installation and baking temperature, the temperature may be higher at certain points.

10.1. Rating plate



- | | |
|---------------------------------------|-------------------------|
| 1 EU approval | 10 Fuel |
| 2 Approval for European Economic Area | 11 Year of manufacture |
| 3 Bar code | 12 Country |
| Information about the unit | |
| 4 Manufacturer logo | 13 Rated input |
| 5 Machine type | 14 Rated heat load |
| 6 Serial number | 15 Input pressure |
| 7 Rated voltage | 16 Category |
| 8 Frequency | 17 Manufacturer address |
| 9 Product ID no. | |

11. Spare and wear parts



DANGER OF INJURY AND DAMAGE TO THE UNIT!

Parts must be changed by trained, qualified personnel with the necessary experience (certified). Errors in the replacement of parts can result in life-threatening situations and cause serious damage.

- All parts must be replaced by MIWE service or an authorised partner of MIWE service only.
- Work on the electrical equipment must be carried out by qualified electricians.
- Never modify or adjust the electrical or mechanical equipment or safety components.



WARNING, MALFUNCTION DUE TO INCORRECT SPARE AND WEAR PARTS!

Use of incorrect or defective spare and wear parts can result in

- damage
- malfunctions
- total failure

and compromise safety.

Only use MIWE spare and wear parts or the warranty will be void.

Changing spare and wear parts – for further information, please see 'Inspection and maintenance'.

11.1. Definitions

11.1.1. Key

Abbreviation	Description
K	Designation
V	Wear part
E	Spare part
None	Equipment/material

11.1.2. Wear part (V)

- Will inevitably become worn during use.
- Must only be changed in accordance with the maintenance schedule by the customer or only by MIWE service or authorised qualified personnel.
- Offered by MIWE as a complete package.

Subject to a fee

During and after the warranty period.

11.1.3. Spare part (E)

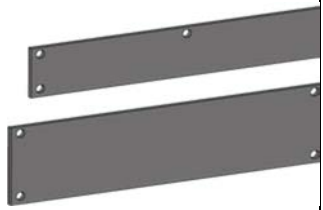

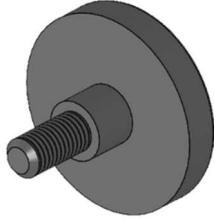

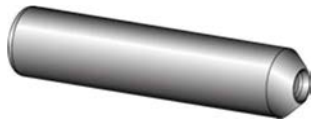
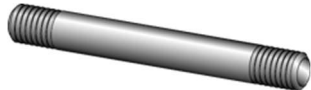
- From individual parts to entire modules
- Is changed depending on the requirement by the customer or only by MIWE service or authorised qualified personnel.



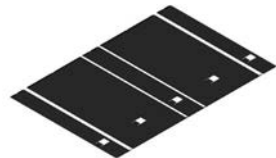

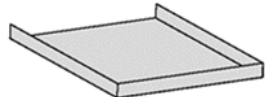

Free of charge

Within the statutory or contractual warranty period.

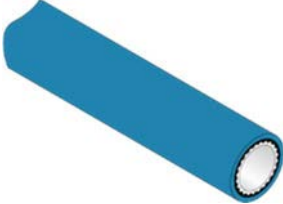
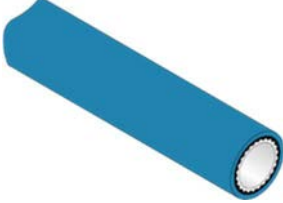
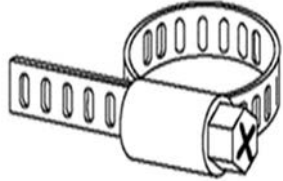

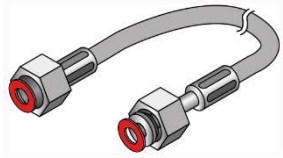

Subject to a fee





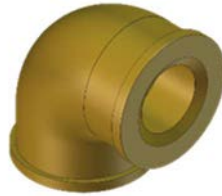



- If the customer has demonstrably failed to carry out required maintenance.
- After expiry of the warranty.


No.	Quantity	Material number	Designation	Image	K
1		On request	Glass panel		E
2		507171.00	Silicone bearing, glass door <i>D=25 mm/0.98"</i> <i>H= 8 mm/0.31"</i>		E
3		085273.20	Knurled flat knob		E
4		085273.80	Knurled flat knob with groove		E
5	1	073980.30	Door lever handle <i>IG</i> <i>2.5</i>		E
6	1	073700.30	Rotary lever shaft <i>8x59</i> <i>2.5</i>		E

No.	Quantity	Material number	Designation	Image	K
7	1	071120.00	Perforated plate		V
			<i>OH</i> <i>CO.0806</i>		
8	1	071120.10	Perforated plate		V
			<i>OH</i> <i>CO.0608</i>		
9	1	On request	Aluminium tray, black		V
			<i>MIWE optitherm</i>		
10	1	506775.01	Stainless steel care spray		E
			<i>500 ml/16.91 fl. oz.</i>		
11		On request	Baking tray		E
12	1	506773.01	Heat-resistant protective gloves, pair		E







Water / waste water








No.	Quantity	Material number	Designation	Image	K
13	1	507422.01	Hose, steam-resistant		V
			<i>D= 1/2"</i>		
14	1	507431.02	Hose, temperature-resistant, steam-resistant		V
			<i>3/4"</i> <i>D= 19 mm/0.75"; D= 28 mm/1.10"</i>		
15	1	507436.00	Threaded clamp		E
			<i>D= 25-40 mm/0.98-1.57"</i>		
16	1	507431.41	Spiral hose		V
			<i>EPDM</i> <i>28x5 mm/1.1x0.2"</i> <i>L=2,5 m/98.43"</i>		
17	1	507439.58	Water supply hose		V
			<i>FL</i> <i>3/4"</i> <i>L= 3000 mm/118.11"</i>		
18	2	505530.06	Centellen seal		V
			<i>D= 24 mm/0.94"</i> <i>B=17 mm/0.67"</i> <i>H= 2 mm/0.08"</i>		

No.	Quantity	Material number	Designation	Image	K
19	1	071525.25	Water drain, standard, siphon		E
			<i>BK, BS</i>		
20	1	071190.05	Siphon		E
21		508806.04	Collar for cast pipe, rubber		E
			<i>DN30/40</i>		
22	1	507181.11	Round plug		E
			<i>D=38,4 mm/1.51"</i>		
23	1	508507.01	90° red brass elbow		E
			<i>3/4x1/2"</i>		
24		506582.10	Silicone tube		V
			<i>D= 80 mm/3.15"</i>		
25	1	507429.01	Threaded clamp		E
			<i>D= 70-90 mm/2.76-3.54"</i>		
26	1	506597.10	Repair tape, self-amalgamating		V
			<i>L = 250 mm/9.84"</i> <i>B = 50 mm/1.97"</i>		



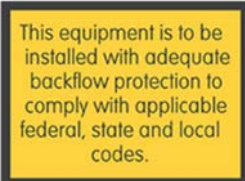
No.	Quantity	Material number	Designation	Image	K
27	1	506800.57	Water filter		E
			<i>BRITA PURITY 450 STEAM</i>		
28	1	506800.58	<i>BRITA PURITY 600 STEAM</i>		
29	1	506800.59	<i>BRITA PURITY 1200 STEAM</i>		
30	1	506800.64	Water filter replacement cartridge		
			<i>BRITA PURITY 450 STEAM</i>		
31	1	506800.65	<i>BRITA PURITY 600 STEAM</i>		
32	1	506800.66	<i>BRITA PURITY 1200 STEAM</i>		
33	1	506800.76	<i>BRITA PURITY 1200 CLEAN EXTRA</i>		

Signs and labels

No.	Quantity	Material number	Designation	Image	K
34	1	507330.15	'Hot steam' sticker		E
			<i>L=35 mm/1.38"</i>		
35	1	507330.16	'Hot surface' sticker		E
			<i>L=35 mm/1.38"</i>		
36	1	507330.17	'Scald warning' sticker		E
			<i>L=35 mm/1.38"</i>		
37	1	507330.65	'Electrical voltage' sticker		E
			<i>L=75 mm/2.95"</i>		
38	1	507330.01	Checked sticker		E
			<i>L=36 mm/1.41"</i>		
39	1	507330.66	'Info/instruction handbook' sticker		E
			<i>D=30 mm/1.18"</i>		

No.	Quantity	Material number	Designation	Image	K
40	1	507330.68	'Equipotential bonding' sticker		E
			<i>D=18 mm/0.71"</i>		
41	1	507330.69	Grounding sticker		E
			<i>D=18 mm/0.71"</i>		
42	1	507330.70	'Max. 200W/1A' sticker		E
			<i>42x13 mm/1.65x0.52"</i>		
43	1	507344.30	'WEEE device identification' label		E
			<i>10x15/0.39x0.59"</i>		
44	1	073167.01	Lettering 'MIWE condo e+'		E
			<i>23 mm/0.91"</i>		
45	1	073167.11	Lettering 'MIWE condo e+'; aluminium		E
			<i>23 mm/0.91"</i>		
46	1	507344.21	Backwater protection sticker		E
			<i>WaterMark AS 2845</i>		

Signs and labels for the USA/Canada

No.	Quantity	Material number	Designation	Image	K
47	1	507330.40	Baking stations signs ANSI-English		E
48	1	507330.45	Baking stations signs ANSI-French		E
49	1	507344.12	Backflow protection sticker <i>NSF</i> <i>60x80 mm/2.36x3.14"</i>		E

12. Shut-down and disposal

12.1. Safety information

**RISK OF ELECTROCUTION!**

Live lines can cause serious injury and even death.

- Before any work, switch off the power supply to the unit and make sure it cannot be switched back on, and check that no parts are live.

**DANGER OF INJURY FROM FALLING PARTS!**

Falling parts can cause serious injury and even death.

- Use the tools and equipment specified.

**DANGER OF LIFE DUE TO GAS, WATER AND COMPRESSED AIR!**

Escaping gas, water and compressed air can cause serious injury and even death.

- Before starting dismantling work, disconnect all supply lines from the system and secure them.

12.2. Environmental protection

- Remove all service fluids and parts that are in contact with these substances from the unit.
- Disassembled parts and waste must be disposed of by an authorised company in compliance with the provisions for recycling and special waste applicable at the place of installation.

13. Declaration of EC conformity

Declaration of EC conformity

in accordance with EC Directive 2006/42/EC Annex II A
relating to machinery

MIWE

We,

MIWE Michael Wenz GmbH
Michael-Wenz-Str. 2-10
D - 97450 Arnstein

declare that the design and construction of the product below for processing baked goods and the condition and form in which it has been put on the market by us complies with the applicable provisions of the above EC Directives.

Changes to the product or to parts thereof shall render this declaration null and void.

Machine type:	Multideck oven (Etagenbackofen)
Designation of type:	MIWE condo e+ 2.5
Serial number:	from 729972
Year of construction:	from 2024

Regulations applied:

- Directive 2006/42/EC, Annex I
- Directive 2014/30/EU

Harmonized standards applied:

- EN ISO 12100:2010
- EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017 + A1:2019 + A2:2019 + A14:2019 + A15:2021 + A16:2023
- EN 60335-2-36:2002 + A1:2004 + Cor. :2007 + A2:2008 + A11:2012
- EN IEC 61000-6-2:2019
- EN IEC 61000-6-3:2021

Name and address of the person authorised to compile the technical documentation

MIWE Michael Wenz GmbH
Michael-Wenz-Str. 2-10
D - 97450 Arnstein

Arnstein, 2024-07-25


Chief Technology Officer
Stefan Klett

Document:
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