

The new **star** in the baking universe!

MIWE orbit.

An all-new rack oven designed and built
by MIWE in Germany.

The logo for the MIWE orbit rack oven. It features the brand name "MIWE orbit" in a bold, black, sans-serif font. The word "orbit" is partially enclosed by a bright yellow, glowing ring that curves around the letters "o", "r", and "b". The logo is positioned on a metallic, brushed-silver surface that is part of the oven's exterior.

MIWE orbit



Baker's best buddy

The new star in the baking universe

Excellent baking results, simple operation and a robust design for heavy-duty use typical of MIWE – all this and its outstanding use of space distinguish the new MIWE orbit and make it recommendable for bakehouses and market bakeries alike. Convection wagon oven with a rotating rack (standing with rotary plate or optionally suspended) for dough pieces of all kinds. With oil, gas or electric heating.



MIWE orbit

Baker's best buddy



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MIWE orbit

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What makes the MIWE orbit so unique

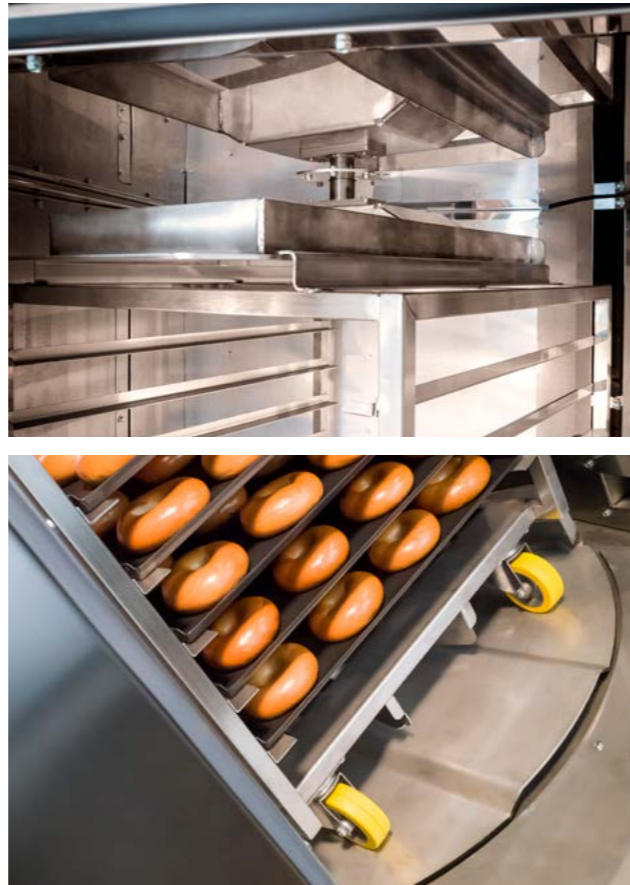
First class baking results

With its quadruple-pass heating register made of heat-resistant steel, a completely newly developed high-performance steam generator and its intelligent airflow, it delivers first-class baking results and beautiful sheen with optimum volumes right from the start. The door conveniently offers such a good view of the baking chamber that you won't miss a thing when it comes to the MIWE orbit's quality. Thanks to the ergonomically inclined control column, you always have the touch screen of the control and thus all processes firmly in view.



Follows your system

Two different systems have established themselves in the world of convection oven baking: the rotary plate version, in which the trolley is moved onto a platform, which turns during baking. And the lift variant, in which the trolley is inserted into a suspension device that lifts it and rotates it freely when baking. The MIWE orbit can do both and therefore allows you to remain true to your preferred system and continue to use your existing racks. The rotary plate variant is standard; the lift variant is optional.



What makes the MIWE orbit so unique

Heavenly easy to use.

The modern Touch Control MIWE TC with its large seven-inch display is easy and intuitive to use, even for untrained users. This applies to the standard MIWE classic user interface, and especially to the MIWE go! user interface (option), which has been adopted from the world of baking stations (and has won several awards) and which makes it even easier for untrained personnel to achieve the right result. Both variants support three operator modes: Easy mode with baking program support for the average user, Professional mode with baking program support for the expert master baker and Manual mode for the direct input of temperature, time and steam. That means that everyone gets what they want, including the right results. Especially since the MIWE orbit comes with 20 sample baking programs as standard.



Large baking area on a small footprint

Take a moment to consider: the MIWE orbit functions with a minimal footprint – and yet all of its technical components (burner, heating register, water installation, etc.) are accessible from a single side, namely the front, for easy maintenance. This allows you to install it, if necessary, so that it is enclosed on three sides (left, back, right), for example in an alcove or in a row. This also means that every square inch of space is used optimally.



What makes the MIWE orbit so unique

Safe and economical at the same time

The fact that we have thoroughly optimized the insulation of the new MIWE orbit is something you can confidently get your hands on (e.g. at its surfaces). But you'll also be able to see it in your account books. Because less energy loss and optimal energy use are reflected in an outstanding combustion efficiency – and therefore result in reduced energy costs.



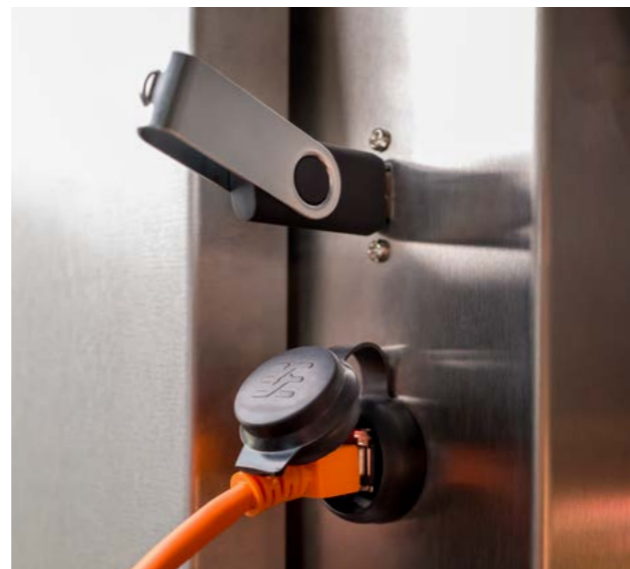
Hygienically flawless

Smooth surfaces (also on the inside of the door) are a good start for perfect oven hygiene. But here the floor covering is also made of a single piece – dirt cannot gather there anymore. It is also completely splash-proof outside.



Ready for connectivity

Of course, the MIWE orbit is also network-compatible. How could such a universal oven not be? This means that you can connect it to a network and then access it remotely. To check the current oven status, for example. Or to manage your baking programs with a special software solution. Or to store your baking data over a longer period of time and evaluate it for quality monitoring purposes. With the MIWE orbit, the sky's the limit for your data.



Technical information

OR 1.0608-S	cm	inch
Baking tray size	1 tray 58 x 78	1 tray 22.8 x 30.7
Baking area	8.5 m ² (18 trays)	10.17 sqyd (18 trays)
Rotating plate/lift	turntable / A-, B-, C-lift	turntable / A-, B-, C-lift
Control system	MIWE TC (classic / go!)	MIWE TC (classic / go!)
Exterior dimensions (W x D x H)	162 x 150 x 220 (casing) 251 (highest component)	63.56 x 66.52 x 86.61 (casing) 98.82 (highest component)
Connected load	65-75 kW / 222-256 k Btu/h	65-75 kW / 222-256 k Btu/h
Heating type	oil / gas / electricity	oil / gas / electricity
Minimum ceiling height	262	103.94
Weight entire oven	1300 kg	2866 lb

OR 1.0711-S	cm	inch
Baking tray size	2 trays 53 x 65	2 trays 18 x 26
Baking area	12.4 m ² (18 trays)	14.80 sqyd (18 trays)
Rotating plate/lift	turntable / A-, B-, C-lift	turntable / A-, B-, C-lift
Control system	MIWE TC (classic / go!)	MIWE TC (classic / go!)
Exterior dimensions (W x D x H)	187 x 190 x 220 (casing) 251 (highest component)	73.62 x 74.80 x 86.61 (casing) 98.82 (highest component)
Connected load	85-95 kW / 290-324 k Btu/h	85-95 kW / 290-324 k Btu/h
Heating type	oil / gas / electricity	oil / gas / electricity
Minimum ceiling height	262	103.94
Weight entire oven	1600 kg	3526 lb

Accessories



- Steam hood
- Steam condenser
- Rack trolley

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... conditioning | **Improving product quality**

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... future safety | **Prepared for what's to come next**

From future-proof systems to an elaborated life cycle management

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