

**MIWE** gusto



Our smallest oven. But still a genuine MIWE. As you can see, MIWE gusto perfectly combines a lower spatial requirement and excellent baking properties in one. It is one of the most compact fresh baking ovens on the market. With its harmonious appearance, easy operation and hygienic design, it was awarded the prestigious „iF design award“ from the International Forum Design. In addition, with its new features, the MIWE gusto can help you keep up with the boom in the food-to-go market. It is ‚ready for snacks‘.

#### At a glance



- ▶ Excellent baking results with a low spatial requirement. The MIWE gusto is a convection oven with a compact design.
- ▶ Ideal for the final bake of partially baked goods and snacks.
- ▶ Plug'n bake: Ready to use with simple start-up, operates on any alternating current outlet.
- ▶ Water supply via patented, integrated water tank, which is accessible from the front and has a capacity of almost 5 litres (optionally available with fixed water connection).
- ▶ Hygienic and easy to clean thanks to the rounded baking chamber, smooth surfaces and the cleaning systems MIWE easy clean and MIWE cleaning control including floor drainage (optional).
- ▶ Baking trays are loaded crossways to ensure a large, visible surface and easy handling.
- ▶ Safe, easy and language-independent operation with the fixed programme control MIWE FP. 12 directly selectable baking programs (up to 100 baking programs, each with 5 baking phases), also easy to operate for untrained personnel.
- ▶ Quick transfer of baking programs via front USB interface or network.
- ▶ Door hinge is available as a left or right version.
- ▶ The automatically opening door signals the end of the baking time and thus prevents unintentional overbaking.
- ▶ Energy saving heat insulation glass and a well lit baking chamber with LED technology.

#### Technical Data

	W x D x H (cm)	Baking sheets 44.5/35	Control	kW	Fuse protection	Door hinge
Fume hood / Steam condenser	60x76x19	–	–	0.1	–	–
Baking chamber GU 3.0403*	60x66x52 <sup>1)</sup>	3	FP12	3.4	1x16 A	right or left
Intermediate compartment	60x63x36	4	–	–	–	–
Underframe	60x64x70/85/100 <sup>2)</sup>	4/6/8/10	–	–	–	–

<sup>1)</sup> Excluding feet.

<sup>2)</sup> Every underframe has two different types of tray support holders which allow for different maximum number of trays.

\* Available as version with two stacked baking chambers.

- ▶ Accessories: fume hood, steam condenser, intermediate compartment, underframe