

Backhaus Jäger, Breitungen

Breitungen, Germany. „We're truly impressed with the technology offered by the new MIWE roll-in e+,” says master baker and pastry chef Andreas Jäger. Backhaus Jäger's advertising slogan is „Time for Taste®”. The roll-in e+ is now playing a significant role in creating that taste. The technology of this rack oven from Arnstein provides the basis for tailoring every product to specific baking needs.

Backhaus Jäger supplies four outlets and several delivery customers from its headquarters in Breitungen. In addition to a MIWE ideal deck oven, the bakery uses two MIWE roll-in ovens, mainly for baking hard rolls. One rack oven, already 19 years old, was ready to be replaced. Andreas Jäger: „The oven wasn't broken, but its technology was becoming outdated”.

Andreas Jäger was among the first to test the advantages of the MIWE roll-in e+ in a bakery. „You can use the controls to obtain any kind of baking result you want. You can bake rustic rolls or shiny rolls.” He also refers to the po-

werful steam unit located on the rear side of the roll-in e+. For classic Thuringian double rolls, powerful steam is not required. „However, the advantage of this oven is that you can precisely dose the steam quantity”, says Andreas Jäger, explaining one of the benefits of the new rack oven.

He and his team deliberately decided on a rack oven. „It's much more effective, especially because of rolling loading”, Andreas Jäger explains. He's happy that the roll-in e+ „comes very close to the baking conditions of a deck oven”.

This is possible thanks to a variety of features such as the MIWE aircontrol. The latest generation of this air control system enables even better dosing and tailored control of baking conditions. „Also, we exclusively use rack ovens with 16 trays in order to guide hot air flow even better”, he says, reporting on his experiences. Instead of being guided by business arguments, he chooses to concentrate on quality. „For us, that means using fewer trays. We base all our business decisions on what's best for quality. And the roll-in e+ is a perfect fit.” The company is no longer baking hard rolls in the deck oven. →



Andreas Jäger with the new MIWE roll-in.



An employee using the MIWE roll-in.



Views of ovens. The new MIWE roll-in is in the middle.

The deck oven is now used exclusively for freely formed mixed flour bread, cake bases, sheet cakes and roulade sponge bases. Andreas Jäger: „However, we’re tending to use the rack oven more and more“. For example, the Jäger bakery now uses the roll-in e+ for baking small, freely formed loaves of bread as well. To do this, Andreas Jäger has rack trolleys that accommodate 12 trays. Each tray holds 750 g of mixed flour bread. „Now we can also use rolling loading for mixed flour bread“.

For some time now, the bakery has been using the rack oven for freely formed white bread, tin white bread loaves, French bread and French bread rolls. Andreas Jäger and his team have noticed real improvements in quality, especially in their Pain Paillasse, a very slow-baking bread. „The crust comes out more delicate than it did in the old rack oven.“

The team had similar experiences when baking tin loaves. „We noticed that the heat is distributed even more evenly“, Jäger explains. But the results are also better. „The crust on top is much finer and less flaky because the heat is more gentle“.

This is now possible thanks to the precise control of the air flow in the baking chamber. Appropriately, MIWE calls this technology „aircontrol“. It consists of a dosing slide valve

between the heat exchanger and the baking chamber that has nine different settings. „Depending on the product, we can now use more or less air circulation in the baking chamber“, says Andreas Jäger with visible pleasure.

Here are some of the products Backhaus Jäger bakes in the roll-in e+:

- Hard rolls
- Bread: tin loaves and 750 g freely formed loaves
- Cream cake
- Choux pastries
- Large yeast-raised pastries (plaited pastries)

Air speed, which is often considered a problem with rack ovens, can now be used to produce successful results. „We have significant control over the final product“. This means that cream cake, choux pastries, and large yeast-raised pastries can be baked in the roll-in e+. „Large yeast-raised pastries are an especially good example because they were otherwise impossible for us“, Jäger reports.

The baking programmes needed for this are accessed via the MIWE FP fixed programme control system. „We are aware that it doesn’t have all the capabilities of the TC control system. However, it’s perfectly sufficient for us“, Jäger explains. For him, what is most important is that „every employee in the bakery is able to use the control system“. This

is because everyone uses the oven and there is no fixed baking staff. After a brief training session, every employee was able to bake with the oven from the first day onward.

The baking programmes from the old oven were transferred to the new rack oven. However, the temperatures were lowered by 5 – 10° Celsius. Andreas Jäger: „I think that’s important because the heat reaches the product more quickly in the new oven. So once again you need less energy”.

Lowering energy consumption was a key requirement for the design team at MIWE. This is why e+ was added to the name of the new MIWE roll-in. Andreas Jäger can confirm that the rack oven lives up to its name: together with MIWE, Backhaus Jäger took a series of energy measurements, and the results were astonishing. „In total, we’re saving up to 30 percent more energy in comparison with our 19-year-old rack oven,” says Jäger with satisfaction.

One reason for this is that a lower connected load is required. Still, the new roll-in e+ is more effective. MIWE optimised a wide range of technical details to accomplish this. Citing one example, Andreas Jäger mentions that the baking chamber is now sealed off from the combustion chamber and the steam system. In addition, the location of the steam device at the rear of the oven does not impede the routing of air flow.

In the bakery, this manifests itself in extremely fast heating-up times. For example, during batch-after-batch baking, heating-up times for buns are now only three to four minutes. Andreas Jäger: „That took up to ten minutes in our old oven”.

Furthermore, temperatures in the baking chamber barely drop when the rack trolley is inserted. Once again, Andreas Jäger is happy that the new roll-in e+ is so similar to a deck oven in this way. „The new oven also hardly loses any heat when the trolley is inserted”. In the end, this also means that less burner energy is required, which in turn saves money.

Whereas the technical details that make this possible can hardly be seen, Andreas Jäger takes time to point out the door of the new rack oven. „Absolutely amazing”. He says it’s actually not that unusual for a door to be so so easy to open. That’s the case with any door. For him, what’s most extraordinary and worth mentioning about the door is that it „is incredibly easy to close”. This is an advantage that the team at Backhaus Jäger really appreciates.

When the door is closed, it’s air-tight. „No steam escapes”, says Jäger with a smile. The resulting advantages are obvious: less heat loss and therefore lower energy consumption, better air conditions in the bakery, and most importantly: heat and steam and heat remain where they’re needed – →



Detailed view of the MIWE roll-in.



Baking results: double roll.

in the product. In fact, even steam quantities were lowered. Whereas up to six litres were needed previously, only three litres are required now.

The door is so air-tight thanks to its special design. The seal is now integrated into the door leaf instead of the door frame. Here, it can be adjusted as appropriate and readjusted if necessary. This way the sealing strip is also protected from being bumped and damaged.

At the same time, the door leaf is extremely well insulated. The entire door is much heavier than doors in previous models. One noticeable new feature is the large viewing window. „We can see the whole rack trolley“, says a Backhaus Jäger employee, explaining yet another practical advantage of the new oven. This is also possible because the baking chamber is well illuminated.

Andreas Jäger received the new rack oven for testing purposes. And he still has it – because he bought it. As a master baker and pastry chef, he is impressed with its technology, energy efficiency and the baking results it pro-



Outside view of the bakery.

duces. The new MIWE roll-in e+ is playing an important role in ensuring that his bakery remains true to its slogan: „More Time for Taste“.

A brief portrait of the Jäger bakery

Owner: Andreas Jäger
Hauptstraße 65
98597 Breitungen, Germany

Branch outlets: 4, 10 percent deliveries

Employees:

Production: 15, no apprentices

Sales: 12, no apprentices

Distribution/logistics: 2

Management: 1

Price examples:

Double roll 0,35 EUR

Rye bread 1,000 g 2,20 EUR

Special bread, 500 g 1,80 EUR

Danish-style pastry 0,75 - 0,95 EUR

Thuringian cream cake 1,30 EUR