

## Wümme-Bäckerei Sammann GmbH

### After testing MIWE roll-in e+, bakery orders second one

**Fischerhude, Germany. Rolling loading is the key advantage of a rack oven. „With the new MIWE roll-in e+, we’re also achieving outstanding baking results,“ says Joachim Sammann, bakery manager at Wümme-Bäckerei Sammann. The bakery needed to expand its capacities, so it purchased an additional oven. As the company’s first choice, the roll-in e+ has lived up to its promises.**

From Fischerhude, the company supplies eight of its own outlets in the region. „Although we do some in-store baking, we still need ovens in the main bakery,“ says Volker Sammann, managing partner of the bakery. The company is using two MIWE roll-in models from 1998 and two MIWE ideal ovens of double width, each with five hearths.

For this reason, one of MIWE’s first pre-production models went to Fischerhude, where the new roll-in e+ could be easily compared to older models. Wümme-Bäckerei Sammann was also interested in piloting an oven that would further improve the quality of the company’s baked products.

Right from the start, Volker Sammann and his brother Joachim were thoroughly impressed with the latest technological masterpiece from oven manufacturer MIWE. „Shinier crusts, more even baking results, and we’re saving energy at the same time,“ they say, reporting on their experience with the new roll-in e+. They are so impressed, they have decided to purchase a second one soon.

Before making this decision, the Wümme bakery extensively researched the oven, its technology and the capabilities it would provide. Joachim Sammann: „We baked identical products in the old and the new oven.“ Our rolls came out with a much better shine with the new roll-in e+. „That’s important. That’s what our customers want.“

Master baker Joachim Sammann attributes the improved steam output to the new location of the steam device, which is now fitted at the rear of the oven. This makes the oven 10 cm longer. Otherwise, the new oven has the same dimensions as previous models. „This is important when you’re replacing an old rack oven with a new one in a series of ovens,“ Volker Sammann explains. →



Joachim Sammann.



Volker Sammann.



Joachim Sammann examining sponge bases.



Loading the rack oven.

Thanks to new technical features, sufficient steam output can always be ensured, even during batch-after-batch baking. Joachim Sammann: „In fact, we can take out one rack trolley, and then bake the next trolley full of rolls just a few minutes later.“ This is also possible because the oven heats up tremendously fast. „It returns to the set temperature twice as quickly as other ovens.“

The improved energy efficiency of the oven is also apparent when it comes to baking temperatures. In the new rack oven, products are baked at temperatures that are on average 10° Celsius lower. At the same time, two temperature sensors in the baking chamber ensure that the temperature pattern is precisely maintained. „Also, the sensors won't calcify so quickly thanks to their new location,“ says Joachim Sammann, referring to past problems.

All types of rolls are baked in the new roll-in e+. „Because of space limitations, we also have to bake mixed flour bread here,“ Volker Sammann explains. Although he would rather bake this kind of bread in a hearth, he is also happy to take advantage of the benefits of rolling loading. Here too, the Sammann brothers have noticed improvements in their baking results. „Our mixed flour bread made from 60% whole wheat flour and 40% rye flour browns more evenly in the new roll-in e+ and rises higher.“ Nine loaves of bread, each weighing 500 g after baking, are baked on one tray. The rack oven can hold nine trays.

White bread and French loaves at Wümme-Bäckerei are also showing improvements in colour, shine and bloom. Joachim Sammann also attributes this to the improved

steam performance of the new roll-in e+. „Air conduction is also better thanks to the new location of the steam device,“ Joachim Sammann reports. This gives us more even baking results than ever before,“ Joachim Sammann reports.

However, air conduction in the baking chamber is mainly controlled by the MIWE aircontrol system. Volker Sammann: „Our rack ovens never had this feature before.“ Now he wouldn't want to do without its capabilities. This control system provides nine different settings for adjusting the amount of air supplied to the baking chamber.

As a well-proven system already in use for several years, the aircontrol now allows even greater fine-tuning of air quantities. The appropriate settings are stored for each baking program and for all baking steps in the control system. „We can also readjust the settings if we notice that the trays aren't getting enough heat.“

For tin bread, MIWE aircontrol ensures that heat reaches the product better. „The crust is browned better, but not burned,“ Joachim Sammann reports. A variety of whole grain bread and toast bread is baked in tins.

One baker and an assistant operate all five ovens at Wümme-Bäckerei. The baking programs for the new MIWE roll-in e+ are stored in the MIWE FP control system. „The best type of control system is a simple control system,“ Joachim Sammann explains. The FP control system perfectly meets these requirements. A simple press of a button starts the selected baking program. The baking programs from the other rack ovens were transferred to the new oven. „However, we



Joachim Sammann with the FP system.

were able to lower the temperature because the new oven is more efficient," says Joachim Sammann with pleasure.

Alternatively, the MIWE roll-in e+ can be equipped with the MIWE TC control system. This control system is also installed in a column in front of the oven. However, it has no buttons and switches. Instead, individual commands are selected using a touch screen (TC stands for touch screen). As a result, the control system is clearer and easier to use, not to mention more hygienic because the screen can be easily wiped off. Also, the lack of buttons means that dust never settles on the controls.



Joachim Sammann using the automatic proofing machine

With trolley ovens like the roll-in e+, the controls are deliberately placed away from the actual oven to avoid unwanted exposure to heat. „But the oven door is one of the best improvements when it comes to our daily baking routine," Joachim Sammann adds. „It's totally steam-tight." Especially when steam enters the baking chamber, nothing escapes from the door.

Joachim Sammann attributes this to the fact that the rubber seal is located on the door leaf. Bakers can easily readjust the seal if leakage occurs. „The seal is also less subject to wear in this position." He explains that when seals are in the door frame, they can easily be damaged if struck by the rack trolleys. →



Views of ovens



Production staff.



A look inside one of the outlets



Outside view of the branch outlet

In addition, lower heat emissions were recorded during daily baking operations. This is a result of the rack oven's outstanding insulation, including around the door. The view of the baking chamber is not compromised by the improved insulation. On the contrary: the new roll-in e+ features an even larger window for viewing. „We can see the entire rack oven,“ says an excited Joachim Sammann.

After performing a variety of tests, MIWE determined that the new oven is 10 to 15 percent more energy-efficient than the previous model. „We noticed this too,“ says Volker Sammann, confirming the test results from Arnstein. „Our

burner technician has never recorded such a low waste gas temperature in a baking oven.“ The waste gas temperature is much lower than that of the old ovens, he says.

The Sammann brothers have followed up on their positive experience with the new oven. Just a few months after receiving the first one, they purchased a second roll-in e+. To accommodate the second oven, one of the older rack ovens was removed. „In the end, it was a calculated move,“ says Volker Sammann. „When you save energy, you save money. You bake better products and sell more.“

## Short profile of Wümme-Bäckerei Sammann GmbH

Owner: Volker Sammann  
Landstraße 24  
28870 Fischerhude; Germany

Branch outlets: 8

### Employees

Production: 14, including 1 apprentice

Sales: 48, including 1 apprentice

Sales/logistics: 4

Management: 3

### Price examples:

Hard rolls 0,30 EUR

Rye bread 1.000 g 3,10 EUR

Special bread 500 g 2,65 EUR

Fischerhude black bread 500 g 2,10 EUR

Danish-style pastry 1,25 EUR