

MIWE roll-in e⁺ - Testimonials



Bäckerei Ohl / Bruchköbl, Germany

- ▶ "For us, the measured values are proof that it pays off to have the new roll-in e⁺ as a result of the energy savings. We plan to replace our ovens gradually with the new e⁺."
- ▶ "Our measurements show that we need about 0.5 l less heating oil per batch of rolls. This corresponds to a total energy savings of 22 to 25 percent."
- ▶ "The waste gas value is also astonishing. We lose considerably less energy through the chimney."
- ▶ "The new door can be easily opened and, in particular, closed. Even more importantly, it is absolutely steam-proof."

- ▶ "We are really impressed by the new roll-in e⁺. We plan to buy a second one."
- ▶ "Compared to our previous ovens, we got a more even colour, more shine, and a more appealing bloom with the new rack oven."
- ▶ "In the new roll-in e⁺ we bake on average 10°C lower than in the old oven. This naturally saves energy."
- ▶ "The waste gas temperature for this oven is the lowest that the fitter of the Weißhaupt burner has ever measured before. It's considerably lower compared to the other ovens."



Wümme Bäckerei / Fischerhude, Germany



Seufert's Backhaus / Schweinfurt, Germany

- ▶ "In total, the new roll-in e⁺ requires 25% less energy. From an economic point of view, the replacement purchase of a rack oven thus pays off faster."
- ▶ "In the new roll-in e⁺, the volume of the rolls is greater and they are more moist. We can see an improved shiny crust and a uniform crispness on all baking sheets. At the same time, we need less steam and use lower baking temperatures."

- ▶ "The technology of the new roll-in has completely won us over."
- ▶ "The oven has less kW power, but it's performance is higher in terms of baking quality."
- ▶ "In the new roll-in e⁺, every kind of baking result required can be controlled. The application of steam can be precisely dosed."
- ▶ "Since introducing the new roll-in e⁺ in our bakery, we have been baking a number of products in the rack oven, even those that were previously baked in the deck oven. The baking atmosphere is very close to that of the deck oven."



Backhaus Jäger / Breitungen, Germany