



# Saving energy in your **bakery**

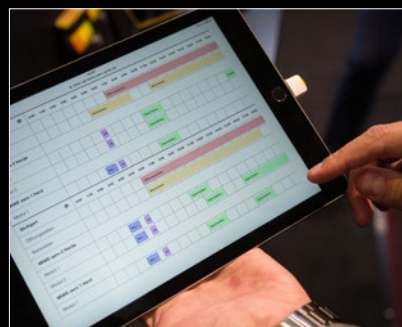
How MIWE helps you to optimise your costs



Energy optimisation  
for your bakery



Uncover your  
savings potential



Save up to 25%  
on energy

**MIWE**



## Optimising your bakery's energy consumption

### A highly rewarding investment for the future of your bakery

Energy costs in the bakery have risen significantly in recent years. Uncertainties in the energy market and the scarcity of fossil fuels are forcing bakers to seek savings opportunities and alternative fuels. MIWE, as a leading provider of bakery technology, offers solutions to successfully meet these challenges with innovative products and sound consulting expertise.

This brochure will show you how you can sustainably reduce energy costs in your operation by using more efficient equipment, a powerful energy recovery concept and process optimisation. Let MIWE assist you in making your bakery fit for the future.



**Energy recovery offers enormous potential for savings.**

### What are the fuel alternatives?

The majority of baking ovens are gas-fired, while in-store baking is mainly electric. Are there any real, short-term alternatives to conventional energy sources that offer a reliable solution to scarcity and rising prices?

Substitute fuels such as LNG (liquefied natural gas), propane, or e-fuels require so much energy that they might lead to even greater energy costs than traditional sources. The promising hydrogen fuel is not yet fully suitable for bakeries due to the short time frame.

Specialised solutions may be viable in specific cases, such as bakers heating their central system with wood pellets from their own forest, or others having enough roof and open space to rely on electricity as a fuel. However, there is no one-size-fits-all solution that will help all bakers to overcome the anticipated supply challenges quickly and easily. But that does not mean that bakers are defenceless against the looming rise in energy costs.



**Will the promising hydrogen fuel soon be a viable option?**

Learn more:  
"The Light at  
the End of the  
Pipeline"



[impulse.miwe.com](https://impulse.miwe.com)



# This is where there is great potential for savings ... ... to effectively counter the cost explosion.

The key to cost reduction in the bakery is consistent energy conservation. This approach is beneficial regardless of whether you use gas, oil, electricity, or any other alternative fuel. The more expensive energy becomes, the more valuable this strategy will prove.

## Here is what can help you now:

- ▶ Newer, more efficient equipment from our e+ series
- ▶ Efficient energy recovery concepts
- ▶ Optimised operational processes

## Instant energy saving measures for your ovens

### Organisation

- ▶ Preheat on time and, above all, not too early. Minimise stand-by and idle times by activating the oven and loading it as soon as the desired temperature has been reached.
- ▶ Do you switch to the MIWE Eco-Mode or turn your ovens off completely? This is already a beneficial choice with approx. 30 minutes of idle time.
- ▶ Do you make sure to use the entire baking surface while baking? The energy costs per product increase drastically when the oven is only partially loaded.
- ▶ When planning your baking schedule, try to bake products with similar temperature requirements one after the other. Try to avoid having to raise and lower the temperature several times during the day.
- ▶ Is the amount of steam used optimal for your products? Steaming consumes almost a quarter of the oven energy.
- ▶ Do not open the oven doors unless absolutely necessary and close them immediately. Make sure your staff understand the importance of this.

### Equipment

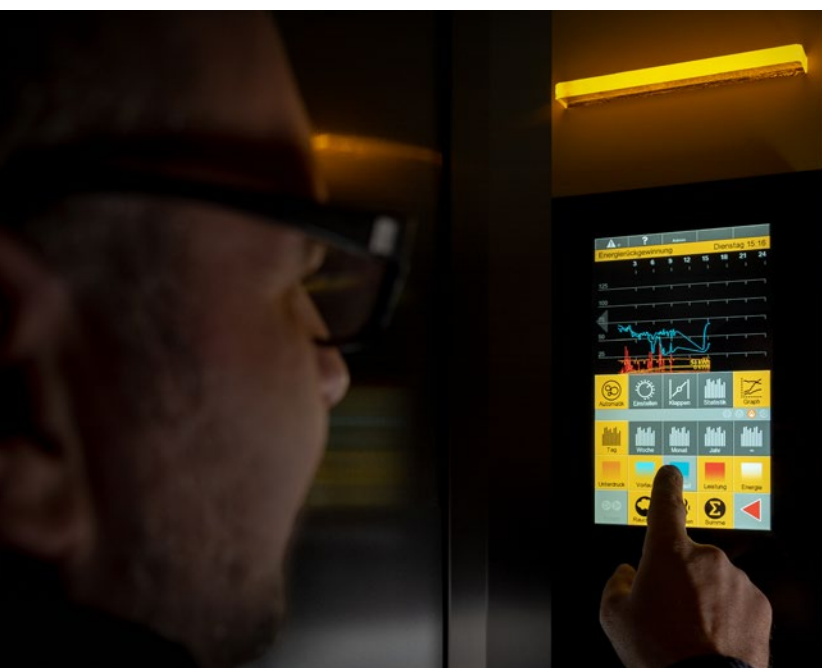
- ▶ Are the steam devices descaled at the recommended intervals? Energy consumption increases significantly when heat transfer is impeded by limescale deposits.
- ▶ Is your flue draft set correctly? MIWE will assist with the correct value.
- ▶ Do you clean your burners regularly and have them serviced annually? This will ensure both the lowest possible exhaust emissions and low consumption.
- ▶ Do you clean the air supply areas of the burners (3 times a year)?
- ▶ Do you regularly check all door seals? Defective seals should be replaced immediately.
- ▶ Is your oven located as far away as possible from cold sources (open windows, etc.)?

## Awarded for energy efficiency


All our products given the e+ seal of quality combine top technological performance with the highest energy efficiency currently achievable.



From top to bottom:  
MIWE aero e+, condo e+,  
roll-in e+, ideal e+, GVA e+.



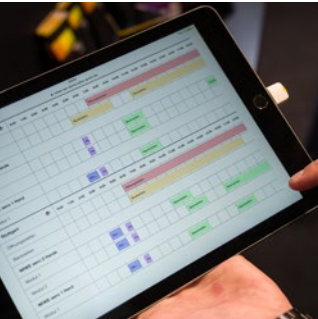
Learn more:  
"How to Spot  
Energy Wasters  
in Baking"



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Maximum energy  
recovery for bakers, with  
the MIWE eco:nova.

# How to save up to 25% energy with energy recovery.



## Lower costs by using waste heat

With the MIWE eco:nova energy recovery system, it is possible to make maximum use of waste heat (separating flue gas from steam) and to recover around 25% of the energy used for baking. This system is compatible with many ovens and suitable for businesses of all sizes.

To recover the waste heat from flue gas, we offer the MIWE eco:box in various performance classes. It is compatible with various oven models, can be retrofitted and ensures efficient baking.

If you want to monitor and analyse all energy flows in your bakery to uncover optimisation potential, the MIWE eco:control is the right tool for you. It provides transparency on heat flows and levels, allowing you to take targeted measures to maximise the available energy potential.



Save energy with systems tailored to bakers' needs.

## Optimising the processes in your bakery and stores

You can save energy in a targeted way, if you know where it is used, how much is used and where it is possibly wasted unnecessarily.

MIWE customers have a clear advantage here, especially, if they use the MIWE smart baking suite (sbs), our software management tool for distributed systems. With the MIWE sbs:energymonitor, it now becomes

completely transparent how much energy the individual baking stations in your stores consume, for what, and what this all costs. The software provides a detailed overview of how much energy has been consumed in which operating states (baking, preheating, ready to bake, ...) and for which baking programmes.

## Processes that save energy and increase the quality of your products

Fresher products, simplified processes and valuable energy savings at the same time: this is possible with several processes unique to MIWE.

With MIWE smartproof, dough pieces for small wheat rolls can be produced in central production and then delivered to your stores (to be baked there throughout the day) without freezing or active cooling, which increases product quality, simplifies delivery and logistics, and saves energy.

With MIWE smartfresh, partially baked goods such as bread can be stored for several days (at a constant temperature of 4 °C and high humidity) and later baked flexibly according to demand. This reduces over-production, streamlines the production process and saves valuable amounts of energy.

Learn more:

„With moderate cold comes great freedom“



[impulse.miwe.com](https://impulse.miwe.com)

## Request your initial energy consultation now

When it comes to saving energy in your bakery, MIWE energy is your competent partner.

Every single one of our now more than 220 energy saving projects has achieved the promised savings, if not exceeded them by far. If you want to realise a low-energy bakery, you can hardly get around MIWE's expertise.

Contact us now for your initial energy consultation.



Scan the QR code and make an appointment.  
[www.miwe.com/contact](https://www.miwe.com/contact)

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