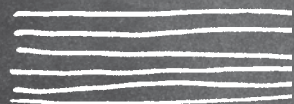


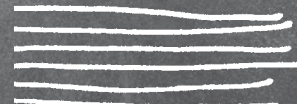
Since 1962
over
60
years
Best baking oven tradition




Baking & cooking



MADE PERFECT



 **MANZ**[®]
DEUTSCHE ■ BACKOFEN ■ MANUFAKTUR



Ovens



Hobs



Kneading machines



Accessories

MAIN CATALOGUE



IS SUSTAINABLE



Ever since the company was founded in 1962, MANZ has been producing in an extremely sustainable and resource-saving manner with true craftsmanship. We have since become even more sustainable with our modern MANZ oven factory.

Why?

1. MANZ ovens are designed to last - for generations. Due to the high-quality design of our ovens, they are still worth repairing even after decades. That's why we keep spare parts for all models – guaranteed for 25 years.

2. MANZ ovens are made almost exclusively from high-quality recyclable materials. Should your MANZ oven become obsolete after decades, it can be almost completely recycled and returned to the production cycle.

3. MANZ ovens have always been proven to consume significantly less energy than standard household ovens due to direct heating, tightly closing doors and particularly good insulation. In this way, our customers also contribute to sustainability when baking and cooking.

4. We use environmentally friendly techniques in our modern production facility. Two rainwater tanks, each holding 11,400 litres, collect the water for machine cooling and toilet flushing.

A 4,000 m² photovoltaic system on the roof supplies the electricity for our production facilities.

In our exhibition and production halls, strip lighting is installed to provide plenty of daylight so that the brightness can be adjusted as needed in conjunction with a modern control system.



Photovoltaic system on the company roofs

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WELCOME TO



Dear reader,

Baking and cooking is trendier than ever. Many people enjoy creating high-quality natural and healthy food.

Whether as a family or together with friends, baking and cooking is more than just preparing a dish - it's an experience.

In addition to natural ingredients, high-quality equipment is important for the perfect experience as it allows creative dishes to be easily baked and cooked. This creates joy and pleasure.

MANZ contributes to this experience with its decades of baking tradition and wide range of quality products for the kitchen.

Make baking and cooking your own personal experience with MANZ.



The first oven from 1962 is still fully functional and is regularly used at our in-house exhibitions!



The 2nd generation of
MANZ management:
Daughter Dagmar Häußler
and son-in-law
Robert Häußler



The MANZ oven factory in Creglingen-Münster with the large MANZ oven range

MANZ Backtechnik **Quality from Germany's oven manufacturer**

Since 1962, the medium-sized family business has been committed to developing and manufacturing high-quality ovens for household and commercial use. MANZ enjoys an excellent reputation with over 36,000 ovens sold worldwide and decades of experience in oven construction.

Manz remains true to itself: every oven is still manufactured by hand at the MANZ oven factory and subjected to precise testing after final assembly.

Only then are the top products 'Made in Herrgottstal' delivered to our customers. Quality, durability and maximum functionality are the hallmarks of all MANZ products and guarantee very satisfied customers.

These high quality standards allow us to supply all MANZ ovens with a 5-year guarantee - although a genuine MANZ can be 30 - 40 years old or even older.

What's more, if something does need to be replaced during this time, our customers can rely on a 25-year spare parts supply guarantee.



Modern technology



and traditional craftsmanship



create outstanding quality

OVER 60 YEARS



1959 - 1962

Development and construction of the first MANZ oven



12/06/1962

Founding of Heinz Manz Apparatebau

1975

Construction of the production hall in Creglingen-Münster



1980

Expansion of the product range to include built-in ovens

1987

25 years of MANZ



1990

Start of the first baking seminars at MANZ

1996

Construction of business premises with seminar room in Creglingen-Münster



2002

40 years of MANZ with handover of business to Dagmar Manz and Robert Häußler
Wedding of Dagmar and Robert Häußler

2004

Development of the MANZ EasyPlus program control for commercial ovens





2005

Expansion of the production range through the acquisition of a CNC machining centre from Trumpf



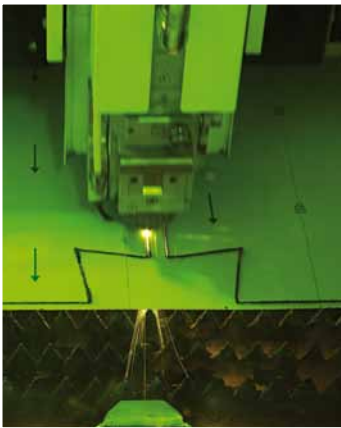
2007

Construction of the production hall at the Hörle industrial estate near Creglingen-Münster



2011

Construction of the administration and exhibition building at the Hörle industrial estate



2012

50 years of MANZ



2015

Expansion of the production range through the acquisition of a CNC fibre laser cutting system and a large CNC press brake



2017

Development of a steaming system for household ovens



2018

MANZ gets its own oven street name



2019

Expansion of the production range through the acquisition of a CNC surface grinding machine



2020

Development of the MANZ touch-screen program control EasyPlus *Pro*

2022

60 years of MANZ



A truly unique experience

is what MANZ oven world offers with an exhibition area of over 1,200 m². In addition to all oven models, the MANZ hobs, dough mixers, grain mills and pasta machines are presented here in a bright, friendly atmosphere.

As part of a personal consultation, you can learn about all MANZ products in detail and experience their easy handling and high-quality workmanship for yourself.

Professional accessories with a huge selection for baking and cooking, many practical accessories and special offers make the visit a special experience for all amateur bakers and cooks with a desire for more.

A guided tour of the MANZ oven factory is also available by appointment!

Opening times:

Monday - Friday 8 am to 5 pm

Saturday 9 am to 1 pm

Always open for you!



MANZ technology at your fingertips: see for yourself at our premises.

Visit our oven world



A huge selection of original MANZ accessories ready to go.

You will gain valuable insights during the show baking.

MANZ Backofenwelt

Backofenstrasse 1-3
(industrial estate 'Hörle')
97993 Creglingen-Münster
Germany

Tel.: +49 (0) 79 33 / 91 40-0
Fax: +49 (0) 79 33 / 91 40-99
E-mail: info@manz-backtechnik.de
www.MANZ-Backtechnik.de

YOUR PATH
TO A NEW



Are you interested in a MANZ oven and asking yourself 'how do I get one?' Here we show you how to get your dream model:

1 Send an enquiry - by phone, via our website, by e-mail or post.

2 We will advise you - personally on the phone, in a video consultation or at our premises. You can also get to know 'your MANZ' at one of our seminars or at an in-house exhibition.

3 You will receive a personal quote with all of the desired equipment and details on site, by e-mail or by post.

4 Simply order 'your MANZ' by telephone, post or e-mail or directly from us on site.

5 You can pay for the MANZ oven by bank transfer, cash or credit card. 25% is due at the time of order, the rest upon delivery/collection.

6 Your MANZ comes to you - either by collecting it from us or having it delivered to you. All information about our delivery service can be found on page 16.

7 You are ready to go!



+49 (0)7933 / 9140-0



info@manz-backtechnik.de



MANZ-Backtechnik.de



MANZ Backtechnik GmbH
Backofenstrasse 1-3
97993 Creglingen
Germany

FROM HOME:



VIDEO CONSULTATION



MANZ video consultation - personalised at your MANZ oven model of choice

Prospective customers who find it too far to travel to MANZ Backofenwelt can have all the details of their desired oven shown directly to them and get advice.

To do this, simply call us and give us your mobile phone number. We will then be happy to call you back at the desired time via WhatsApp video chat and take our time to advise you with all details.



All details are explained in the live video



THE HIGHLIGHTS OF THE YEAR: OUR IN-HOUSE EXHIBITIONS



Herrgottstaler Backtage (always during Whitsun)

Open 10 am - 5 pm, free admission

- Large baking & cooking show with over 25 demonstration stations
- More than 5,000 m² with various demonstrations and large exhibition of all MANZ oven models, dough mixers, cooking hobs, pasta machines, grain mills and all kinds of baking accessories
- Personal advice and sale of all products
- Catering with suckling pig, pizza, sausage & steak, among other things – Breakfast 8:45 - 10:30 am
- Children's playground





Sichelhenke (always during the last weekend in August)

Open 10 am - 5 pm, free admission

Joint event with the neighbouring machinery company

- At MANZ with 2,000 m² of demonstration and exhibition space for MANZ ovens, dough mixers, hobs, pasta machines, grain mills and all kinds of baking accessories
- Personal advice and sale of all MANZ products
- Sunday service

Christmas show bakery

(always during the 1st weekend of advent)

Open 10 am - 5 pm, free admission

- Large baking & cooking show with over 25 demonstration stations
- More than 5,000 m² with various demonstrations and large exhibition of all MANZ oven models, dough mixers, cooking hobs, pasta machines, grain mills and all kinds of baking accessories
- Personal advice and sale of all products
- Catering with Franconian Schäufele, sausage & steak, among other things – Breakfast 8:45 - 10:30 am
- Big Gingerbread World
- Children's playground



All event dates subject to change! Latest info at www.MANZ-Backtechnik.de





The choice is yours!

We offer various options for getting your MANZ quality product safely to your home:

- **Self-collection:** Pick it up from our factory and combine the trip with a visit to our world of ovens. We will be happy to arrange a collection date with you by telephone. Alternatively, you can combine the pick-up with a seminar visit at our premises (please allow for delivery time).
- **Delivery by freight forwarding:** We deliver the appliance to your door using a freight forwarder. Please enquire the delivery charge.
- **Delivery of accessories:** Small appliances and accessories up to 20 kg are delivered by parcel service. Please send us an enquiry for further terms of payment and delivery.

Delivery to your country is possible on request.

How to reach us:

By telephone on
+49 7933/9140-0

Online at
MANZ-Backtechnik.de



LONG-LASTING BAKING PLEASURE



MANZ not only helps you when you buy a MANZ oven – we also support you afterwards in baking and cooking with valuable tips and information.



Discover the latest baking and cooking tutorials on our Telegram channel:

In our MANZ Telegram channel we show you new recipes and step-by-step instructions for baking and cooking.



Subscribe to the
MANZ Telegram channel:

www.manz-backtechnik.de/telegram

Exchange ideas with other MANZ users in the Telegram chat:

In our MANZ Telegram chat, you can exchange information with many participants about recipes, tips and tricks, MANZ appliances, oven settings and much more.



Sign up for the MANZ Telegram chat:

www.manz-backtechnik.de/telegram-chat



You can find the Telegram messenger app in your app store

PERFECT BREAD BAKING AND MUCH MORE...



The main roles of a MANZ: baking bread, rolls, pizzas, savoury pastries, etc.

Here, the MANZ works according to the wood-burning oven principle: Preheat the oven to the specified temperature and place the food directly on the hot MANZ special baking plate. This immediately seals the surface of the baked product and gives it the **typically fine crust** that is so appreciated by gourmets.

The oven remains on until the food has reached the desired browning (approx. 15 min.). The MANZ is then switched off completely and the food is **gently baked** – only by the heat stored by the MANZ – at a slowly falling temperature without further browning.

This way, your pastries will be beautifully crispy on the outside, always have the optimal browning and remain **wonderfully juicy on the inside**.

Baking cakes and pastries

Again, preheat the MANZ to the specified baking temperature. Place the pastries on a baking tray or in a baking tin (tart tin) on the hot MANZ special baking plate.

Due to the very high heat radiation of the oven and the **steam** in the baking chamber of the MANZ, **your pastries rise wonderfully** and become fluffier and airier than ever!

The MANZ is a true master of all classes:

- Baking
- Bread baking
- Roasting
- Grilling
- Steam cooking
- Low-temperature cooking
- Drying
- Preserving



Steam cooking

For steam cooking, the MANZ is set to a temperature between 100°C and 140°C (depending on the food).

Simply place the cleaned food on a baking tray and place in the preheated oven. The addition of extraneous water or steam is not necessary in the MANZ! Your **vegetables will gently cook to perfection** in their own steam, fully preserving all of the essential vitamins, minerals and vital substances!

This gives you fresh and healthy food with the full **flavour** of the food itself.

Low-temperature cooking

In low-temperature cooking, the food is gently cooked for a longer time at approx. 80°C and then fried until crispy.

With its constant heat and steam-tight seal, a MANZ oven is ideal for this. The moisture remains in the food and makes it particularly tender and juicy.



Roasting and grilling

Fresh fish, crispy poultry and **juicy roasts are simply outstanding in the MANZ.**

Again, heat the oven to the specified temperature and place the food on a baking tray or in a combination pan in the preheated oven.

Of course, all standard roasting and casserole dishes, such as clay pots, cast iron pans, glass casserole dishes, etc., can also be used in the MANZ.

MADE EASY!



WHAT IS SPECIAL

ABOUT AN

ORIGINAL  **MANZ**[®] OVEN?

DEUTSCHE ■ BACKOFEN ■ MANUFAKTUR

The particularly strong heat

Every MANZ oven has so-called direct heating, i.e. the oven is heated directly in the baking chamber by the tried-and-tested MANZ heating system without an additional circulating air fan. Thus, you have the highest heat transfer to the baked/cooked food in the MANZ and reach peak temperatures of up to 320°C.

Special baking plates

A unique feature of the MANZ oven are the built-in special baking plates made of thick, specially developed basic stainless steel. These MANZ special baking plates store the baking heat to a high degree and ensure completely even heat distribution throughout the oven.

In the MANZ, the baked goods are pushed directly onto the hot MANZ special baking plate. This is how you get the incomparable MANZ baking quality - after all, the intense heat of the MANZ is transferred directly from the special baking plate to the food to be baked.

The steam-tight door lock

In conventional household ovens, all the steam from the food being baked or cooked escapes through the oven door. This not only has a very negative effect on the baking or cooking result, but also damages your kitchen furniture in the long run. The MANZ is the only household oven that is completely steam-tight. As a result, all the inherent moisture of the baked/cooked food remains in the oven, so it always stays juicy and does not dry out.

A short heat-up time

Using the MANZ special baking plates reduces the heat-up time to 15-20 minutes⁵. This not only saves a lot of time, but also a lot of energy.

Stainless steel = easy to clean!

The MANZ is made entirely of rustproof, heat and acid-resistant stainless steel inside and out. The smooth stainless steel surfaces can be effortlessly cleaned with any standard household or oven cleaner.



The highest quality craftsmanship made in Germany

Every MANZ oven is manufactured entirely by hand here in our factory in Creglingen. Due to our high quality standards, the average service life of a MANZ oven is over 30 years!

1 The patented MANZ **hook latch lock** guarantees that the oven door always remains firmly and securely closed.

2 The double-glazed, **large viewing window** made of high-temperature safety glass ensures a perfect view when baking and prevents heat loss to the outside.

3 The MANZ **special door seal** completely seals the baking chamber of the oven so that it is steam-tight.

4 The MANZ **condensate tray** safely catches any condensation that may occur. It can be easily removed for emptying and cleaning.

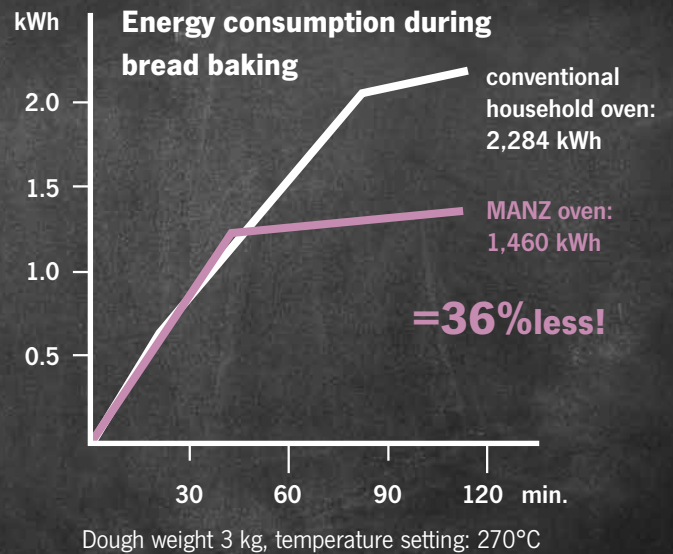
5 The MANZ **special baking plates** ensure high heat storage and guarantee even heat transfer throughout the oven.

6 With the MANZ **temperature selection switches**, the desired baking temperature for each baking shelf can be individually set as required from 50°C to 270°C.

7 For each baking shelf, MANZ has its **own indicator light** to show the exact baking temperature and a green main operating light.

8 MANZ **M13 multifunctional clock** (optional) for automatic switching on and off of the oven at the desired time as well as a timer alarm function and integrated childproof lock.

TYPICAL MANZ: CONSIDERATION FOR THE ENVIRONMENT



A MANZ consumes significantly less energy!

A MANZ oven definitively and measurably consumes significantly less energy than a conventional household oven! Precise comparative tests provide incontrovertible proof of this.

Where does the significantly lower energy consumption of the MANZ oven come from?

From a technical point of view, the significantly lower energy consumption of the MANZ oven can be explained by three main features.

- The MANZ oven is far more insulated than conventional household ovens. This reduces heat loss in the baking chamber.
- The MANZ oven has an air and steam-tight oven door (thus no unnecessary energy loss due to constant 'evaporation').
- The MANZ oven works with a 'resting baking atmosphere' thanks to the MANZ baking system and MANZ special baking plates. As a result, the MANZ oven has very high heat storage and direct heat transfer to the food being baked, roasted, grilled or cooked.

'Wellness for the ears':

Our world is getting louder and louder and we are constantly exposed to enormous noise levels. Your oven should not add to that with unnecessary noise.

The MANZ oven scores well here too since a MANZ oven works silently, unlike a conventional household oven!

No matter whether you bake, roast, cook or grill with a MANZ oven: you switch on the MANZ oven and hear – absolutely NOTHING!

So, with a MANZ oven, you can easily bake, roast, grill and cook deliciously 'in peace' and also really save energy!





YOUR NEW ONE
ALWAYS FITS!



A MANZ fits in every kitchen...

Thanks to its compact design, it finds its place everywhere - whether as a built-in or freestanding unit.

Door hinge left or right!

All MANZ ovens are equipped with the door hinge on the right-hand side as standard, i.e. the oven door opens from left to right.

However, if required, you can also get your MANZ oven with the door hinge on the left-hand side, i.e. the oven door opens from right to left.

This service from MANZ is free of charge.



Door hinge left

...or right.

Always the right connection.

A MANZ oven always comes with the appropriate connection (optionally depending on the oven model and/or customer request):



Direct connection
3-core cable
230 V connection



Direct connection
5-core cable
400 V connection



Connection with two-pin grounded plug
230 V connection



Connection with Cecon plug
400 V connection



YOUR MANZ OVEN IN A COLOURFUL DESIGN



Make your dream of a new MANZ oven come true and turn your MANZ into something really special with one of our heat-resistant powder coatings.

Choose one of our popular colour finishes and integrate your oven into your own four walls.



white



wine red



steel blue



anthracite

SUITABLE FOR YOUR LEA 5 OR NOVA DOUGH MIXER





Recipe tip

Herrgottstaler farmhouse bread (2 loaves approx. 1,800 g each)

Ingredients and preparation:

The day before:

Rye sourdough:

400 g Rye flour type 1150

400 g water

40 g sourdough starter

Mix all ingredients together and leave it covered to acidify at approx. 35°C for 12 - 18 hours.

Baking day: Remove 40 g of the sourdough as a starter for the next baking and refrigerate.

1,100 g rye (finely ground)

800 g rye sourdough

500 g wheat flour type 1050

40 g salt

40 g sugar

40 g yeast

1 - 1.2 l water

Knead all ingredients into a dough, cover and leave it to rest for approx. 90 minutes.

Shape the dough into two loaves, place in floured proofing baskets and then leave to rise well.

Baking process:

Conventional regulation:

Remove the shield plates.

Turn the loaves out onto a bread slider and push them directly onto the baking plate (free-form bread). Add some water via a spray bottle inside and bake the bread for approx. 15 - 20 minutes (until the desired browning is reached). Then, turn off the oven and leave the bread in the oven for another 60 minutes.

Vapor / top and bottom heat control:

Preheat the top and bottom heat of the MANZ oven to 220°C. Turn the loaves out onto a bread slider and push them directly onto the baking plate (free-form bread). At the same time, increase the top heat to 250°C and add some water via a spray bottle or the "vapor" feature. Bake the bread for approx. 15 - 20 minutes (until the desired browning is reached). Then, turn off the oven and leave the bread in the oven for another 60 minutes.

FREESTANDING APPLIANCES



MANZ freestanding appliances are characterised by many quality features:

- Completely freestanding unit
- No assembly necessary
- Set up - plug in - start baking
- Works everywhere
- Steam is discharged through the lid
- High-quality stainless steel cladding around the oven
- Free standing on feet or mountable onto one of our frames / proofing cabinet



FOR SMALL
HOUSEHOLDS

Model 30/1

the universal unit



Features:

- 1 baking chamber, equipped with **MANZ special baking plate**
- **Steplessly adjustable baking temperature** from 50° - 270°C
- **Indicator light** for displaying the baking temperature
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details

Freestanding appliance 30/1

Connected load	1.7 kW ²
Voltage	230V
Weight	43 kg
External dimensions (WxDxH)	60 x 58 x 47 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 cm
Item no.	BH-10011/3

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper and lower heat
- Base

Details from page 73

Proofing cabinet (page 122)

OUR
BESTSELLER

Model 30/2
with 2 baking levels



Features:

- 2 baking levels, equipped with **MANZ special baking plates**
- Two separate thermostats allow the **the lower baking level to be operated as required**
- **Steplessly adjustable baking temperature** from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details **Freestanding appliance 30/2**

Connected load	2.6 kW ²
Voltage	230 V
Weight	62 kg
External dimensions (WxDxH)	60 x 58 x 64 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 cm
Item no.	BH-10016/3

Optional features:

- Multipurpose clock
- Base

Details from page 73

Proofing cabinet (page 122)

TWICE AS
EFFICIENT

Model DH2-30

with 2 baking chambers



Features:

- 2 completely independent baking chambers, equipped with **MANZ special baking plates**
- **Both baking chambers can be heated independently** from each other and are steplessly adjustable from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking chamber
- **2 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details

Freestanding appliance DH2-30

Connected load	3.4 kW ²
Voltage	230 / 400 V
Weight	80 kg
External dimensions (WxDxH)	60 x 60 x 87 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 22 cm
Item no.	BH-10032/3

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper and lower heat
- Base

Details from page 73

Proofing cabinet (page 122)

PURE PERFORMANCE

Model 30/3

with 3 baking levels



Features:

- 3 baking levels, equipped with **MANZ special baking plates**
- Three separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable baking temperature** from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details **Freestanding appliance 30/3**

Connected load	3.5 kW ²
Voltage	230 / 400 V
Weight	80 kg
External dimensions (WxDxH)	60 x 58 x 84 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm
Item no.	BH-10022/3

Optional features:

- Multipurpose clock
- Base

[Details from page 73](#)

[Proofing cabinet \(page 122\)](#)

UNBEATABLE FLEXIBILITY

Model DH3-30

with 3 baking chambers



Features:

- 3 completely independent baking chambers, equipped with **MANZ special baking plates**
- **All three baking chambers can be heated independently** from each other and are steplessly adjustable from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking chamber
- **3 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details **Freestanding appliance DH3-30**

Connected load	5.1 kW ²
Voltage	400 V
Weight	115 kg
External dimensions (WxDxH)	60 x 60 x 123,5 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 22 / 22 cm
Item no.	BH-10036/3

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper and lower heat
- Base

Details from page 73

Proofing cabinet (page 122)

MASTERFULLY COMBINED

Model Kombi 2-1 single & double chamber



Features:

- Combination of a single baking chamber and a double baking chamber in one compact housing
- The upper baking chamber can be heated **completely independently** from the double baking chamber
- All baking chambers with **steplessly adjustable** baking temperature from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking chamber
- **2 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details **Freestanding appliance Kombi 2-1**

Connected load	4.3 kW ²
Voltage	400 V
Weight	96 kg
External dimensions (WxDxH)	60 x 60 x 104 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 20 / 17 cm
Item no.	BH-10043/3

Optional features:

- Multipurpose clock
 - Base
- Single baking chamber:
- Exclusive 'Vapor' feature
 - Separately adjustable upper and lower heat

Details from page 73

Proofing cabinet (page 122)

IDEAL FOR PIZZAS AND PASTRIES

Model 30/4

with 4 baking levels



Features:

- 4 baking levels, equipped with **MANZ special baking plates**
- Four separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **4 indicator lights** for displaying the baking temperature of each baking chamber
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Details

Freestanding appliance 30/4

Connected load	4.4 kW ²
Voltage	400 V
Weight	90 kg
External dimensions (WxDxH)	60 x 58 x 84 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	14 / 3 x 12.5 cm
Item no.	BH-10027/3

Optional features:

- Multipurpose clock
- Base

Details from page 73

Proofing cabinet (page 122)

BASIC MODEL FOR FREQUENT BAKERS

Model DH5-30

with 5 baking levels



This ideal combination of two independent MANZ ovens gives you twice the baking capacity within the same floor space but with only a single power connection!

MANZ model DH5-30 consisting of the models 30/3 and 30/2 built on top of each other. (For description and equipment see pages 27 and 29)

Optional features:

■ Multipurpose clock

[Details from page 73](#)

Details Freestanding appliance DH5-30

Connected load	6.1 kW ²
Voltage	400 V
Weight	124 kg
External dimensions (WxDxH)	60 x 60 x 123 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 cm 20 / 17 / 17 cm
Item no.	BH-10039/3

EXTRA BAKING CAPACITY

Model DH6-30

with 6 baking levels



MANZ model DH6-30 with 6 baking levels:
Plenty of space on a small floor base, yet
extremely versatile.

Compact, powerful and reliable!

MANZ model DH6-30 consisting of two
models 30/3 built on top of each other.
(For description and equipment see
page 29)

Optional features:

■ Multipurpose clock

[Details from page 73](#)

Details	Freestanding appliance DH6-30
Connected load	7.0 kW ²
Voltage	400 V
Weight	160 kg
External dimensions (WxDxH)	60 x 60 x 165 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm 20 / 17 / 17 cm
Item no.	BH-10041/3

FREESTANDING APPLIANCES

with hobs



The freestanding appliances with hobs from MANZ are characterised by many quality features:

- Set up - connect - start baking
- Completely freestanding appliance
- Combines your desired oven model with the matching hob
- Ideal combination unit
- Perfect for your bakery
- Steam discharge directly via the hob
- High-quality stainless steel cladding around the oven
- Monobloc system

ALSO AVAILABLE FOR THE
NARROW 50 CM NICHE



COMPACT ALL-ROUNDER

Model 30/2VK with 2 baking levels



Features:

- 2 baking levels, equipped with **MANZ special baking plates**
- Two separate thermostats allow the **the lower baking level to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- **Spacious stainless steel drawer** integrated in the oven base
- Equipped with **MANZ glass ceramic hob MC060/10** (page 96)
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details

Freestanding appliance 30/2VK

Connected load	9.7 kW ²
Voltage	400 V
Weight	85 kg
External dimensions (WxDxH)	60 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 cm
Item no.	BH-10020/3

Optional features:

- Hob MC060/20 (page 96) or MIK60 surface induction hob (page 102)
- Multipurpose clock (page 73)

MAXIMUM FLEXIBILITY

Model DH2-30VK with 2 baking chambers



Features:

- 2 completely independent baking chambers, equipped with **MANZ special baking plates**
- **Both baking chambers can be heated independently from each other** and are steplessly adjustable from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking level
- **2 Steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Equipped with **MANZ glass ceramic hob MC060/10** (page 96)
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details **Freestanding appliance DH2-30VK**

Connected load	10.6 kW ²
Voltage	400 V
Weight	102 kg
External dimensions (WxDxH)	60 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	22 / 22 cm
Item no.	BH-10035/3

Optional features:

- Hob MC060/20 (page 96) or MIK60 surface induction hob (page 102)
- Multipurpose clock (page 73)
- Exclusive 'Vapor' feature (page 74)
- Separately adjustable upper and lower heat (page 73)

FOR COMMERCIAL KITCHENS

Model 30/3VK with 3 baking levels



Features:

- 3 baking levels, equipped with **MANZ special baking plates**
- Three separate thermostats allow **the lower two baking levels to be operated** as required
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Equipped with **MANZ glass ceramic hob MC060/10** (page 96)
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details

Freestanding appliance 30/3VK

Connected load	10.6 kW ²
Voltage	400 V
Weight	90 kg
External dimensions (WxDxH)	60 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm
Item no.	BH-10025/3

Optional features:

- Hob MC060/20 (page 96) or MIK60 surface induction hob (page 102)
- Multipurpose clock (page 73)

MAXIMUM PRODUCTIVITY

Model 30/4VK
with 4 baking levels



Features:

- 4 baking levels, equipped with **MANZ special baking plates**
- Four separate thermostats allow **the lower three baking levels to be operated** as required
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **4 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Equipped with **MANZ glass ceramic hob MC060/10** (page 96)
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details **Freestanding appliance 30/4VK**

Connected load	11.5 kW ²
Voltage	400 V
Weight	100 kg
External dimensions (WxDxH)	60 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	14 / 3 x 12.5 cm
Item no.	BH-10030/3

Optional features:

- Hob MC060/20 (page 96) or MIK60 surface induction hob (page 102)
- Multipurpose clock (page 73)

FITS IN EVERY
KITCHEN

Model 10/2VK
with 2 baking levels

50 cm
width



Features:

- **Special width of 50 cm**
- 2 baking levels, equipped with **MANZ special baking plates**
- **Viewing window and interior lighting** for the upper baking level
- Steplessly adjustable baking temperature from 50° - 270°C
- Selector switch for **heating one or both baking levels**
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- **Spacious stainless steel drawer** integrated in the oven base
- Equipped with **MANZ glass ceramic hob MC050/10**
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details

Freestanding appliance 10/2VK

Connected load	9.7 kW ²
Voltage	400 V
Weight	82 kg
External dimensions (WxDxH)	50 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 cm
Item no.	BH-10004/3

Optional features:

- Multipurpose clock (page 73)

MANZ glass ceramic hob MC050/10

Cooking zones:

front left:	Single-ring cooking zone Ø 210 mm - 2.3 kW
front right:	Single-ring cooking zone Ø 145 mm - 1.2 kW
rear left:	Single-ring cooking zone Ø 145 mm - 1.2 kW
rear right:	Single-ring cooking zone Ø 180 mm - 1.8 kW

FITS A LOT
INSIDE

Model 10/3VK
with 3 baking levels

50 cm
width



Features:

- **Special width of 50 cm**
- 3 baking levels, equipped with **MANZ special baking plates**
- **Viewing window and interior lighting** for the upper baking level
- **Steplessly adjustable** baking temperature from 50° - 270°C
- Selector switch for **heating 1, 2 or 3 baking levels**
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Equipped with **MANZ glass ceramic hob MC050/10**
- Hob steplessly adjustable from 1 - 12 via 4 energy controls
- Oven can be adapted to your particular wishes

Details	Freestanding appliance 10/3VK
Connected load	10.6 kW ²
Voltage	400 V
Weight	85 kg
External dimensions (WxDxH)	50 x 60 x 86/91 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm
Item no.	BH-10009/3

Optional features:

- Multipurpose clock (page 73)

MANZ glass ceramic hob MC050/10

Cooking zones:

front left:	Single-ring cooking zone Ø 210 mm - 2.3 kW
front right:	Single-ring cooking zone Ø 145 mm - 1.2 kW
rear left:	Single-ring cooking zone Ø 145 mm - 1.2 kW
rear right:	Single-ring cooking zone Ø 180 mm - 1.8 kW



BUILT-IN APPLIANCES



MANZ built-in appliances are characterised by many quality features:

- Suitable appliances for your existing or new kitchen
- Completely autonomous use alongside your hob
- Ergonomic operation for installation at working height
- Individual design of the steam outlet
- Extendable cover panel for protecting kitchen furniture
- High-quality stainless steel facing



FOR SMALL
HOUSEHOLDS

Model 30/1E

the universal unit



Features:

- 1 baking chamber, equipped with **MANZ special baking plate**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **Indicator light** for displaying the baking temperature
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat
- Steam pipe

Details from page 73

Details

Built-in appliance 30/1E

Connected load	1.7 kW ²
Voltage	230 V
Weight	39 kg
External dimensions (WxDxH)	60 x 56 x 43.5 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 cm
Item no.	BH-10012/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined, self-contained overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/1E fits optimally into installation openings for standard microwaves. As a basic rule, the clear height of the installation opening must be at least 42.5 cm. If the clear height of the installation opening is greater than 42.5 cm, the difference is compensated by adapted end panels.

THE SMALL ONE FOR A LARGE OPENING

Model 30/1ES

for built-in oven opening



Features:

- 1 baking chamber, equipped with **MANZ special baking plate**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **Indicator light** for displaying the baking temperature
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Spacious stainless steel drawer integrated in the oven base
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat
- Steam pipe

Details from page 73

Details

Built-in appliance 30/1ES

Connected load	1.7 kW ²
Voltage	230 V
Weight	55 kg
External dimensions (WxDxH)	60 x 56 x 60 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 cm
Item no.	BH-10015/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined, self-contained overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/1ES fits optimally into installation openings for standard ovens. As a basic rule, the clear height of the installation opening must be at least 59.0 cm. If the clear height of the installation opening is greater than 59.0 cm, the difference is compensated for by adapted end panels.

OUR
BESTSELLER

Model 30/2E
with 2 baking levels



Features:

- 2 baking levels, equipped with **MANZ special baking plates**
- Two separate thermostats allow the **the lower baking level to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Steam pipe

Details from page 73

Details

Built-in appliance 30/2E

Connected load	2.6 kW ²
Voltage	230 V
Weight	54 kg
External dimensions (WxDxH)	60 x 56 x 60 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	20 / 17 cm
Item no.	BH-10017/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/2E fits optimally into any installation opening of all commercially available ovens. As a basic rule, the clear height of the installation opening must be at least 59.0 cm. If the clear height of the installation opening is greater than 59.0 cm, the difference is compensated for by adapted end panels.

TWICE AS
EFFICIENT

Model DH2-30E

with 2 baking chambers



Features:

- 2 completely independent baking chambers, equipped with **MANZ special baking plates**
- **Both baking chambers can be heated independently** from each other and are steplessly adjustable from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking chamber
- **2 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat
- Steam pipe

Details from page 73

Details

Built-in appliance DH2-30E

Connected load	3.4 kW ²
Voltage	230 / 400 V
Weight	73 kg
External dimensions (WxDxH)	60 x 56 x 80 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 22 cm
Item no.	BH-10033/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The built-in oven model DH2-30E fits into any refrigerator opening. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

PURE
PERFORMANCE
Model 30/3E
with 3 baking levels



Features:

- 3 baking levels, equipped with **MANZ special baking plates**
- Three separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Steam pipe

Details from page 73

Details

Built-in appliance 30/3E

Connected load	3.5 kW ²
Voltage	230 / 400 V
Weight	71 kg
External dimensions (WxDxH)	60 x 56 x 80 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm
Item no.	BH-10023/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The size of the built-in oven model 30/3E fits exactly into any refrigerator opening. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

UNBEATABLE FLEXIBILITY

Model DH3-30E

with 3 baking chambers



Features:

- 3 completely independent baking chambers, equipped with **MANZ special baking plates**
- **All three baking chambers can be heated independently** from each other and are steplessly adjustable from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking chamber
- **3 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat
- Steam pipe

[Details from page 73](#)

Details

Built-in appliance DH3-30E

Connected load	5.1 kW ²
Voltage	400 V
Weight	106 kg
External dimensions (WxDxH)	60 x 56 x 116,5 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 22 / 22 cm
Item no.	BH-10037/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The built-in oven model DH3-30E requires an installation opening clear height of at least 115.5 cm. If the clear height of the installation opening is greater than 115.5 cm, the difference is compensated by adapted end panels.

MASTERFULLY COMBINED

Model Kombi 2-1E

single & double chamber



Features:

- Combination of a single baking chamber and a double baking chamber in one compact housing
- The upper baking chamber can be heated **completely independently** from the double baking chamber
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking chamber
- **2 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal

Optional features:

- Multipurpose clock
- Single baking chamber:
- Exclusive 'Vapor' feature
 - Separately adjustable upper & lower heat
 - Steam pipe

Details from page 73

Details

Built-in appliance Kombi 2-1E

Connected load	4.3 kW ²
Voltage	400 V
Weight	88 kg
External dimensions (WxDxH)	60 x 56 x 96.5 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	22 / 20 / 17 cm
Item no.	BH-10044/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The built-in oven model Kombi2-1E requires an installation opening clear height of at least 95.5 cm. If the clear height of the installation opening is greater than 95.5 cm, the difference is compensated for by adapted end panels.

IDEAL FOR PIZZAS AND PASTRIES

Model 30/4E
with 4 baking levels



Features:

- 4 baking levels, equipped with **MANZ special baking plates**
- Four separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **4 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes

Optional features:

- Multipurpose clock
- Steam pipe

Details from page 73

Details

Built-in appliance 30/4E

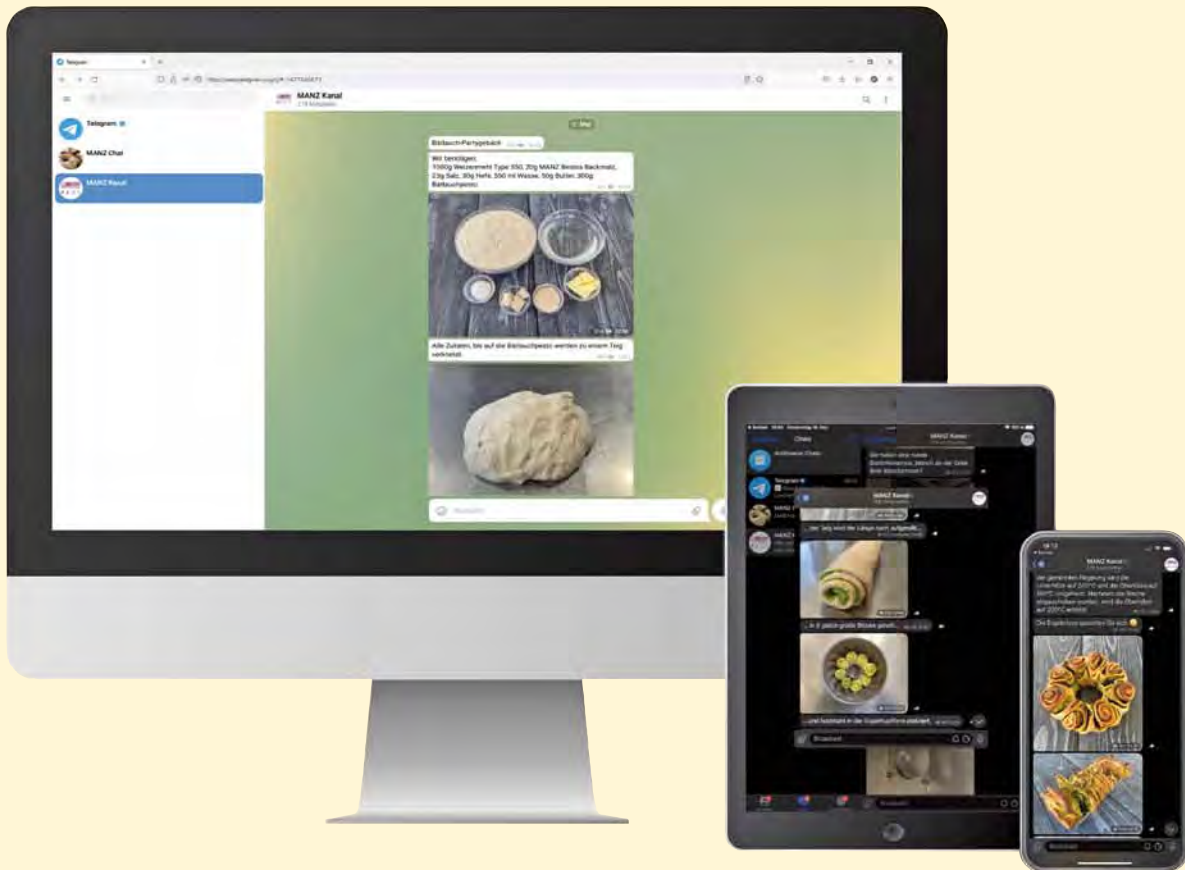
Connected load	4.4 kW ²
Voltage	400 V
Weight	80 kg
External dimensions (WxDxH)	60 x 56 x 80 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	14 / 3 x 12.5 cm
Item no.	BH-10028/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The size of the built-in oven model 30/4E fits exactly into any refrigerator opening. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

ARE YOU ALREADY ON BOARD?



- **Great recipes and oven explanations**
- **Step-by-step instructions for baking and cooking**
- **Tested by our professionals**
- **Tips, tricks and much more!**



Our Telegram channel:

www.manz-backtechnik.de/telegram

Telegram chat:

www.manz-backtechnik.de/telegram-chat

BUILT-IN APPLIANCES

with hob controls



MANZ built-in appliances with hob controls characterised by many quality features:

- Suitable appliances for your existing or new kitchen
- Control of the hob using solid stainless steel knobs
- Steam discharge from the oven via the hob
- High-quality stainless steel facing
- Optimum combination of oven and hob
- Coupling the oven and hob via the high power connection



FOR SMALL
HOUSEHOLDS

Model 30/1EK

the universal unit



Features:

- 1 baking chamber, equipped with **MANZ special baking plate**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **Indicator light** for displaying the baking temperature
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat

Details from page 73

Details

Built-in appliance 30/1EK

Connected load	1.7 kW ²
Voltage	400 V
Weight	40 kg
External dimensions (WxDxH)	60 x 56 x 43.5 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 cm
Item no.	BH-10013/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined, self-contained overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/1EK fits optimally into installation openings for standard microwaves. As a basic rule, the clear height of the installation opening must be at least 42.5 cm. If the clear height of the installation opening is greater than 42.5 cm, the difference is compensated by adapted end panels.

THE SMALL ONE WITH DRAWER

Model 30/1EKS

for built-in oven opening



Features:

- 1 baking chamber, equipped with **MANZ special baking plate**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **Indicator light** for displaying the baking temperature
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Spacious stainless steel drawer integrated into the oven base
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat

Details from page 73

Details

Built-in appliance 30/1EKS

Connected load	1.7 kW ²
Voltage	400 V
Weight	56 kg
External dimensions (WxDxH)	60 x 56 x 60 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 cm
Item no.	BH-10014/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined, self-contained overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/1EKS fits optimally into installation openings for standard ovens. As a basic rule, the clear height of the installation opening must be at least 59.0 cm. If the clear height of the installation opening is greater than 59.0 cm, the difference is compensated for by adapted end panels.

OUR BESTSELLER

Model 30/2EK with 2 baking levels



Features:

- 2 baking levels, equipped with **MANZ special baking plates**
- Two separate thermostats allow the **the lower baking level to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock

Details from page 73

Details

Built-in appliance 30/2EK

Connected load	2.6 kW ²
Voltage	400 V
Weight	55 kg
External dimensions (WxDxH)	60 x 56 x 60 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	20 / 17 cm
Item no.	BH-10018/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The height of the built-in oven model 30/2EK fits ideally into any installation opening of all commercially available ovens. As a basic rule, the clear height of the installation opening must be at least 59.0 cm. If the clear height of the installation opening is greater than 59.0 cm, the difference is compensated for by adapted end panels.

TWICE AS
EFFICIENT

Model DH2-30EK
with 2 baking chambers



Features:

- 2 completely independent baking chambers, equipped with **MANZ special baking plates**
- **Both baking chambers can be heated independently** from each other and are steplessly adjustable from 50° - 270°C
- **2 indicator lights** for displaying the baking temperature of each baking chamber
- **2 steam-tight closing oven doors** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock
- Exclusive 'Vapor' feature
- Separately adjustable upper & lower heat

[Details from page 73](#)

Details

Built-in appliance DH2-30EK

Connected load	3.4 kW ²
Voltage	400 V
Weight	74 kg
External dimensions (WxDxH)	60 x 56 x 82/87 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	22 / 22 cm
Item no.	BH-10034/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The DH2-30EK built-in oven is ideal for installation under the kitchen worktop. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

PURE
PERFORMANCE
Model 30/3EK
with 3 baking levels



Features:

- 3 baking levels, equipped with **MANZ special baking plates**
- Three separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **3 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock

Details from page 73

Details

Built-in appliance 30/3EK

Connected load	3.5 kW ²
Voltage	400 V
Weight	72 kg
External dimensions (WxDxH)	60 x 56 x 82/87 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking level height	20 / 17 / 17 cm
Item no.	BH-10024/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The built-in oven model 30/3EK is ideal for installation under the kitchen worktop. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

IDEAL FOR PIZZAS AND PASTRIES

Model 30/4EK
with 4 baking levels



Features:

- 4 baking levels, equipped with **MANZ special baking plates**
- Four separate thermostats allow **the lower baking levels to be operated as required**
- **Steplessly adjustable** baking temperature from 50° - 270°C
- **4 indicator lights** for displaying the baking temperature of each baking level
- **Steam-tight closing oven door** with patented MANZ hook latch lock and special seal
- Oven can be adapted to your particular wishes
- Can be combined with hob MCO60/10 or MCO60/20 (page 96)

Optional features:

- Multipurpose clock

Details from page 73

Details

Built-in appliance 30/4EK

Connected load	4.4 kW ²
Voltage	400 V
Weight	81 kg
External dimensions (WxDxH)	60 x 56 x 82/87 cm
Internal dimensions (baking surfaces)	38 x 44 cm
Baking chamber height	14 / 3 x 12.5 cm
Item no.	BH-10029/3

Installation dimensions

Width: MANZ built-in ovens have standard dimensions and therefore fit easily into any standard 60 cm cabinet. The built-in oven panels cover the side frames of the cabinet and ensure a refined overall appearance. The following applies to non-standardised cabinets: The clear width of the installation opening must be at least 56.0 cm.

Height: The built-in oven model 30/4EK is ideal for installation under the kitchen worktop. As a basic rule, the clear height of the installation opening must be at least 79.0 cm. If the clear height of the installation opening is greater than 79.0 cm, the difference is compensated for by adapted end panels.

CONGRATULATIONS!



The €50 MANZ value voucher goes:

WITH A BIT OF LUCK
TO YOU!

The winner has already
been notified!

Subscribe to our free MANZ newsletter and look forward to:

- Great recipes, perfect for your MANZ oven
- New, unique offers every month
- News from our MANZ oven world
- Interesting facts from different areas
- The chance to win a €50 MANZ voucher from our monthly raffle

All newsletter subscribers are automatically entered into the monthly prize draw!



Subscribe now at:

www.manz-backtechnik.de/newsletter

INDUSTRIAL TECHNOLOGY IN GASTRO-SIZE

'Perfectus' model series



The 'Perfectus' range brings the standard gastronorm size straight into your home in a compact design:

- Built-in or as a freestanding appliance
- In the **90 installation width**
- Ideal for trays and moulds in standard GN size (1/1)
- With 25 cm high baking chamber as standard
- Easy to use thanks to the new MANZ EasyPlus *Pro* oven control system
- Large hinged door in heavy design
- With fixed water connection

AVAILABLE WITH ONE
AND TWO SEPARATE
BAKING CHAMBERS



NOT JUST FOR TOP CHEFS

L A F E R
by Manz

'Perfectus 1' model with 1 baking chamber



Features:

- Baking chamber for **sheet size 53 x 32.5 cm** (standard Gastronorm 1/1)
- Equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Equipped with an extra strong steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details Perfectus 1 freestanding appliance

Connected load	2.9 kW ²
Voltage	230 / 400 V
Weight	77 kg
External dimensions (WxDxH)	85 x 55 x 53 cm
Internal dimensions (baking surfaces)	54 x 33.5 cm
Baking chamber height	25 cm
Item no.	BH-10045/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Base

Details from page 74

Proofing cabinet (page 125)

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



BUILT-IN

'Perfectus 1E' model

with 1 baking chamber



Features:

- Baking chamber for **sheet size 53 x 32.5 cm** (standard Gastronorm 1/1)
- Equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Equipped with an extra-powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details Perfectus 1E built-in appliance

Connected load	2.9 kW ²
Voltage	230 / 400 V
Weight	75 kg
External dimensions (WxDxH)	90 x 55 x 48 cm
Internal dimensions (baking surfaces)	54 x 33.5 cm
Baking chamber height	25 cm
Item no.	BH-10046/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Steam pipe

Details from page 74

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



THE NEXT LEVEL

'Perfectus 2' model with 2 baking chambers



Features:

- 2 baking chambers can be operated independently of each other as required for **sheet size 53 x 32.5 cm** (standard Gastronorm 1/1)
- Each baking chamber equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Each baking chamber is equipped with an extra powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details Perfectus 2 freestanding appliance

Connected load	5.8 kW ²
Voltage	400 V
Weight	125 kg
External dimensions (WxDxH)	85 x 55 x 90 cm
Internal dimensions (baking surfaces)	54 x 33.5 cm
Baking chamber height	25 cm
Item no.	BH-10047/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Base

Details from page 74

Proofing cabinet (page 125)

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



TWICE THE GOODNESS

'Perfectus 2E' model with 2 baking chambers



Features:

- 2 baking chambers can be operated independently of each other as required for **sheet size 53 x 32.5 cm** (standard Gastronorm 1/1)
- Each baking chamber equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Each baking chamber is equipped with an extra powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details **Perfectus 2E built-in appliance**

Connected load	5.8 kW ²
Voltage	400 V
Weight	125 kg
External dimensions (WxDxH)	90 x 55 x 85 cm
Internal dimensions (baking surfaces)	54 x 33.5 cm
Baking chamber height	25 cm
Item no.	BH-10048/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Steam pipe

Details from page 74

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)





Recipe tip

MANZ FlatSnack (8 pieces à 200 g)

Ingredients and preparation:

- 1,000 g spelt flour type 630 or wheat flour 550
- 600 g water (cold)
- 500 g wheat flour type 1050
- 8 g yeast
- 20 g salt

Knead into a medium-firm dough and place in an oiled dough tub for approx. 2 - 3 hours at room temperature and leave it to rise. Cut off approx. 200 g of dough, gently work it into rounds and press them to a flat round pizza shape.

Put the desired toppings on the flats and bake them directly on the baking plates (put a baking foil underneath for better cleaning).

If desired, press an edge all around of approx. 0.5 cm with your fingertips and then place the dough piece on the back of your hand and roll out thinly. Spread the dough thinly and bake in a preheated oven.

Baking process:

Conventional regulation:

Remove the shield plates.
Preheat the MANZ oven to 270°C and bake for approx. 5 - 7 minutes on a constant heat.

Vapor / top and bottom heat control:

Preheat the top heat to 240°C and the bottom heat to 270°C. After placing in oven, increase the top heat to 270°C and bake for approx. 5 - 7 minutes.

FIND MORE GREAT RECIPES, PERFECT FOR YOUR
MANZ OVEN AT
WWW.MANZ-BACKTECHNIK.DE/REZEPTE

COMPACT DESIGN - FULLY EQUIPPED - BEST BAKING RESULTS

'Maestro' model range



The 'Maestro' range brings the standard baker's size straight into your home in a compact design:

- Built-in or as a freestanding appliance
- Ideal for trays and moulds in standard baking size 60 x 40 cm
- With 25 cm high baking chamber as standard
- Easy to use thanks to the new MANZ EasyPlus *Pro* oven control system
- Large hinged door in heavy design
- With fixed water connection

AVAILABLE WITH ONE,
TWO OR UP TO SIX
SEPARATE BAKING
CHAMBERS



COMPACT AND POWERFUL

'Maestro 1' model with 1 baking chamber



Features:

- Baking chamber for **sheet size 60 x 40 cm** (standard baking size)
- Equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Equipped with an extra-powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details **Maestro 1 freestanding appliance**

Connected load	3.3 kW ²
Voltage	230 / 400 V
Weight	96 kg
External dimensions (WxDxH)	97 x 65 x 44 cm
Internal dimensions (baking surfaces)	60 x 40 cm
Baking chamber height	25 cm
Item no.	BG-10020/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Base

Details from page 74

Proofing cabinet (page 125)

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



COMPACT AND POWERFUL

'Maestro 1E' model with 1 baking chamber



Features:

- Baking chamber for **sheet size 60 x 40 cm** (standard baking size)
- **Steam-tight hinged door** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- Equipped with an extra-powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details

Maestro 1E built-in appliance

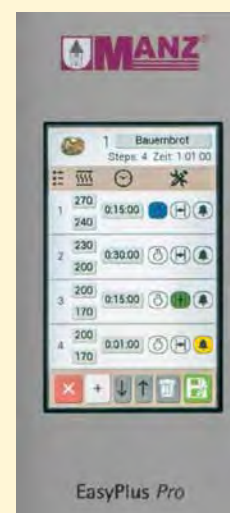
Connected load	3.3 kW ²
Voltage	230 / 400 V
Weight	94 kg
External dimensions (WxDxH)	100 x 65 x 45.5 cm
Internal dimensions (baking surfaces)	60 x 40 cm
Baking chamber height	25 cm
Item no.	BG-10021/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Steam pipe

Details from page 74

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



MAXIMUM FLEXIBILITY

'Maestro 2' model with 2 baking chambers



Features:

- 2 baking chambers can be operated independently of each other as required for **sheet size 60 x 40 cm** (standard baker's size)
- Each baking chamber is equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged doors** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Each baking chamber is equipped with an extra powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details **Maestro 2 freestanding appliance**

Connected load	6.6 kW ²
Voltage	400 V
Weight	151 kg
External dimensions (WxDxH)	97 x 65 x 78 cm
Internal dimensions (baking surfaces)	60 x 40 cm
Baking chamber height	25 cm
Item no.	BG-10023/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Base

Details from page 74

Proofing cabinet (page 125)

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



MAXIMUM FLEXIBILITY

'Maestro 2E' model with 2 baking chambers



Features:

- 2 baking chambers can be operated independently of each other as required for **sheet size 60 x 40 cm** (standard baker's size)
- Each baking chamber is equipped with the digital **MANZ oven control system EasyPlus Pro** (page 72)
- **Steam-tight hinged doors** with extra-large viewing window made of extremely heat-resistant insulating glass (double glazed)
- Each baking chamber is equipped with an extra powerful steam generator and the **MANZ pulsing vaporising system**
- Electric vapour extractor
- Programmable **automatic night start**

A fixed water connection is required for this MANZ oven model.

Details **Maestro 2E built-in appliance**

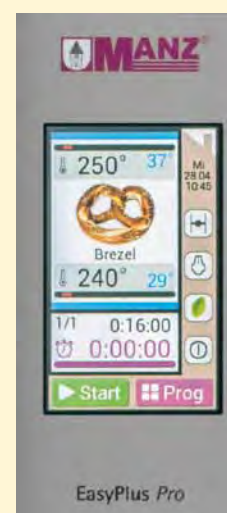
Connected load	6.6 kW ²
Voltage	400 V
Weight	149 kg
External dimensions (WxDxH)	100 x 65 x 79.5 cm
Internal dimensions (baking surfaces)	60 x 40 cm
Baking chamber height	25 cm
Item no.	BG-10024/3

Optional features:

- Baking plate made of fireclay or stainless steel
- Steam pipe

Details from page 74

Easily programmable: The MANZ oven control system EasyPlus *Pro* (for description see page 72)



SMART OVEN CONTROL:

MANZ EasyPlus Pro

Intelligent, convenient and very easy to use



The modern EasyPlus Pro offers an intuitive operating concept with a touch screen. It shows all status information at a glance and gives clear instructions for action in the display or acoustically.

What's more, EasyPlus Pro offers you the 'full programme':

In addition to the manual operating mode, EasyPlus Pro provides you with 99 freely programmable baking programmes via the touch screen and each programme with a product image.

The programmes automatically control all aspects of the baking process – top heat, bottom heat, baking time, humidification, steam quantity, opening or closing of the steam outlet, and much more.

You can add your own photos or use the existing pastry pictures. Six tried-and-tested recipes are already programmed in at the factory.

An update can easily be installed by the user with an SD card.



Exclusive optional features for your MANZ

M13 multifunctional clock

With the MANZ M13 multifunction clock, the entire MANZ oven can be digitally programmed and controlled up to **24 hours in advance**. Switch-on time, baking or cooking time, switch-off time - you decide in advance and the MANZ does the rest by itself.

With the integrated **child safety lock**, the MANZ multifunctional clock ensures a high level of safety and prevents unintentional 'operation' by your little ones.

Of course, the MANZ multifunctional clock can also be used simply as a baking timer and time display.



A multifunctional clock for both baking chambers



Two multifunctional clocks



Three multifunctional clocks

These MANZ oven models are available with separately adjustable top/bottom heat:

MANZ freestanding model 30/1
MANZ built-in model 30/1E
MANZ built-in model 30/1EK
MANZ built-in model 30/1ES
MANZ built-in model 30/1EKS

MANZ freestanding model DH2-30
MANZ built-in model DH2-30E
MANZ built-in model DH2-30EK
MANZ freestanding model DH2-30VK

MANZ floor model DH3-30
MANZ built-in model DH3-30E

Only possible for the upper baking chamber on these models:

MANZ freestanding model Kombi 2-1
MANZ built-in model Kombi 2-1E

Top/bottom heat separately adjustable for each baking chamber

Separate control of upper and lower heat in the baking chamber via an additional thermostat.

In this way, you can optimally and precisely adjust the baking, roasting and cooking temperature for every use.



FULL STEAM AHEAD

Exclusive equipment
'Vapor'



Additional powerful vaporisation of the baking chamber by a professional vaporisation system.

Filling the vaporiser is very easy by means of a removable filling device. This means that no fixed water connection is necessary.



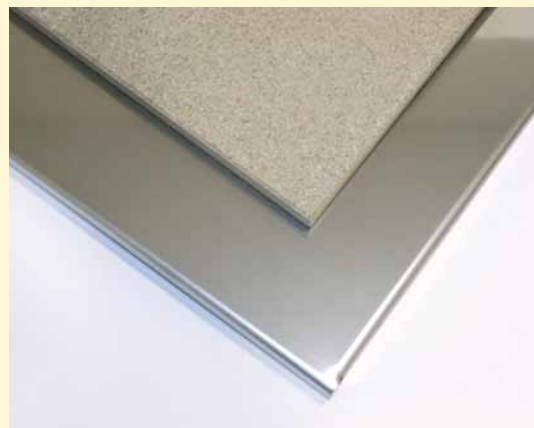
Separate regulation of the top and bottom heat in the baking chamber by means of an additional thermostat.

In this way, you can adjust the baking, roasting and cooking temperature optimally and precisely for every use.



Stainless steel or fireclay baking plate

With the MANZ exclusive 'Vapor' system, you can equip your MANZ with either the MANZ special stainless steel baking plate or the MANZ fireclay baking plate.



PERFECT
RESULTS...



The advantages of 'Vapor':

Additional steaming of the baking chamber

With the exclusive MANZ 'Vapor' system, you have the option of adding saturated steam to your baking, roasting or cooking food at any time. This means:

During baking:

- Even more pastry volume (even fluffier)
- Even juicier baking results, especially with pastry
- Even crispier, finer crust with a beautiful silky sheen

When cooking/roasting:

- Even juicier results when roasting and cooking

Separate regulation of the top and bottom heat

With the exclusive MANZ 'Vapor' system, you have the option of regulating the top and bottom heat in the baking chamber separately and adjusting them precisely to the food being baked or roasted.

This means:

When baking:

- Precise browning of the baked goods according to your wishes
- Rapid browning of the baked goods thanks to additional increase (boost) of the top heat during the baking process which is possible at any time

When cooking/roasting:

- Precise browning of the roasted/grilled food according to your wishes
- Fast gratinating due to additional increase (boost) of the top heat which is possible at any time

These MANZ oven models are available with the exclusive 'Vapor' system:

MANZ freestanding model 30/1
MANZ built-in model 30/1E
MANZ built-in model 30/1EK
MANZ built-in model 30/1ES
MANZ built-in model 30/1EKS

MANZ freestanding model DH2-30
MANZ built-in model DH2-30E
MANZ built-in model DH2-30EK
MANZ freestanding model DH2-30VK

MANZ floor model DH3-30
MANZ built-in model DH3-30E

Only possible for the upper baking chamber on these models:
MANZ freestanding model Kombi 2-1
MANZ built-in model
Kombi 2-1E

MANZ steam dissipation

The MANZ regulates the steam

In conventional household ovens, all the steam from the food being baked or cooked escapes through the oven door. This not only has a very negative effect on the baking or cooking result, but also damages your kitchen furniture in the long run.

With the MANZ, all the steam remains inside the baking chamber and only the excess steam is dissipated to the outside.

You have various options for this at MANZ:

Dissipation of the excess steam

- via the MANZ hob
- via the worktop
- through the outer wall
- into a steam condenser
- via the oven front by means of the MANZ steam pipe

Do you have any questions?

Tel. +49 (0) 7933 / 91400

- we will be happy to advise you!

Steam dissipation via the MANZ hob

When combining a MANZ oven with a MANZ hob, the excess steam can optimally escape through the steam exhaust in the hob and be absorbed by the extractor hood above. This is a very simple way of dissipating the steam.

Steam pipe end piece

A frequently preferred (and also the most elegant) type of steam dissipation is the direct discharge of the steam through the outer wall into the open air. For this purpose, MANZ offers (in addition to matching pipe pieces) a special stainless steel end piece for the outer wall. This elegantly covers the outside of your steam extraction pipe and the end grille keeps 'uninvited guests' away.

Steam pipe incl. steam manifold

If there is no possibility of dissipating the excess steam via the outer wall into the open air or via the hob into the extractor hood, it can also be discharged by means of a steam pipe. This is pulled out to the front during baking and pushed back into the oven housing after baking. This allows the steam to escape freely into the room. In addition, a steam manifold (small illustration) can be attached onto the pipe.



Single steam manifold

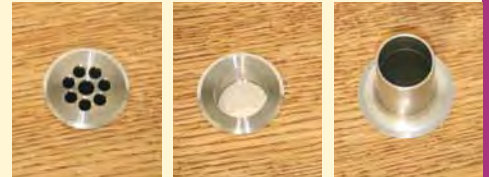
Stainless steel steam manifold can be fitted to the steam outlet with a stainless steel pipe socket if required to direct the steam away from the wall.



Steam outlet end piece

The steam outlet end piece (incl. connection bracket) through the worktop is available in 3 versions:

- 1 flat solid turned part with 8 holes like the hob
- 2 flat solid turned part turned out with the option of fitting a steam manifold
- 3 chimney with escutcheon and option of fitting a steam manifold



1

2

3

Stainless steel steam exhaust pipe

with outer diameter 25 mm for steam discharge over longer distances.



Steam extraction hose

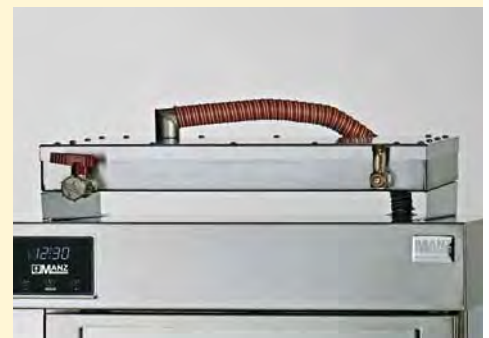
The steam extraction hose made of heat-resistant silicone and internal stainless steel coil fits directly onto the stainless steel steam extraction pipe with its internal diameter of 25 mm as a flexible connecting piece.



Steam condenser DK2

If you have no way of dissipating the excess steam, then the MANZ DK2 is just the thing for you. The appliance is simply connected to the oven with a steam extraction hose and filled with cold water. The excess steam condenses into water in the unit, which can be drained via the outlet tap.

Dimensions (W x H x D): 48 x 40 x 15 cm + 7.5 cm for outlet tap, weight: 6.2 kg



MANZ work facilitation



(Without appliances and decoration)

Oven base frame U30 **Oven base frame Perfectus U** **Oven base frame Maestro U**

On request, you can of course also get the right stainless steel base frame from MANZ for every type of oven. This comes in a standard height of 75 cm and is screwed to the oven. This means your MANZ oven will always be at the right working height. Optionally available with adjustable feet or castors.

For an additional charge, the base frame can be manufactured in the desired custom height.



(Without appliances and decoration)

Oven base frame UB30 **Oven base frame Perfectus UB** **Oven base frame Maestro UB**

With sheet inserts.

Each base frame is also available on request in the standard height of 75 cm with outer panelling and slide-in rails for baking trays. This gives you plenty of storage space and optimum storage options for your trays and baking utensils. Also ideal for cooling the trays after baking. Optionally available with adjustable feet or castors.

For an additional charge, the base frame can be manufactured in the desired custom height.



(Without appliances and decoration)

MANZ baking station ST30

The compact solution!

Stainless steel base frame with ball-bearing extendable beech wood worktop (directly under the oven) and a ball-bearing extendable platform for the dough mixer model LEA5 (below). Optionally on braked swivel castors or fixed adjustable feet. Total height 91 cm, height of worktop 71 cm.

MANZ baking station Perfectus ST

MANZ baking station Maestro ST

The compact solution for professionals!

Stainless steel base frame with ball-bearing extendable beech wood worktop (directly under the oven) and a ball-bearing extendable platform for the dough mixer model LEA5 (below). Next to it are 2 shelves for storing baking utensils and baking trays. Optionally on braked swivel castors or fixed adjustable feet.

Total height 91 cm, height of worktop 73 cm.



(Without appliances and decoration)

Cupboard insert for baking trays

15 - 50 cm high

51 - 80 cm high

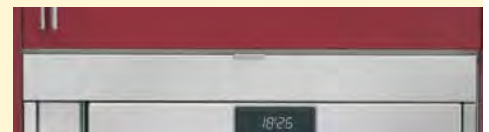
Made to measure, this 60 cm wide cupboard insert also finds space in small niches. Made entirely of stainless steel, it suits every kitchen and ensures that every baking tray has its place. Hot baking trays can also be conveniently placed here directly from the oven to cool down.



(Without appliances and decoration)

Front panel in custom height

made of stainless steel to your personal size



BAKE, COOK
AND HEAT
... WITH WOOD

The Ökoalpin models



Heating with wood is in vogue because it protects the environment and creates cosy warmth.

Burning wood is **CO₂-neutral** and therefore climate-friendly. As a renewable raw material, wood is a **renewable energy source** and naturally environmentally friendly.

Why not use the energy of a wooden stove for baking and cooking? The Ökoalpin wooden stoves make this possible in a perfect way. Technically sophisticated with high-quality workmanship, durable and robust, they are made for continuous use in the kitchen.

All Ökoalpin wooden stoves are equipped as standard with a bio furnace, a fire protection unit, an outside air connection, front cooker rail and a ground steel hob. If desired, a glass ceramic plate can be built over the stove instead of the steel hob at no extra charge.

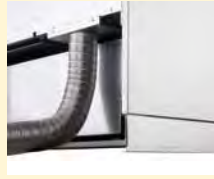
Get the best out of wood - for a cosy, natural home.

Features of the Ökoalpin models



Flexible, adjustable chimney connection

Choice of different connection points that can be readjusted during installation.



External combustion air supply

Improves combustion and does not extract oxygen from the environment. Therefore, combustion air via separate window opening not necessary.



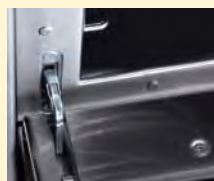
Rear flue

Allows flexible positioning of the smoke outlet and optimises the oven temperature.



Plate angle from one piece

The use of stronger material makes it possible to manufacture without joints.



Jointless oven

Oven with hinged door manufactured without joints prevents residue and is easy to clean.



Self-cleaning triple glazing

Supports combustion by reducing radiation and increases safety during operation.



Drawer integrated in plinth

Increases the capacity for wood storage.



Drawer with self-closing mechanism

Prevents loud closing of the drawers.



Height-adjustable base

Flexible height adjustment of the cooker from 850 - 910 mm.



Air system

The air system allows installation between furniture with a gap of only 3 mm.



Bio combustion chamber

Optimised combustion and thus less consumption and emissions due to specially designed ducts.



Air flow in the bio combustion chamber

Preheated secondary air ensures optimised combustion.

WARMTH & PLEASURE
STRONGLY COMBINED

Ökoalpin Kombi model range



The perfect combination for your kitchen!

With this duo, all baking and cooking enthusiasts can get their money's worth and also work in a very energy-efficient and environmentally friendly way.

Perfect baking and cooking results as well as cosy warmth and elegant design make these appliances not only the perfect baking and cooking combination but also a highlight in your kitchen.

Many equipment options make the Ökoalpin Kombi models individually adaptable. The combustion configuration on the left and right is also freely selectable.

You will find an overview of all Ökoalpin Kombi models on the following double page.



Furnace door with viewing window on request



Heating and cooking with wood firing: Efficient, energy-saving and environmentally friendly



Combined with a MANZ oven: Perfect baking, roasting, grilling, steaming and cooking

OUR
BESTSELLER

Ökoalpin 50 Kombi model



The perfect combination for your kitchen!

The **Ökoalpin 50 Kombi** is an elegant combination of the wood-burning stove model **Ökoalpin 50** and the **MANZ oven model 30/2EK**.

Technical data	Ökoalpin 50 and 30/2EK
Dimensions (W x D)	115 x 60 cm
Height	85-91 cm
Wood-heated cooking area	40 x 50 cm
Ceramic hob electric MCO60/10	59 x 49 cm
Combustion chamber dimensions (W x D x H)	17 x 32 x 26 cm
Drawer for wood (W x D x H)	24 x 42 x 29 cm
Nominal heat output	6 kW
Chimney connection	12 cm (10 cm top)
Baking surfaces (oven)	38 x 44 cm (2 levels)
Baking level height	20 / 17 cm
Electrical connected load	9.7 kW - 400 V
Weight	220 kg

MAKES YOUR STEEL
PLATE SHINE!

Stove detergent
for steel hob on
wooden stove.
Makes chrome shine
(page 194).



Description of individual appliances:

- For Ökoalpin 50 see page 86
- For 30/2EK see page 56

Fire protection unit integrated on both sides.

Other oven/wood cooker combinations

1 baking level



2 baking levels



Ökoalpin 50 with

dimensions (W x D x H)

weight

30/1EKS

115 x 60 x 85-91 cm

221 kg

30/2EK

115 x 60 x 85-91 cm

220 kg

Ökoalpin 60 with

dimensions (W x D x H)

weight

30/1EKS

125 x 60 x 85-91 cm

241 kg

30/2EK

125 x 60 x 85-91 cm

240 kg

Ökoalpin 60BU / BU XL with

dimensions (W x D x H)

weight

30/1EKS

125 x 60 x 85-91 cm

241 kg

30/2EK

125 x 60 x 85-91 cm

240 kg

Ökoalpin 70 with

dimensions (W x D x H)

weight

30/1EKS

135 x 60 x 85-91 cm

296 kg

30/2EK

135 x 60 x 85-91 cm

295 kg

Ökoalpin 70BU / BU XL with

dimensions (W x D x H)

weight

30/1EKS

125 x 60 x 85-91 cm

241 kg

30/2EK

125 x 60 x 85-91 cm

240 kg

Ökoalpin 70+5 with

dimensions (W x D x H)

weight

30/1EKS

140 x 60 x 85-91 cm

301 kg

30/2EK

140 x 60 x 85-91 cm

300 kg

Ökoalpin 80 with

dimensions (W x D x H)

weight

30/1EKS

145 x 60 x 85-91 cm

306 kg

30/2EK

145 x 60 x 85-91 cm

305 kg

Ökoalpin 90 with

dimensions (W x D x H)

weight

30/1EKS

155 x 60 x 85-91 cm

329 kg

30/2EK

155 x 60 x 85-91 cm

325 kg

Ökoalpin 100 with

dimensions (W x D x H)

weight

30/1EKS

165 x 60 x 85-91 cm

341 kg

30/2EK

165 x 60 x 85-91 cm

340 kg

Ökoalpin 110 with

dimensions (W x D x H)

weight

30/1EKS

175 x 60 x 85-91 cm

353 kg

30/2EK

175 x 60 x 85-91 cm

352 kg

2 baking
levels



3 baking
levels



Ökoalpin 50 with

DH2-30EK

30/3EK

dimensions (W x D x H)

115 x 60 x 85-91 cm

115 x 60 x 85-91 cm

weight

239 kg

237 kg

Ökoalpin 60 with

DH2-30EK

30/3EK

dimensions (W x D x H)

125 x 60 x 85-91 cm

125 x 60 x 85-91 cm

weight

259 kg

259 kg

Ökoalpin 60BU / BU XL with

DH2-30EK

30/3EK

dimensions (W x D x H)

125 x 60 x 85-91 cm

125 x 60 x 85-91 cm

weight

259 kg

259 kg

Ökoalpin 70 with

DH2-30EK

30/3EK

dimensions (W x D x H)

135 x 60 x 85-91 cm

135 x 60 x 85-91 cm

weight

314 kg

312 kg

Ökoalpin 70BU / BU XL with

DH2-30EK

30/3EK

dimensions (W x D x H)

125 x 60 x 85-91 cm

125 x 60 x 85-91 cm

weight

259 kg

259 kg

Ökoalpin 70+5 with

DH2-30EK

30/3EK

dimensions (W x D x H)

140 x 60 x 85-91 cm

140 x 60 x 85-91 cm

weight

319 kg

317 kg

Ökoalpin 80 Kombi with

DH2-30EK

30/3EK

dimensions (W x D x H)

145 x 60 x 85-91 cm

145 x 60 x 85-91 cm

weight

324 kg

322 kg

Ökoalpin 90 with

DH2-30EK

30/3EK

dimensions (W x D x H)

155 x 60 x 85-91 cm

155 x 60 x 85-91 cm

weight

344 kg

342 kg

Ökoalpin 100 with

DH2-30EK

30/3EK

dimensions (W x D x H)

165 x 60 x 85-91 cm

165 x 60 x 85-91 cm

weight

359 kg

357 kg

Ökoalpin 110 with

DH2-30EK

30/3EK

dimensions (W x D x H)

175 x 60 x 85-91 cm

175 x 60 x 85-91 cm

weight

371 kg

369 kg

The MANZ Ökoalpin: Wooden stoves with special aesthetics.



Ökoalpin 50

Ökoalpin 60

The entry into wood firing

Ökoalpin 50 shown in the standard version. Even the smallest stove contains a 50 mm-wide fire protection unit on both sides, which allows safe furniture installation.

Ökoalpin 60 in the version with white structured plaster and door decor ST 21. The likewise integrated fire protection and ground steel hob are part of the standard design.

Technical data	Ökoalpin 50	Ökoalpin 60
Dimensions (W x D)	50 x 60 cm	60 x 60cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	40 x 50 cm	50 x 50 cm
Combustion chamber dimensions (W x D x H)	17 x 32 x 26 cm	21 x 32 x 26 cm
Drawer for wood (W x D x H)	24 x 42 x 29 cm	34 x 42 x 29 cm
Nominal heat output	6 kW	6 kW
Chimney connection	12 cm (10 cm top)	12 cm (10 cm top)
Weight	120 kg	140 kg



Ökoalpin 60BU

Ökoalpin 60BU XL

Heating, cooking, roasting - in the smallest of spaces

Ökoalpin 60BU shown in wine red with two side panels. Steel hob, bio combustion chamber, oven and drawer for wood. The oven is illuminated and requires a 230 V connection for this purpose.

Ökoalpin 60BU XL with black powder-coated side panels on the left and right. There is no drawer for wood in the XL version with extra-large oven.

Technical data	Ökoalpin 60BU	Ökoalpin 60BU XL
Dimensions (W x D)	60 x 60 cm	60 x 60 cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	50 x 50 cm	50 x 50 cm
Combustion chamber dimensions (W x D x H)	27.5 x 35 x 21 cm	27.5 x 35 x 21 cm
Drawer for wood (W x D x H)	37 x 42 x 15 cm	–
Nominal heat output	8 kW	8 kW
Chimney connection	12 cm (10 cm top)	12 cm (10 cm top)
Oven dimensions (W x D x H)	34.5 x 42 x 16 cm	34.5 x 42 x 25 cm
Weight	165 kg	165 kg

Both models come with oven lighting as standard (note 230 V connection), furnace door with viewing window and telescopic rail in the oven.

The MANZ Ökoalpin: Wooden stoves with special aesthetics.



Ökoalpin 70 with oven

Ökoalpin 70BU

Wooden cookers with a 70 width

Ökoalpin 70 with black powder-coated side walls. A temperature display is integrated into the door. Fire protection and ground steel hob are part of the standard design.

Ökoalpin 70BU complete in stainless steel with steel hob top, bio combustion chamber, oven and drawer for wood.

Technical data	Ökoalpin 70	Ökoalpin 70BU
Dimensions (W x D)	70 x 60 cm	70 x 60 cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	60 x 50 cm	60 x 50 cm
Combustion chamber dimensions (W x D x H)	17 x 40 x 26 cm	33 x 35 x 18 cm
Drawer for wood (W x D x H)	42 x 42 x 29 cm	47 x 42 x 15 cm
Nominal heat output	7 kW	8 kW
Chimney connection	12 cm	12 cm (10 cm top)
Oven dimensions (W x D x H)	26 x 42 x 26.5 cm	44.5 x 42 x 16 cm
Weight	195 kg	195 kg

Ökoalpin 70BU with oven lighting as standard (attention 230 V connection), furnace door with viewing window and telescopic rail in the oven.



Ökoalpin 70BU XL

Ökoalpin 70+5

Cosy warmth and delicious food

Ökoalpin 70BU XL shown in wine red with two side panels. There is no drawer for wood in the XL version with extra-large oven.

Ökoalpin 70+5 powder-coated white. The special size with all the advantages of the series.

Technical data	Ökoalpin 70BU XL	Ökoalpin 70+5
Dimensions (W x D)	70 x 60 cm	75 x 60 cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	60 x 50 cm	65 x 50 cm
Combustion chamber dimensions (W x D x H)	27.5 x 35 x 21 cm	27.5 x 35 x 21 cm
Drawer for wood (W x D x H)	–	46 x 42 x 29 cm
Nominal heat output	8 kW	7 kW
Chimney connection	12 cm (10 cm top)	12 cm (10 cm top)
Oven dimensions (W x D x H)	44.5 x 42 x 25 cm	30 x 42 x 26.5 cm
Weight	195 kg	200 kg

Ökoalpin 70BU XL with oven lighting as standard (attention 230 V connection), furnace door with viewing window and telescopic rail in the oven.

The MANZ Ökoalpin: Wooden stoves with special aesthetics.



Ökoalpin 80 with oven

Ökoalpin 90 with oven

Wooden kitchen cookers for roasting and baking

Ökoalpin 80 with red powder-coated side panels and door decor ST 41. A temperature display is integrated into the door. Fire protection and ground steel hob are part of the standard design.

Ökoalpin 90 with stainless steel side walls as standard. The oven door with door decor ST 31 is equipped without a viewing window.

Technical data	Ökoalpin 80	Ökoalpin 90
Dimensions (W x D)	80 x 60 cm	90 x 60 cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	70 x 50 cm	80 x 50 cm
Combustion chamber dimensions (W x D x H)	20 x 40 x 26 cm	25.5 x 40 x 26 cm
Drawer for wood (W x D x H)	54 x 42 x 29 cm	64 x 42 x 29 cm
Nominal heat output	7.5 kW	8 kW
Chimney connection	12 cm	12 cm
Oven dimensions (W x D x H)	30 x 42 x 26.5 cm	34.5 x 42 x 26.5 cm
Weight	205 kg	225 kg



Ökoalpin 100 with oven

Ökoalpin 110 with oven

In a class of its own among wood stoves

Ökoalpin 100 with side panels in black and door decor ST 11. The furnace door has a viewing window (surcharge applies), the oven door has a temperature display.

Ökoalpin 110 in black in the extra-long version for your kitchen.

Technical data	Ökoalpin 100	Ökoalpin 110
Dimensions (W x D)	100 x 60 cm	110 x 60 cm
Height	85 - 91 cm	85 - 91 cm
Cooking area	90 x 50 cm	100 x 50 cm
Combustion chamber dimensions (W x D x H)	25.5 x 40 x 26 cm	25.5 x 40 x 26 cm
Drawer for wood (W x D x H)	74 x 42 x 29 cm	84 x 42 x 29 cm
Nominal heat output	8.5 kW	8 kW
Chimney connection	12 cm	12 cm (10 cm top)
Oven dimensions (W x D x H)	44.5 x 42 x 26.5 cm	54.5 x 42 x 26.5 cm
Weight	240 g	250 kg

Options & accessories for the Ökoalpin models

Side walls

Available in stainless steel, masonry look/powder-coated and in 5 standard colours.



Stainless steel satin



Wall optics



Black silver (F1)



Anthracite (F9)



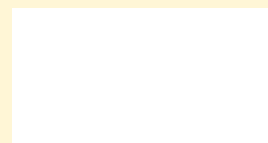
Black (F5)



Red (F6)

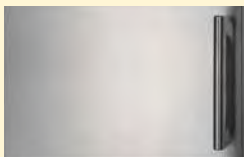


Sand (F7)

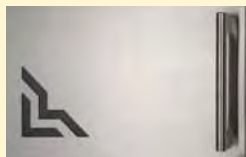


White (F8)

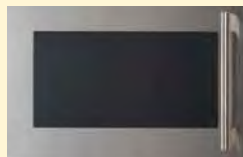
Door decoration (Surcharge)



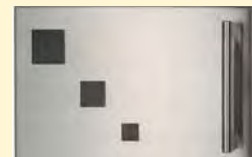
ST 11 (standard)



ST 41



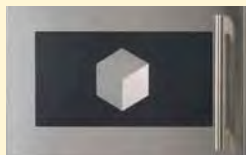
ST 21



ST 35



ST 04



ST 31



ST 37

Hob



Steel hob satin finish



Glass ceramic (Ceran)



Upwards smoke outlet

Flush installation of glass ceramic hobs (Surcharge)

Glass ceramic hob with upwards smoke outlet (Surcharge)

Options & accessories for the Ökoalpin models

Oven



Oven door with viewing window (standard)



Oven door with decor (Surcharge)



Oven with interior lighting (Surcharge)

Side-opening oven door instead of hinged door (Surcharge)



Telescopic extension for oven (Surcharge)

Pipes (Stainless steel)



Element	Ø
escutcheon	12 cm
	13 cm
	15 cm

Element	Ø	0.25 m	0.5 m	1.0 m
Pipe	12 cm	●	●	●
	13 cm	●	●	●
	15 cm	●	●	●



Element	Ø	90°	45°
elbow	12 cm	●	●
	13 cm	●	●
	15 cm	●	●



Element	Ø
crown cap	12 cm
elbow	13 cm
	15 cm



Element	Ø
pipe clamps	12 cm
	13 cm
	15 cm

HIGH-QUALITY HOBS FOR YOUR MANZ



Of course, you can connect any hob to a MANZ oven. But we think that a special oven also needs a special hob!

That's why MANZ manufactures a range of premium, first-class hobs that are just right for your MANZ.

Whether small or large hobs, with or without a casserole zone: you will find exactly what you need in the MANZ range.

In addition to the well-known MANZ quality and the use of only the highest quality materials, MANZ hobs are characterised by the following special features:

- Quick heat-up time after switching on the hob
- Rapid levelling of the heat when turning down or switching off the hob
- MANZ glass ceramic hobs are very stylish due to the structured decor and are resistant to dirt and scratches.

MANZ HOBS ALWAYS FIT

Installation versions



MANZ hobs are available in different sizes and for various cut-out dimensions. You can also choose the visual finish of the hobs from up to three versions.

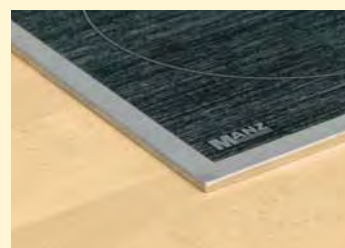
This way, you are sure to find the right hob for your kitchen or installation situation.



MANZ stainless steel compensation frame for cut-out reduction

If the existing cut-out in your worktop is a little too large for your new hob of choice, we will be happy to manufacture a customised stainless steel frame for you. In an elegant stainless steel design, this frame compensates for the existing dimensional difference.

Stainless steel frame



Flush-mounted



Surface-mounted



OVEN-CONTROLLED HOBS

MCO model range
made of glass ceramic



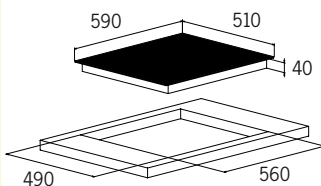
MANZ glass ceramic hobs regulated by the MANZ oven

- With integrated steam extraction for the oven
- All cooking zones with super-fast 'Thermoquick' heating technology
- Structured design
- Integrated stainless steel steam vent for the oven – placed optimally under the extractor hood, it allows steam to escape directly

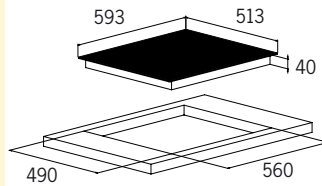


Installation dimensions

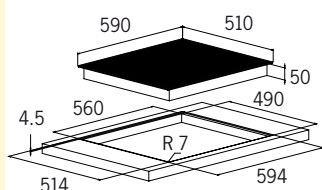
Dimensions for MANZ hobs
MCO60/10 surface-mounted
MCO60/20 surface-mounted

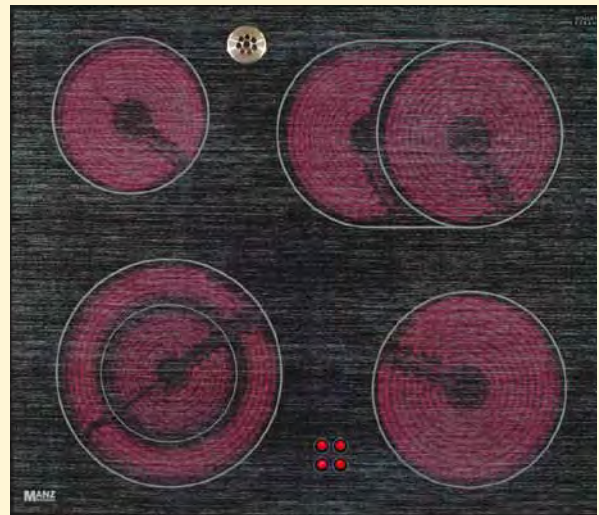
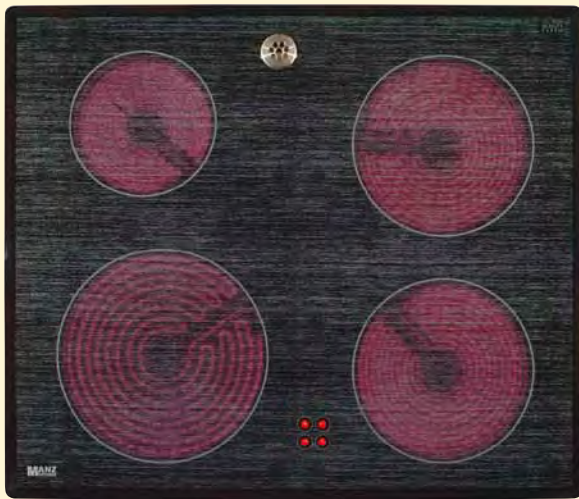


Dimensions for MANZ hob
MCO60/10 stainless steel frame
MCO60/20 stainless steel frame



Dimensions for MANZ hob
MCO60/10 flush-mounted
MCO60/20 flush-mounted





Technical data

MC060/10

MC060/20

Cooking zone front left	Single-ring cooking zone Ø 210 mm - 2.3 kW	Two-ring cooking zone (can be switched on) Ø 120 / 210 mm - 0.75 / 2.2 kW
Cooking zone front right	Single-ring cooking zone Ø 180 mm - 1.8 kW	Single-ring cooking zone Ø 180 mm - 1.8 kW
Cooking zone rear left	Single-ring cooking zone Ø 145 mm - 1.2 kW	Single-ring cooking zone Ø 145 mm - 1.2 kW
Cooking zone rear right	Single-ring cooking zone Ø 180 mm - 1.8 kW	Casserole zone (can be switched on) Ø 170 / 265 mm - 1.5 / 2.4 kW
Total connected load	7.1 kW	7.6 kW
Stainless steel frame	●	●
Flush-mounted	●	●
Surface-mounted	●	●

AUTONOMOUS HIGHLIGHT HOBS

MCA model range made of glass ceramic

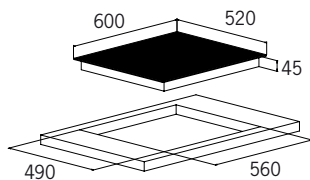


Convenient and exclusive: The high-quality features of the MCA hob models by MANZ

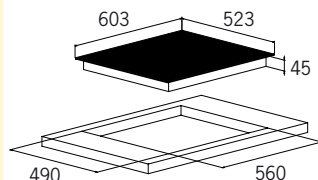
- MANZ comfort slider control
- 'Thermoquick' heating technology
- Automatic boil-on (power level)
- Keep warm function
- Child lock
- Timer function
- Automatic switch-off
- Countdown timer (egg timer)
- Residual heat indicator
- Two-ring connection
- Locking button
- Structured design

Installation dimensions

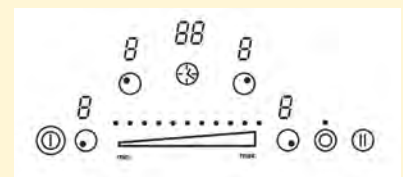
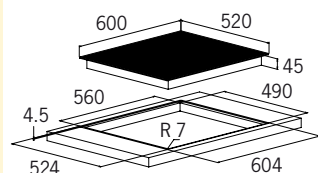
Dimensions for MANZ hob
MCA60/20 surface-mounted



Dimensions for MANZ hob
MCA60/20 stainless steel frame



Dimensions for MANZ hob
MCA60/20 flush-mounted



With the new MANZ comfort slider control, you can easily control your MANZ hob at the touch of a fingertip.



Technical data

MCA60/20

Cooking zone front left	Two-ring cooking zone (can be switched on) Ø 120 / 210 mm - 0.75 / 2.2 kW
-------------------------	--

Cooking zone front right	Single-ring cooking zone Ø 145 mm - 1.2 kW
--------------------------	---

Cooking zone rear left	Single-ring cooking zone Ø 145 mm - 1.2 kW
------------------------	---

Cooking zone rear right	Frying pan zone (can be switched on) Ø 170 / 265 mm - 1.5 / 2.4 kW
-------------------------	---

Dimensions	see page 102
------------	--------------

Total connected load	7.1 kW
----------------------	--------

Stainless steel frame	●
-----------------------	---

Flush-mounted	●
---------------	---

Surface-mounted	●
-----------------	---

INDUCTION HOBS

MIK model range with surface induction

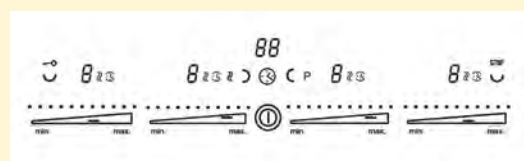


Unbeatable in performance, versatility and user-friendliness: our self-sufficient surface induction hobs

With the new MANZ surface induction hob models MIK60, MIK80 and MIK90, you can enjoy the perfect cooking experience thanks to the new MANZ surface induction cooking technology!

It doesn't matter whether your pot is large or small, round, square or even oval, because the new MANZ surface induction hobs automatically 'recognise' the size, shape and position of your pot. This allows you to make full use of the entire surface of your hob, regardless of the size or shape of your pot, and you are not tied to any fixed cooking zones.

The hob is operated very simply and easily at the touch of a fingertip thanks to the new MANZ comfort slider control. For you, this means cooking to the highest perfection with unbeatable flexibility and user-friendliness.





The exclusive features of the MIK induction hob models by MANZ

■ **MANZ comfort slider control**

With the new MANZ comfort slider control, you can easily control your MANZ hob with a single fingertip.

■ **Surface induction technology**

Incredibly fast response with unsurpassed energy efficiency compared to conventional hobs.

No longer is the entire hob heated, only the cookware.

■ **Automatic pot detection**

■ **Automatic boil-on**

Boiling is set to the highest level and is automatically reset after a defined time.

■ **Keep-warm function and melting function**

Precise temperature preparation of food – keep warm at 70°C, simmering at 94°C, melting at 42°C.

■ **Auto-stop function**

■ **Power level**

Short-term extra power for faster heating.

■ **Bridge function**

Two cooking zones can be connected and operated together.

This means that even large dishes, such as our combi pan on page 172, can be optimally used.

■ **Timer function**

As a countdown clock or to control the cooking time of one or more cooking zones.

■ **Automatic switch-off**

The safety switch-off is based on the operating temperature and switches the hob off after a certain time if the setting remains unchanged.

■ **Child lock**

Prevents children from accidentally activating the hob.

■ **Structured design**

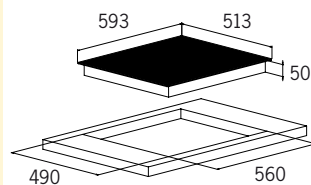
INTRODUCTION TO INDUCTION

Model MIK60 surface induction

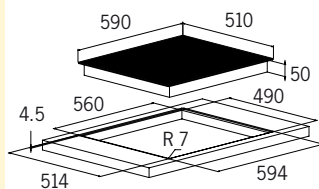


4 rectangular cooking zones, each 24 cm wide and 19 cm deep. Cooking zones can be controlled individually or the front cooking zone can be coupled with the rear cooking zone.

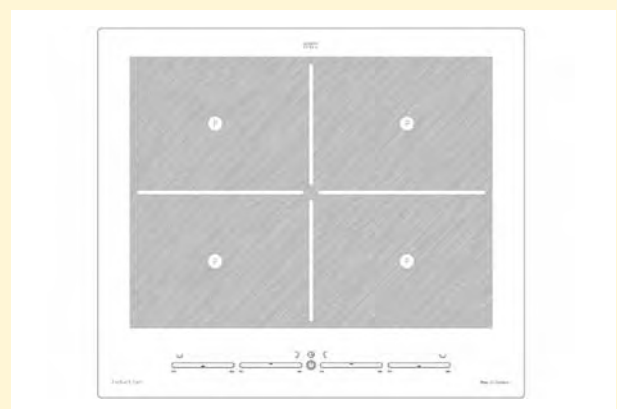
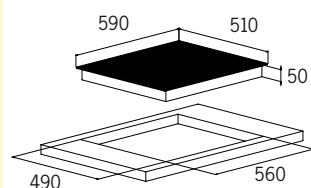
Dimensions for MANZ hob
MIK60 stainless steel frame



Dimensions for MANZ hob
MIK60 flush-mounted



Dimensions for MANZ hob
MIK60 Surface-mounted



Technical data

4 cooking zones (W x D)

Total connected load

MIK60

24 x 19 cm

7.4 kW

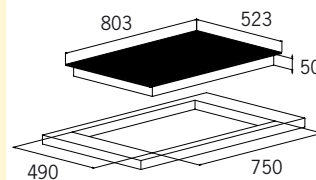
THE NEXT
LEVEL

Model MIK80
surface induction

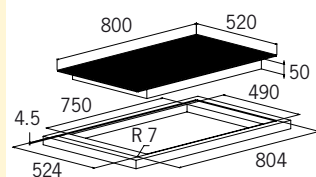


4 rectangular cooking zones, each 33 cm wide and 19 cm deep. Cooking zones can be controlled individually or the front cooking zone can be coupled with the rear cooking zone.

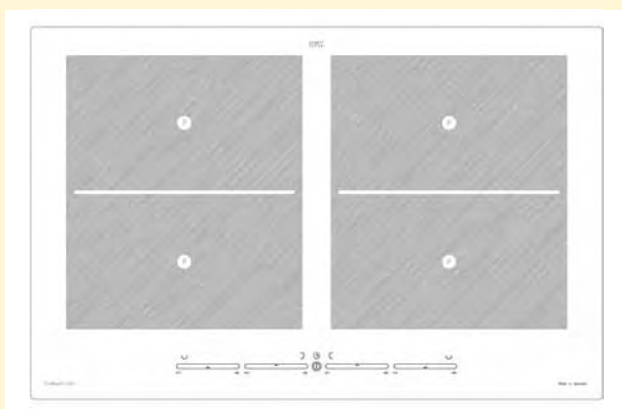
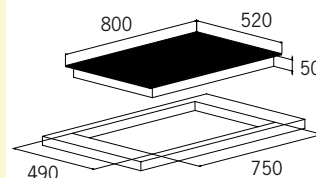
Dimensions for MANZ hob
MIK80 stainless steel frame



Dimensions for MANZ hob
MIK80 flush-mounted



Dimensions for MANZ hob
MIK80 Surface-mounted



Technical data

MIK80

4 cooking zones (W x D) 33 x 19 cm

Total connected load 7.4 kW

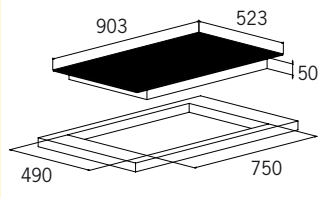
MAXIMUM PERFORMANCE

MIK90 model surface induction

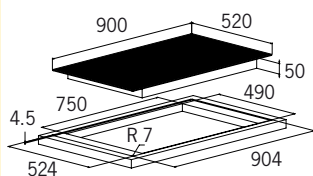


6 rectangular cooking zones, each 22 cm wide and 19 cm deep. Cooking zones can be controlled individually or the front cooking zone can be coupled with the rear cooking zone.

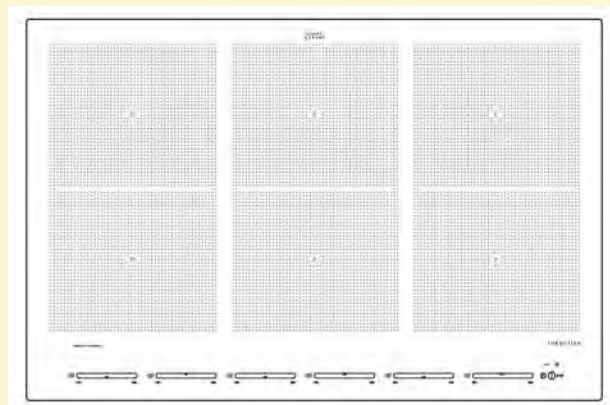
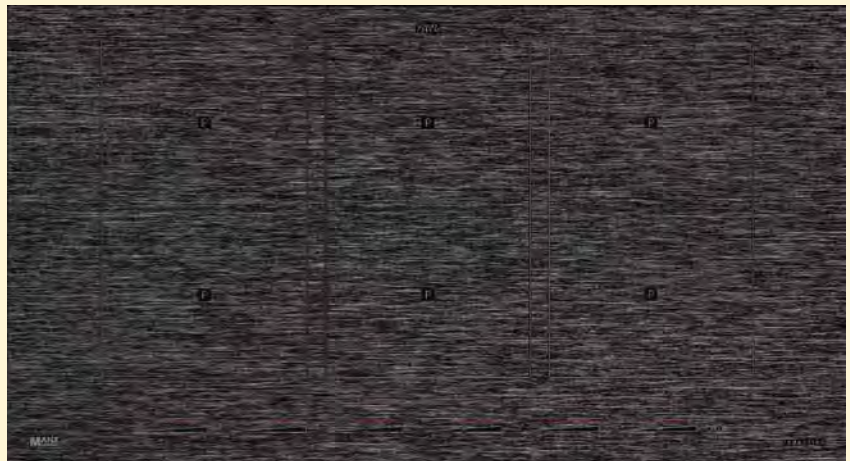
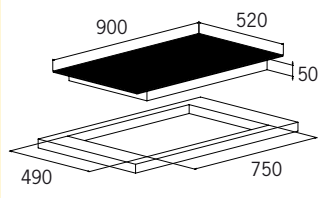
Dimensions for MANZ hob
MIK90 stainless steel frame



Dimensions for MANZ hob
MIK90 flush-mounted



Dimensions for MANZ hob
MIK90 surface-mounted



Technical data

	MIK90
6 cooking zones (W x D)	22 x 19 cm
Total connected load	11.1 kW

Meet our
master chef
Edgar Engst
at our in-house
exhibitions
(page 12)



INTEGRATED EXTRACTOR FAN

MIK80 Integral model surface induction



Easy to use with maximum functionality autonomous surface induction hobs with integrated extractor fan

With surface induction, you can use the entire hob. Regardless of the size and shape of your cookware, only the corresponding pot base is heated automatically. Whether a large frying pan or small pots, your cookware is automatically detected and heated efficiently.



The control system, which is fully integrated into the hob and uses tried-and-tested touchscreen technology, is very easy to operate. Sliders control the desired cooking temperature and the appropriate fan level. The bridge function for oversized cookware is activated just as easily.

Slider function

Direct, convenient and individual operation of each cooking zone, clearly arranged and convenient: The touch slider makes this possible and provides plenty of information.

Melting setting (42°)

Sensational: The melting function - perfectly sensitive. Ideal e.g. for chocolate and many other delicacies.

Keep-warm setting (70°)

Keeps food warm easily and conveniently.

Simmer setting (94°)

Simmer with pinpoint accuracy just below boiling point without the hassle of searching for the right setting - extremely practical!

Move function

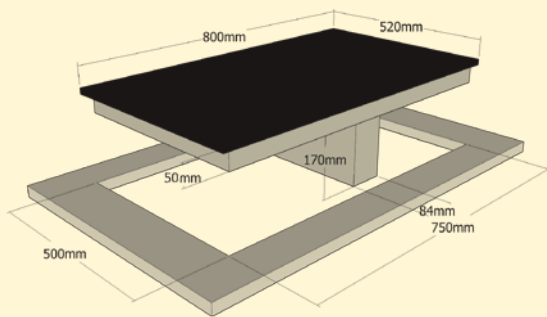
The temperature is controlled by simply moving the cookware back and forth.

Bridge function

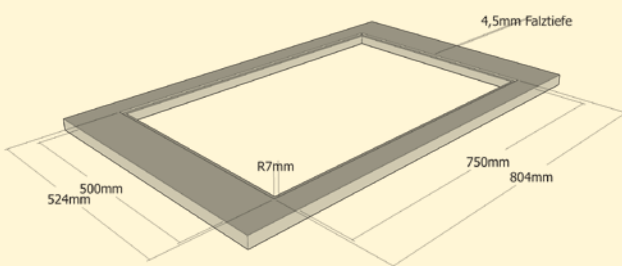
The bridge function couples the front cooking zone with the rear cooking zone and can be operated with only one slider: Fish pan, roasting pan, frying pan, steamer, cast-iron crêpe pan and more.



Surface-mounted



Flush-mounted installation



Technical data

Features: Surface induction regardless shape of pot and size
 Power setting for each cooking zone
 Bridge function (2-fold front and rear)
 Timer / Countdown clock
 Lock
 Child lock (key combination)
 Fan controller

Control panel: Safety off switch
 Sensor circuit / TC flexslider
 Residual heat indicator

Cooking zones: 4 induction cooking zones
 19 x 26 cm,
 1.6 / 2.1 / 3.7 kW

Hob dimensions (W x D x H) 80 x 52 x 17 cm

Cut-out dimensions (W x D) 75 x 50 cm

Electrical connection values Voltage AC 230 V / 3NAC 400 V
 7.4 kW (induction), max. 0.15 kW (fan)

INTEGRATED EXTRACTOR FAN

Model MIK90 Integral surface induction



Easy to use with maximum functionality autonomous surface induction hobs with integrated extractor fan

With surface induction, you can use the entire hob. Depending on the size and shape of your cookware, the corresponding surface is heated. Whether a large frying pan or small pots, both are heated efficiently.



The control system, which is fully integrated into the hob and uses tried-and-tested touchscreen technology, is very easy to operate. Sliders control the desired cooking temperature and the appropriate fan level. Options such as simmering at 94°C, keeping warm at 70°C or melting at 42°C can be switched on with a simple touch. The bridge function for oversized cookware is activated just as easily.

Slider function

Direct, convenient and individual operation of each cooking zone, clearly arranged and convenient: The touch slider makes this possible and provides plenty of information.

Melting setting (42°)

Sensational: The melting function - perfectly sensitive. Ideal e.g. for chocolate and many other delicacies.

Keep-warm setting (70°)

Keeps food warm easily and conveniently.

Simmer setting (94°)

Simmer with pinpoint accuracy just below boiling point without the hassle of searching for the right setting - extremely practical!

Move function

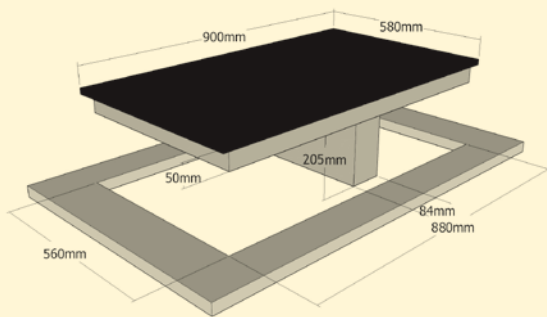
The temperature is controlled by simply moving the cookware back and forth.

Bridge function

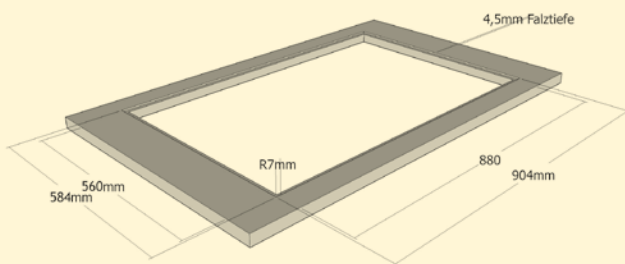
The bridge function couples the front cooking zone with the rear cooking zone and can be operated with only one slider: Fish pan, roasting pan, frying pan, steamer, cast-iron crêpe pan and more.



Surface-mounted



Flush-mounted installation



Technical data

- Features:
- Surface induction regardless of pot shape and size
 - Automatic parboiling
 - Power setting for each cooking zone
 - Bridge function (2-fold front and rear)
 - Timer / Countdown clock
 - Melting setting 42 °C
 - Keep-warm setting 70 °C
 - Simmer setting 94 °C
 - Pause function
 - Recall function
 - Lock
 - Child lock (key combination)
 - Fan controller

- Control panel:
- Safety off switch
 - Sensor circuit / TC flexslider
 - Residual heat indicator

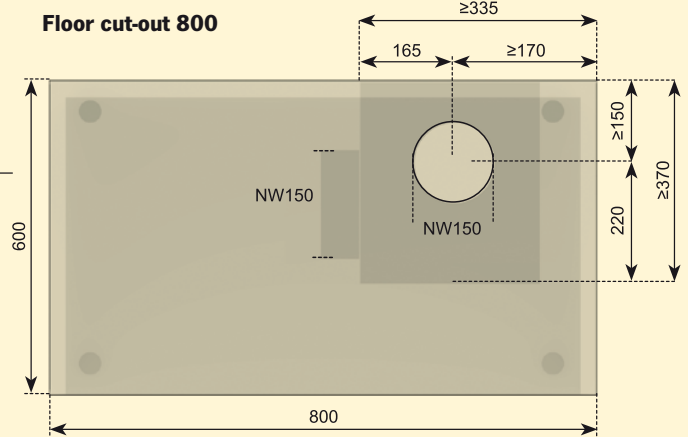
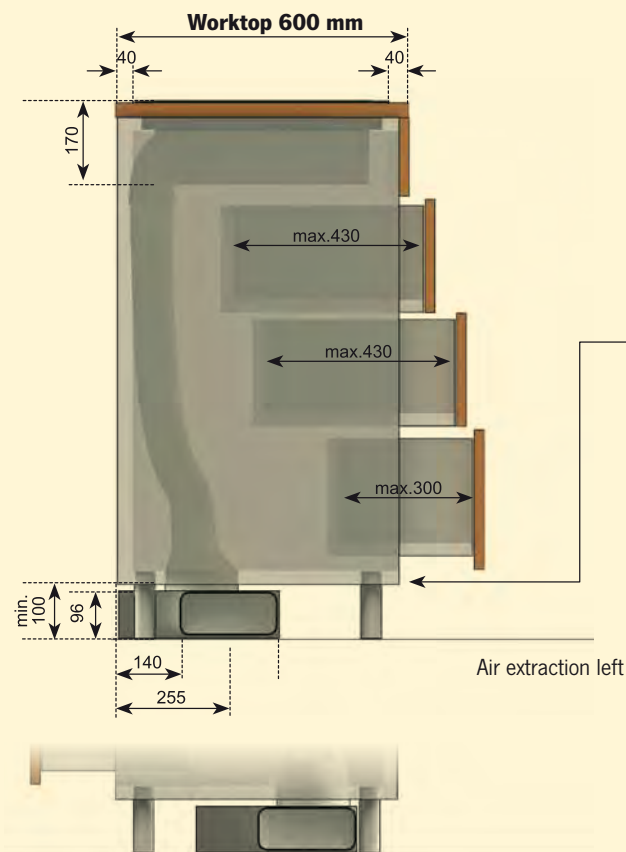
- Cooking zones: 4 induction cooking zones
19 x 29.5 cm,
1.6 / 2.1 / 3.7 kW

Frameless (W x D x H) 90 x 58 x 20.5 cm

Cut-out dimensions (W x D) 88 x 56 cm

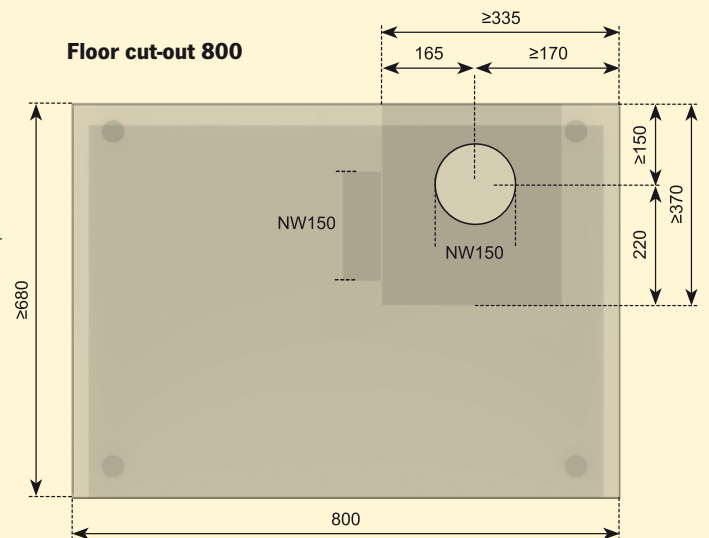
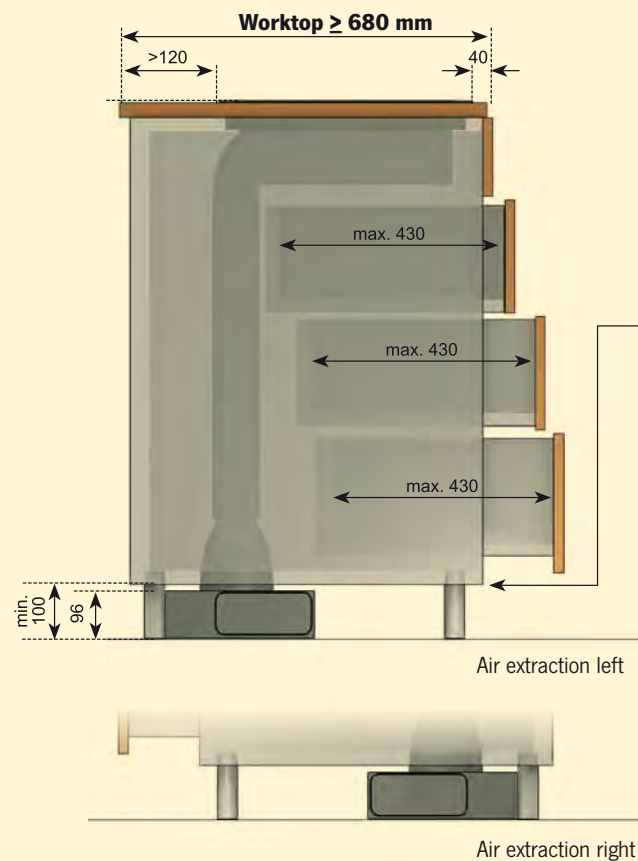
Electrical connection values
Voltage AC 230 V / 3NAC 400 V
7.4 kW (induction), max. 0.26 kW (fan)

Technical data extractor systems



Air extraction optional left or right:

Due to the installation situation, the air extraction can be left or right.



Air extraction optional left or right:

Due to the installation situation, the air extraction can be left or right.

Cleaning cooking fumes

For recirculated hob extractors, either plasma filter technology or activated carbon filter technology is used.

Unit Box Plasma / Unit Box Activated Carbon

to eliminate cooking odours for installation in the base cabinet.
30 x 45 x 70 cm (L x W x H).

Activated carbon content approx. 455 g - Activated carbon foam granulate-coated



Plinth plasma box / activated carbon box

to eliminate cooking odours for installation in the plinth.
50 x 30 x 9.2 cm (L x W x H).

Activated carbon content approx. 325 g - Activated carbon foam granulate-coated



REVOLUTIONARY!

berbel

Extractor hoods



The berbel principle: Centrifugal force replaces the grease filter!

berbel extractor hoods work with a unique and revolutionary ventilation technology – without any performance-reducing grease filters. Consistently high extraction performance is guaranteed over the entire service life.

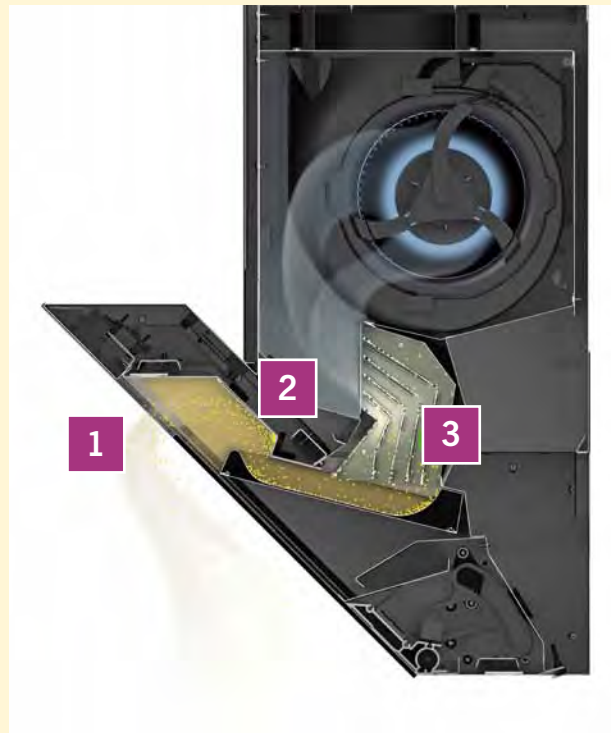
According to the berbel principle, the grease particles are sucked in extremely efficiently, then separated and expelled via targeted suction with optimised flow. The berbel centrifugal separator reliably separates heavier particles such as grease and oil, but also a large proportion of the water particles from the fumes as quietly as a whisper.

Hygienic

berbel extractor hoods are easy to clean and thus always remain hygienically clean.

Safe

Since conventional grease filters are not used, there is no risk of fire. In addition, berbel extractor hoods are made of non-flammable stainless steel.



1 - Extraction of fumes through a narrow gap without performance-reducing grease filter.

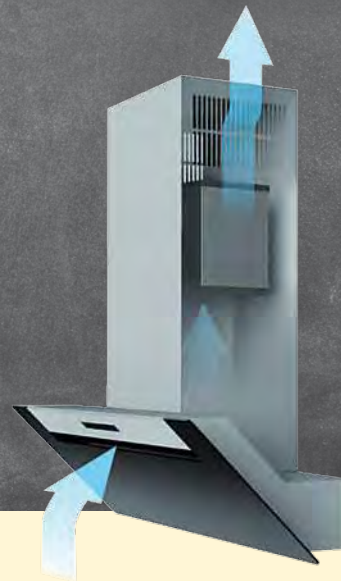
2 - The incoming air is heavily accelerated and deflected. The resulting centrifugal force ejects the fat particles and separates them.

3 - The residual separator captures even the finest particles in its perforated structure.

berbel

RECIRCULATION TECHNOLOGY:

Clean air without heat loss



Recirculation mode: simple and efficient

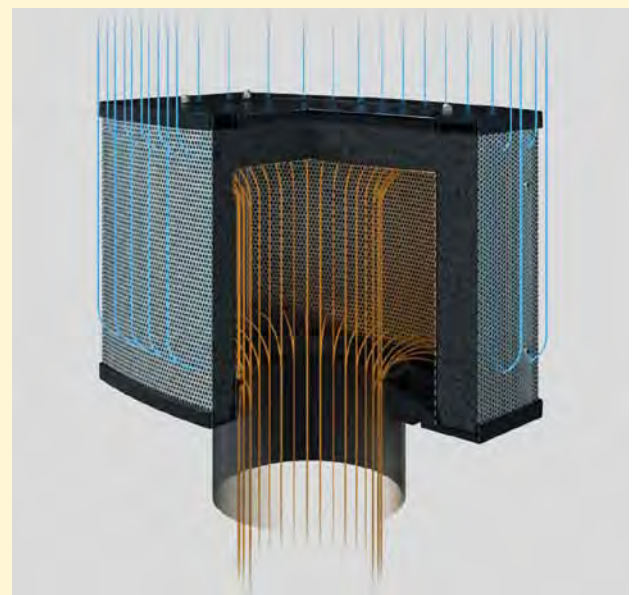
The recirculation mode is particularly energy-efficient. No supply air needs to be brought in and the warm room air is not transported to the outside, but is completely retained.

In addition, recirculated air is used wherever it is not possible to break through a wall for an exhaust air outlet, such as in apartment buildings, old buildings or low-energy houses.

berbel recirculation air filter: Guarantor for clean air

Compared to the conventional, flat filter mats, the berbel recirculation air filter is much larger.

The special activated carbon with extra-large volume provides more surface area to absorb bad odours.



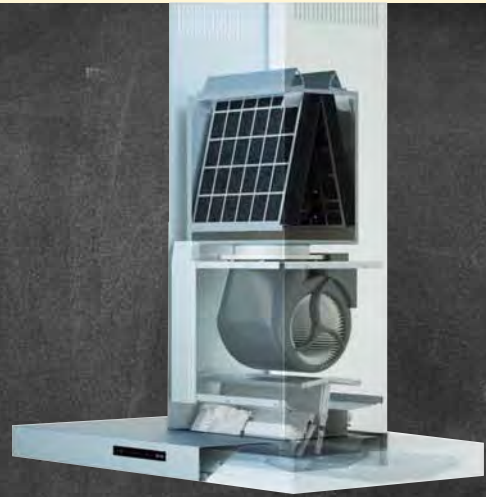
The perforation in the stainless steel shell of the activated carbon filter remains permeable and the powerful activated carbon can bind up to 97% of unwanted odours.

The activated carbon filter lasts for 1000 operating hours - approx. 2-3 years. The extractor hood indicates when this requires changing.

berbel

PERMALYT® FILTER:

**Completely
maintenance-free!**



**Permalyt® is the self-regenerating
filter system by berbel.**

berbel has taken the principle of thermo-catalysis, which is frequently used in nature for the conversion of natural gas, as its model. A recirculation filter was created that regularly, permanently and reliably converts unwanted odours into clean air.

The filter mats used consist of special activated carbon. After a certain number of operating hours – 30 minutes of cooking in one go or 60 minutes in total – the regeneration process starts in the closed filter.

The thermo-catalytic process neutralises the odours with the help of a catalyst. This is automatically started up at regular intervals to regenerate the filter material.

The permalyt® filter system has been tested by TÜV-Rheinland.

It is certified for its consistently high and maintenance-free filter performance and has been running in long-term tests for 12 years.

All berbel extractor hoods are easy to clean and therefore always remain hygienically clean.



THE IDEAL
COMBINATION:

berbel AND

MANZ[®]
DEUTSCHE ■ BACKOFEN ■ MANUFAKTUR

Strong – both in terms of quality and sustainability

The stainless steel extractor hoods from berbel and the MANZ ovens combine the highest quality standards with top-quality materials.

berbel extractor hoods operate in an energy-efficient and resource-saving manner – e.g. through the use of innovative EC fan motors. These run even more easily, save up to 62% energy at the highest setting and are up to 3 dB(A) quieter.

The use of LED luminaires also saves up to 85% energy compared to halogen bulbs.

All berbel extractor hoods, like the MANZ ovens, are developed, tested, assembled and delivered from Germany.

For example, berbel and MANZ provide a 5-year guarantee on all extractor hoods and MANZ domestic ovens.





Headroom hood Smartline

Flue-free headroom hood.
Available with activated carbon filter or Permalyt filter as an option.
Perfect hob illumination thanks to long-life LEDs.
Not available with exhaust air through outer wall.

grey metallic
 matt black
 white

width	Connection	
	value	Weight
80 cm	0.186 kW	29 kg
90 cm	0.186 kW	30 kg

Recommended distance from hob:
electric 45 cm, gas > 65 cm

Headroom hood Frontline

Controlled opening mechanism for easy cleaning.
Available with activated carbon filter or Permalyt filter as an option.
Dimmable hob lighting via control panel and adjustable colour temperature.

stainless steel
 matt black (only 90 cm)

width	Connection	
	value	Weight
60 cm	0.180 kW	26 kg
70 cm	0.180 kW	27 kg
80 cm	0.185 kW	29 kg
90 cm		
stainless steel	0.185 kW	30 kg
matt black	0.185 kW	30 kg
120cm	0.189 kW	34 kg

Recommended distance from hob:
electric 50 cm, gas > 65 cm



Headroom hood Ergoline

Activated carbon filter or Permalyt filter as an option.
Dimmable LED hob lighting via control panel and adjustable colour temperature.
Atmospheric indirect back wall lighting.

silver metallic
 black
 white

width	Connection value	Weight
60 cm	0.186 kW	27 kg
70 cm	0.186 kW	28 kg
80 cm	0.187 kW	31 kg
90 cm	0.187 kW	32 kg
110 cm	0.193 kW	36 kg
120cm	0.193 kW	37 kg

Recommended distance from hob:
electric 50 cm, gas > 65 cm

Headroom hood Glassline

Activated carbon filter or Permalyt filter as an option.
Integrated operating concept blends seamlessly into the glass front.
Dimmable LED hob lighting via control panel and adjustable colour temperature.
Atmospheric indirect back wall lighting.

black
 white

width	Connection value	Weight
90 cm	0.187 kW	35 kg


Recommended distance from hob:
electric 50 cm, gas > 65 cm

berbel extractor hoods – simply revolutionary!



Island hood Smartline

Extremely slim design with 45 mm body height, made entirely of stainless steel. Easy to plan with telescopic flue adjustable in height. Completely removable separator unit for particularly easy cleaning.


 stainless steel

width	Connection value	Weight
100 cm	0.190 kW	40 kg

Recommended distance from hob:
electric 70 cm, gas > 65 cm

Island hood Blockline

Shaft decor standard version stainless steel. Alternative colour options: white and black. Easy recirculation filter change due to removable shaft decor. Perfect hob illumination with modern, long-life LEDs.

 stainless steel

width	Connection value	Weight
90 cm	0.180 kW	56 kg
120cm	0.188 kW	59 kg

Recommended distance from hob:
electric 65 cm, gas > 65 cm



Island hood Ergoline

Shaft decor standard version stainless steel. Alternative colour options: white and black. Dimmable LED hob lighting via control panel and adjustable colour temperature. Controlled opening mechanism for easy cleaning.

silver metallic
 black
 white

width	Connection	
	value	Weight
110 cm	0.180 kW	59 kg

Recommended distance from hob:
electric 70 cm, gas > 65 cm

Island hood Glasline

Integrated operating concept blends seamlessly into the glass front. Dimmable LED hob lighting via control panel and adjustable colour temperature. Completely removable separation unit for particularly easy and quick cleaning.

stainless steel
 black

width	Connection	
	value	Weight
100 cm	0.180 kW	35 kg

Recommended distance from hob:
electric 50 cm, gas > 65 cm

FLOATING HOODS: the highlight of the kitchen



As a functional lighting object and featuring excellent design, berbel floating hoods cut a fine figure in modern kitchens.

Ideal light

The most advanced LED technology ensures optimal and glare-free illumination of the hob and can be adjusted to the desired light colour with the standard colour temperature control.

Optimal height

Activated by modern and user-friendly remote control, the extractor hood glides down ropes and can be elegantly positioned above the hob.

When the berbel suspended hood is not required, it retracts to any position under the ceiling.

Floating hood Skyline Frame

Designer hood in two versions: without and with modern shelf (right and left each 20 cm wide, with glass base and cover). Elegant ceiling connection plate made of black glass with surrounding frame made of square tubing.

Particularly beautiful room ambience thanks to individually adjustable effect lighting from bluish cool to coppery warm. LED hob lighting with adjustable colour temperature.

1,200 mm lift function: for headroom and optimum distance to the hob.

width	Connection value	Weight
100cm	0.300 kW	69 kg
120cm	0.300 kW	78 kg
140 cm Shelf r./li.	0.300 kW	78 kg
160 cm Shelf r./li.	0.300 kW	87 kg

Recommended distance from hob:
electric 65 cm, gas > 65 cm



Floating hood Skyline Edge

1,200 mm lift function: for headroom and optimum distance to the hob.
 Colour temperature and dimmer function for hob and effect lighting: easily adjustable via the remote control.
 Standard ceiling panel made of high-quality stainless steel.

silver metallic
 black
 white

width	Connection value	Weight
95 cm	0.300 kW	55 kg
115 cm	0.300 kW	60 kg
135 cm	0.300 kW	65 kg

Recommended distance from hob:
 electric 65 cm, gas > 65 cm

Floating hood Skyline Edge Light

(picture above right)

silver metallic
 black
 white

width	Connection value	Weight
95 cm	0.300 kW	55 kg
115 cm	0.300 kW	60 kg

Recommended distance from hob:
 electric 65 cm, gas > 65 cm

Floating hood Skyline Edge Sound

Integrated sound system from the German high-end manufacturer for audio technology: T+A elektroakustik GmbH & Co.KG.



1,200 mm lift function: for headroom and optimum distance to the hob.
 Colour temperature and dimmer function for hob and effect lighting: easily adjustable via the remote control.
 Standard ceiling panel made of high-quality stainless steel.

silver metallic
 black
 white

width	Connection value	Weight
135 cm	0.420 kW	65 kg

Recommended distance from hob:
 electric 65 cm, gas > 65 cm

IDEAL CLIMATE FOR EVERY DOUGH

MANZ proofing cabinets



G36 proofing cabinet

Features:

- Complete proofing cabinet made of high-quality stainless steel
- With glass door for optimum monitoring of the fermentation process
- Removable slide-in rails for cleaning
- Fermentation temperature **adjustable** from 0° to 50°C (room temperature is equal to minimum temperature)
- Regulation of the fermentation climate via **steam generation** through a manually fillable water tank – **a fixed water connection is therefore not necessary**
- **Uniform fermentation climate on all slide-in levels** due to constant recirculation of the room air in the proofer
- Suitable to professionally ferment dough pieces, create perfect sour dough, ferment vegetables and dairy products as well as **keep a larger quantity of food warm**
- Door hinge optionally on the right or left

ALSO SUITABLE FOR KEEPING
FOOD WARM!



FOR SMALL-SCALE REQUIREMENTS

G33 proofing cabinet with 3 slide-in rails



MANZ professional proofing cabinets ensure every dough always has the ideal proofing conditions. As a result, all baked goods will simply turn out great - in the truest sense of the word!

Although the G33 has very compact dimensions, it has been designed in such a way that the dough bowl of the Nova and LEA5 / LEA5 2G dough mixers can also be placed in the proofing chamber. This means that the dough does not have to be transferred and can be placed directly in the dough bowl of the kneading machine into the proofing cabinet.

Details	G33
Connected load	0.5 kW ²
Voltage	230 V
Weight	32 kg
External dimensions (WxDxH)	60 x 56 x 53 cm (incl. adjustable feet)
Baking tray size	43 x 36 cm
Slide-in	3
Item no.	GS-10161/3

Optional features:

- Base
[Details from page 78](#)
- Trays (page 166)
- Grates / cooling racks (page 169)

OUR
BESTSELLER

G36 proofing cabinet with 6 slide-in rails



Whether rolls, baguettes, bread and much more, this professional solution from MANZ ensures that your baked goods will be fluffier, bigger and airier than ever before!

This proofing cabinet **can be sub-mounted** and installed under the kitchen worktop if required.

Details

G36

Connected load	0.75 kW ²
Voltage	230 V
Weight	40 kg
External dimensions (WxDxH)	60 x 58 x 84 cm (incl. adjustable feet) Sub-mountable
Baking tray size	43 x 36 cm
Slide-in	6
Item no.	GS-10150/3

Optional features:

- Base
Details from page 78
- Trays (page 166)
- Grates / cooling racks (page 169)

FOR LARGE
SHEETS

G39 proofing cabinet with 6 slide-in rails



Ambitious bakers will find a solution for larger quantities of dough in our G39 proofing cabinet.

The G39 can be used for 2 tray sizes by simply moving the left insert rails – length-wise as shown in the picture above for the **Gastronorm format** (Perfectus) – cross-wise over the whole width for the **baker's format** (Maestro).

This proofing cabinet **can be sub-mounted** and installed under the kitchen worktop if required.

Details	G39
Connected load	0.85 kW ²
Voltage	230 V
Weight	56 kg
External dimensions (WxDxH)	85.5 x 58 x 84 cm (incl. adjustable feet) Sub-mountable
Baking tray size	54 x 33.5 cm or 60 x 40 cm
Slide-in	6
Item no.	GS-10160/3

Optional features:

- Base
Details from page 78
- Trays (page 166)
- Grates / cooling racks (page 169)

WITH MANZ, EVERY
DOUGH SUCCEEDS!

Kneading machines
for all requirements



Possible applications

MANZ dough mixers are generally suitable for kneading all types of firm dough. This way, bread doughs, roll doughs, pretzel doughs, small pastries, etc., turn out perfectly and effortlessly....

What's more, special doughs such as pasta doughs, stollen doughs and shortcrust doughs can be processed in MANZ dough mixers.



Special mixtures and fillings such as sausage meat, dumplings, herb butter, bee food dough, marzipan and persipan can also be easily mixed with MANZ dough mixers.

Quantities

The indicated quantity is always the maximum quantity that can be processed in the dough mixer. About 60% of the indicated maximum quantity can ferment in the dough bowl without oozing out.

As a minimum quantity, about 10% of the maximum quantity can be kneaded.

The kneading technique

MANZ dough mixers work with the 'Power Mix System'. This is a spiral kneading unit in which the kneading spiral and dough bowl move at different speeds. This results, among other things, in very homogeneous mixing of all dough ingredients and particularly intensive kneading of the dough.

The larger dough mixers from MANZ, LEA12-60 are equipped with a dough guide rod as standard, which ensures that the dough is always guided into the correct path during the kneading process and cannot 'work its way up' the kneading spiral. In addition, the dough guide rod prevents the dough from heating up too much. This way your doughs always maintain the optimal temperature.



MANZ Power-Mix spiral mixer with stainless steel dough guide rod



The features

All MANZ dough mixers are equipped with a swing-open mixing arm and a removable dough bowl as standard (except LEA60 models).

Of course, all parts that come into contact with the dough, such as the dough bowl, kneading spiral, dough guide rod and cover grate, are made of high-quality, stainless steel. MANZ dough mixers are therefore particularly hygienic and easy to clean.

Another standard feature of the LEA12-44 machines is the chassis consisting of four smooth-running swivel castors with ball bearings (two with locking brake).

This makes it very easy to move each MANZ dough mixer and transport it to its workplace.



To make the operation of the MANZ dough mixers as simple and convenient as possible, all machines have a very clear control panel with a mechanical timer on which you can set the desired kneading time simply by turning it.

After the kneading time has elapsed, the machine switches off automatically.

Of course, all MANZ dough mixers are equipped with robust industrial motors and oil lubricated gears. This ensures that the machines run very smoothly and quietly.

It goes without saying that MANZ dough mixers are maintenance-free.



Control panel with timer for machines with two kneading speeds

An additional dough bowl is very practical for increasing the capacity of your MANZ dough mixer and for processing different doughs at the same time. This is available for every machine size and can also be reordered at any time.

PROFESSIONAL KNEADING, BEATING AND MIXING MACHINE

NOVA model

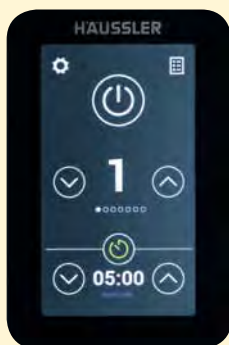


With the NOVA, we present a completely newly developed kneading, beating and mixing machine in a compact format. This machine incorporates all the experience gained from many decades of kneading dough and stirring masses. The NOVA is meticulously handcrafted with great attention to detail.

The NOVA is the logical development of the classic spiral kneader, paired with an innovative motor and operating concept. Here, the traditional strengths of the spiral kneader are retained and even refined. New additions include modern features that go far beyond the familiar standard for kneading machines.

The NOVA kneads powerfully – it even handles heavy doughs easily. In addition, it also performs well at faster speeds that were previously not possible for kneading machines. When beating and mixing, it achieves top marks thanks to its permanent magnet motor. The NOVA has seven speed settings and opens up new possible uses for the kneading machine.

The NOVA is a top-class, stable and durable professional machine, designed according to the principles of a commercial machine. It has a robust metal housing in which a large industrial motor is installed. Power galore! The dough bowl and dough hook rotate simultaneously, guaranteeing the best kneading results.



A newly developed digital control with a modern touch display that remains easy to operate even with dirty dough fingers. Recurring kneading processes can be stored individually in the recipe management (9 memory settings). It also has an on/off timer.



The NOVA is available in 5 timeless colours:



White

Wine red

Steel blue

Anthracite

Silver

Technical data

NOVA

Kneading speeds	7
Bowl volume	5 litres
Capacity	< TA 160: 0.3 - 2 kg dough* > TA 160: 0.3 - 3 kg dough*
Timer	Max. 45 minutes
External dimensions (W x D x H)	24 x 41.5 x 38.1 cm (height unfolded 54 cm)
Weight	18 kg
Connected load	230 V - 0.35 kW - 50/60 Hz

* DY = dough yield: $100 \times (\text{water in grams} + \text{amount of flour in grams}) / \text{amount of flour}$ Lower DY = firmer dough Higher DY = softer dough



Dough hook included as standard, paddle and wire whisk each at extra cost (page 132)

Great care was taken in the development of the tools, as they directly shape and process the food. The NOVA should be functional and clearly positioned. That is why it has few but perfect tools. Every angle, every thickness and every radius is finely balanced.

The power of the motor should optimally reach the dough hook and the full drive must be able to cope with powerful tasks. For these reasons, a high-performance belt drive is installed in the NOVA.



The NOVA has contactless sensors. It reliably detects whether the dough bowl is in place, the cover is correctly positioned or the machine head is open. This ensures a high level of user safety.



Kneading requires power - without compromise. The NOVA is equipped with a permanent magnet motor of the latest generation. This fascinates above all with its high torque, even at low speed.



OUR ALL-ROUNDERS

Models

LEA5 / LEA5 2G



Effortlessly knead airy and smooth doughs just like with the 'big' machines: The MANZ LEA5 makes it possible!

Even the smallest quantities are kneaded well by the large, strong kneading arm. This means that even small quantities from 400 g of flour can be processed in the LEA5 without any problems.

At the same time, the machine is simple to operate and very easy to clean. The built-in digital timer offers a high degree of convenience with minimal space requirements.

But the LEA5 can do even more: With the wire whisk and mixing paddle available as accessories, it becomes a universal talent and whips fluffy cream and beaten egg whites as well as creamy doughs.

The fold-up kneading head, removable dough hook and removable dough bowl allow for easy dough removal and easy cleaning.

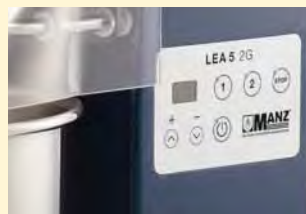
A truly powerful machine!

1 speed



Control panel 1G
Easy operation with digital setting of the desired kneading time

2 speed



Control panel 2G
Easy operation with digital setting of the desired kneading time. Select the first or second kneading speed at the touch of a button.



LEA5 and LEA5 2G are available in 5 timeless colours:



White

Wine red

Steel blue

Anthracite

Stainless steel

The LEA5 tabletop device holds max. 5 kg dough.
Kneading head swings open, bowl and dough hook removable!

Technical data	LEA5 / LEA5 2G
Kneading speeds	1 or 2
Bowl volume	8.5 litres
Capacity	3 kg flour or 5 kg dough
Timer switch	digital, 0-30 minutes
External dimensions (W x D x H)	28 x 45 x 40 cm
Weight	29 kg
Connected load	230 V - 0.37 kW

Sophisticated details of the LEA5



Removable dough hook

The dough hook can be removed with a twist.



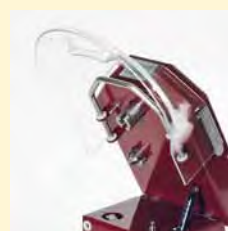
Cable holder

There is a cable holder on the back of the machine.



Removable dough bowl

The dough bowl can be effortlessly removed with a twist thanks to the bayonet lock.



Swivelling kneading head

The kneading head can be swivelled upwards with one hand and the dough can be easily removed



top NOVA
right LEA5

Additional dough bowl

Do you want to start preparing a new dough while the machine is kneading? Or perhaps you want to knead one dough while the other is resting? This is possible with an additional dough bowl.

Dimensions	Item no.	Weight
Ø 28 cm, 17 cm high (LEA5)	ZU-50664/1	2.5 kg
Ø 14 cm, 16 cm high (NOVA)	ZU-50746/1	1.3 kg



top NOVA
right LEA5

Dough bowl lid

The lid with stainless steel handle closes the dough bowl of your MANZ dough mixer. This means that the dough can rest directly in the machine's bowl and does not dry out during the proofing time.

Article	Item no.
Lid Ø 28 cm (LEA5)	ZU-10524/3
Lid Ø 14 cm (NOVA)	ZU-10621/3



top NOVA
right LEA5

Stirrer and wire whisk

The mixer with bowl insert for the LEA5 (reduction gear) enables you to whip the fluffiest cream and egg whites. Made of stainless steel.

Stirring ingredient	Minimum quantity	Maximum quantity
Protein	5 units	20 units
Whole eggs	4 units	16 units
Butter	150 g	1 kg

Article	Item no.
Stirrer LEA5	ZU-50717/1
Wire whisk NOVA	ZU-50747/1



top NOVA
right LEA5

Mixing paddle

Robust stainless steel paddle for mixtures, creams, stirred doughs, sand doughs, spaetzle doughs and for preparing cold and hot-soaked grains. The all-round rubber lip guarantees clean and homogeneous mixing of the ingredients.

Stirring ingredient	Minimum quantity	Maximum quantity
Sponge cake	180 g	1 kg
Cream mixture	500 g	3 kg
Spaetzle dough	500 g	3 kg

Article	Item no.
Mixing paddle LEA5	ZU-10515/3
Mixing paddle NOVA	ZU-50744/1



Base frame with wheels

Equipped with brakes, the base frame is mobile and can be secured when standing. Weight: 12 kg.

Dimensions (W x D x H)	Item no.
White powder-coated 30 x 50 x 67 cm	ZU-10321/3
Stainless steel 30 x 50 x 67 cm	ZU-10322/3



1 - Adhesive grease UNIMOLY GL 82

High performance chain and plain bearing grease. Water-resistant and stable to oxidation. Protects against friction and wear and allows longer relubrication intervals. Excellent for lubricating the drive chain and gears.

2 - Food-safe fat

For all parts that come into contact with food. It has very high ageing and oxidation stability.

Quantity	Item no.
1 - 70 g can	ZU-30190/1
2 - 95 g tube	ZU-30188/1



Cover / heavy-duty extension

Protects against dust, dirt and scratches. Made of washable, robust material. The fabric is food-safe and extremely durable. The hood is made of ivory-coloured material. This way, your dough mixer fits perfectly in your kitchen cupboard and you gain extra working space. Made entirely of stainless steel.

Article	Item no.
Cover LEA5	ZU-50722/1
Cover NOVA	ZU-50749/1
Heavy-duty extension for 40 cm cabinet width (niche 36.2 to 36.8 cm)	ZU-50739/1
Heavy-duty extension for 50 cm cabinet width (niche 46.2 to 46.8 cm)	ZU-50740/1



Table roller

Make the LEA5 mobile. The dough mixer can be rolled to its place of use with the table roller. As soon as it is in the desired position, the rollers are pulled upwards using the handle on the front. Now it stands firmly on sturdy rubber feet.

Dimensions	Item no.
22.0 x 44.5 x 5.0 cm	ZU-30206/1

SMALL QUANTITIES MADE QUICKLY

Models

LEA12 / LEA12 2G



The MANZ dough mixer LEA12 holds 11 kg of dough.
Hinged kneading head, removable dough bowl.

Technical data	LEA12	LEA12 2G
Kneading speeds	1	2
Bowl volume	15 litres	15 litres
Capacity	6 kg flour or 11 kg dough	6 kg flour or 11 kg dough
Timer switch	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	36 x 68 x 71 cm	36 x 68 x 71 cm
Weight	89 kg	90 kg
Connected load	230 V - 0.8 kW	400 V - 0.9 kW



Control panel with timer
for machines with one
kneading speed



WOULD YOU LIKE A LITTLE MORE?

Models

LEA18 / LEA18 2G



The MANZ dough mixer LEA18 holds 15 kg of dough.
Hinged kneading head, removable dough bowl.

Technical data	LEA18	LEA18 2G
Kneading speeds	1	2
Bowl volume	21 litres	21 litres
Capacity	8 kg flour or 15 kg dough	8 kg flour or 15 kg dough
Timer switch	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	40 x 70 x 71 cm	40 x 70 x 71 cm
Weight	92 kg	93 kg
Connected load	230 V - 0.8 kW	400 V - 0.9 kW



VERY PRACTICAL...

...an additional dough bowl for increasing the capacity of your MANZ dough mixer and processing different doughs at the same time (page 142). This is available for every machine size and can also be reordered at any time.



See page 204 for an explanation of the footnotes.

FOR LARGER
TASKS

Models

LEA25 / LEA25 2G



The MANZ dough mixer LEA25 holds 22 kg of dough.
Hinged kneading head, removable dough bowl.

Technical data	LEA25	LEA25 2G
Kneading speeds	1	2
Bowl volume	32 litres	32 litres
Capacity	12 kg flour or 22 kg dough	12 kg flour or 22 kg dough
Timer switch	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	44 x 75 x 79 cm	44 x 75 x 79 cm
Weight	113 kg	114 kg
Connected load	230 V - 1.1 kW	400 V - 1.4 kW



Control panel with timer
for machines with two
kneading speeds



WHEN DEMAND INCREASES

Models

LEA38 / LEA38 2G



The MANZ dough mixer LEA38 holds 30 kg of dough.
Hinged kneading head, removable dough bowl.

Technical data	LEA38	LEA38 2G
Kneading speeds	1	2
Bowl volume	42 litres	42 litres
Capacity	17 kg flour or 30 kg dough	17 kg flour or 30 kg dough
Timer	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	49 x 81 x 79 cm	49 x 81 x 79 cm
Weight	124 kg	125 kg
Connected load	230 V - 1.5 kW	400 V - 2.2 kW



With the matching
stainless steel base
frame (see page 142),
your MANZ dough
mixer will always be
at the right working
height.

ALWAYS RIGHT!



See page 204 for an explanation of the footnotes.

THE PROFESSIONAL LEAGUE

Models

LEA44 / LEA44 2G



The MANZ dough mixer LEA44 holds 38 kg of dough. Hinged kneading head, removable dough bowl.

Technical data	LEA44	LEA44 2G
Kneading speeds	1	2
Bowl volume	53 litres	53 litres
Capacity	21 kg flour or 38 kg dough	21 kg flour or 38 kg dough
Timer	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	54 x 83 x 79 cm	54 x 83 x 79 cm
Weight	130 kg	131 kg
Connected load	230 V - 1.5 kW	400 V - 2.2 kW

KEEPING IT RUNNING!

The adhesive grease UNIMOLY GL82 (see page 143) ensures smooth running of the drive chains and gear wheels of your MANZ dough mixer.



MAXIMUM KNEADING CAPACITY

Models

LEA60 2G / LEA60K 2G



The MANZ LEA60 2G and LEA60K 2G dough mixers hold 63 kg of dough and are equipped with two kneading speeds as standard.

The model LEA60K 2G is equipped with a swivelling kneading head. For weight reasons, however, the dough bowl is not removable.

The machines have castors and locking feet at the front.

Technical data	LEA60 2G	LEA60K 2G
Kneading speeds	2	2
Bowl volume	85 litres	85 litres
Capacity	35 kg flour or 63 kg dough	35 kg flour or 63 kg dough
Timer	mechanical, 0-30 minutes	mechanical, 0-30 minutes
External dimensions (W x D x H)	59 x 103 x 101 cm	59 x 103 x 101 cm
Weight	238 kg	238 kg
Connected load	400 V - 3.3 kW	400 V - 3.3 kW

With the food-safe grease (see page 143) your MANZ dough mixer runs like clock-work....



REAL & GOOD!



BEAT MANY MASSES
EASIER

Planetary mixer model MA12

This MANZ MA12 is a truly professional universal machine and the ideal machine for the discerning amateur baker, but also for marketers, cafes, restaurants and confectioners.

With the MANZ MA12, you'll not only knead perfect doughs effortlessly, but thanks to the planetary mixing technology, you can also easily prepare the creamiest doughs and mixtures as well as the lightest cream and whipped egg whites.



Technical data	MA12
Bowl volume	10 litres
Capacity	3 kg flour or 5 kg dough
Timer	mechanical, 0-30 minutes
External dimensions (W x D x H)	40 x 52 x 63 cm
Weight	46 kg
Connected load	230 V - 0.55 kW

The MANZ professional planetary mixer model MA12 can be easily set up on any work surface or work table and connected to any normal socket (230 V).

A stainless steel base frame and a replacement dough bowl are also optionally available for the MANZ MA12.



AIRY,
LIGHTLY BEATEN!

Simple operation with optimal areas of application:

Thanks to the variable speed settings, the kneading or mixing speed can be easily and optimally adjusted to the respective doughs and mixtures. This gives you perfect results every time.

The built-in timer switches the machine off after the desired kneading time has elapsed.



The scope of delivery of the MANZ MA12 includes as standard:



Dough hook

for repeat orders:

Article no. ZU-30125/3



Stirring paddle

Article no. ZU-30124/3



Wire whisk

Article no. ZU-30127/3



Dough bowl

Article no. ZU-30126/3



Base frame with wheels for LEA12 - 44

The matching base frame is ideal for the perfect working height for your MANZ dough mixer. The dough mixer is firmly screwed to the base to prevent sliding.

Dough mixer	Item no.
LEA12 / LEA12 2G W x D x H: 40 x 71 x 40 cm	ZU-10324/3
LEA18 / LEA18 2G W x D x H: 40 x 71 x 40 cm	ZU-10325/3
LEA25 / LEA25 2G W x D x H: 40 x 71 x 40 cm	ZU-10326/3
LEA38 / LEA38 2G W x D x H: 45.5 x 80 x 40 cm	ZU-10327/3
LEA44 / LEA44 2G W x D x H: 45.5 x 80 x 40 cm	ZU-13028/3



Base frame for planetary mixer MA12

The matching base frame is ideal for the perfect working height of your MANZ mixing machine. For stability reasons, this base frame is only available in a fixed version

Machine	Item no.
MA12 W x H x D: 50 x 75 x 60 cm	ZU-10323/3



Additional dough bowl for LEA12 - 44

Do you want to prepare a new dough while your dough mixer is already kneading? Or perhaps you want to knead one dough while the other is resting? This is possible with an additional dough bowl.

Dough mixer	Item no.
LEA12 / LEA12 2G	ZU-50659/3
LEA18 / LEA18 2G	ZU-50660/3
LEA25 / LEA25 2G	ZU-50661/3
LEA38 / LEA38 2G	ZU-50662/3
LEA44 / LEA44 2G	ZU-50663/3



Dough bowl lid for LEA12 - 44

The lid with stainless steel handle covers the dough bowl of your MANZ dough mixer. This means that the dough can rest directly in the machine's bowl and does not dry out during the proofing time.

Dough mixer	Item no.
LEA12 / LEA12 2G Ø 34 cm	ZU-10525/3
LEA18 / LEA18 2G Ø 38 cm	ZU-10526/3
LEA25 / LEA25 2G Ø 42.5 cm	ZU-10527/3
LEA38 / LEA38 2G Ø 48 cm	ZU-10528/3
LEA44 / LEA44 2G Ø 53 cm	ZU-10529/3



1 - Adhesive grease UNIMOLY GL 82

High performance chain and plain bearing grease. Water-resistant and stable to oxidation. Protects against friction and wear and allows longer relubrication intervals. Excellent for lubricating the drive chain and gears.

2 - Food-safe fat

For all parts that come into contact with food. It has very high ageing and oxidation stability.

Quantity	Item no.
1 - 70 g can	ZU-30190/1
2 - 95 g tube	ZU-30188/1



MANZOMETER

This high-quality bimetal probe thermometer shows you the temperature of your dough and therefore whether it is at the perfect temperature, can still take heat or needs to be chilled.

A real quality product made in Germany. With instructions for correct use.

Dimensions	Item no.
6 cm Ø, feeler length 14 cm	ZU-50696/3

GRAIN POWER - YES, PLEASE!

Our high-quality grain mills



...because whole grains contain everything the body needs to be healthy and vital: High-quality protein, important nutrients, minerals and vitamins, a high proportion of vegetable fibre and up to 15% fewer calories than white flour.

Powerful motor:

A robust, powerful industrial motor guarantees strong performance and a long service life of your mill.

FOR PASTRIES!

Together with the flour sieve (see on page 180) you can refine the fineness of your home-ground grain



The gentle grinding principle of water mills:

The high-quality ceramic and corundum stone grinding mechanism of our grain mills grinds the grain slowly and very gently. The result is a soft flour with all the vitamins, minerals and fibre contained in the grain.

With the variable stone adjustment, you set the distance between the two grinding stones (and thus the degree of grinding) by simply turning the mill head.



The grain mills let you grind any grain according to your needs and taste, from coarse meal to the finest wholemeal flour.



TINA grain mill

You can see what's special about TINA right away: The shape, the wood.

TINA is an amazingly small mill with more power than any other model in its size class, allowing you to grind 6 kg of fine flour in one hour. It is housed in a simple case made of finely polished alder wood, which is soaked in linseed oil and can be wiped clean with a damp cloth. With its 90 mm stone, it can handle anything – cake-fine wholemeal flour, coarse meal and even hard sweetcorn.

ROSI grain mill

The ROSI is beautifully designed and conveniently small, but with its 90 mm stone it has a remarkable output of 6 kg of fine flour per hour. The degree of fineness is adjusted by turning the mill head. The ROSI is suitable for every family and fits into almost every kitchen thanks to its round shape. Due to its casing made of Swiss stone pine, it has a mite-repellent effect and smells pleasantly of pine.

The bowl is not included in the scope of delivery (see page 192).

Technical data	TINA	ROSI
Stone diameter	9 cm	9 cm
Output fine grist	4-6 kg/h	4-6 kg/h
Funnel content	600 g	1000 g
Stone revolutions/min.	1,300	1,300
Industrial motor	230 V - 0.4 kW	230 V - 0.4 kW
Dimensions (W x D x H)	20 x 22 x 30 cm	20.5 x 25.5 x 32.0 cm
Weight	6.3 kg	6.5 kg
Item no.	GM-30015/1	GM-30014/1

THE CLASSIC GRAIN MILL



ERICA grain mill

The ERICA is the classic grain mill built in the typical mill style.

With its 100 mm grinding stone made of high-grade corundum, it grinds up to 10 kg of the finest flour per hour. It can produce several times the amount of coarser meal, e.g. for fresh grain muesli. That's why ERICA is the ideal grinder for medium to large families.

Its casing in Swiss stone pine smells wonderfully of pine and has mite-repellent properties.

It can be opened by simply twisting off the funnel, which is also used to set the degree of fineness. An integrated child safety lock prevents the motor from starting when the grinding chamber is open.

The pine wood bowl in the funnel holds up to 1 kg of flour and is included in the delivery.



Adjustable grinding setting with locking knob



Stone grinder made of ceramic and corundum

Technical data	ERICA
Stone diameter	10 cm
Output fine grist	6-10 kg/h
Funnel content	1,500 g
Stone revolutions/min.	1,300
Industrial motor	230 V - 0.4 kW
Dimensions (W x D x H)	24.0 x 28.0 x 35.5 cm
Weight	8 kg
Item no.	GM-30009/1

FLAKING AND GRINDING IN ONE



PAULA combi mill

PAULA combines two wonderful features: flaking and grinding. And all this with minimal space requirement.

Equipped with the grinding comfort of the ROSI and an additional motor for the flaking mechanism, you can grind up to 6 kg of finest flour and flake 4 kg of whole-meal flakes in an hour, one after the other or simultaneously.

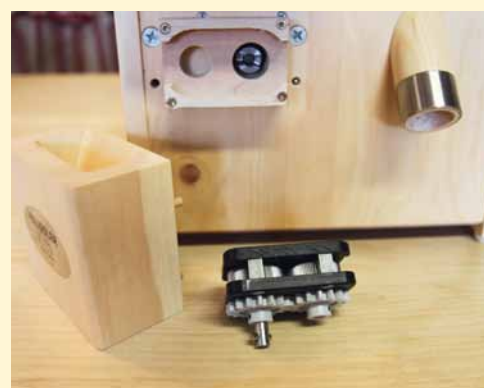
The stainless steel flaking unit is easy to remove and can even be cleaned in the dishwasher if necessary. As with all our Swiss stone pine mills, the housing is treated with water-based varnish and is mite-repellent due to its light ethereal scent. Bowls are not included in the scope of delivery (see page 192).

Technical data	PAULA
Stone diameter	9 cm
Output fine grist	4-6 kg/h
Funnel content	1.000 g
Stone revolutions/min.	1,300
Industrial motor	230 V - 0.4 kW
Dimensions (W x D x H)	31.0 x 24.5 x 33.5 cm
Weight	10.2 kg
Funnel filling quantity Flake squeezer	120 g
Squeezing power	80 g/min.
Industrial motor flake crusher	230 V - 0.24 kW
Item no.	GM-30013/1

Adjustable grinding setting



The squeezing unit



ALSO AT HOME: GRIND LIKE THE PROS



MOLLY grain mill

This is where the professionals grind! With an output of up to 20 kg of fine flour per hour, MOLLY is the powerful mill for the larger household and marketer.

Weighing 22.5 kg and with a powerful industrial motor, MOLLY is a truly robust quality machine.

Made of high-quality, mite-repellent Swiss stone pine wood.

Bowl is not included in the scope of delivery (see page 192).

SWISS STONE PINE WOODEN BOWLS

Bowls made of untreated Swiss stone pine (page 192) go perfectly with the grain mills.

Technical data

MOLLY

Stone diameter	15 cm
Output fine grist	15-20 kg/h
Funnel content	3,000 g
Stone revolutions/min.	890
Industrial motor	230 V - 1.1 kW
Dimensions (W x D x H)	31 x 37 x 55 cm
Weight	22.5 kg
Item no.	GM-30011/1



SIEVING AND GRINDING COMBINED



MOLLY-KOMBI grain mill

The MOLLY-KOMBI sieve mill is the perfect combination of the MOLLY grain mill and a powerful sieve machine.

The MOLLY-KOMBI grinds up to 20 kg of fine meal per hour (without sieving, if desired) and immediately separates the ground product into flour, semolina and bran.

With a flick of the wrist, you'll get the separated, sorted ground products - ideal for fast further processing.

A second set of sieves is included in the delivery.

Technical data	MOLLY-KOMBI
Stone diameter	15 cm
Output fine grist	15-20 kg/h
Funnel content	3,000 g
Stone revolutions/min.	890
Mill industrial motor	230 V - 1.10 kW
Screen motor	230 V - 0.55 kW
Dimensions (W x D x H)	110.0 x 40.0 x 97.5 cm
Weight	46 kg
Flour content per flour box	3,000 g
Item no.	GM-30012/1



HOMEMADE PASTA - SIMPLY DELICIOUS!



Homemade pasta - super easy!

Simply put all the ingredients such as flour, semolina, eggs or water into the pasta machine and at the touch of a button the machine starts mixing the dough. After about 8 minutes, the machine presses fresh pasta.

This lets you conjure up egg noodles, garlic noodles, chocolate noodles and much more in a matter of minutes. The pasta machine also effortlessly processes heavy wholemeal dough!

The many different pasta shapes are created by the various moulds that are placed on the front of the machine.

There is a wide range of moulds for each machine (see page from 156).

Don't study, create yourself!

Our pasta machines not only let you make a wide variety of pasta shapes, but you can also make your doughs individually, creatively and completely to your taste.

Whether fresh, delicious wild garlic pasta with tomato and basil sauce, fine porcini

mushroom pasta with a hearty cream sauce or summery herb pasta with seasonal vegetables and a juicy piece

of turkey breast: there are no limits to your creativity and inventiveness.



FOR
SMALL
HOUSEHOLDS



LUNA pasta machine

LUNA is the young, modern appliance for small and medium-sized households. This machine combines elegant design with high functionality!

Ease of use and simple cleaning are just as much a matter of course with the LUNA as reliability and a robust design. You will receive a standard mould of your choice.

Available in four colours:



Cream white



Traffic red



Grey aluminium



Anthracite

Technical data

LUNA

Capacity	0.5 kg flour / semolina yields 0.75 kg pasta
Output	approx. 1.5 kg/h (pasta)
Dimensions (W x D x H)	22.0 x 32.0 x 36.5 cm
Weight	13 kg
Industrial motor	230 V - 0.12 kW
Connecting cable	1.5 m long, safety plug
As standard	1 standard mould of your choice Box mould Measuring cup Cleaning brush
Item no.	NU-30054/1 (anthracite) NU-30055/1 (cream white) NU-30058/1 (traffic red) NU-30056/1 (grey alu.)

FOR
LARGE
HOUSEHOLDS



EMMA pasta machine

Compact, practical and beautiful – a powerful heart beats in EMMA. It works quite independently at the push of a button. It mixes and presses the pasta and produces up to 3 kg of pasta per hour. The large selection of moulds will inspire you. You will receive a standard mould of your choice.

It's that simple:

Technical data	EMMA
Capacity	1 kg flour / semolina makes 1.4 kg pasta
Output	approx. 3 kg/h (pasta)
Dimensions (W x D x H)	32 x 43 x 42 cm
Weight	26 kg
Industrial motor	230 V - 0.25 kW
Connecting cable	1.5 m long, safety plug
	1 standard mould of your choice Box mould Measuring cup Cleaning brush
Colour	Stainless steel / grey
Item no.	NU-30053/1



1. Pour in durum wheat semolina



2. Add the liquid egg mixture



3. Mix



4. Add the remaining egg mixture



5. Mix to the right consistency



6. Screw on mould and press pasta

THE STRONG PERFORMER



PN 100 pasta machine

Performance and functionality are written in capital letters on this unit. That's why the PN 100 is the ideal solution for large families and the catering trade.

The machine, made mainly of stainless steel, is simple to operate and very easy to clean. The robust industrial motor and the stable construction of the machine guarantee a long service life.

Technical data	PN 100
Capacity	1 kg flour / semolina makes 1.4 kg pasta
Output	approx. 3 kg/h (pasta)
Dimensions (W x D x H)	26 x 54 x 25 cm
Weight	22.5 kg
Industrial motor	230 V - 0.37 kW
Connecting cable	1.5 m long, safety plug
As standard	1 standard mould of your choice Box mould Measuring cup Cleaning brush
Colour	Chrome / white
Item no.	NU-30059/1

LIGHT AND
COMFORTABLE

With the pasta cutter (see page 161) for the EMMA and PN 100 pasta machines, your pasta will always be the perfect length!



FOR PROFESSIONALS AND GASTRO KITCHENS



Pasta 300 pasta machine

The Pasta 300 is designed for larger households and the catering trade. With an hourly output of approx. 10 kg of pasta, it meets higher demands.

Perfect also for party catering and farm shops.

The Pasta 300 is water-cooled and made entirely of stainless steel – ideal for continuous use.

A cutting device for short noodles (noodles up to 3 cm long) is connected upstream.

The Pasta 300 is mounted on a stainless steel base frame as standard.



Optional water barrel (30 litres) with pump

Technical data

Pasta 300

Capacity	4 kg flour / semolina
Output	approx. 12 kg/h (pasta)
Dimensions without cutter (W x D x H)	42 x 68 x 58 cm
Dimensions with cutter (W x D x H)	42 x 90 x 58 cm
Base dimensions (W x D x H)	44 x 61 x 70 cm
Machine weight	66 kg
Cutting device weight	2.5 kg
Base weight	15 kg
Motor output	1.0 kW / 1.32 HP
Connected load	230 V
As standard	Water cooling Cutting device Base 1 standard mould of your choice Box mould Measuring cup Cleaning brush
Colour	Stainless steel
Item no.	NU-30060/1



Creative pasta making

Let your creativity run free with your own pasta machine. Here we have some great recipes:

Durum wheat semolina + egg

800 g	Durum wheat semolina	All moulds
330 g	egg	are suitable.

Durum wheat semolina + water + basil or wild garlic

800 g	durum wheat semolina	Recommended moulds:
260 g	water	19 / 20 / 21 / 22 / 56

Buckwheat + egg

500 g	buckwheat flour	Recommended moulds:
20 g	carob bean gum	2 / 17 / 19 / 99
225 g	egg	

Dough looks dry. Doesn't bind well.

Chickpea flour + buckwheat + egg

330 g	chickpea flour	Recommended moulds:
160 g	buckwheat	1 / 17 / 422c / 30 / 5
200g	egg	/ 99

Dough sets well, is crumbly. Clean the machine immediately.

Corn flour + water

500 g	corn flour	Recommended moulds:
30 g	carob bean gum	2 / 17 / 30 / 49c / 99
250 g	hot water	/ 422c

Corn noodles made with egg become a little greenish.

Red lentils + water

800 g	red lentil flour	All moulds
260 g	water	run well

Dough will be rather dry. If you grind the red lentils yourself, the bran must be sieved out.

Moulds for pasta machines

Shapes for every occasion: Creative, conservative or completely individual.

Shape	no.	Size	LUNA	EMMA/PN100	Pasta 300
Car	530	16 mm wide	–	●	●
Ribbon pasta	19	5 mm wide	●	●	●
	20	7.5 mm wide 0.8 mm thick	●	●	●
	20a	7.5 mm wide 1 mm thick	●	●	●
	21	9.5 mm wide	●	●	●
	22	14 mm wide	●	●	●
Wavy ribbon pasta	56	12 mm wide	–	●	●
Box mould			●	●	●
Flowers (not suitable for the pasta cutter)	374	21 mm	●	●	–
Bucatini ⁷	27	3 mm Ø	●	●	●
Letters ⁷ (only suitable for the pasta cutter)	330	7 mm wide	–	●	●
Dragon horns	38	9.5 mm Ø	–	●	●
Flat dough mould firm (not suitable for the pasta cutter)	99	per machine	●	●	–
			9 cm wide	9.5 cm wide	
Flat dough mould adjustable ⁷ (not suitable for the pasta cutter)	99V	per machine	●	●	●
			11 cm wide	15 cm wide	19 cm wide
Gnocchetti (only suitable for the pasta cutter)	340	11 mm wide	–	●	●
Gnocchi ⁷ (only for potato dough not suitable for the pasta cutter)	212	18 mm wide	●	●	–
Heart ⁷	520	approx. 13 mm wide	–	●	●

Accessories for pasta machines

Shape	no.	Size	LUNA	EMMA/PN100	Pasta 300
"Hörnle" pasta	35	4.5 mm Ø	●	●	●
	36	6.5 mm Ø	●	●	●
	37	10.5 mm	–	●	●
Macaroni	28	2.5 mm Ø	●	●	●
	29	4.5 mm Ø	●	●	●
	30	6 mm Ø	●	●	●
	31	10.5 mm Ø	–	●	●
Macaroni twists	110	8 mm Ø	–	●	●
Bat motif	529/02	19 mm	–	●	–
Pumpkin motif	529/04	17 mm	–	●	–
Large mussels ⁷	50a	24 mm wide	●	●	●
Orecchiette	181	15 mm Ø	–	●	–
Oval noodles	11	2 mm wide	●	●	●
	12	2.4 mm wide	●	●	●
Radiatori	260	16.5 mm wide	–	●	●
Rice noodle (only suitable for the pasta cutter)	312	11 mm	●	●	–
"Riebele" pasta (only suitable for the pasta cutter)	285	4 mm	●	●	–
Route	270	16 mm Ø	–	●	–
Snail	370	10.5 mm wide	●	●	●
Sliced pasta	17	1.8 mm wide	●	●	●
Spaccatelle	268	7 mm Ø	●	●	–
Spaghetti	4	1.5 mm Ø	●	●	●
	5	1.75 mm Ø	●	●	●
	7	2.2 mm Ø	●	●	●



Shape	no.	Size	LUNA	EMMA/PN100	Pasta 300
Spaghetti Quadri	23	1.5 mm wide	●	●	●
Spaetzle	10	3.5 mm wide	●	●	●
Spirelli	49a	7 mm Ø (tight coil)	-	●	●
	49c	7 mm Ø	●	●	●
	49d	10 mm Ø	●	●	●
Star Macaroni	378	12 mm Ø	-	●	-
Stars ⁷ (only suitable for the pasta cutter)	325	5 mm wide	●	●	●
Student pasta	390	9 mm Ø	●	●	●
Soup noodles	1	0.8 mm Ø	●	●	●
	2	1 mm Ø	●	●	●
Farm animals Cat + cow	500	approx. 16 mm wide	-	●	-
Farm animals Pig + Chicken	500	approx. 16 mm wide	-	●	-
Farm animals cat, cow + pig	500	approx. 16 mm wide	-	-	●
Torchietto	254		-	●	-
Torchietto small	273		●	●	-
Tripolino	360	10 mm wide	-	●	●
Trompete	380	9 mm wide	-	●	●
Tulpe ⁷	252	approx. 11.5 mm	-	●	●
Christmas pasta ⁷ (star only included with mould for Pasta 300)	501	approx. 19 mm	-	●	●
Wave spaetzle	422C	5 mm wide	●	●	●
Serrated ribbon pasta	58	7.5 mm wide	●	●	●
Numbers (only suitable for the pasta cutter)	331	4x7 mm wide	-	●	●
Zöpfle	51	9 mm Ø	●	●	●



Mould key

Key for opening the pasta mould.

Item	Item no.
Key for EMMA / PN100	ZU-30040/1
Key for LUNA (not shown)	ZU-30052/1
Key for Pasta 300 (not shown)	ZU-30063/1



Table roller for PN100

Make the PN100 mobile. With the table roller, the pasta machine can be rolled to the place of use. As soon as it is in the desired position, the rollers are pulled upwards using the handle on the front. Now it stands firmly on sturdy rubber feet.

Dimensions	Item no.
22 x 44.5 x 5 cm	ZU-30206/1



Measuring jugs for pasta machines

Measure the right amount of water or egg onto the amount of flour or semolina. The matching measuring jug is included with the machines.

Machine	Item no.
LUNA	ZU-30037/1
EMMA/PN100	ZU-30038/1
Pasta 300	ZU-30039/1



Wooden base for PN100

Create more space for drying racks! The modern design of the PN100 is also visually emphasised by this base. Made of beech wood.

Dimensions	Item no.
40 x 20 x 5 cm	ZU-30033/1



Pasta machine cleaning brush for LUNA, EMMA and PN100

Steel brush for cleaning union nut, thread and press head.

Article	Item no.
Brush	ZU-30043/1



PVC drying rack

The PVC pasta tray has holes in the sides and bottom. Advantage: The air gets to the pasta from all sides, which makes the drying process faster and more reliable. Stackable.

Dimensions	Item no.
40 x 60 x 8.2 cm	ZU-30497/1



Stainless steel drying rack

For drying fresh pasta. The stainless steel pasta racks have holes on the sides and bottom for a better drying process.

Dimensions	Item no.
40 x 60 x 6 cm	ZU-10490/3



Wooden drying rack

For drying fresh pasta. You can lay out and dry the freshly pressed pasta on these special pasta racks in various sizes.

Dimensions	Item no.
40 x 50 x 6 cm	ZU-30034/1
60 x 80 x 4 cm	ZU-30051/1
60 x 120 x 4 cm	ZU-30053/1



Cover

Protects your pasta machine from dust, dirt and scratches. Made of washable, robust Airtex material.

Machine	Item no.
LUNA	ZU-30054/1
PN100	ZU-30822/1
EMMA	ZU-50722/1



Pasta cutter for EMMA and PN100

The pasta cutter is perfectly tailored to the Emma and PN100 pasta machines and can be used for both short and long products. The length can be adjusted as desired.

Article	Item no.
Pasta cutter	NU-30016/1



Adapter for LUNA

Pasta cutter adapter set for LUNA. With this adapter set, the pasta cutter for Emma and PN100 can also be used for the LUNA. The adapter is placed on the union nut and engages with an audible click. Now the pasta cutter can be applied and fixed.

Article	Item no.
Adapter	NU-30051/1

Durum wheat semolina

For the production of crunchy, golden pasta. Made from durum wheat as hard as glass. Particularly fine quality.

Quantity	Item no.
1 kg	ZU-30023/1
5 kg	ZU-30024/1
25 kg	ZU-30042/1

Spice blends

Fine spices for your pasta dough. Different spices give your pasta that special flavour.

Dimensions	Quantity	Item no.
Italian herbs	100g	ZU-30030/1
Herb pasta	100g	ZU-30032/1
Spice mixture	500 g	ZU-30044/1
Curry powder	100g	ZU-30025/1
Spinach powder	100g	ZU-30027/1
	500 g	ZU-30045/1
Porcini mushroom powder	100g	ZU-30031/1
Tomato powder	100g	ZU-30026/1
	500 g	ZU-30046/1
Garlic powder	100g	ZU-30047/1
Turmeric powder	100g	ZU-30028/1
Wild garlic powder	100g	ZU-30029/1
Paprika powder	100g	ZU-30049/1
Beetroot powder	100g	ZU-30036/1
Celery powder	100g	ZU-30050/1
Cuttlefish Colour	8 x 4 g	ZU-30035/1

THE MANZ STARTER SETS



1 - Basic set for 1 baking level

Article	Page	Standard size	Perfectus	Maestro
1 rectangular baking tray , aluminium, 4 cm high edge, 1 side sloping	166	●	●	●
1 baking foil rectangular	169	●	●	●
1 proofing basket round Ø 26 cm	177	●	●	●
1 bread slider made of birch plywood	182	●	●	●
1 MANZ powerful oven cleaner	195	●	●	●

2 - Basic set for 2 baking levels

Article	Page	Standard size	Perfectus	Maestro
1 rectangular aluminium baking tray, 4 cm high edge, 1 side sloping	166	●	●	●
1 rectangular perforated aluminium baking tray, 2.5 cm high rim, 1 side open	168	●	●	●
2 baking foils rectangular	169	●	●	●
1 bread slider made of birch plywood	182	●	●	●
1 MANZ powerful oven cleaner	195	●	●	●

The easy way to get started at a great price!



3 - Basic set for 3 baking levels

Article	Page	Standard size
1 rectangular aluminium baking tray, 4 cm high edge, 1 side sloping	166	●
1 rectangular perforated aluminium baking tray, 2.5 cm high rim, 1 side open	168	●
1 rectangular enamel baking tray, 4 cm high rim	167	●
3 baking foils rectangular	169	●
1 bread slider made of birch plywood	182	●
1 MANZ powerful oven cleaner	195	●

4 - Premium Set

Article	Page	Standard size	Perfectus	Maestro
1 combi pan size L made of stainless steel, consisting of 4 parts	173	●	●	●
1 stainless steel cooling rack, close-meshed	169	●	●	●
1 pair of leather baking gloves, long shaft	181	●	●	●
1 best baking non-stick oil – spray 600 ml	189	●	●	●

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With laser engraving, you'll get an excellent result even with delicate motif lines.



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The following accessories can be engraved on request:

MANZ stainless steel baking tray	p. 167
MANZ stainless steel box baking tin with lid.	p. 171
MANZ combi pan size S - XL.	p. 172
MANZ combi pan size Perfectus	p. 173
MANZ baking ruler	p. 181
MANZ baking board	p. 176
MANZ dough cutter	p. 178
MANZ cake spatula	p. 186
MANZ cake plate	p. 191
MANZ 'Hot Cube' barbecue	p. 198

In addition, **MANZ ovens, proofing cabinets** and the **LEA5 dough mixer** in stainless steel can also be partially laser engraved.

MANZ baking trays made of aluminium, enamel or stainless steel

Why aluminium alloy baking trays?

Aluminium alloy AlMg3 has excellent thermal conductivity. This is why this alloy is also used in all bakeries as a material for baking trays and baking tins.

Due to the high and even heat transfer of this material, you achieve a high contact heat and thus the best baking results.

The aluminium alloy AlMg3 is significantly harder and more abrasion-resistant than pure aluminium. This material is therefore completely food-safe and harmless to health.

The thermal expansion of the aluminium alloy AlMg3 is also significantly lower than that of stainless steel, for example.

As a result, baking trays and baking tins made of this material have almost no heat distortion.

Why enamel baking trays?

Our enamel baking trays are made of steel and have a dark enamel finish. As a result, they have excellent heat conductivity and thus perfect baking properties without warping in the oven.

They are resistant to acids and alkalis. That is why MANZ enamel baking trays are also ideally suited for baking pretzels as well as for cooking, roasting and boiling.

When to use stainless steel baking trays?

Stainless steel baking trays do not have as good baking properties as aluminium alloy baking trays. However, they are acid-resistant and very easy to clean. This makes them particularly suitable for frying, grilling and steaming, as any burnt-on residue from fat, gravy, vegetable juices or fruit acids can be removed very easily from the MANZ stainless steel sheets.

Please note:

Stainless steel has very high thermal expansion compared to aluminium alloy, i.e. the material expands very strongly at high heat. Therefore, stainless steel baking trays can 'warp' a lot in the oven.

However, when the sheet cools down, it returns to its original shape.

All our baking trays are PFAS-free and can be recycled without hesitation!



MANZ baking tray

made of aluminium alloy

The classic baking tray. With 2.5 cm high rim on three sides and one open side for easy sliding of the baked goods. Particularly suitable for rolls and small pastries of all kinds, but also for cakes and breads.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-10409/3
53 x 32.5 cm (Perfectus)	ZU-10583/3
60 x 40 cm (Maestro)	ZU-10457/3

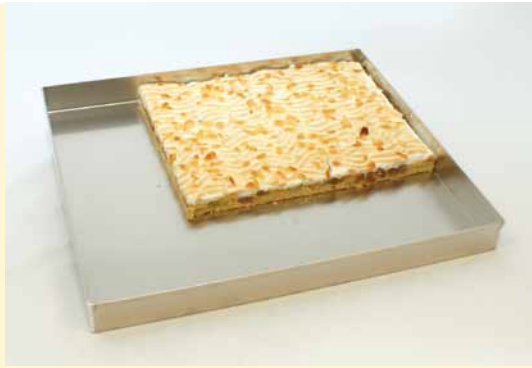


MANZ baking tray

made of aluminium alloy

The universal baking tray. With 4 cm high rim on all four sides, bevelled on one side for easy sliding off the baked goods. Suitable for all types of bread, rolls and pastries, but especially also for cakes and pizzas, as the high rim prevents liquid from leaking out during baking.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-10410/3
53 x 32.5 cm (Perfectus)	ZU-10584/3
60 x 40 cm (Maestro)	ZU-10459/3



MANZ baking tray

made of aluminium alloy

The cake baking tray. With 4 cm high straight edge on all four sides.

Particularly suitable for tray cakes and pizzas of all kinds that are to be divided into even pieces. The high rim prevents liquid from seeping out during baking.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-10413/3
53 x 32.5 cm (Perfectus)	ZU-10585/3
60 x 40 cm (Maestro)	ZU-10458/3



MANZ enamel baking trays

Classic baking trays.

With 2.5 cm high rim on all four sides (one side slightly bevelled). Acid and alkali-resistant. Easy to clean due to the rounded corners. Particularly suitable for rolls and small pastries of all kinds, but also for cakes and breads.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-50712/3
53 x 32.5 cm (Perfectus)	ZU-50741/3

With 4 cm high straight edge on all four sides.

Acid and alkali-resistant. Particularly suitable for tray bakes and pizzas of all kinds that are to be divided into even pieces. The high rim prevents liquid from seeping out during baking.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-50714/3
53 x 32.5 cm (Perfectus)	ZU-50742/3

MANZ enamel baking tray sets

Article	Item no.
Set of both trays	
Standard	ZU-50713/3
Set of both trays	
Perfectus	ZU-50743/3

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MANZ baking tray

made of high-quality stainless steel

The roasting and cooking tray. With 4 cm high straight rim and handle edging on all four sides.

Ideally suited for roasting or grilling meat and sausages and for steaming vegetables. The high rim prevents liquid from seeping out during preparation.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-10421/3
53 x 32.5 cm (Perfectus)	ZU-10586/3
60 x 40 cm (Maestro)	ZU-10609/3



MANZ 'half baking tray'

made of aluminium alloy

With 4 cm high straight rim on all four sides. Two of these baking trays fit side by side in one baking shelf of the MANZ oven. This means that different baked goods or dishes can be prepared at the same time. The high rim prevents liquid from seeping out during baking.

Dimensions	Item no.
36 x 21 cm (standard)	ZU-10420/3
32.5 x 26.5 cm (Perfectus)	ZU-10587/3
40 x 30 cm (Maestro)	ZU-10610/3



Round baking tray

made of aluminium alloy

With 4 cm high slightly sloping rim all round. This prevents liquids from leaking out during baking. Ideally suited for baking cakes, pizzas, onion tart, tarte flambée, etc.

Dimensions	Item no.
20 cm Ø	ZU-30264/3
30 cm Ø	ZU-30166/3
36 cm Ø	ZU-30147/3



MANZ portion baking tray

made of aluminium alloy

With 2.5 cm high rim on all four sides, bevelled on one side for easy sliding off the baked goods. Six of these baking trays fit on one baking shelf of a MANZ standard oven (6 pieces related to Perfectus / 10 pieces related to Maestro). This allows you to prepare an individual dish for each of your guests. Also ideal as a children's baking tray!

Dimensions	Item no.
11.5 x 19.0 cm	ZU-10422/3



MANZ perforated tray

made of aluminium alloy

The special baking tray. With 2.5 cm high rim on three sides and one open side for easy sliding of the baked goods. The perforated tray bottom ensures even more direct heat transfer to the baked goods and thus creates even crispier pastry bases. Suitable for pastries of all kinds.

Attention: The edge of the perforated tray is only slightly turned up for commercial ovens (60 x 40 cm). This makes these trays perfectly stackable and easy to clean.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-30159/3
53 x 32.5 cm (Perfectus)	ZU-30620/3
60 x 40 cm (Maestro)	ZU-30169/3



MANZ cooling racks

made of high-quality stainless steel

Extra sturdy commercial quality. Completely rustproof and lye-resistant, therefore also ideally suited for lye pastries. As the baked goods cool on the MANZ cooling rack, the base of the pastry remains nice and crispy and does not become soft. Even small biscuits cannot fall through the very narrow mesh of the rack.

Dimensions	Item no.
43 x 35.5 cm (standard)	ZU-10443/3
53 x 32.5 cm (Perfectus)	ZU-10611/3
60 x 40 cm (Maestro)	ZU-10456/3



MANZOMETER

High-quality bimetal probe thermometer for measuring the temperature during sourdough production, as well as for determining the exact core temperature of all types of meat, fish, vegetables and baked goods.

Printed temperature ranges for sourdough production 'acetic acid' and 'lactic acid', as well as the meat cooking stages 'English', 'medium' and 'well-done'.

A real quality product made in Creglingen. With instructions for correct use.

Dimensions	Item no.
6 cm Ø, feeler length 14 cm	ZU-50696/3



Baguette trays

made of aluminium alloy

MANZ baguette trays have pre-formed baking troughs for 4 baguettes of 250 g or 400 g each. This guarantees that your baguettes always have the perfect shape and are browned evenly all around.

Dimensions	Item no.
43 x 36 cm (standard)	ZU-30176/3
60 x 40 cm (Maestro)	ZU-30162/3



MANZ long-life baking foils

This professional long-life baking foil is of extra-strong commercial quality and therefore extremely robust. They are very easy to clean and can be reused up to 5000 times. MANZ long-life baking foil completely prevents any adhesion of the pastry – and without any greasing at all!

Dimensions	Item no.
36 x 21 cm (standard)	ZU-30180/3
32 x 26.5 cm (Perfectus)	ZU-30217/3
43 x 36 cm (standard)	ZU-30168/3
53 x 32.5 cm (Perfectus)	ZU-30216/3
60 x 40 cm (Maestro)	ZU-30167/3
26 cm Ø	ZU-30158/3
28 cm Ø	ZU-30156/3



MANZ box baking case

consisting of 6 connected box baking tins and base plate. Made of high-quality stainless steel.

A combination of assembled box baking tins that make full use of the entire baking space of the MANZ oven. Ideally suited for large quantities of loaf bread.

Dimensions	Item no.
43 x 36 cm, 8 cm high (standard) for 8 pieces 750 g breads	ZU-10419/3
53 x 32.5 cm, 8 cm high (Perfectus) for 8 pieces of 850 g bread	ZU-10612/3
60 x 40 cm, 8 cm high (Maestro) for 12 pieces 750 g breads	ZU-10436/3



MANZ box baking tins

made of aluminium alloy

Suitable for baking breads, cakes and canapés of all kinds in the typical square shape. For forms no. ZU-10427/3 and no. ZU-10425/3 lids are optionally available.

Dimensions	Item no.
21.0 x 9.0 x 5.5 cm	ZU-10513/3
20.5 x 11.0 x 10.5 cm	ZU-10427/3
30.0 x 13.0 x 8.5 cm	ZU-10414/3
35.5 x 13.0 x 8.5 cm	ZU-10429/3
36.0 x 10.0 x 10.5 cm	ZU-10425/3
40.0 x 6.0 x 5.0 cm	ZU-10454/3

MANZ quality by hand

All MANZ box baking tins and MANZ baking trays are manufactured by hand in our factory in Creglingen-Münster. All corners and edges are welded absolutely tight by hand with seamless transition. This means that nothing can leak or get stuck in the corners.

box baking tins	Capacity according to dough type	Cap. for MANZ oven standard size 38x44 cm
12.5 x 12.5 x 9.0 cm	approx. 500 g	6 pieces
21.0 x 9.0 x 5.5 cm	approx. 350-600 g	8 pieces
20.5 x 11.0 x 10.5 cm	approx. 850 g	6 pieces
30.0 x 13.5 x 8.5 cm	approx. 1,250 g	3 pieces
35.5 x 13.5 x 8.5 cm	approx. 1,250 g	3 pieces
36.0 x 10.0 x 10.5 cm	approx. 1,300 g	4 pieces
40.0 x 6.0 x 5.0 cm	approx. 350-600 g	6 pieces



MANZ box baking tin lid

made of aluminium alloy

For use in combination with MANZ box baking tins no. ZU-10427/3 and no. ZU-10425/3.

For all types of bread and cakes that need to have a perfectly square shape.

Dimensions	Item no.
21.0 x 11.5 x 1.5 cm for box baking tin no. 10427/3	ZU-10437/3
36.5 x 10.5 x 1.5 cm for box baking tin no. 10425/3	ZU-10426/3

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MANZ box baking tins

made of high-quality stainless steel

Suitable for baking breads and cakes of all kinds in a typical square shape. The material's resistance to acid makes it ideal for baking sourdough breads and for cooking meat and vegetables. For forms no. ZU-10439/6 and no. ZU-10441/3 lids are optionally available.

Dimensions	Item no.
12.5 x 12.5 x 9.0 cm	ZU-10512/3
20.5 x 11.0 x 10.5 cm	ZU-10439/3
36.0 x 10.0 x 10.5 cm	ZU-10441/3
40.0 x 6.0 x 5.0 cm	ZU-10438/3

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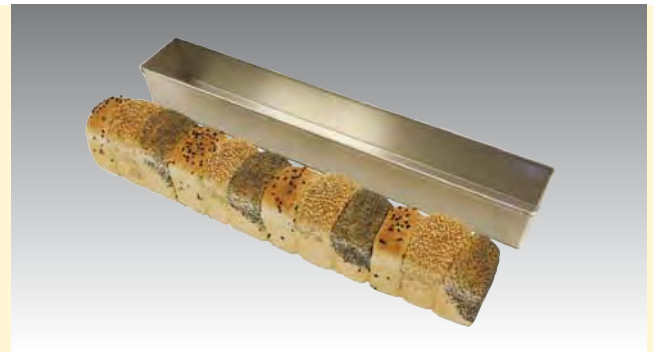
MANZ box baking tin lid

made of high-quality stainless steel

For use in combination with MANZ box baking tins no. ZU-10439/3 and no. ZU-10441/3.

For all types of bread and cakes that need to have a perfectly square shape.

Dimensions	Item no.
21.0 x 11.5 x 1.5 cm for box baking tin no. 10439/3	ZU-10440/3
36.5 x 10.5 x 1.5 cm for box baking tin no. 10441/3	ZU-10442/3



MANZ party pastry mould

made of aluminium alloy or stainless steel

Ideally suited for party sticks in all variations. Depending on the type of dough, 350 - 600 g fit into a party biscuit tin. In the MANZ standard ovens, 6 moulds fit into one baking shelf.

Dimensions	Item no.
40 x 6 x 5 cm stainless steel	ZU-10438/3
40 x 6 x 5 cm Aluminium	ZU-10454/3

Recipe tip

Party sticks

(For 4 pieces à 400 g)

Ingredients

600 g wheat flour type 550; 300 g spelt flour type 630; 100 g spelt flour type 1050; 20 g salt; 20 g MANZ best baker's malt; 30 g butter; 20 g yeast; 20 g honey; 550 - 580 g water; seeds as desired

Preparation

Knead all the ingredients into a dough, weigh out 4 pieces of approx. 400 g each and divide each into 12 pieces. Shape round and moisten one side with a wet cloth. Dip the wet side in seeds. Place 12 pieces per tin in the box baking tin (40x6x5 cm) with the seeds facing upwards, close together. Leave to rest for 25 - 40 minutes and then sprinkle with water.

Baking process

(conventional control)

Shield plates remain in the oven, preheat MANZ oven to 200° C. Place the box baking tins in the oven and bake for approx. 15 - 20 minutes.

(vapor/top and bottom heat control)

Preheat the top and bottom heat to 170° C in the MANZ oven. When loading, increase the top heat to 200° C and bake for approx. 15 - 20 minutes.



MANZ combi pans

made of high-grade stainless steel,
heavy quality

Consisting of four parts: The MANZ pan, the pan lid (can also be used as a separate pan), a roasting and grilling grid for fat-free roasting and grilling of meat and poultry, as well as a steaming and serving plate.

Suitable for roasting and grilling, for cooking fish and vegetables as well as for gratinating casseroles and gratins. The combi pan can be used in the oven, but is also ideal for a surface induction hob.

All our combi pans are PFAS-free and can be recycled without hesitation!

Includes instructions for use with recipes.

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Cook on two levels.

Also suitable for keeping warm



MANZ combi pan S

4 complete combi pans S fit into 1 baking shelf (or 2 pans and 2 lids) of the standard MANZ oven

Dimensions (LxWxH)	Weight	Item no.
21 x 18 x 15 cm	3.9 kg	ZU-10543/3
Individual parts:		
Pan		
21 x 17.5 x 8.5 cm	1.7 kg	ZU-10539/3
Lid		
21 x 18 x 7.5 cm	1.5 kg	ZU-10540/3
Roasting and grilling grid		
14.5 x 14.8 x 1.1 cm	0.3 kg	ZU-10542/3
Steaming and serving plate		
17.3 x 17.5 x 3 cm	0.4 kg	ZU-10541/3



MANZ combi pan M

2 complete combi pans M fit side by side in 1 baking shelf (or 1 pan and 1 lid side by side) of the standard MANZ oven

Dimensions (LxWxH)	Weight	Item no.
33 x 18 x 15 cm	5.9 kg	ZU-10548/3
Individual parts:		
Pan 33 x 17.5 x 8.5 cm		
2.5 kg		ZU-10544/3
Lid 33 x 18 x 7.5 cm		
2.2 kg		ZU-10545/3
Roasting and grilling grid		
27 x 14.8 x 1.1 cm	0.6 kg	ZU-10547/3
Steaming and serving plate		
29.3 x 17.5 x 3 cm	0.6 kg	ZU-10546/3



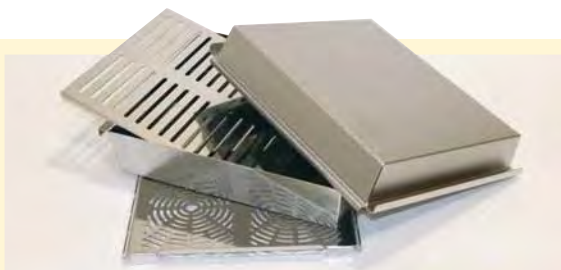
MANZ combi pan L

2 complete combi pans L fit side by side in 1 baking shelf (or 1 pan and 1 lid side by side) of the standard MANZ oven

Dimensions (LxWxH)	Weight	Item no.
43 x 18 x 15 cm	7.5 kg	ZU-10553/3

Individual parts:

Pan		
43 x 17.5 x 8.5 cm	3.1 kg	ZU-10549/3
Lid		
43 x 18 x 7.5 cm	2.8 kg	ZU-10550/3
Roasting and grilling grid		
37 x 14.8 x 1.1 cm	0.8 kg	ZU-10552/3
Steaming and serving plate		
39.3 x 17.5 x 3 cm	0.8 kg	ZU-10551/3



MANZ combi pan XL

1 complete combi pan XL fits in one baking shelf of the standard MANZ oven. The lid can be used as a second pan.

Dimensions (LxWxH)	Weight	Item no.
43 x 36 x 15 cm	11 kg	ZU-10558/3

Individual parts:

Pan		
43 x 35.5 x 8.5 cm	4.1 kg	ZU-10554/3
Lid		
43 x 36 x 7.5 cm	3.8kg	ZU-10555/3
Roasting and grilling grid		
37 x 32.8 x 1.1 cm	1.5 kg	ZU-10557/3
Steaming and serving plate		
39.3 x 35.5 x 3 cm	1.6 kg	ZU-10556/3

MANZ Perfectus combi pan

The combi pan in Gastronorm format suitable for the 'Perfectus' (see page 61). The lid can be used as a second pan.

Dimensions (LxWxH)	Weight	Item no.
53 x 32 x 15 cm	11.8 kg	ZU-10593/3

Individual parts:

Pan		
53 x 31.4 x 8.5 cm	4.4 kg	ZU-10589/3
Lid		
53 x 32.3 x 7.5 cm	4.1 kg	ZU-10590/3
Roasting and grilling grid		
46.8 x 28.8 x 1.1 cm	1.8 kg	ZU-10592/3
Steaming and serving plate		
49.5 x 32 x 3 cm	1.6 kg	ZU-10591/3



Proofing box for dough pieces

Made of high-quality plastic

For proofing dough pieces such as rolls, pretzels, pizzas... Simply shape the dough pieces, place in the proofing box and cover. Stackable proofing boxes.

Dimensions	Item no.
39 x 29 cm, 5 cm high	ZU-30818/3
59 x 39 cm, 5 cm high	ZU-30266/3



MANZ proofing cloth

made of 100% special baking cloth

For covering or rolling up the dough pieces for individual proofing. The MANZ proofing cloth protects the yeast dough from draughts and drying and does not stick to the dough. Lightly flour before use. Washable at 60°C in the washing machine.

Dimensions	Item no.
approx. 100 x 60 cm	ZU-50694/3
approx. 180 x 60 cm	ZU-50695/3



Proofing box insert

made of foam laminate

Suitable for proofing box 60 x 40 cm. Simply place insert on the bottom of the proofing box and place the dough pieces on top. This prevents the dough pieces from sticking and guarantees beautifully shaped rolls.

Dimensions	Item no.
56.0 x 36.5 cm, 5 pieces	ZU-30265/3



Dough tubs with lid

made of high-quality plastic

Ideally suited for long, cool dough rising, e.g. 'Seele' doughs, baguette doughs, pre-doughs, etc. The tub is stackable and fits in any fridge.

Dimensions	Item no.
40 x 30 x 10.5 cm 5 litres	ZU-30569/3
40 x 60 x 16.5 cm 10 litres	ZU-30568/3

Swabian farmer's bread

(For 1 loaf)

Recipe
tip

Ingredients

700 g wheat flour type 1050; 100 g rye flour type 1150; 200 g spelt flour type 630; 25 g salt; 30 g yeast; 5 - 10 g MANZ Best Bread Spice; 700 - 750 ml water; 30 g MANZ Best Natural Sourdough

Preparation

Knead the flour, salt, yeast, bread spice, water and sourdough into a smooth dough for approx. 15 minutes. Cover the dough and leave to rest for 90 minutes. Then, knead the dough again briefly and shape into a loaf. Leave the bread to rise again for about 15 minutes, then place on a floured bread slider.

Baking process

(conventional control)

Remove shield plates, preheat MANZ oven to 225° C. Place the bread in the preheated oven and bake for approx. 15 - 20 minutes (until the desired browning is reached). Then turn off the oven and leave the bread in the oven for about 60 minutes.

(Vapor/top and bottom heat control)

Preheat the top and bottom heat to 220° C in the MANZ oven. Place the bread in the preheated oven and increase the top heat to 250° C at the same time. Bake for approx. 15 - 20 minutes (until the desired browning is reached). Then turn off the oven and leave the bread in the oven for about 60 minutes.



in a resealable
aroma bag

MANZ best sourdough

Dry sourdough without additives

This makes home baking of hearty sourdough bread, hearty rye rolls, baguettes and wholemeal rolls very easy and safe. High yield! (One 500 g packet is enough for a good 15 kg of sourdough biscuits).

Ingredients: fermented rye flour

Quantity	Item no.
500 g	ZU-10478/3



MANZ dough work cloth

made of 100% special baking cloth

Special cloth in extra heavy and stable quality! This cloth lets you work with doughs of all kinds easily and cleanly without the dough sticking.

MANZ tip: After use, simply shake or tap out the cloth. From time to time or in case of extreme soiling, simply wash at 60°C in the washing machine.

Dimensions	Item no.
approx. 140 x 60 cm	ZU-50716/3



MANZ fine bread spice

Perfect for seasoning bread and all kinds of pastries. Gives your bread a hearty touch.

In a resealable bag

Ingredients: caraway, coriander, fennel, aniseed, nutmeg

Quantity	Item no.
100 g	ZU-50708/3
500 g	ZU-50709/3

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MANZ baking board

with stainless steel surface

The MANZ baking board has a stainless steel-coated work surface that is edged and welded on all four sides. This prevents the liquid from running down during dough making. The stop bar at the front of the board ensures secure, non-slip support on your worktop.

Dimensions	Item no.
63 x 53 cm	ZU-10415/3



Baker's rolling pin

made of beech wood

Professional baker's rolling pin made of solid beech wood, with double ball bearings for effortless rolling of all types of dough. Extremely stable, smooth-running and very durable.

Dimensions	Item no.
Roller 30 cm wide, double ball bearing	ZU-30172/3



MANZ rolling aid

made of aluminium alloy

For consistently strong biscuits and cake bases. The MANZ rolling aid is ideal for rolling out all types of shortcrust and biscuit dough, yeast dough and gingerbread dough.

The rolling aid consists of three pairs of bars in heights of 3 mm, 5 mm and 10 mm. The bars are 49.5 cm long and 1.5 cm wide.



Article	Item no.
Rolling aid, set of 3	ZU-10471/3

MANZ tip: Tap out the proofing baskets well after each use or brush them out with a coarse brush. If some dough does get stuck, let it dry and then brush it out. The proofing baskets can also be washed out with additive-free water. In principle, however, dry cleaning is better. Always allow to dry out very well before stacking!

Proofing basket capacity

Capacity per shelf	44x38 cm	61x41 cm	Dough Basket*
Proofing basket 18 cm Ø	3 units	6 units	500 - 600 g
Proofing basket 22 cm Ø or oval	2 units	3 units	1 kg
Proofing basket 26 cm Ø	1 unit	2 units	2 kg
Proofing basket 28 cm Ø	1 unit	2 units	3.5 kg
Proofing basket 32 or 36 cm long	3 units	3 units	1 - 1.25 kg
Proofing basket 41 cm long	2 units	2 units	1.5 kg
Triangle	2 units	4 units	1 kg

*The dough quantities are only approximate values, as the volume may vary depending on the type of dough.



Oval proofing basket

made of wicker – handmade!

For perfectly shaped bread with the traditional flour-groove pattern. Simply place the pre-shaped dough in the floured proofing basket, cover with a proofing cloth and leave to rise as usual. Then turn the bread out onto the floured bread slider or onto a baking tray, cut into it if necessary and place it in the oven.

Dimensions	Item no.
approx. 25 x 16 cm	ZU-30161/3



Round proofing basket

made of wicker – handmade!

For perfectly shaped bread with the traditional flour-groove pattern. Simply place the pre-shaped dough in the floured proofing basket, cover with a proofing cloth and leave to rise as usual. Then turn the bread out onto the floured bread slider or onto a baking tray, cut into it if necessary and place it in the oven.

Dimensions	Item no.
18 cm Ø	ZU-30175/3
22 cm Ø	ZU-30155/3
26 cm Ø	ZU-30153/3
28 cm Ø	ZU-30154/3



Long proofing basket

made of wicker – handmade!

For perfectly shaped bread with the traditional flour-groove pattern. Simply place the pre-shaped dough in the floured proofing basket, cover with a proofing cloth and leave to rise as usual. Then turn the bread out onto the floured bread slider or onto a baking tray, cut into it if necessary and place it in the oven.

Dimensions	Item no.
approx. 27 x 13 cm	ZU-30826/1
approx. 32 x 13 cm	ZU-30174/3
approx. 36 x 14 cm	ZU-30152/3
approx. 41 x 14 cm	ZU-30276/3



Triangular proofing basket

made of wicker – handmade!

For triangular shaped bread with the traditional flour-groove pattern. Simply place the pre-shaped dough in the floured proofing basket, cover with a proofing cloth and leave to rise as usual. Then turn the bread out onto the floured bread slider or onto a baking tray, cut into it if necessary and place it in the oven.

Dimensions	Item no.
22 cm	ZU-30179/3



MANZ round dough divider

made of high-quality stainless steel

Refined! In the blink of an eye, you can effortlessly create 20 rolls with the MANZ dough divider.

In seconds, you can get 20 evenly sized pieces of dough with the MANZ dough divider.

For example, 2 kg of dough yields 20 pieces of 100 g each or 1 kg of dough yields 20 pieces of 50 g each.



Dimensions

32.5 cm Ø
Weight 3,530 g

Item no.

ZU-10450/3



MANZ square dough divider

made of high-quality stainless steel

Refined! In the blink of an eye, you can effortlessly create 16 rolls with the MANZ dough divider.

In seconds, you can get 16 evenly sized pieces of dough with the MANZ dough divider. For example, 1 kg of dough yields 16 pieces of approx. 60 g each.



Dimensions

30 x 13 cm, 10 cm
Weight 900 g

Item no.

ZU-10514/3

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Dough cutter

made of high-quality stainless steel

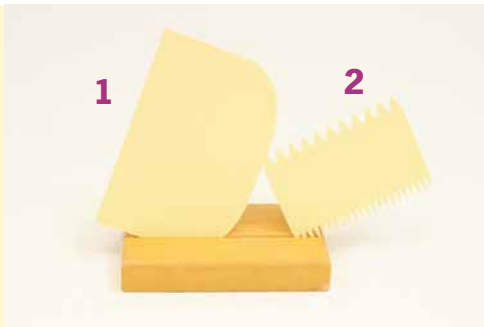
Thanks to the rounded handle and handy size, the dough cutter fits perfectly in your hand and is therefore ideally suited for cutting off pieces of dough and easily dividing all kinds of dough.

Dimensions

12.5 cm long, 10.5 cm wide

Item no.

ZU-30163/3



1 - Dough scraper

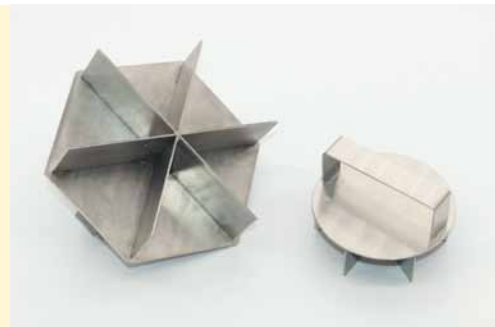
made of plastic

Dimensions	Item no.
15 x 10 cm	ZU-30196/3

2 - Dough/cream scraper 'comb'

made of plastic

Dimensions	Item no.
11 x 8 cm	ZU-30197/3



MANZ star-shaped bread presser

made of high-quality stainless steel

For bread and cakes in the most beautiful star shape. Heavy quality!

Simply press the bread presser firmly into the dough and pull each tip outwards. The star is then finished.



Dimensions	Item no.
9.5 cm Ø, 6.3 cm high	ZU-10470/3
16 cm Ø, 8.4 cm high with handle	ZU-10453/3



Dough scoop

made of stainless steel

The ball is easily released from the mould thanks to the high-quality mechanism. Suitable for dough, ice cream and rice.

Dimensions	Item no.
1 - 5 cm Ø 22 cm long	ZU-30523/3
2 - 7.7 cm Ø 23 cm long	ZU-30524/3



Table brush

with natural bristles

For easy cleaning of the work surface when baking bread. The particularly fine natural bristles are ideal for sweeping off excess flour during baking.

The table brush is not suitable for sweeping out hot ovens.

Dimensions	Item no.
30 cm long	ZU-30268/3



Wooden baking tins

Wooden baking tins made of poplar wood can be used several times and are 100% biodegradable. Simply ideal for giving small loafs, stollen and cakes as gifts. The fully leakproof inserts made of double-sided, silicone-coated baking paper mean that even liquid doughs can be used. The pastries can be frozen directly in the mould. Can be used from -40°C to +240°C. Suitable for oven and micro-wave use.

Article	Item no.
10 piece small wooden baking tin with 20 paper inserts 14.0 x 9.5 x 5.0 cm	ZU-30642/3
10 piece large wooden baking tin with 20 paper inserts 17.5 x 11.0 x 6.0 cm	ZU-30643/3
20 small paper inserts	ZU-30738/3
20 large paper inserts	ZU-30739/3



Flour sieves

made of high-quality stainless steel

If you make your own wholemeal flour, you may find that the flour fineness is somewhat irregular. Especially for fine pastries, the wholemeal flour should therefore be sifted again. This is where the professional flour sieves from MANZ come in.

Dimensions	Item no.
17 cm Ø	ZU-30224/3
22 cm Ø	ZU-30225/3
25 cm Ø	ZU-30236/3
30 cm Ø	ZU-30237/3



MANZ bread brush

Beech wood handle

The MANZ bread brush with 6 rows of special bristles for spreading bread with water before and/or after baking. The bristles are firmly embedded in the beech wood. The brush is not suitable for sweeping out the hot oven.

Dimensions	Item no.
40 cm long, of which 26 cm handle	ZU-30170/3



MANZ baking ruler

Made entirely of stainless steel

For precisely cut pieces of dough. Numbers engraved by laser. With scale from 0 - 65 cm



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Dimensions	Item no.
approx. 65 x 5 cm	ZU-10481/3



MANZ dehydrator insert

made of high-quality stainless steel

Consisting of a frame with 3 racks. The rack has a juice tray at the bottom to collect the fruit juice as it drips. Even strong fruit acid cannot damage the high-quality stainless steel.

Dimensions	Item no.
43 x 36 cm, 15 cm high (Standard)	ZU-10424/3
53 x 32.5 cm, 15 cm high (Perfectus)	ZU-10620/3



MANZ loaf freezer bag

extra-large and extra-strong quality!

Reusable.

For bread loaves up to 4 kg.

Dimensions	Item no.
55 x 41 cm, 10 pieces	ZU-30200/3



MANZ baking mittens

made of leather, in heavy bakery quality

Heat resistant up to 300°C. The long shaft of the mittens protects the arms up to the elbows from burns.

The 3-finger system of the MANZ baking mittens makes it much easier to grip trays and moulds.

Brush off with a brush to clean.

Dimensions	Item no.
43 cm long, 1 pair	ZU-30157/3

MANZ cloth slider

made of 100% special baker's cloth

With the cloth slider from MANZ, you can load your MANZ oven effortlessly and like a pro.

Even the most delicate doughs can be placed into your MANZ oven effortlessly with the MANZ cloth puller in just one movement, and without any 'shifting', 'deformation' or 'collapsing' of your dough pieces.

Sturdy full-metal design, cloth removable with Velcro and washable.

It's this easy:



1. Place the dough pieces on the MANZ cloth slider



2. Push the MANZ cloth slider into the MANZ oven



3. Simply 'unroll' the dough pieces by pulling back the MANZ cloth slider while in the oven.

Dimensions	Item no.
approx. 63 x 38 cm	ZU-10489/3
Replacement work cloth	ZU-50724/3



MANZ bread slider

made of birch plywood

For sliding free-form breads or rolls into the oven. The slider is exactly the same size as the baking surface of a MANZ baking shelf. This means that the entire baking shelf can be filled with just one push at a time.

MANZ tip: Brush the bread slider dry for cleaning and simply scrape off any stuck-on dough residue with the dough scraper. Do not wash off with water!

Dimensions (WxD)*	Item no.
36 x 44 cm (standard)	ZU-50685/3
58.0 x 42.5 cm (Maestro)	ZU-50692/3
40 x 68 cm (row 40 + 60)	ZU-50691/3
53 x 32 cm (Perfectus)	ZU-50734/3
*each + 16 cm handle	



MANZ baguette slider

made of aluminium alloy

For sliding free-form baguettes into the oven. The slider is available in 2 sizes for short and long baguettes. Leave the prepared baguette to rise on the floured slider and then simply place directly onto the baking tray. Also suitable for removing the baguette.

Dimensions	Item no.
43 x 10 cm	ZU-10451/3
60 x 13 cm	ZU-10452/3



Measuring jug

made of plastic

Dishwasher safe. Measuring jugs in various sizes with embossed and additionally printed scale for very long legibility of the labelling.

Graduations: litres and millilitres.

Dimensions	Item no.
¼-litre jug, 12 cm high	ZU-30269/3
½-litre jug, 13.5 cm high	ZU-30270/3
1 litre jug, 16.5 cm high	ZU-30261/3
2-litre jug, 20.5 cm high	ZU-30574/3
3 litre jug, 23.5 cm high	ZU-30164/3



Check flour stencil

made of aluminium alloy

Simply hold cocoa powder over the floured bread from a low height using a fine sieve and sprinkle on patterns.

Dimensions	Item no.
25.5 x 35.5 cm	ZU-10574/3



Flour scoop

made of plastic

Dishwasher safe. This scoop can be used for flour, grain and spices. The scoop can also be stored in the flour if necessary.

Dimensions	Item no.
18.7 cm long	ZU-30198/3
31 cm long	ZU-30199/3



in a resealable
aroma bag

MANZ best baking malt

Special baking malt for rolls, baguettes, lye pretzels and all kinds of biscuits, which thus develop their full aroma. MANZ best baking malt gives your biscuits a fine crust and keeps them crispy for a particularly long time.

Quantity	Item no.
500 g wheat baking malt	ZU-10490/3
500 g spelt baking malt	ZU-10477/3



MANZ best lye for pretzels

For the finest pretzels and all kinds of delicious lye pastries. The concentrated pretzel lye in the practical safety bottle is diluted 1:10 with cold water before use and is therefore sufficient for over 2,000 pretzels. The diluted lye can be stored in a well-labelled screw-top jar for future use. The pretzel lye has an unlimited shelf life.

Caution: Caustic! Keep out of reach from children!

Article	Item no.
1 litre of pretzel lye	ZU-30173/3
Empty bottle for diluted lye	ZU-30808/3



MANZ best pretzel salt

Coarse pretzel salt for sprinkling on pretzels, lye pastries and other pastries. In the resealable tin with practical screw cap.

Quantity	Item no.
1 kg	ZU-10476/3



MANZ lye set for pretzels

Everything you need for glazing beautiful pretzels:

- MANZ pretzel bowl 28 cm Ø made of high-quality stainless steel
- MANZ skimmer 16 cm Ø, 46 cm long, made of high-quality stainless steel
- MANZ best pretzel lye
- MANZ best pretzel salt

Article	Item no.
Set	ZU-30500/3



MANZ lye device

made entirely of stainless steel

The perfect solution for easy and clean glazing of all types of lye pastries. Simply fill the diluted pretzel glaze into the appliance, place the pretzels in it and fold down the grate with the lever to drain.

The pretzels are now lying on the grate slide and can be dropped onto a tray without touching them.

With grate slider.

For 3 to 4 pretzels per cycle.

Dimensions	Item no.
40 x 30 cm, 10 cm high	ZU-10480/3



Skimmer

made of stainless steel

for safe skimming of lye pastries

Dimensions	Item no.
16 cm Ø, 45 cm long	ZU-30498/3



Lye pretzels

(For 2 baking trays 36 x 43 cm à 9 pcs.)

Ingredients

1000 g wheat flour type 550; 80 g butter, clarified butter, lard or vegetable fat; 20 g MANZ Best Baking Malt; 24 g salt; 30 g yeast; 500 ml water (milk); MANZ best pretzel lye (diluted 1:10) for glazing; MANZ coarse pretzel salt for sprinkling.

Preparation

Knead all the ingredients into a firm dough, divide into 80 g pieces, shape into balls of dough with the hollow of your hand (grind) and leave to rest briefly. Fold in half and roll gently. Then continue to roll the rolled pieces of dough into strands of approx. 50 cm and loop them into pretzels. Leave the shaped pretzels to rest in the fridge for 15 minutes. Glaze the Pretzels with lye and place them on a baking tray covered with a baking foil. Then sprinkle with MANZ pretzel salt to taste and cut into the 'belly' of the pretzels with the MANZ dough knife.

Baking process

(conventional control)

Shield plates remain in the oven. Preheat the MANZ oven to 240°C. Put the tray into the preheated MANZ oven and bake for approx. 11 - 15 minutes until crispy.

(Vapor/top and bottom heat control)

Preheat the top and bottom heat to 210°C in the MANZ oven. Put the tray into the preheated oven, at the same time increase the top heat to 240°C and bake for about 11 - 15 minutes. No additional steam is needed.

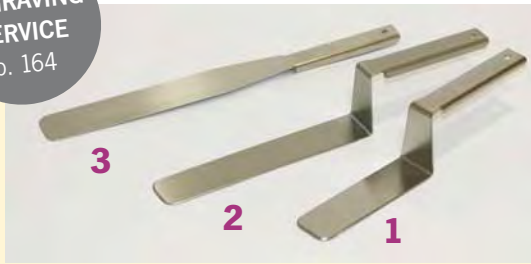
Tip

If a thicker crust is desired, slide the baking foil with the Pretzels to be baked directly onto the baking plate of the MANZ oven.

Freeze the dough pieces **before** glazing. If required, take out of the freezer, glaze directly, wait briefly, cut in, sprinkle with pretzel salt and bake.



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MANZ cake spatulas

made of high-quality stainless steel

For spreading, filling and modelling all kinds of cakes. The special shape of the spatula makes it particularly practical for working in the corners and around the edges of the cake tins.

Dimensions	Item no.
1 - Blade length 13 cm	ZU-10484/3
2 - Blade length 20 cm	ZU-10483/3
3 - Blade length 24 cm	ZU-10479/3



MANZ cake plate

round, made of aluminium alloy

Distinctive, fine round cake plate for every festive occasion. We are happy to provide your cake plate with your very own personal engraving on the handle.

Dimensions	Item no.
32 cm Ø	ZU-10444/3



MANZ cake frame

square, made of aluminium alloy

For baking all kinds of cakes in the typical rectangular shape. The 8 cm high rim is particularly suitable for cakes where layers of cream or whipped cream are applied. The frame is pinned at two corners so that the cake keeps its shape. The frame can be dismantled into two parts. This makes cleaning very easy and the frame can be stored in a space-saving way.

Dimensions	Item no.
41.2 x 34.5 cm x 8.0 cm	ZU-10449/3
50.5 x 30.8 cm x 8.0 cm (Perfectus)	ZU-10616/3
58.8 x 37.9 cm x 8.0 cm (Maestro)	ZU-10617/3

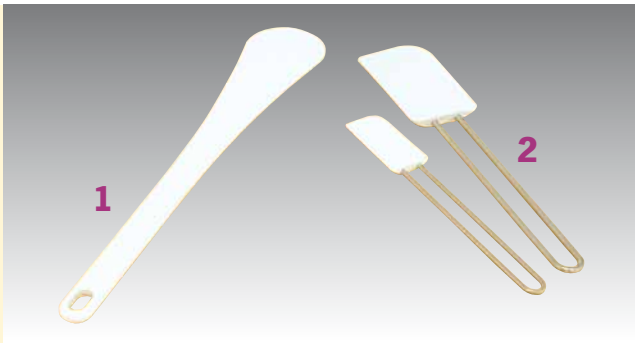


MANZ cake plate

square, made of aluminium alloy

Distinctive, fine square cake plate for every festive occasion. We will be happy to provide your cake plate with your very own personal engraving on the edge of the cake plate. In combination with the cake frame, making large square cakes is very easy!

Dimensions	Item no.
32 cm Ø with hole	ZU-10430/3
36 cm x 43 cm	ZU-10434/3
47 cm x 40 cm	ZU-10447/3
53 cm x 32.5 cm (Perfectus)	ZU-10618/3
60 cm x 40 cm (Maestro)	ZU-10432/3



1 - Stirring spatula

Heat-resistant up to 220°C, thus ideally suited for use during cooking. Smooth material, hygienic, suitable for the catering industry.

Dimensions	Item no.
30 cm long	ZU-30313/3
35 cm long	ZU-30215/3

2 - Handle scraper

Simply classic: the handle scraper with sturdy stainless steel handle. Suitable for all stirred doughs, whipped cream and all creamy mixtures and doughs.

Dimensions	Item no.
Scraper 6 x 3 cm	
Total length with handle 20 cm	ZU-30214/3
Scraper 9 x 5 cm	
Total length with handle 26 cm	ZU-30213/3



MANZ piping bag

Very high-quality piping bag in commercial quality. For easy decorating of cakes, making fine piped pastries and much more. In best professional quality made of impermeable fabric. Easy to wash out and reusable. Piping bag without nozzles.

Dimensions	Item no.
40 cm	ZU-50688/3



Piping bag adapter

made of high-quality plastic

The adapter allows you to use different piping nozzles with the same MANZ piping bag. The nozzles only need to be replaced on the adapter and not pulled out of the piping bag.

Dimensions	Item no.
8.5 cm	ZU-30256/3



Nozzles

These high-quality piping nozzles fit the MANZ piping bag perfectly. They come in four different versions.

Please specify the design and desired size when ordering!

Article	Item no.
1 - Star band nozzle (1 pc.)	ZU-30274/3
2 - Star nozzle (1 pc.)	ZU-30338/3
Ø 4, 5, 6, 7, 8, 9, 10, 11 or 12 mm	
3 - Hole nozzle (1 pc.)	ZU-30369/3
Ø 4, 5, 6, 7, 8, 9, 10, 11 or 12 mm	
4 - Berlin nozzle (1 pc.)	ZU-30303/3



MANZ cake tin

made of aluminium alloy

Consists of cake ring and base plate. The ring is inserted into the base plate. The edge of the bottom tray guarantees a perfectly fitting ring and prevents liquids from leaking during baking.

Dimensions	Item no.
26 cm Ø, 7 cm high	ZU-30150/3
28 cm Ø, 7 cm high	ZU-30148/3

You will find matching baking foils on page 169.



MANZ heart mould

made of aluminium alloy

Professional baking tin for all special occasions. Suitable for all types of cakes, pizzas, onion tart, tarte flambée, etc. When baking, simply place the heart mould on MANZ long-life baking foil or baking paper.

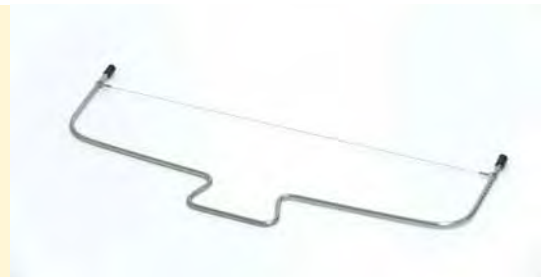
Dimensions	Item no.
16 cm Ø, 5 cm high	ZU-30191/3
20 cm Ø, 5 cm high	ZU-30192/3
24 cm Ø, 5 cm high	ZU-30193/3
Set of 3 all sizes	ZU-30221/3



Cake ring knife

Facilitates the release of all cakes and pies from the mould. Simply hook the knife onto the cake tin with the long side facing inwards and cut all around.

Dimensions	Item no.
Blade length 12 cm	ZU-30273/3

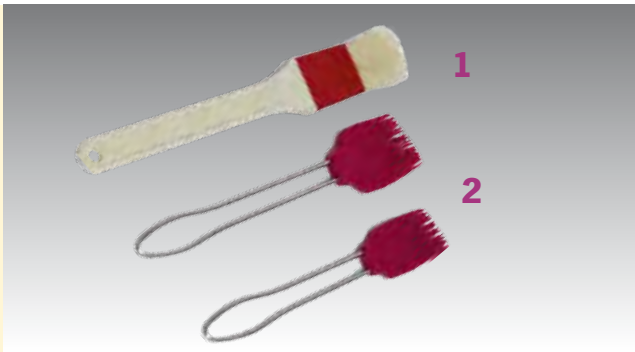


Cake base cutter

with saw wire

The height-adjustable saw wire ensures that your cake layers are cut evenly at the desired height. Cutting width 30 cm, stainless steel handle

Article	Item no.
Cake base cutter	
Cutting width 35 cm	ZU-30211/3



1 - Professional natural brush

made of hygienic plastic with hard-wearing natural bristles

Dimensions	Item no.
Bristle width 4 cm	
Bristle length 4 cm	ZU-30219/3

2 - Professional silicone brush

made of food-safe silicone, heat-resistant up to 230°C

Dimensions	Item no.
Bristle width 3 cm	
Bristle length 2.5 cm	ZU-30530/3
Bristle width 4 cm	
Bristle length 2.5 cm	ZU-30529/3



MANZ best non-stick oil

600 ml spray can

Gone are the days of tedious greasing by hand.

The MANZ non-stick oil offers 3 main advantages:

- Easy greasing, even of fluted moulds
- Best possible cleanliness (no more greasy fingers)
- Easy release of the baked goods from the mould

MANZ baking spray consists of 100% vegetable fats.

Quantity	Item no.
600 ml	ZU-30165/3



Rodon mould

Steel mould with premium non-stick coating

Excellent baking mould for Gugelhupf cakes but also ideal for all other cakes and pastries. The non-stick coating ensures that the pastry is easy to remove without any problems. Resistant to fruit acid.

Dimensions	Item no.
16 cm Ø	ZU-30182/3
22 cm Ø	ZU-30223/3



Fruit cake mould

Steel mould with premium non-stick coating

Ideal for baking fruitcake bases. The large ribs and non-stick coating ensure that the pastry is easy to remove.



Dimensions	Item no.
30 cm Ø	ZU-30189/3

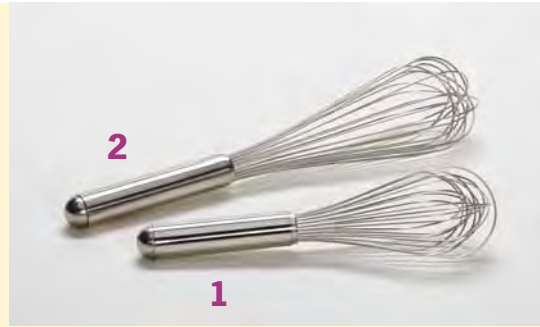


Lattice punch

made of plastic, 2 pieces

Quickly give a Linzer cake a special pattern? No problem with this lattice punch: simply roll out the dough and press down with the lattice punch. The inner insert pushes the lattice out of the mould.

Dimensions	Item no.
30 cm Ø	ZU-30210/3



Whisk

made of high-quality stainless steel

In heavy commercial quality, with handy handle. For convenient stirring and beating of light and medium-heavy mixtures.

Dimensions	Item no.
1 - 26 cm long	ZU-30263/3
2 - 35 cm long	ZU-30262/3



Dough roller

made of beech wood

For perfect rolling out of dough in the baking tray. The ergonomics of this dough roller make rolling dough extremely easy.

Dimensions	Item no.
Roller 7 cm wide, 5 cm Ø	ZU-30322/3



Rolling puncher

made of plastic with reinforced handle

The rolling puncher lets you make even holes in your dough in no time at all and thus prevent bubbles from forming. 20 cm long.

Dimensions	Item no.
1 - Roller 10.5 cm wide	ZU-30267/3
2 - Roller 6.5 cm wide	ZU-30272/3



Mini cupcake tray

made of aluminium alloy

For baking several mini cupcakes at the same time. Includes 80 mini cupcake paper moulds. The mini cupcake tray is placed on a baking tray for baking and fits exactly into a half MANZ aluminium baking tray. (Baking tray not included in the scope of delivery).

Dimensions	Item no.
35 x 19.8 cm, 1 cm high (standard)	ZU-10518/3
31 x 24 cm, 1 cm high (Perfectus)	ZU-10475/3
39 x 29 cm, 1 cm high (Maestro)	ZU-10614/3

Mini cupcake paper moulds	Item no.
3 cm Ø, 2 cm high, 80 pcs.	ZU-30314/3



MANZ muffin tray

made of aluminium alloy

For baking several muffins at the same time. Includes 60 muffin paper moulds. Place the muffin tray on a baking tray to bake. (Baking tray not included in the scope of delivery)

Dimensions	Item no.
42 x 35 cm, 4 cm high (standard)	ZU-10411/3
51.3 x 31.3 cm, 4 cm high (Perfectus)	ZU-10597/3
59 x 39 cm, 4 cm high (Maestro)	ZU-10613/3

Muffin paper moulds	Item no.
5 cm Ø, 9 cm high, 60 pcs.	ZU-30292/3

ENGRAVING SERVICE
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XL cake plate with cover

With the sturdy XL cake plate and cover, you can store and transport large cakes without any problems or damaging the decoration of the cake with too small a cover.

Article	Item no.
Stainless steel cake plate 36 cm Ø plus handles	ZU-10445/3
Cake cover made of unbreakable plastic 33 cm Ø, 14.5 cm high	ZU-30323/3



Cake divider

made of plastic

With the two handles on the side, the cake pieces can be conveniently and safely marked on the cake. If desired, 14 or 16 pieces can be marked on the cake.

Dimensions	Item no.
26.5 cm Ø	ZU-30311/3



MANZ rose pie iron

This wonderful rose pie iron is a historic baking mould. The 'Rose' model was mainly used in South Germany. 46 cm length in total.

Dimensions	Item no.
13 cm Ø	ZU-30202/1



MANZ snowball spoon

Snowballs at any time of year! This durable biscuit is a perennial favourite. For this typical Franconian speciality, the snowball spoon is used for deep-frying. Made of stainless steel with extra long arm and wooden handle. Extra heavy quality.

Dimensions	Item no.
9 cm Ø, 50 cm total length	ZU-30212/1



Rose pies

(5 biscuits)



Ingredients

350 - 380 g wheat flour type 405;
250 ml milk; 5 eggs; 40 g sugar; 1 vanilla pod;
1 lemon (grated peel + juice); 5 g salt

Preparation

Put the frying fat into a deep-fat fryer (180° C). Heat the iron in the fat 20 minutes before the first baking. Mix the ingredients into a dough (do not beat). Remove the mould from the deep-fat fryer, tap to remove any excess fat, dip into the batter until a thin layer of batter sticks to the mould and dip back into the fat, moving gently. Bake the biscuits sticking to the mould until it comes off and dust with icing sugar after turning.

Tip

Pies can be filled with elderflower jelly, apple cider foam, a scoop of vanilla ice cream or whipped cream.



Swiss stone pine bowls

Versatile and naturally beautiful: Bowls made of untreated Swiss stone pine, turned from one piece. For flour, fruit, nuts and much more.

Dimensions	Weight	Item no.
16 cm Ø, 7 cm high	250 g	ZU-30003/1
20 cm Ø, 7 cm high	300 g	ZU-30002/1
25 cm Ø, 7 cm high	500 g	ZU-30004/1
30 cm Ø, 7 cm high	600 g	ZU-30005/1
35 cm Ø, 7 cm high	800 g	ZU-30006/1
40 cm Ø, 7 cm high	1,300 g	ZU-30007/1

MANZ forged professional knives

Forged from one piece of steel, enriched with extra carbon and vacuum-hardened to 56-57 HRC: these knives glide safely and without slipping through any cutting material.

Due to the special grinding, even hard shells or crusts are no problem.

The velvety finish on the surface of the ergonomically designed handles with high grip guarantees optimal handling. The grip plates are securely connected with three stainless steel rivets.

The material is particularly resistant and can withstand temperatures of up to 200°C (short-term contact).



MANZ forged professional knives

of the highest quality

Dimensions	Item no.
1 - Office knife Blade length 10 cm	ZU-50703/1
2 - Bread knife Blade length 20 cm	ZU-50704/1
3 - Universal knife Blade length 25 cm	ZU-50706/1
4 - Chef's knife Blade length 23 cm	ZU-50705/1
5 - Honing steel Length 25 cm without handle	ZU-50707/1



1 - MANZ dough knife

For scoring the dough pieces.

Dimensions	Item no.
Blade length 8 cm	ZU-50710/3

2 - MANZ bread roll and snack knife

Particularly suitable for slicing bread rolls, but of course also for snacks and other uses.

Dimensions	Item no.
Blade length 10.5 cm	ZU-50711/3



Dough carving blade

With curved stainless steel blade, blade guard and practical plastic handle.

Dimensions	Item no.
approx. 13 cm long	ZU-30788/3



MANZ Best Universal Cleaner

700 g tin with 2 cleaning sponges

Excellent for daily cleaning of your oven as well as for all common household and gastronomy materials. Completely free of toxins and pollutants and is 100% biodegradable. The universal cleaner ensures shiny and foolproof cleaning. Indispensable in every household, hotels and restaurants. In the practical tin with screw lid.

Quantity	Item no.
700 g	ZU-50689/3



Hob detergent

for steel hobs of wooden kitchen cookers.
Creates a chrome shine.

Quantity	Item no.
375 ml	ZU-30160/1



Teiger® dough cleaning cloth

The dough cloth for professional and amateur bakers

With its special mesh structure, Teiger® cleans gently but thoroughly without leaving scratches. It is suitable for all surfaces: plastic, chrome, copper, anodised and non-stick surfaces, glass and crystal, porcelain and ceramics.

After use, the dough cleaning cloth is very easy to clean: simply rinse the Teiger® under running water. Bad odours caused by bacteria don't stand a chance thanks to the special material and mesh structure! Cleaning in the dishwasher or washing machine is also possible.

The dough cloth is handmade in Germany. Its high-quality workmanship, e.g. the extra-reinforced seam, ensures long-lasting use.

The pollutant-free materials of the highest quality comply with the OEKO-TEX® Standard 100.



Article	Item no.
Teiger® 2-pack	ZU-50752/3



MANZ powerful oven cleaner

500 ml spray bottle.

For all surfaces made of stainless steel, glass, porcelain, ceramic and aluminium alloy. Ideal for cleaning directly after baking/cooking. The cleaner is non-caustic and can also be used for the door seal and our aluminium baking trays without any problems.

Quantity	Item no.
500 ml	ZU-50681/3



MANZ best oven cleaner

500 ml bottle

This strong professional cleaner is ideal for basic cleaning of the baking chamber of MANZ ovens, but also of all other roasting and grilling appliances! Easily removes even stubborn dirt and encrustations from stainless steel, ceramic and porcelain surfaces (not suitable for aluminium). Contains only biodegradable surfactants.

Quantity	Item no.
500 ml	ZU-50680/3

Cleaning tips

Gravy, grease splashes, food residues: They all make for unsightly residue that continues to burn into the oven with each use.

Of course, the best way to clean the MANZ oven is directly after each baking process. While it is still warm to the touch, spray the oven with **MANZ Powerful Oven Cleaner**, let it work for a short time and then wipe with clean water.

The cleaner is non-caustic and can also be used for the door seal and our aluminium baking trays without any problems.

If the MANZ oven is more heavily contaminated, **MANZ Best Oven Cleaner** will help. Apply the strong oven cleaner to the stains in the cold oven with a cloth – cover heavily burnt-in stains with cling film overnight – and clean the oven well with fresh water.

Then heat the oven to 60°. If there are still residues of the cleaner in the oven, they will swell up during heating and can be removed with a damp cloth. If necessary, it can be rubbed with vinegar.

Be sure to wear gloves.



Stollen tin with lid

made of aluminium alloy

Suitable for baking stollen and cakes weighing 350 g. Press the dough into the tin, seal with the lid and place in the oven with the lid facing down.

Dimensions	Item no.
18 x 10 x 6 cm	ZU-10416/3



Cinnamon star cutter

made of plastic

This folding cinnamon star cutter makes cutting out cinnamon stars child's play. Here, the egg white and sugar mixture no longer has to be laboriously applied individually with a brush; instead, the icing is applied completely to the rolled-out mixture. Cut out the stars and then place them directly onto a baking tray. Thanks to the conical design, the cut-out star remains in the mould until opened. You will also receive a recipe for cinnamon stars.

Dimensions	Item no.
1 – 4 cm Ø	ZU-30203/3
2 - 5 cm Ø	ZU-30204/3



Mould for bear paws

made of wood

This wooden mould lets you make original 'bear paws'. We'll provide you with the recipe for it upon delivery.

Dimensions	Item no.
4.7 cm wide 6.4 cm high	ZU-30207/3

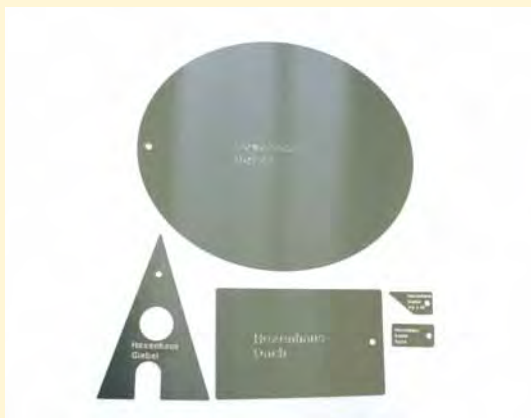


Stainless steel gingerbread stencils



MANZ witch's cottage

5-piece stainless steel template consisting of base plate, roof, gable, chimney side, chimney front/rear



Article	Item no.
Witch's cottage template	ZU-10487/3

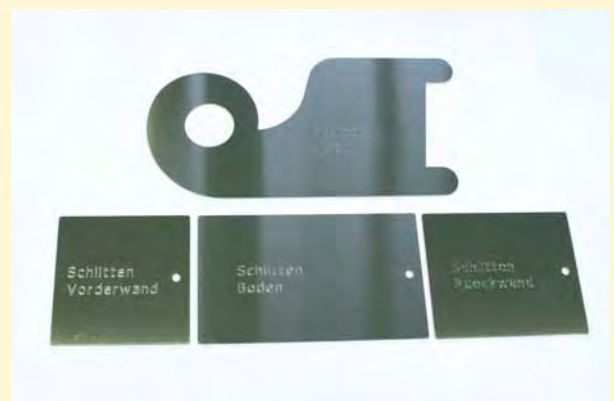
MANZ gingerbread man

Article	Item no.
Small gingerbread man 15 cm tall	ZU-10485/3
Large gingerbread man 25 cm tall	ZU-10486/3



MANZ sled

4-piece stainless steel template consisting of base, side, back wall, front wall



Article	Item no.
Sled template set	ZU-10488/3

MANZ owl

Article	Item no.
Owl 13 cm	ZU-10482/3



MANZ barbecue pleasure - for perfect enjoyment.

GRILLING AT THE HIGHEST LEVEL

MANZ barbecue 'HOT CUBE'



Incredible versatility for the perfect barbecue experience everywhere! Whether on the grill or with skewers, whether meat, fish or vegetables, whether with a cover or open – the new MANZ 'HOT-CUBE' barbecue makes things simple and delicious. Made entirely of 2 mm stainless steel – so sturdy you can sit on it.

- Very easy to set up and disassemble anywhere without tools
- Height-adjustable grill grate
- Large grill surface 44 x 29 cm
- Incl. 4 fixable stainless steel barbecue skewers
- Height-adjustable ember tray
- With removable handles
- All parts fit in the dishwasher

Technical data:

Dimensions when assembled (L x W x H)	47 x 38 x 50 cm
Weight	22 kg
Item no.	ZU-10519/3



THE PERFECT COMPLE- MENT

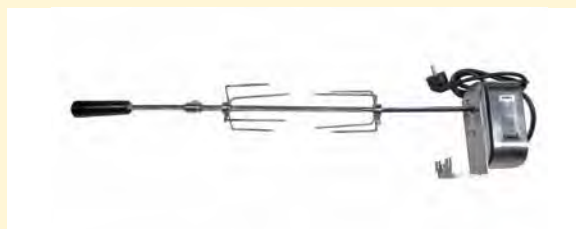
MANZ

barbecue accessories



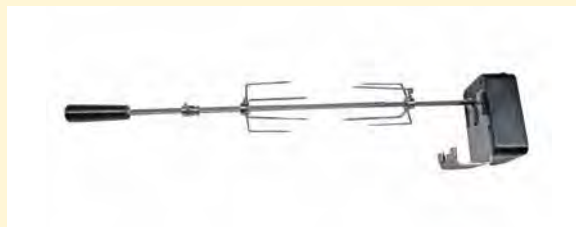
Large rotisserie with motor (mains-operated)

- Even browning from all sides
- Sturdy skewers to fix the barbecued food in place
- Perfectly suitable for the 'HOT CUBE'



Large rotisserie with motor(battery-operated)

- Even browning from all sides
- Sturdy skewers to fix the barbecued food in place
- Perfectly suitable for the 'HOT CUBE'



Foot extension made of high-quality stainless steel

- Increase of + 35 cm
- Easy assembly of the feet without tools

Item no. (set of 4) ZU-10520/3



Additional barbecue skewers made of high-quality stainless steel

- For preparing more skewers
- Especially for the 'HOT CUBE'
- No slipping of the skewer on the grill

Item no. (set of 4) ZU-10572/3



FOR EVERY OCCASION:

Gift vouchers

FROM MANZ

Are you still looking for a suitable gift for relatives or friends?

Then surprise your loved ones with a voucher from MANZ.

Our gift vouchers are the perfect present for MANZ enthusiasts or anyone who wants to become one.

Our **gift voucher** opens the door to the world of MANZ ovens and its many interesting and useful products.

The vouchers are available in the amounts €15, €25, €50 and €100 and can be redeemed for all articles in the general catalogue and for our seminars.



Example gift voucher

ALWAYS THE BEST BAKING RESULTS

6 model series

in many sizes

The professional commercial ovens from MANZ for bakeries, confectioners, butchers, marketers and gastronomy.

Available in various sizes and designs for all standard sheet sizes. Optionally with manual control or computer control. Also available as baking stations combined with proofing cabinet and extractor hood.

MANZ ovens are true 'showpieces' in every bakery or sales outlet. The unsurpassed baking quality of the classic stovetop oven will delight you, your employees and, above all, your customers in equal measure!

Maximum baking capacity in the smallest space:
With MANZ convection ovens, you'll achieve the best baking results with optimum ease of use and low space requirements.

Interested?

Then request our separate catalogue!



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Footnotes:

² Maximum total connected load at theoretical full load operation. The real electricity consumption of the oven / proofing cabinet during baking and cooking is significantly lower.

³ Maximum connected load of the oven at theoretical full load operation without hob. To determine the maximum total connected load including the hob, the connected load of the connected hob model must be added.

⁴ Maximum total connected load of the oven including MANZ ceramic hob model MCO60/10 at theoretical full load operation. The real electricity consumption of the oven during baking and cooking is significantly lower.

⁵ The heating time to 250°C for this MANZ oven model with MANZ special baking plates is only approx. 25 minutes! This is very short for a real bread oven with high heat storage and ensures high flexibility when baking and cooking as well as very low energy consumption. Compare for yourself!

⁷ Moulds without Teflon insert





EXCLUSIVE SET 30/1 VAPOR

Order – Collect – Plug in – Bake!

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ONE SET FOR EVERYTHING!

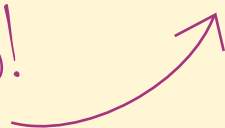
EXCLUSIVE SET PERFECTUS

Order – Collect – Plug in – Bake!

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BAKE LIKE
THE PROS!



OVEN TRADITION SINCE 1962



World of ovens
ALWAYS WORTH A VISIT!



MANZ Backofenwelt

Backofenstrasse 1-3
(industrial estate 'Hörle')
D - 97993 Creglingen-Münster
Germany

Tel.: +49 (0) 79 33 / 91 40-0
Fax: +49 (0) 79 33 / 91 40-99
E-mail: info@manz-backtechnik.de
www.MANZ-Backtechnik.de

Opening hours

Monday - Friday 8 a.m. to 5 p.m.
Saturday 9 a.m. to 1 p.m.