

MATADOR® STORE Instore oven with stone plate

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05.12.2008

Suitable for

- Bread rolls
- Bread, especially stone oven bread
- Baguettes
- Soft pretzels
- Danish pastries
- Yeast-raised pastries
- Puff pastries
- Snacks
- Cakes, butter cake
- Frozen goods

Equipment

- Stone plate
- Manual control unit
- Heavy-duty steam system
- Internal lighting
- Tray sizes 40 x 60 or 58 x 78 cm
- Stainless steel housing

Options

- Equipped with manual control unit, simple computer or NAVIGO® control unit
- Exhaust hood
- Hood with integrated steam condenser
- Delayed start timer, individually programmable
- Intermediate storage area
- Fermentation cabinet
- Nostalgic black design
- Modular system (station can be assembled in many different ways)
- 1 - 5 decks possible
- Models 6.4 and 6.8 can be combined with BRILLANT convection oven
- Water treatment system
- Easy to clean
- Baking time display in the hood
- Oven Control
- Base frame

Benefits

Stone plate

- All products baked in MATADOR® STORE can be sold as original "stone oven products".

Top and bottom heat can be regulated in each deck.

- Top and bottom heat can be adjusted separately.
- Different products with different baking times and temperatures can be baked at the same time.
- Easy to operate
- Continuous baking possible

Crispy crust due to heavy-duty steam system

- Saturated, moist steam

Nostalgic design

- The black baking station fits in with the new "shop design" and increases the nostalgic character.

Power input like a convection oven due to Power Management.

- Just 14.4 kW connected load for one baking station "MATADOR® STORE 8.6.4" with 8 trays à 60 x 40 cm.

Energy saving mode

- Stand-by function ensures economical use of electricity.

Decks fused separately

- Every deck is independent and fused separately.

Instore baking modular system

- With the modular system the baking station can be assembled precisely to suit the customer's capacity and quality requirements. 1-5 decks are possible.
- MATADOR® STORE 6.4 and 6.8 can be combined with convection ovens (BRILLANT with 2-way system)



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Description

NAVIGO®-control system

- Automated baking program with fully programmable baking stages
- Temperature curve
- Fully programmable steam volume
- Recipe management and recipe storage card (data backup)
- Pictogram control possible
- 'Oven Control' option (networking individual ovens)

- Actual data recording to optimise programs
- Manual operation option
- Service menu with fault history

Oven-Control

- Remote diagnosis via the Internet
- Screen operation via the Internet
- Individual ovens can be networked
- Master Slave

Technical specifications (examples of a 4-decks design)

MATADOR®STORE Oven	6.4.4	6.8.4	8.6.4	12.8.4
Outer dimensions (W x D x H) mm	930 x 980 x 1,320	930 x 1,390 x 1,320 (1,540**)	1,130 x 1,100 x 1,320 (1,540**)	1,540 x 1,390 x 1,320
Deck size (W x D x H) mm	600 x 400 x 165	600 x 800 x 165 or 220	800 x 600 x 165 or 220	1,200 x 800 x 165
Baking area m ²	0.96	1.92	1.92	3.84
Number of trays/trays size mm	4 x 600 x 400	4 x 580 x 780 or 8 x 600 x 400	4 x 580 x 780 or 8 x 600 x 400	8 x 580 x 780 or 16 x 600 x 400
Number of bread rolls/prezels	80/48	160/96	160/96	320/192
Heating capacity	4 x (3.6 kW/400 V/3 x 16 A)	4 x (6.0 kW/400 V/3 x 16 A)	4 x 4.3 kW	4 x (8.05kW/400 V/ 3 x 16 A)
Load limit option %	25, 50	25, 50	25, 50	25, 50
Steam heating	4 x 1.45 kW	4 x 1.45 kW	4 x 1.45 kW	4 x 1.45 kW
Weight kg	520	720	720	1040
Water inflow, outer thread "	3/4	3/4	3/4	3/4
Water outflow "	1/2	1/2	1/2	1/2
Exhaust air mm	50	50	50	50

Hood	Hood 6.4	Hood 6.8	Hood 8.6	Hood 12.8
Outer dimensions (W x D x H) mm	930 x 1,150 x 190	930 x 1,150 x 190	1,130 x 1,150 x 190	1,540 x 1,150 x 190
Electrical input Watt	max. 80	max. 80	max. 80	max. 80
Weight kg	46	46	55	61
Weight with steam condenser kg	61	61	70	76
Exhaust air mm	125	125	125	125
Water outflow "	Hose 3/4	Hose 3/4	Hose 3/4	Hose 3/4

Intermediate storage	ZW 6.4	ZW 6.8	ZW 8.6	ZW 12.8
W x D mm	930 x 890	930 x 1,190	1,130 x 1,000	1,540 x 1,190
Adjustable heights mm	270/370/470/570/670/770	270/370/470/570/670/770	270/370/470/570/670/770	270/370/470/570/670/770
Tray size mm per shelf	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780	2 x 600 x 400 or 1 x 580 x 780	4 x 600 x 400 or 2 x 580 x 780
Shelves	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10
Distance between trays mm	65	65	65	65
Weight kg	30/36/41/47/53/59	37/43/50/56/64/71	37/43/50/56/64/71	74/86/100/112/128/142

Fermentation cabinet	GR 6.4	GR 6.8	GR 8.6	GR 12.8
W x D mm	930 x 890	930 x 1,190	1,130 x 1,000	1,540 x 1,190
Adjustable heights mm	600/800/900	600/800/900	600/800/900	600/800/900
Tray size per shelf mm	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780	2 x 600 x 400 or 1 x 580 x 780	4 x 600 x 400 or 2 x 580 x 780
Shelves	5/10 8/16 9/18	5/10 8/16 9/18	5/10 8/16 9/18	5 8 9
Distance between trays mm	65	65	65	65
Electrical connection	3.1 kW/230 V/1 x 16 A	3.1 kW/230 V/1 x 16 A	3.1 kW/230 V/1 x 16 A	3.1 kW/230 V/1 x 16 A
Weight kg	146/171/186	172/206/217	172/206/217	200/252/278
Water inflow, outer thread "	3/4	3/4	3/4	3/4
Water outflow "	1/2	1/2	1/2	1/2

Water pressure max. 3.5 bar, otherwise a pressure reducer must be installed

Base frame	UG 6.4	UG 6.8	UG 8.6	UG 12.8
W x D mm	930 x 890	930 x 1,190	1,130 x 1,000	1,540 x 1,190
Adjustable heights mm	400/500/600/700/800/900	400/500/600/700/800/900	400/500/600/700/800/900	400/500/600/700/800/900
Tray size per shelf mm	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780	2 x 600 x 400 or 1 x 580 x 780	4 x 600 x 400 or 2 x 580 x 780
Shelves	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10
Distance between trays mm	65	65	65	65
Weight kg	40/42/47/53/58/65	47/49/56/62/70/77	47/49/56/62/70/77	94/98/112/124/140/154