

think process!



DECK OVEN MATADOR®

Baking area from 8 to 19 m²

think process!

DECK OVEN MATADOR®



WP SMARTCONTROL

- Ease of use thanks to accessible product programs



WP GREENENERGY

- WP INTELLIGENT ENERGY CONTROL



WP BAKINGQUALITY

- ZYKLOTHERM® – guaranteed consistency
- Thick steam
- Special stone baking plates for stone-baked bread



BENEFITS // SPECIAL HOT GAS CONDUCTION – ZYKLOTHERM® // GUARANTEED CONSISTENCY // CRISPY CRUSTS // BATCH-AFTER-BATCH BAKING // THICK STEAM

BENEFITS

- Special heating gas version – ZYKLOTHERM®
- Stable heat exchanger
- High temperature mobility
- Powerful pipe steamer system in the burner area
- Steam distribution system
- Steam overpressure system
- Steam vent flaps on both sides
- High hearths
- Can be retrofitted with semi or fully automated charging and automation systems

EQUIPMENT

- Special stone baking plates
- Stainless steel baking chamber doors
- WP NAVIGO II PROFI-CONTROL

OPTIONS

- Electro-mechanical control system
- WP NAVIGO II PROFI-CONTROL plus
- WP INTELLIGENT ENERGY CONTROL
- WP OVEN-CONTROL
- Draw-plate decks
- Combitherm – two different temperature groups
- Folding table
- Stainless steel paneling for side walls and back panel
- Glass doors
- Stone lining
- Steel baking trays

WP NAVIGO II PROFI-CONTROL

- Only one control panel
- Each oven is fitted with steam buttons
- Touchscreen and pictogram display
- Simple and logical programming
- Memory for 250 recipes
- Fully-automated steam injection
- Central data storage and analysis functions
- Networking using WP OVEN-CONTROL
- Remote display for each oven group

WP NAVIGO II PROFI-CONTROL PLUS

- One control panel per oven
- Automatic steam slide valve



WP NAVIGO II PROFİ-CONTROL

WP OVEN-CONTROL

- Remote diagnosis via Internet
- On-screen operation via Internet
- Individual ovens can be networked
- Master Slave

WP INTELLIGENT ENERGY CONTROL

- Minimizing energy loss between the baking process:
- Standby function with controlled temperature reduction

THICK STEAM - STEAM DISTRIBUTION SYSTEM

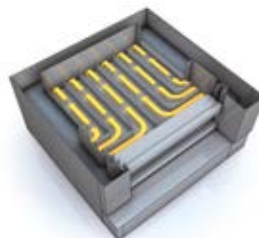
- Batch-after-batch baking
- Thick steam
- 75% relative humidity in the first minute



Section through the oven – steam distribution system

SPECIAL HEATING GAS VERSION ZYKLOTHERM®

- Guaranteed consistency
- Crispy crusts
- Full aroma development
- Batch-after-batch baking



Section through the oven

MATADOR®

| MATADOR® | | 2-bay wide | | | | | 3-bay-wide | | | |
|--|----------------|------------|--------|--------|--------|--------|------------|--------|--------|--------|
| | | MD 80 | MD 100 | MD 101 | MD 122 | MD 125 | MD 121 | MD 150 | MD 151 | MD 190 |
| Baking area | m ² | 8 | 10 | 10 | 12 | 12.5 | 12 | 15 | 15 | 19 |
| Oven | | | | | | | | | | |
| Length | mm | 1,600 | 2,000 | 1,600 | 1,600 | 2,000 | 1,600 | 2,000 | 1,600 | 2,000 |
| Width | mm | 1,200 | 1,200 | 1,200 | 1,200 | 1,200 | 1,800 | 1,800 | 1,800 | 1,800 |
| Number of ovens | | 4 | 4 | 5 | 6 | 5 | 4 | 4 | 5 | 5 |
| Oven | | | | | | | | | | |
| Length | mm | 2,550 | 2,950 | 2,650 | 2,650 | 3,050 | 2,550 | 2,950 | 2,650 | 3,050 |
| Width | mm | 1,830 | 1,830 | 1,830 | 1,830 | 1,830 | 2,435 | 2,435 | 2,435 | 2,435 |
| Height | mm | 2,310 | 2,310 | 2,310 | 2,310 | 2,310 | 2,310 | 2,310 | 2,310 | 2,310 |
| Max. number of draw-plate decks | | | | | | | | | | |
| Standard | | 2 | 2 | 3 | - | 3 | 2 | 2 | 3 | 3 |
| Combitherm | | 2 | 2 | 3 | - | 3 | 2 | 2 | 3 | 3 |
| Loading per oven 1 kg bread unmolded | | 24 | 32 | 24 | 24 | 32 | 36 | 48 | 36 | 48 |
| Loading overall 1 kg bread unmolded | | 96 | 128 | 120 | 144 | 160 | 144 | 192 | 180 | 240 |
| Electrical connection for fan and controll system in kVA | | 6.9 | 6.9 | 8.3 | 8.3 | 8.3 | 8.3 | 8.3 | 9.0 | 9.0 |
| Heating capacity in kW | | 64 | 79 | 79 | 90 | 90 | 88 | 110 | 110 | 122 |

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