

think process!



MATADOR[®] MDV

Optimum Production Oven for Use
in Combination with Semi- and Fully Automatic
Loading and Automation Systems

think process!

MATADOR® MDV



WP GREENENERGY

- Energy savings of up to 30% compared to similar ovens



WP SMARTCONTROL

- Easy to operate thanks to on demand accessible product programs



WP BAKINGQUALITY

- Guaranteed even MATADOR® baking quality thanks to Zyklotherm®
- Full steam



**BENEFITS// BAKING SURFACES FROM 8 TO 43 M² //
BURNER ON THE REAR OF THE OVEN // GUARANTEED EVEN
BAKING RESULTS THANKS TO ZYKLOTHERM® // PROVEN
MATADOR® BAKING RESULTS**

BENEFITS

- Special heating gas management - Zyklotherm®
- Sturdy heating element
- High temperature flexibility
- Powerful steam pipe system in the burner chamber
- Steam distribution system
- Steam vacuum system
- Forced steam extraction
- High ovens
- Can be retrofitted with semi or fully automatic loading systems
- Burner on the rear of the oven

FEATURES

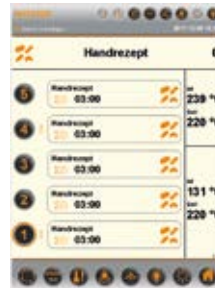
- Special baking stones
- Integrated vacuum suction
- Stainless steel doors
- WP Navigo II Profi-Control

OPTIONS

- Electrical-mechanical control
- WP NAVIGO® II PROFI-CONTROL plus
- Pull-out ovens
- Combitherm
- Stainless steel coating on side and rear walls
- WP OVEN-CONTROL
- WP INTELLIGENT ENERGY CONTROL

WP NAVIGO II PROFI-CONTROL

- Only a single operating panel
- Every oven has a steam button
- Touchscreen and icon display
- Simple and logical programming
- Memory stores up to 250 recipes
- Fully automated steam function
- Data & analyses are centrally archived



WP NAVIGO II PROFI-CONTROL

WP OVEN CONTROL

- Remote diagnosis via the Internet
- Monitor controlled operation via the Internet
- Network connection of individual ovens
- Master Slave

WP NAVIGO II PROFI-CONTROL PLUS

- One operating panel per oven
- Automatic steam slider
- Remote display per group of ovens

FULL STEAM THANKS TO THE WP STEAM DISTRIBUTION SYSTEM

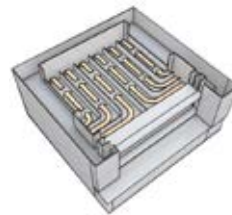
- Batch-to-batch-baking possible
- Full steam
- 75% relative humidity attained during the first minute of operation



Steam distribution system

SPECIAL HEATING GAS MANAGEMENT ZYKLOTHERM®

- Guaranteed even baking results
- Crunchy crust
- Full development of the aroma
- Batch-to-batch-baking possible



Special heating gas management Zyklotherm®

MATADOR® MDV

MATADOR® MDV – double wide		MDV 80	MDV 100	MDV 101	MDV 120	MDV 125	MDV 144
Baking surface	m ²	8	10	10	12	12	14
Ovens	(W x D) mm	1,600 x 1,200	2,000 x 1,200	1,600 x 1,200	2,400 x 1,200	2,000 x 1,200	2,000 x 1,200
Number of decks	Units	4	4	5	4	5	6
Oven	(W x D) mm	2,659 x 1,830	3,059 x 1,830	2,770 x 1,830	3,459 x 1,830	3,170 x 1,830	3,059 x 1,830
Oven	Height in mm	2,310	2,310	2,330	2,310	2,330	2,800
Minimum room height	in mm	2,900	2,900	3,000	2,900	3,000	3,500
Number of pull-out ovens max.	Standard	2	2	3	2	3	–
Number of pull-out ovens max.	Combitherm	2	2	3	2	3	–
Load per oven	1 kg traditional loaf	24	32	24	36	32	32
Total load	1 kg traditional loaf	96	128	120	144	160	192
Electrical connection for fan and control	in kVA	3,5	3,5	3,3	4,2	3,5	4,2
Heating power	in kW	64	79	79	87	90	110
Operating options	Manual in-feed possible	x	x	x	x	x	–

MATADOR® MDV – triple wide		MDV 150	MDV 180	MDV 220	MDV 230	MDV 260	MDV 430
Baking surface	m ²	15	18	22	21.6	26	43.2
Ovens	(W x D) mm	2.000 x 1.800	2,400 x 1,800	2,000 x 1,800	2,400 x 1,800	2,400 x 1,800	2,400 x 1,800
Number of decks	Units	4	4	6	5	6	10
Oven	(W x D) mm	3,059 x 2,435	3,459 x 2,435	3.059 x 2.475	3.459 x 2.475	3,640 x 2,475	3,900 x 2,880
Oven	Height in mm	2,310	2,310	2,800	2,521	2.800	4,300
Minimum room height	in mm	2,900	2,900	3,500	3,120	3.500	5.500
Number of pull-out ovens max.	Standard	2	2	–	–	–	–
Number of pull-out ovens max.	Combitherm	2	2	–	–	–	–
Load per oven	1 kg traditional loaf	45	63	45	63	63	63
Total load	1 kg traditional loaf	180	252	270	315	378	630
Electrical connection for fan and control	in kVA	4,2	4,2	4	4,2	10	35
Heating power	in kW	110	130	145	150	180	240
Operating options	Manual in-feed possible	x	x	x	x	x	–
Can only be operated in combination with a loading system		–	–	x	–	x	x

* Important: Top oven height 1.90 m

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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