

think process!

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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DECK OVEN MATADOR®

Baking area from 8 to 19 m²

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

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 PROFI-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

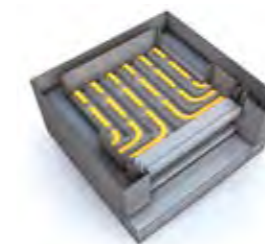
- Batch-after-batch baking
- Thick steam
- 75% relative humidity in the first minute



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

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