



Werner & Pfleiderer
Bakery Technologies

PELLADOR®

Passion and efficiency
with wood



WP BAKERYGROUP

PELLADOR®

What used to be absolutely normal in the past is a special feature today – **BREADS FROM THE WOOD-FIRED OVEN.**

Their taste is incomparable and many customers are simply thrilled.

PELLADOR® is a deck oven fired with wood pellets that has an open flame burning directly into the baking chamber, like in the historic wood-fired oven. It gives the baked goods the typical wood oven flavor.

CO₂ neutral wood pellets are used to fire the **PELLADOR®**. It features an integrated vaporisation and convinces with its favourable energy balance.

Its taste developing characteristics enable the production of bakery items with a natural scrumptious flavor.

The **PELLADOR®** can be operated manually or combined with the **WP** loading systems.

Specification

Number of ovens 2–3

Oven width 1.2–1.8 m

Oven depth 2.0–2.4 m

Baking area 4.8–12.96 m²

Specials

Firing with wood pellets

Flame burns directly into the baking chamber

Integrated vaporisation

Low energy loss



Competitive advantage

- Use of environmentally friendly, renewable energy resources builds customer confidence
- Bread baked in wood-fired ovens is the trend and allows for greater added value in the market
- Best baking results in proven MATADOR quality
- New products and environmental awareness attract new customers into the store
- Flavorful bread from wood-fired oven
- No bitter substances from the soot in the bread/pastries
- Optimum volume, tender flaky crust, juicy crumb and improved freshness
- Reproducible best quality baking results thanks to WP **NAVIGO II** PROFI-CONTROL



Technical advantages

- Smaller footprint compared to ovens set in brick
- Oven depth 2,000/2,400 mm (standard oven dimensions identical to **MATADOR® MD**), others on request
- Short installation times on site
- Manual loading or in combination with WP loading systems
- Short intervals between loading procedures
- Low energy consumption
- Vapor device for every oven
- Standard oven baking area 4.8 to 13 m²
- Compliance to all energy emission levels

Oven types

Model	PELLADOR® 2/12.20	PELLADOR® 2/18.20	PELLADOR® 3/18.20	PELLADOR® 3/18.24
Number of ovens	2	2	3	3
Oven width mm	1,200	1,800	1,800	1,800
Oven depth mm	2,000	2,000	2,000	2,400
Baking area m²	4.80	7.20	10.80	12.96
Heating capacity kW	120	165	250	300
Connected load kVA	3.5	3.5	4	4
Length mm	3,157*	3,157*	3,157*	3,557*
Width mm	1,960	2,560	2,560	2,560
Height mm	2,430	2,430	2,650	2,650
Weight kg	7,500	10,000	12,000	13,500

**consider required work space behind the oven*

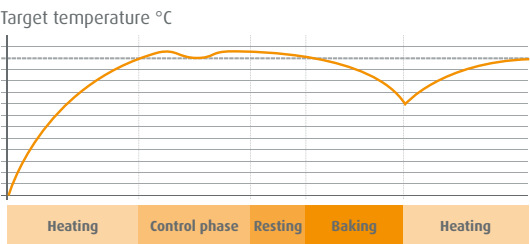
WP NAVIGO II PROFI-CONTROL

Easy operation for your daily benefit

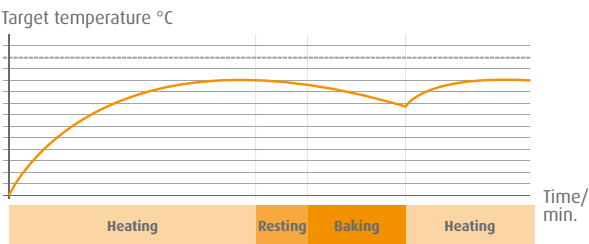
Get a compact grip on all the features with the innovative WP NAVIGO II PROFI-CONTROL control system. It offers maximum ergonomics, assistance and economic operation.

- Focus on only one control panel
- Particularly large screen

Temperature control

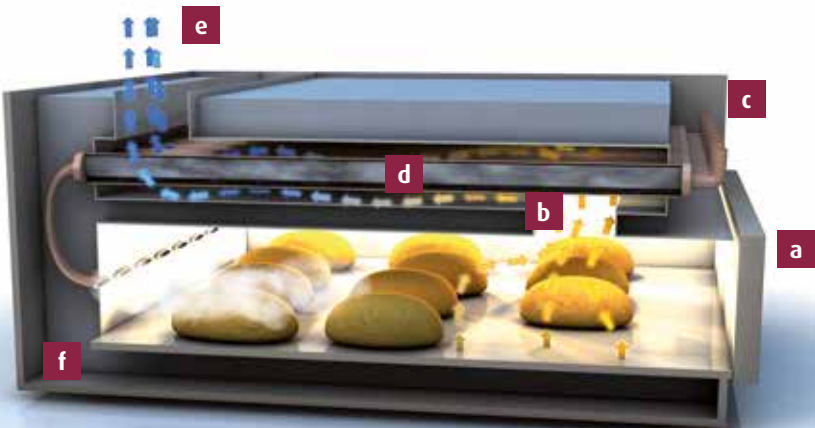


Time control



Oven layout

- a** Oven door
- b** Emissions generated by firing source
- c** Water supply (cold)
- d** Vapor/vapor generation
- e** Flue
- f** Insulation



Baked goods from the wood-fired oven



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Bakery Cooling

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Instore Baking

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Bakery Service

 Kemper

 Haton

 Winkler

 Riehle

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