

*think process!*

**WP** BAKERYGROUP

# **ROTOTHERM® Green** ENERGY-EFFICIENT BAKING WITHOUT COMPROMISE



Werner & Pfleiderer  
Bakery Technologies



MIXING & KNEADING



DIVIDING & MOULDING  
ROLLS



DIVIDING &  
MOULDING  
BREAD



INDUSTRIAL  
BAKING TECHNOLOGY



COOLING & PROOFING



INSTORE BAKING



BAKING



KETTLE FRYING &  
LYE APPLICATION



Craft bakeries just as well as industrial bakeries worldwide have trust in WP BAKERYGROUP as the leading provider of machines and systems that cover the entire production process.

The corporation covers all areas of bakery technology with utmost professional competence. Many of the WP group companies have been market leaders in their respective field for decades, if not for centuries. They develop innovative technical solutions with their know-how with only one goal: help bakeries achieve the best quality baking results in terms of economics and energy-efficiency.



WP Bakery Technologies has set the standards in terms of oven building for more than 100 years. Countless patents and inventions set the benchmark in the baking industry, such as the legendary MATADOR® deck oven and the ZYKLOTHERM® heating system.

Creative ideas and pioneering technical findings distinguish every new oven generation – the **ROTOTHERM® Green** as well.



# ROTOTHERM Green

WP Bakery Technologies



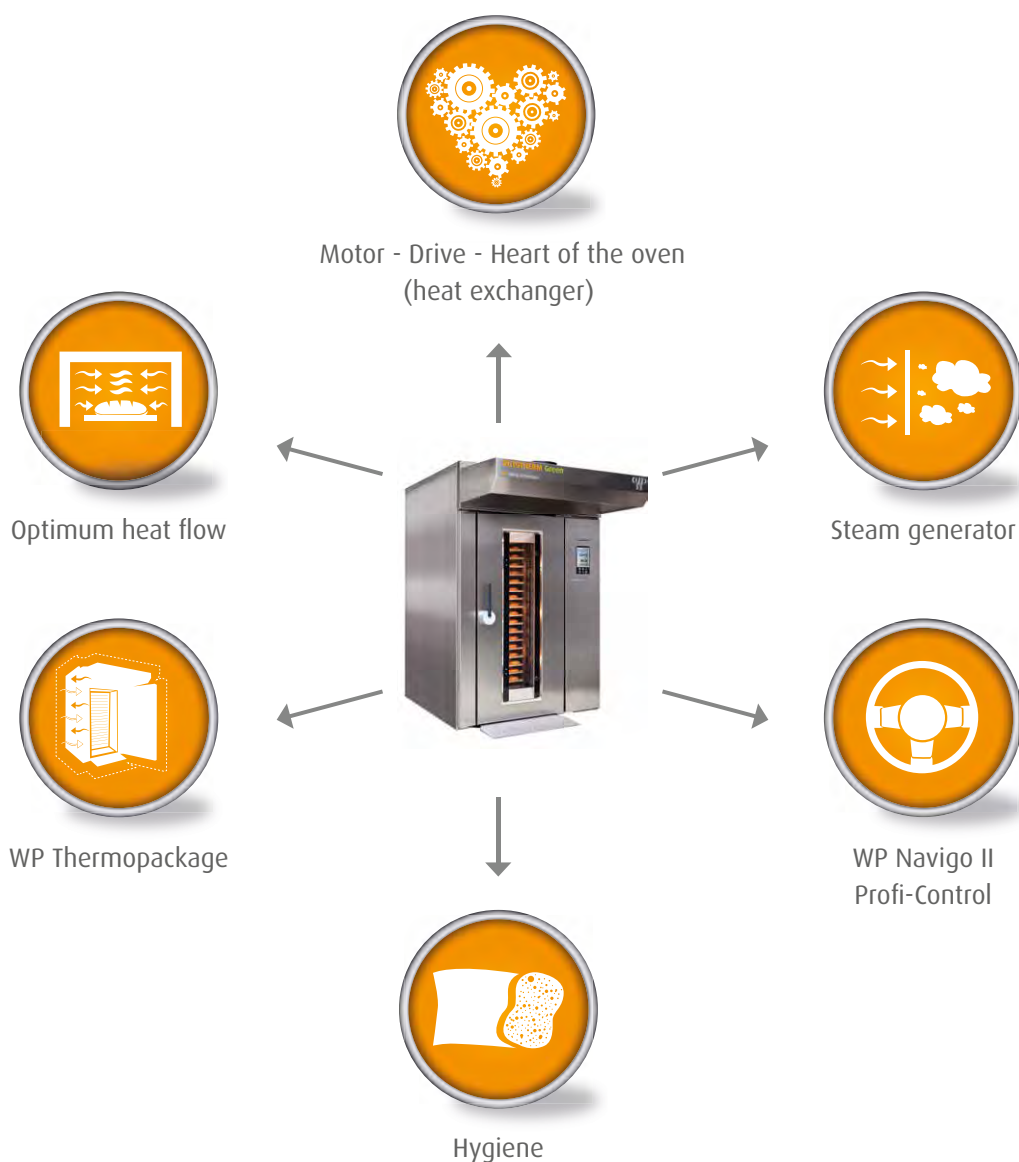
# ROTOTHERM® Green

## TECHNOLOGY FOR BEST QUALITY BAKING RESULTS

Your oven makes a crucial contribution to the success of your bakery. The quality of the baking products is significantly determined by it, and its energy consumption has an immediate effect on the economic efficiency of your business.

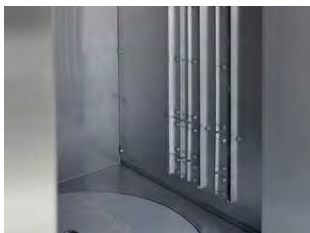
Profitable oven technology therefore combines best quality baking results with high energy efficiency. The **ROTOTHERM® Green** was optimized exactly to that end!

**Six unique features of the ROTOTHERM® Green guarantee energy-efficient baking without compromise.**





**GREAT  
PERFORMANCE,**  
LITTLE  
CONSUMPTION



## Oven tuning with efficient heat exchanger



State-of-the-art engines with smaller cubic capacity thanks to new technologies deliver top performance – and consume even less fuel. WP engineers have very intelligently transferred this successful trend to the **ROTOTHERM® Green**.

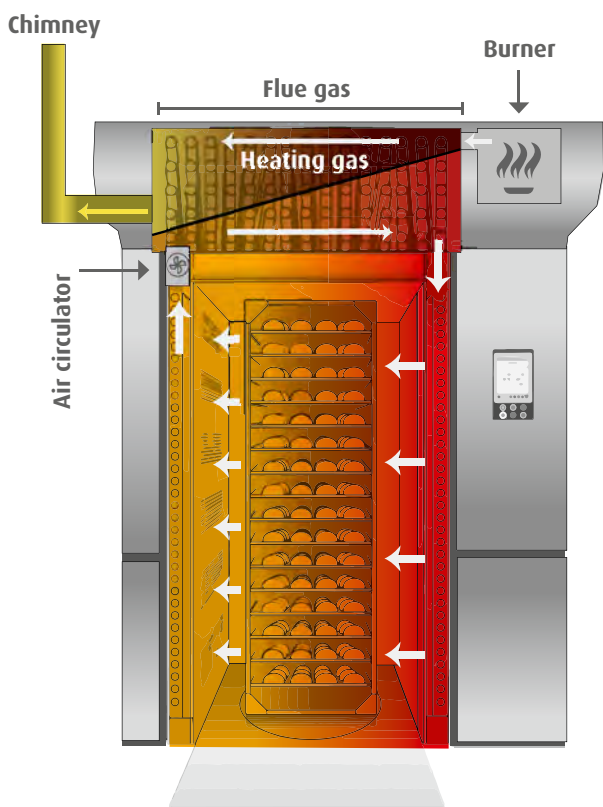
**A smaller burner with reduced connected load and combined with an innovative heat exchanger serves as the "motor" of the rack oven. Optimized technology that uses less fuel and yet achieves excellent baking results at the same time. This works for a very simple reason: the efficient heat exchanger now exploits energy that previously escaped unused through the chimney to the maximum.**



## FURTHER ADVANTAGES:

- **Quality of bakery items:**  
Crisp, tender flaky crust, juicy crumb thanks to optimum application of energy.
- **Warranty:**  
5 years warranty (on the heat exchanger)
- **Service life:**  
Durable thanks to special WP steel.
- **Saving effect:**  
25 % less energy consumption.\*
- **Amortization:**  
Lowest energy cost per piece.
- **Environment:**  
Energy consumption reduced by 25 % and lower CO<sub>2</sub> emissions are environmentally-friendly.\*

\* compared to 2012 model



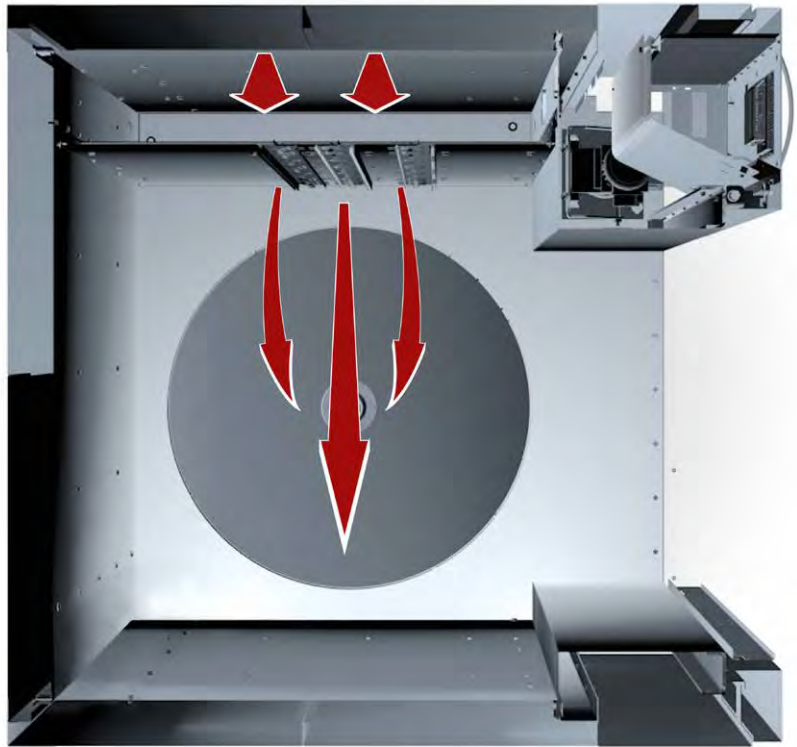


# TREND-SETTING **BAKING**

## OPTIMIZED AIR FLOW FOR BEST QUALITY BAKING ITEMS

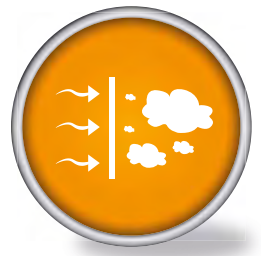


The direction is right with the **ROTOTHERM® Green!** The air is accurately directed onto the product over the entire jet wall. The result at every point of the baking trolley is constant baking quality. Moreover, the optimized air flow applies more energy on the dough pieces, shortens the baking time and makes your baking items particularly juicy.



## FOR YOU, THIS MEANS:

- Consistency and reproducible quality.
- Optimum distribution of heat and steam.
- Juicier baking items.
- More output per hour.



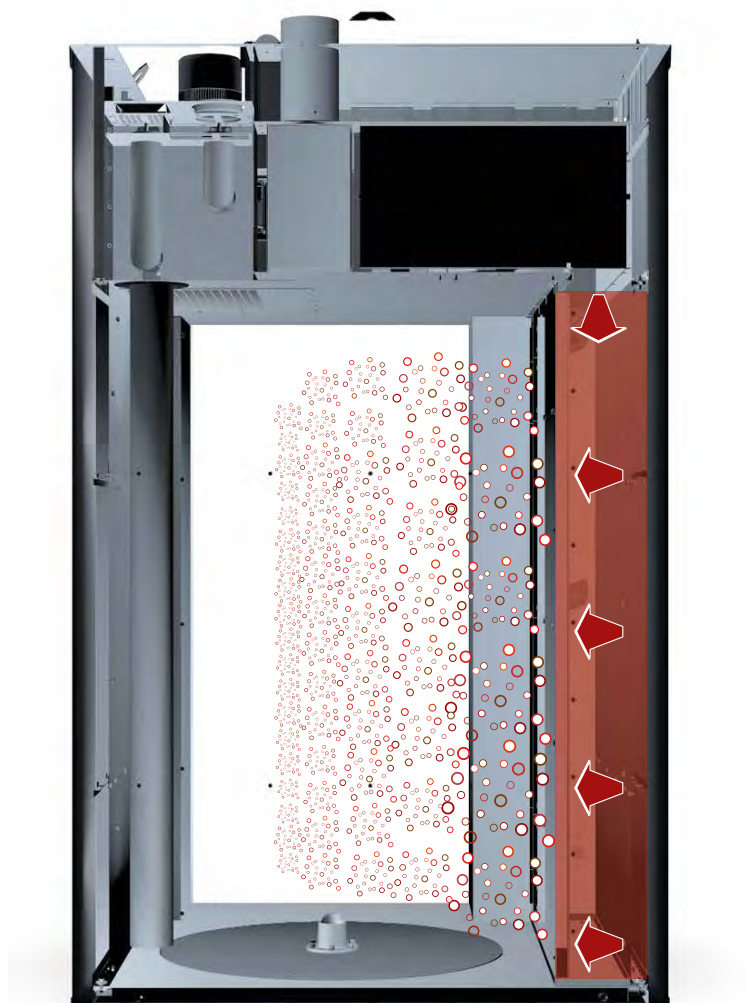
## FULL STEAM **AHEAD!**

### **EXCELLENT STEAM FOR HIGHEST DEMANDS**

**ROTOTHERM® Green** has an excellent vapor performance. Its steaming device really steams it up! Its rich steam creates juicy baked goods. Visually and in terms of flavor a delight your customers will love!

#### **FOR YOU, THIS MEANS:**

- Particularly consistent steam for juicy baked items.
- More volume thanks to rich steam.





# WP THERMOPACKAGE

## GROUNDBREAKING INSULATION = EXCELLENT SAVINGS



What do you do when you are cold? Of course, you wrap yourself up nice and warm from head to toe. That is just what we have done **with** the **ROTOTHERM® Green**. What hat and coat are for people, **WP THERMO PACKAGE** is for ovens – an entirely new insulation concept.

The full-surface insulation, the separated floor, the lowerable ramp and the steam proof door seal secured all around keeps the precious heat and the steam inside the oven and minimizes heat loss. **ROTOTHERM® Green** thus saves on energy you would have to pay dearly otherwise.

### FURTHER ADVANTAGES:

- Full-surface high-tech insulation.
- Lowerable ramp and door seal all around, thus reduced heat loss (steam proof).

### FOR YOU, THIS MEANS:

- The floor only heats up to less than 100 °C. The strain on the floor in the bakehouse therefore is considerably less.
- No condensation build-up on the floor means improved value retention of the oven.





# WP NAVIGO II PROFI-CONTROL

The automobiles of the future will navigate through traffic by themselves. For the **ROTOTHERM® Green** the future has already begun with **WP NAVIGO II PROFI-CONTROL**. The software is so intelligent that you can sit back, relax and hand over the steering wheel – or in other words: the fully automatic control of the oven.

## WP NAVIGO II PROFI-CONTROL ...

- ... is easy and intuitive to operate.
- ... allows for individual adjustment of temperature, air recirculation speed and steam.
- ... guarantees consistent high quality baking results.
- ... optimizes burner operating times and thus reduces energy costs.
- ... imports existing recipes from previously used baking programs.
- ... grants access to authorized users only via password assignment.
- ... can be linked with **WP OVEN-CONTROL** (as an option).



### WP SmartControl

Usability, production reliability and high degree of availability – this is what WP SmartControl stands for. In practical terms, this means: WP machines and equipment are easy to use, feature identical menu-assisted operation with uniform icons, colors, and procedures and provide powerful, secure remote diagnosis and maintenance, upon request.





# HYGIENE

## A CLEAN AFFAIR!



Avoid dirt, detect dirt, remove dirt. Sounds good in theory. But how can you manage this in the labor-intensive daily bakery routine? Just perfectly – with the **ROTOTHERM® Green**! Because the oven is designed to be meticulously cleaned in next to no time.

- Consistently dry floor thanks to innovative floor insulation.
- Dirt zone restricted to area around the rotating table.
- Smooth inner walls where dirt can hardly stick.

The **ROTOTHERM® Green** can be cleaned in next to no time. This saves you working hours every day that you can make much better use of than to clean.

## LONG SERVICE LIFE

Well kept and maintained machines last longer. To make maintenance just as easy as the cleaning we have optimized a number of details on the **ROTOTHERM® Green**. In summary, these kind of enhancements extend the service life of your valuable oven considerably.

## FOR YOU, THIS MEANS:

- Cleaning time reduced to a minimum.
- High degree of practicability.
- Maximum value retention.



### WP CleanTec

Dirt should not accumulate in the first place. If it cannot be avoided, it must be easy to detect and to remove. This is the concept of WP CleanTec. It is foresighted designs, clever machine details and innovative materials that help implement it – for maximum hygiene!



# ROTOTHERM® Green OPTIONS

## THE OPTIONS ARE YOURS!

Aluminum or steel rims, automatic transmission or gear shift? You equip a new automobile with accessories according to your needs. This is what you should do with a new oven even more so.

The **ROTOTHERM® Green** offer a great deal of options. So you can adjust your oven individually to suit your needs and your assortment of products – for top products that delights your customers and that allows you to stand out from your competitors.

## Four options that make your **ROTOTHERM® GREEN** just as unique as your assortment of products!



WP Thermogate



WP IEC



WP Variopilot



WP Oven-Control



# WP THERMOGATE

## THE QUALITY TURBOCHARGER FOR BATCH-ON-BATCH BAKING

Just as a turbocharger multiplies the sprint power of a sports car, does **WP THERMOGATE** power up the performance of the oven heating. This considerably shortens heating time! It allows you to produce more baked goods per hour with real batch-on-batch baking.

The quality turbocharger renders the production process faster and improves quality at the same time. With **WP THERMOGATE** you are bound to produce premier class baked goods.

## FUNCTIONAL PRINCIPLE

### Position 1

**WP THERMOGATE** can be activated with a push of a button before changing the baking trolley. The burner continues to run in a controlled manner and heats up the air in the closed energy block.



### Position 2

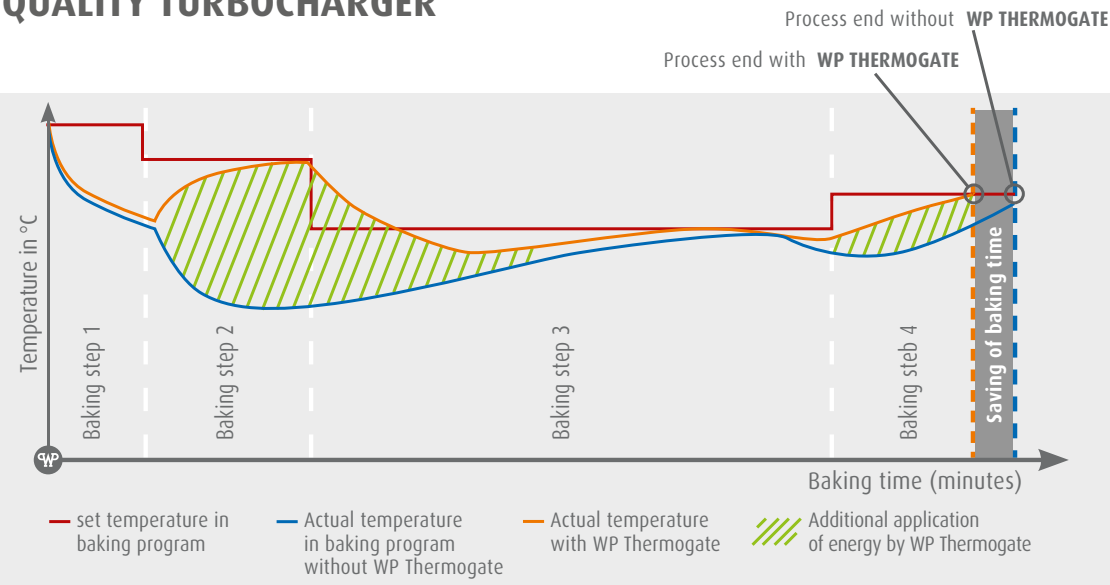
The baking program is started after change of the trolley. The steam works in a quiet atmosphere with the **WP THERMOGATE** closed. The burner continues to run in the closed energy block.

### Position 3

The **WP THERMOGATE** opens after steam injection. The continuously heated energy block without any delay immediately provides the required energy. Best baking results are therefore guaranteed.



# QUALITY TURBOCHARGER



## REDUCTION OF BAKING AND LOADING TIMES

e.g. for small baked goods

### WITHOUT WP THERMOGATE



### WITH WP THERMOGATE



## YOUR ADVANTAGES:

- Juiciest baked goods with beautiful crust break and more volume.
- 10 % shorter baking time thanks to optimized application of energy.
- Real batch-on-batch baking.
- Increased baking capacity per hour.
- Burner protection through by-pass, no overheating of the burner.





## FOR EVERY BAKED GOOD THE CORRECT AMOUNT OF RECIRCULATED AIR

You certainly drive slower in urban areas than on the freeway if you intend to arrive at your destination in an optimal manner. The **WP VARIOPILOT** is just as precautionary. It controls the amount of air in the baking chamber – perfectly adapted to the requirements of the respective end product.

## LARGER AMOUNT OF AIR FOR MORE POWERFUL BAKING

- Faster heating
- Shorter baking time
- More crispness
- Better crust break
- More volume

## REDUCED AMOUNT OF RECIRCULATED AIR FOR SOFTER BAKING

- Juicier baking items
- Shiny surface

Its variable, finely adjustable setting options make the **WP VARIOPILOT** truly unique! This way you can bake an even wider assortment with best quality results.



### **WP BakingQuality**

Sophisticated bakers expect machines and systems with which they are able to produce premium-quality baked goods. We call this technology WP BakingQuality.

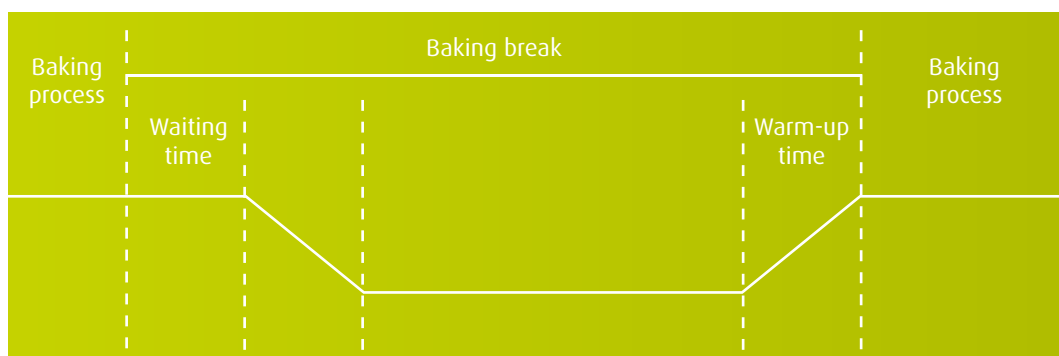


## WP INTELLIGENT ENERGY CONTROL (IEC) THE AUTOMATIC ENERGY SAVER

The start-stop system in the automobile turns the engine off independently when you are waiting at a red light. You can thus save on gas without even having to do anything.

**WP IEC** works just as comfortably. During the baking break, the intelligent software reduces the oven temperature via a stand-by function. This automatically reduces your energy costs. The automatic start function heats back up to the required target temperature in time before the next baking process. And you're ready to go – just like when the traffic lights jump to green.

- No **wasted energy** through by unnecessarily continued heating of the oven.
- Unique finished product thanks to start of the baking process at **target temperature**.
- Particularly **effective** for businesses with production-related baking breaks.



### WP GreenEnergy

Lowest possible energy consumption – maximum efficiency: we develop innovative technical solutions that conserve valuable energy resources, that are less environmentally harmful and that reduce energy costs of bakeries with this requirement in mind.

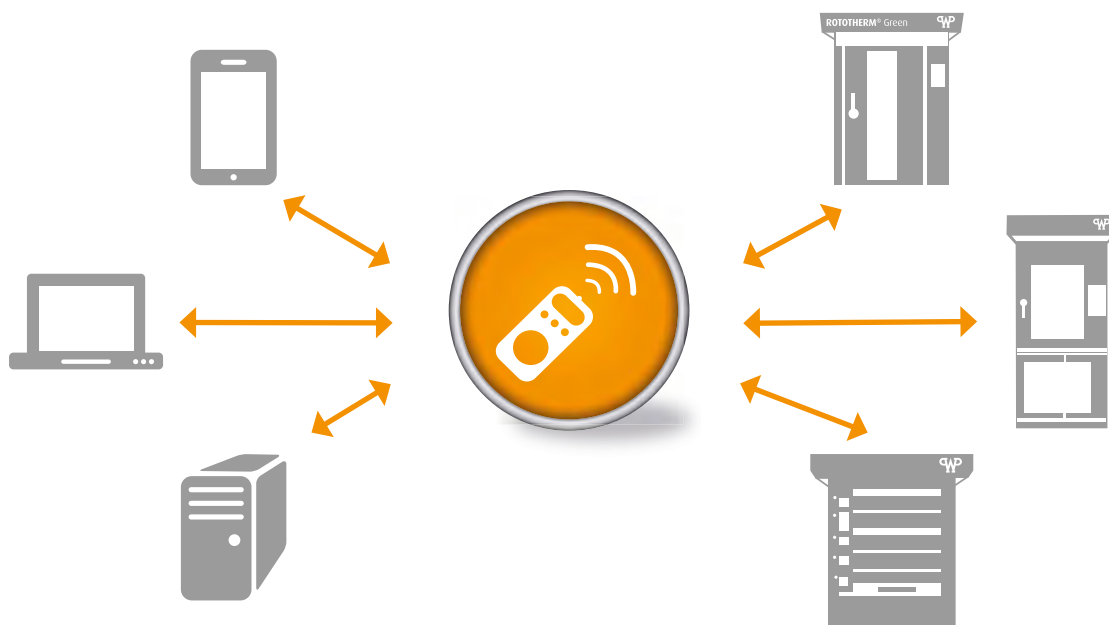
# WP OVEN-CONTROL

## EVERYTHING UNDER CONTROL!



An automobile displays all its important functions on the instrument panel and warns in the event of malfunction. You can also have that for your ovens with **WP OVEN-CONTROL**.

You don't even need to go to your bakehouse – with **WP-OVEN CONTROL** you have everything under control because the software connects a central computer (server), such as your office computer, with any number of ovens. This way, you can access each oven individually for control of recipes or the oven itself, for fault diagnosis, remote maintenance, ... You can thus increase reliability of your production – in a time-saving and comfortable manner from your desk.



# ROTOTHERM® Green CONCLUSION

YOU WILL BE ENTHUSIASTIC ABOUT THIS OVEN!

## THE MOST IMPORTANT FACTS AT A GLANCE:

- Best quality baking results without compromise.
- 25 % energy savings, reduces energy consumption and is environmentally-friendly.\*
- Optimum air flow – for maximum product quality.
- Excellent steaming – for highest demands.
- Innovative insulation concept minimizes heat loss.
- Intelligent, fully automatic oven control
- For maximum hygiene requirements – easy to clean, easy to maintain.

\* compared to 2012 model

Option	ROTOTHERM® Green 1020	ROTOTHERM® Green 1280
WP VARIOPILOT (variable air recirculation)	✓	✓
WP THERMOGATE (loading position)	✓	✓
Increased baking chamber (+140 mm)	✓	✓
Rotating table drive with soft start	✓	✓
WP INTELLIGENT ENERGY CONTROL (IEC)	✓	✓
Damper flap	✓	✓
Flue gas heat exchanger	✓	✓
Oil/gas blower-type burner (ELCO/Weishaupt)	✓	✓
Flue gas and steam merging adaptor	✓	✓
Electric heating	✓	✓
Extended ramp length (380 to 1,000 mm)	✓	✓
Rotating table reinforcement to 450 kg	-	✓

**ROTOTHERM** Gre

WP Bakery Technologies



# ENERGY CONCEPTS **FOR BAKERIES**



## **WP** Green **Concepts for heat recovery**

### **SAVE ENERGY – REDUCE COSTS!**

Baking ovens, steaming devices and cooling systems produce a lot of waste heat that can be used sensibly by means of heat recovery, e.g. for the preparation of warm water or to support your heating system. This reduces energy costs and is environmentally-friendly.

The specialists at WP Green develop individual yet comprehensive energy concepts for bakeries. Since we are not only experts in the field of energy management but are also well versed in baking processes, we guarantee

**energy efficiency while maintaining high quality baking results.**



- = Energy **recovery**
- = Improved **record on CO<sub>2</sub> emissions**
- = Resource **savings**
- = Improved **economic efficiency**

# THE NEW **ROTOTHERM®** Green

## SUBSIDIES FOR ENERGY SAVERS



**ROTOTHERM® Green** damper flap



**ROTOTHERM® Green** flue gas heat exchanger

Energy conservation is rewarded in many countries. And it pays off for you! Since the **ROTOTHERM® Green** and our energy concepts including heat recovery are so energy-efficient, you could be eligible for subsidies.

Find out ahead of time about the subsidy programs for sustainable energy conservation and contributions to climate protection available in your country and check the requirements that must be met to be eligible for each subsidy program. Because you could then benefit twofold – from financial subsidies and the energy costs saved thanks to heat recovery and **ROTOTHERM® Green**.

Talk to your WP dealer as well. He will gladly be available to help you.



## POSITIVE **EXPERIENCE**

### TEST THE **ROTOTHERM® Green** YOURSELF

Dazzling performance, pleasant comfort, easy handling: when buying an automobile, you put the advertising claims through their paces on a test drive.

You can put the exceptional features of the **ROTOTHERM® Green** to the test in one of the professionally equipped baking centers of **WP BAKERYGROUP**.

In the end, nothing is as convincing as your own experience! Bring your original raw materials and your individual recipes for your own personal baking test to sample the baking quality of the **ROTOTHERM® Green**. We are convinced that:

## You will be impressed!



# *think process!*



## **SOMETHING YOU CAN RELY ON!**

One glance at the WP quality seals tells you the areas in which the WP machines excel.

### **WP BakingQuality**

Sophisticated bakers expect machines and systems with which they are able to produce premium-quality baked goods. We call this technology WP BakingQuality.



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### **WP Blue Value**

WP Blue Value ensures with comprehensive service and support that our machinery runs continuously and operationally reliable over the entire life cycle.



# **BAKERYGROUP**

 **Kemper**

 **Haton**

 **Winkler**

 **Riehle**

 **Werner & Pfleiderer**  
Bakery Cooling

 **Werner & Pfleiderer**  
Bakery Technologies

 **Werner & Pfleiderer**  
Instore Baking

 **Werner & Pfleiderer**  
Industrial Bakery Technologies

 **Green**

 **Werner & Pfleiderer**  
Bakery Service

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