Your store, your colors

Stand out from the crowd and achieve a distinctive look with the optional powder-coated surfaces of the TORERO STORE⁺ Colour Edition.







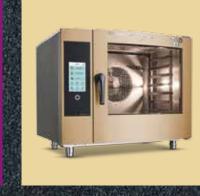




















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TORERO STORE⁺
Colour Edition



TORERO STORE*

Perfect baking and cooking under full control

The TORERO STORE⁺ instore baking oven, which can also be used for cooking, is an excellent combination of exceptional ergonomics and impressive design. Besides the standard version in stainless steel, the TORERO STORE⁺ is also optionally available in all RAL colors, tailored to the design and colors of your store. Perfect baking and cooking results, for example for the lunchtime offerings at your store, are guaranteed thanks to a rich vapor and rapid de-steaming. In addition to the integration of clever cooking functions to control turnover during lunchtime business, the focus is also on safety and hygiene.

In combination with the MATADOR STORE electric deck oven, all requirements for baking in convection or deck ovens are fulfilled to ensure top artisan product quality.

Touch screen control for simple and intuitive operation

- Touch screen operation
- Glass surface
- User interface can be fully customized according to your
- Seamless panel hygienic, with no susceptible buttons or knobs
- Active cleaning automatic cleaning with minimal water consumption for perfect hygiene and a reduced workload
- 1000 individual programs for optimum baking and cooking
- Store your own recommendations or instructions for your
- Last 10 automatic listing of the last 10 processes
- Search function find desired programs quickly
- Automatic program start start programs with a time delay
- EcoLogic energy consumption displayed after every baking or cooking process
- Integrated HACCP documentation recording of all relevant data, temperatures and settings
- Fully automatic recording of all device and operating data
- SDS (Service and Diagnostic System) automatic error detection and recording of error messages
- Service and diagnostic menu and status display

Finished surfaces

in your individual preferred color

Whether in stylish ruby red or in your traditional company colors, besides the standard stainless steel version, the TORERO STORE⁺ can be optionally finished as a Colour Edition with a powder-coated surface in all RAL colors according to your individual



TORERO STORE+







Automatic programs

Overnight cooking – saves time and money

■ Rapid heating for batch-on-batch baking

■ Fast vapor removal for crisp, tender flaky crust

■ Low-temperature cooking – less loss, more taste

■ USB connection for data transfer using a flash drive

■ Time insertion – individual cooking times for mixed loads

■ Regenerating – gentle regenerating for asynchronous production

■ Delta-T cooking – extra gentle low-temperature cooking minimizes cooking loss

■ Cook & Hold – automatically keeps meals at serving temperature after cooking

Sous-vide cooking, drying, sterilizing, confiting, curing** – programs for special modern

■ Ethernet /LAN – access to the unit from a PC, tablet or smartphone, data exchange

■ Golden Touch – adds a crisp, golden last finishing touch to every product

■ Rich vapor, optimal product volume

Automatic night start-up

Absolute consistency

cooking methods

INTERFACES

and remote control

■ Immediate, full steam saturation, including from a cold state

■ Computer software to manage HACCP data and edit program files

- Triple door glazing minimizes energy loss and ensures a cool outer pane
- Auto reverse fan for uniform baking and cooking results
- 6-point core temperature sensor 6 measuring points to reliably control the temperature inside cooked products

■ Best baking results when baking dough pieces, semi-baked dough pieces and deep-frozen

- Vapor vent patented, highly efficient baking chamber de-steaming system
- 7 fan speeds controlled air circulation, even for delicate products
- Immediate fan stop fan stops immediately when the door is opened, minimal heat loss and high occupational safety
- Standard stainless steel version, optional powder coating is possible in all RAL colors
- Hygienic cooking cabinet passivated 7 times, with rounded edges for perfect hygiene
- Easily removable racks
- Service access from the front
- Door seal inserted easy to exchange

Equipment features





- 5-6 trays, 400 mm x 600 mm
- 10 trays, 400 mm x 600 mm

