

think process!

WP Instore Baking



SUPERIOR

Maximum flexibility in store

think process!

SUPERIOR



WP CleanTec

- Hygienic baking chamber
- Cleaning position for glass panels
- Smooth surfaces



WP GreenEnergy

- WP THERMOPACKAGE
- WP INTELLIGENT ENERGY CONTROL
Energy savings during baking intervals through
 - STANDBY controlled temperature reduction
 - OPTI-DECK energy-optimized deck selection



WP SmartControl

- Easy operation by recallable product programs/icons



WP BakingQuality

- High-performance steam generator
- High-performance de-steaming for Meringues and pretzels
- Saturated steam
- Special stone baking plate
- Controllable gentle heat transfer to the baked products

**BENEFITS // MAXIMUM FLEXIBILITY // HIGH-PERFORMANCE
STEAM // MOST IDEAL BAKING PROCESS FOR EVERY PRODUCT
// FASTEST POSSIBLE AVAILABILITY**

TECHNICAL DATA MATADOR® STORE

MATADOR® STORE		6.4.2	6.8.2	6.8D-1
Outer dimensions	(W x D x H) mm	930 x 980 x 730	930 x 1,390 x 730 (840)	930 x 1,332 x 600
Deck dimensions	(W x D x H) mm	600 x 400 x 165	600 x 800 x 160 (220)	600 x 800 x 120
Baking area	m	0.96	1.92	0.96
Number of trays/tray size	mm	2 pcs. 400 x 600	2 pcs. 580 x 780 or 4 pcs. 400 x 600	2 x 580 x 780 or 4 x 600 x 400
Number of rolls/pretzels	pcs.	30 / 24	120/96	60 / 48
Heating capacity		2 x (3.6 kW/400 V/3 x 16 A)	2 x (6.0 kW/400 V/3 x 16 A)	2 x (5.88 kW/400V/3x16A)
Optional load limitation	%	25, 50	25, 50	25, 50
Steam heating		2 x 1.45 kW	2 x 1.45 kW	1 x 1.5 kW
Weight	kg	340	430	365
Water inlet male thread	"	3/4	3/4	3/4
Water drainage	"	1/2	1/2	1/2
Exhaust air	mm	50	50	50
HOOD		HOOD 6.4	HOOD 6.8	
Outer dimensions	(W x D x H) mm	930 x 1,150 x 190	930 x 1,150 x 190	
Electric output	Watt	100	100	
Weight	kg	46	46	
Weight with steam condenser	kg	61	61	
Exhaust air	mm	125	125	
Water drainage	"	Hose 3/4	Hose 3/4	
INTERIM RACK		IR 6.4	IR 6.8	
W x D	mm	930 x 890	930 x 1,190	
Selectable height	mm	270/370/470/570/670/770	270/370/470/570/670/770	
Tray size	mm per tray	1 pcs. 400 x 600	2 pcs. 400 x 600 oder 1 pcs. 580 x 780	
Trays	pcs.	3/4/6/7/8/10	3/4/6/7/8/10	
Tray distance	mm	65	65	
Weight	kg	30/36/41/47/53/59	37/43/50/56/64/71	
PROOFING CABINET		GR 6.4	GR 6.8	
W x D	mm	930 x 890	930 x 1,190	
Selectable height	mm	600	600	
Trays per deck	mm	1 pcs. 400 x 600	2 pcs. 400 x 600 oder 1 pcs. 580 x 780	
Trays	pcs.	5/10 8/16 9/18	5/10 8/16 9/18	
Tray distance	mm	65	65	
Electrical	Schuko-power socket	1.1 kW/230 V/1 x 16 A	1.1 kW/230 V/1 x 16 A	
Weight	kg	146/171/186	172/206/217	
Water inlet male thread*	"	3/4	3/4	
Water drainage	"	1/2	1/2	
*Water pressure max. 3.5 bar, otherwise install pressure reducer.				
SUBFRAME		UG 6.4	UG 6.8	
W x D	mm	930 x 890	930 x 1,190	
Selectable height	mm	400/500/600/700/800/900	400/500/600/700/800/900	
Trays per deck	mm	1 pcs. 400 x 600	2 pcs. 400 x 600 oder 1 pcs. 580 x 780	
Trays	pcs.	3/4/6/7/8/10	3/4/6/7/8/10	
Tray distance	mm	65	65	
Weight	kg	40/42/47/53/58/65	47/49/56/62/70/77	

TECHNICAL DATA TORERO® STORE

CONVECTION OVEN	TORERO® STORE TS 4	TORERO® STORE TS 5	TORERO® STORE TS 8	TORERO® STORE TS 10
Outer dimensions (W x D x H) mm	930 x 970 x 570	930 x 970 x 570	930 x 970 x 975	930 x 970 x 975
Inner dimensions (W x D x H) mm	695 x 420 x 450	695 x 420 x 450	695 x 420 x 850	695 x 420 x 850
Baking area m ²	0.96	1.2	1.92	2.4
Number of decks pcs.	4	5	8	10
Tray distance mm	97	77	95	75
Capacity rolls*/pretzels pcs.	60/48	75/60	120/96	150/120
Electrical** (Cee power socket)	10.4 kW/400 V/3 x16 A	10.4 kW/400 V/3 x16 A	16 kW/400 V/3 x 32 A	16 kW/400 V/3 x 32 A
Water inlet. Male thread "	3/4	3/4	3/4	3/4
Exhaust air Ø mm	80	80	80	80

*60g rolls, ready baked

**Electrical connection values incl. high-performance steam generator DuoSteam (1.5 kW)

INTERIM RACK	270	370	470	570	670	770
Outer dimensions (B x T x H) mm	930 x 890 x 270	930 x 890 x 370	930 x 890 x 470	930 x 890 x 570	930 x 890 x 670	930 x 890 x 770
Trays pcs.	3	4	6	7	8	10
Tray distance mm	65	65	65	65	65	65

SUBFRAME	400	500	600	700	800	900
Outer dimensions (W x D x H) mm	930 x 890 x 400	930 x 890 x 500	930 x 890 x 600	930 x 890 x 700	930 x 890 x 800	930 x 890 x 900
Decks pcs.	3	4	6	7	8	10
Plate distance mm	65	65	65	65	65	65

PROOFING CABINET	GS 6.4.600	GS 6.4.800	GS 6.4.900
Outer dimensions (W x D x H) mm	930 x 890 x 600	930 x 890 x 800	930 x 890 x 900
Trays pcs.	5/10	8/16	9/18
Tray distance mm	65	65	65
Electrical*** (Schuko-Safety power)	3.0 kW/230 V/16 A	3.0 kW/230 V/16 A	3.0 kW/230 V/16 A
Water inlet male thread "	3/4	3/4	3/4
Water drainage Hose "	1/2	1/2	1/2

*** incl. Evaporator plate for moisture generation

HOOD	HOOD
Outer dimensions (W x D x H) mm	930 x 1,150 x190
Electrical (Schuko-power socket)	0.10 kW/230 V/16 A
Water drainage Hose "	3/4
Exhaust air Ø mm	125 (fan hood SKI)

SUPERIOR

CONTROL VERSIONS

	WP COMPACT-CONTROL	WP NAVIGO II PROFI-CONTROL
Proofer activation	✓	✓
Baking programs	24	200
Night start function	✓	✓
WP INTELLIGENT ENERGY CONTROL	x	✓
Your advertising in the display	x	✓
Operating panel per deck (Matador Store)	✓	x
Data exchange per USB	x	✓
Networking via WP OVEN-CONTROL	✓	✓
Pictograms	8	200
Remote maintenance Blue Control	x	✓

MATADOR® STORE

Power regulation	✓	✓
WP POWER-MANAGEMENT	x	✓

TORERO® STORE

Adjustable speed	✓	✓
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// WP COMPACT-CONTROL

PROOFING CABINET

VERSIONS	HEIGHT	EQUIPMENT
6.4; 6.8	600; 800; 900	<ul style="list-style-type: none"> High performance vaporization Humidity and temperature separately adjustable Hygienic housing Doors easy to clean Space-saving double wing door Stainless steel door handle



// WP NAVIGO II PROFI-CONTROL

STEAM HOOD

VERSIONS	EQUIPMENT	OPTION
Fan hood (SKI)	Activation over the selected controller	WP SENSOR-CONTROL
Steam condenser (ADK)	Base speed on/off	

SUPERIOR

COMBINABLE FROM

- TORERO STORE 4 / 5
- MATADOR STORE 6.4 / 6.8 / 6.8 D
- Subframe or proofing cabinet
- Hood

EQUIPMENT TORERO STORE

- Hygienic baking chamber
- Fan wheel steam injection
- Baking chamber lighting
- Electric steam system
- Double glazing with energy-efficient coating
- Stainless steel handles
- Integrated remote indicator in the display *
- Full stainless steel outer panels
- 4 or 5 decks
- Water meter

OPTIONS

- Door hinges left or right
- Triple glazing
- High-performance steam
- High-performance de-steaming for meringues and pretzels
- WP INTELLIGENT ENERGY CONTROL *
- WP OVEN-CONTROL
- Design in black
- Loading system
- 5 or 10 decks
- Water decalcification

* Only in WP NAVIGO II PROFI-CONTROL

EQUIPMENT MATADOR STORE

- Special stone baking plate for stone-baked bread
- Top and bottom heat separately adjustable
- Baking chamber lighting
- High-performance steam generator
- Electric steam system
- Glass panes with energy-efficient coating
- Stainless steel handles
- Integrated remote indicator in the display *
- Full stainless steel outer panels

OPTIONS

- Pizza function
- WP POWER-MANAGEMENT
- Cleaning position for glass panes
- WP INTELLIGENT ENERGY CONTROL *
- WP OVEN-CONTROL *
- Design in black
- Water decalcification
- Control versions

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