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MATADOR® MDE
Electrically heated deck oven

MATADOR® MDE

WP SmartControl

■ Easy to operate

WP GreenEnergy

■ WP INTELLIGENT ENERGY CONTROL

WP BakingQuality

■ Special baking plate for stone oven bread quality

■ Proven MATADOR® baking quality

BENEFITS // DIRECT ELECTRIC HEATING **//** PROVEN MATADOR® BAKING QUALITY **//** SPECIAL STONE BAKING PLATES FOR STONE OVEN BREAD

KEY BENEFITS

■ Guaranteed MATADOR® baking quality

■ Custom tailoring for different baking requirements available

■ Optimum oven capacity utilization, even when baking in small batches

■ Cost savings on installation and maintenance since this system does not require a chimney connection

■ Occupational safety

■ Reduction of electrical power supply costs

FEATURES

■ Special stone baking plates

■ Steam extractor hood with fan

■ Stainless steel doors

■ Priority switching (oven takes priority over range hood)

■ Two steam relief flaps, accessible from the front

■ Separate steam device for each deck

■ Individually replaceable heating rods

■ Ready for external load deactivation (separate for oven and steam device)

■ WP NAVIGO II PROFi-CONTROL plus

OPTIONS

■ Pull-out ovens

■ Stainless steel side wall and rear wall coating

■ Glass doors

„Illustration Matador® MDE with special equipment glassdoors"

TECHNICAL DATA

MATADOR® MDE Double Wide		MDE 80	MDE 100	MDE 101	MDE 125
Baking surface	m²	7,7	9,6	9,6	12
Oven	(L x W) mm	1,600 x 1,200	2,000 x 1,200	1,600 x 1,200	2,000 x 1,200
Number of decks	Units	4	4	5	5
Oven	(L x W) mm	2,528 x 1,830	2,928 x 1,830	2,528 x 1,830	2,928 x 1,830
Oven	Height in mm	2,180	2,180	2,180	2,180
Minimum room height	in mm	2,700	2,700	2,700	2,700
Electrical connection	in kVA	46.5	58	59	72.5
400 Volt	Nominal power (total/priority) A	70/50	90/62	89/64	111/79
400 Volt	Fuse (total/priority) A	80/63	125/80	125/80	125/100
400 Volt	Line diameter in in mm²	25	50	50	50
Steam heat	in kW	13.2	18	16.5	22.5
Connection value if priority is set byin kVA the factory as the default setting		33.3	40	41	50

MATADOR® MDE TRIPLE WIDE		MDE 121	MDE 150	MDE 151	MDE 180
Baking surface	m²	11,5	14,4	14,4	17,28
Oven	(L x W) mm	1,600 x 1,800	2,000 x 1,800	1,600 x 1,800	2,400 x 1,800
Number of decks	Units	4	4	5	4
Oven	(L x W) mm	2,528 x 2,435	2,928 x 2,435	2,528 x 2,435	3,328 x 2,435
Oven	Height in mm	2,180	2,180	2,180	2,180
Minimum room height	in mm	2,700	2,700	2,700	2,700
Electrical connection	in kVA	73	73	80	89
400 Volt	Nominal power (total/priority) A	100	120	120	136/100
400 Volt	Fuse (total/priority) A	125	125	125	160/125
400 Volt	Line diameter in in mm²	50	50	50	70
Steam heat	in kW	18	18	22.5	24
Connection value if priority is set by the factory as the default setting	in kVA	48.7	62	57.5	65

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OPTIONS WP NAVIGO II PROFI-CONTROL

WP OVEN-CONTROL

- Remote diagnosis via the Internet
- Monitor operation via the Internet
- Network connection of individual ovens
- Master Slave

WP INTELLIGENT ENERGY CONTROL

Reduction of energy loss during breaks in baking

- STANDBY FUNCTION with controlled temperature reduction

WP NAVIGO II PROFI-CONTROL PLUS STEUERUNG

- One operating field per oven
- Automatic steam slide valve
- Separate controls for top and bottom heat
- Individuals ovens can be turned off
- Remote display per group of decks
- Simple and logical programming
- Memory saves up to 250 recipes
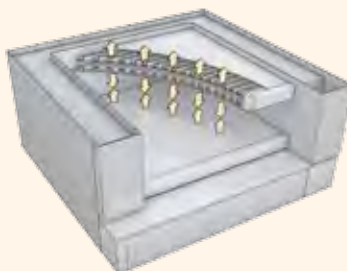- Fully automated steam control
- Central data & analysis archive

// WP NAVIGO II PROFICONTROL plus

// Steam distribution system

FULL STEAM
STEAM DISTRIBUTION SYSTEM

- Full steam
- Allows batch-to-batch-baking
- 75% relative humidity reached during the first minute of operation

// Intelligent heating system

INTELLIGENT HEATING SYSTEM

- Guarantees the even radiation of heat

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