

think process!

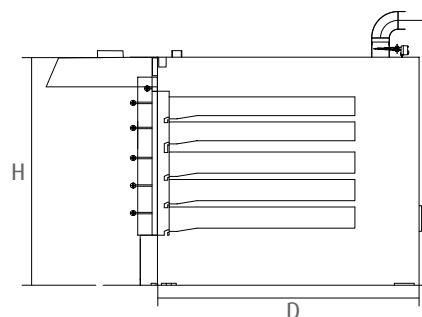


DECK OVEN MATADOR®

Baking area from 8 to 19 m²

think process!

MATADOR®



TECHNICAL DATA

MATADOR®		2-bay-wide					3-bay-wide			
		MD 80	MD 100	MD 101	MD 122	MD 125	MD 121	MD 150	MD 151	MD 190
Baking area	m²	8	10	10	12	12	12	15	15	19
Oven Dimensions										
Depth	mm	1,600	2,000	1,600	1,600	2,000	1,600	2,000	1,600	2,000
Width	mm	1,200	1,200	1,200	1,200	1,200	1,800	1,800	1,800	1,800
Number of ovens		4	4	5	6	5	4	4	5	5
Dimensions of entire oven										
Depth	mm	2,550	2,950	2,650	2,650	3,050	2,550	2,950	2,650	3,050
Width	mm	1,830	1,830	1,830	1,830	1,830	2,435	2,435	2,435	2,435
Height	mm	2,310	2,310	2,310	2,310	2,310	2,310	2,310	2,310	2,310
Max. number of draw-plate decks										
Standard		2	2	3	–	3	2	2	3	3
Combitherm		2	2	3	–	3	2	2	3	3
Loading, per oven 1 kg bread, unmoulded		24	30	24	24	30	36	45	36	45
Loading, overall 1 kg bread, unmoulded		96	120	120	144	150	144	180	180	225
Electrical connection for fan and control system in kVA		4.0	4.0	5.0	5.0	5.0	5.0	5.0	6.3	6.3
Heating capacity in kW		64	79	79	90	90	88	110	110	122

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