

OBER PRO II

Technical data		OBER PRO II
Output volume	in kg dough/hour	over 800
selectable ovens/decks		up to 8/48
operable baking area	in m ²	200
Traversing speed, vertical	in m/sec	1.1
Traversing speed, horizontal	in m/sec	0.13 to 1.8
Loading speed	in m/sec	0.5
Emptying speed	in m/sec	0.39



WP BAKERY GROUP USA
2 Trap Falls Road, Suite 105, Shelton, CT 06484 // Phone 203-929-6530 // Fax 203-929-7089
info@wpbakerygroupusa.com // www.wpbakerygroupusa.com

OBER PRO II
Fully automatic loading and
automation system for production ovens

OBER PRO II



WP GreenEnergy

- Energy savings through optimum oven utilization



WP SmartControl

- Easy operation



WP BakingQuality

- Observance of baking times
- Loading at always correct baking chamber temperature

BENEFITS:

- Artisanal top quality with proven WP ZYKLOTHERM® baking stone oven technology
- Integrated intelligent control system for loading and unloading processes
- Flexible product range, 100 % reproducibility
- Rationalization and reduced workload by eliminating heavy physical work
- Energy efficiency through optimal fully automatic process control
- Production reliability through WP OVEN-CONTROL and REMOTE DIAGNOSIS as well as BlueValue

- Fully automatic loading and automation system for production ovens
- Modular design for max. 8 deck ovens
- Central control of entire plant
- Increased productivity through optimum oven utilization

MATADOR® MDV OVENS:

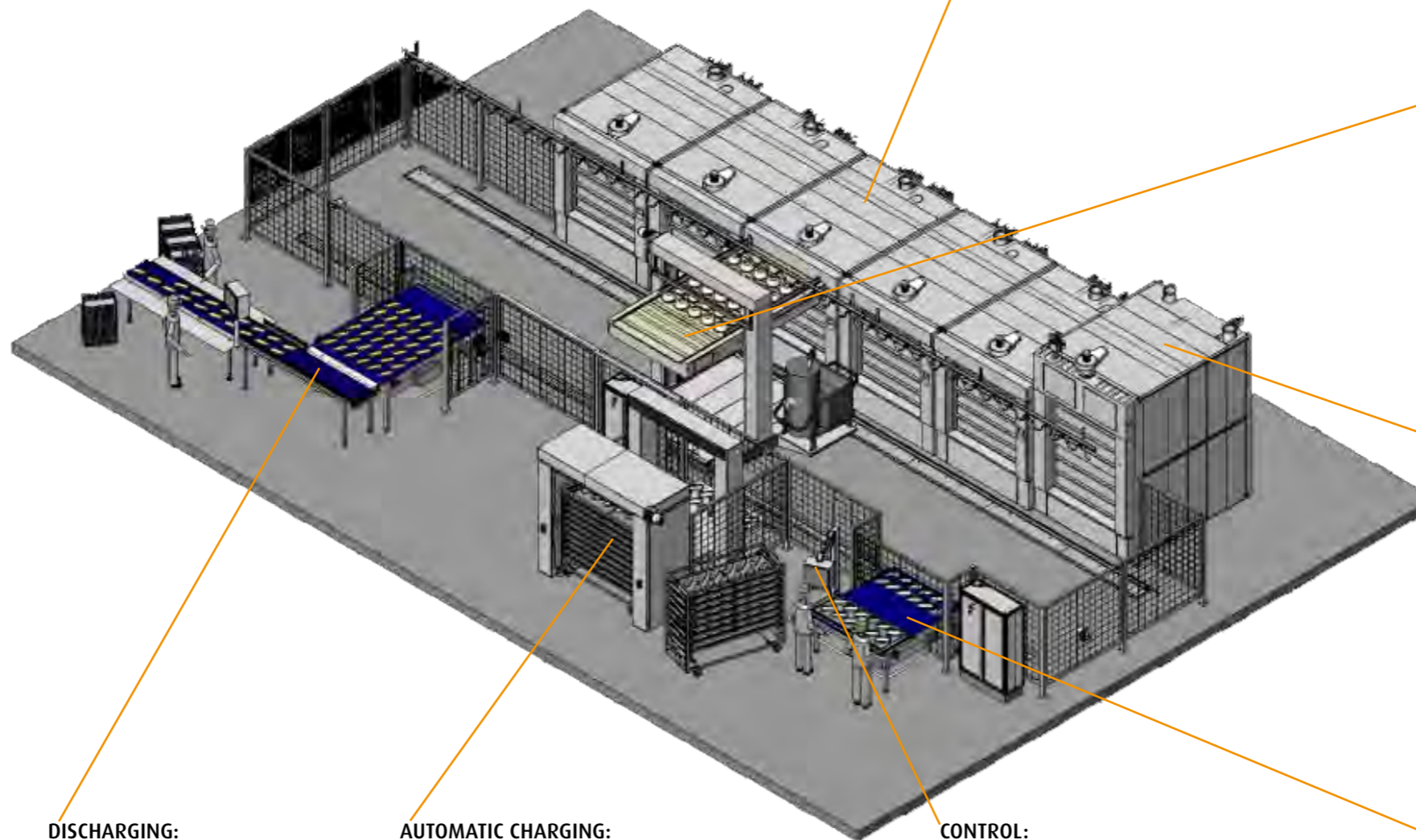
- Up to 8 MATADOR® MDV deck ovens possible
- Deck oven depth 2,000 to 2,400
- Deck oven width 1,200 and 1,800
- Burner on the back of the oven
- Oven maintenance from the rear during operation of the entire OBER plant
- MATADOR® baking result guaranteed
- Energy-efficient thanks to ZYKLOTHERM® heating system

LOADER:

- Free-standing on wheels
- Retrieval of 100 % correct position
- Lifting column in the "elevator system" with counterweights
- Low-wear since there is no additional load on the mechanical parts
- Maximum speed
- Production reliability
- Energy efficiency

PREBAKING OVEN – MATADOR® MDV:

- All around interior baking stone lining
- High baking chambers
- Extremely high temperatures up to 350 °C
- Storage heat of the stones allows baking with decreasing temperature
- Artisanal top quality as in a wood-fired oven



DISCHARGING:

- Discharge: table and conveyor belt solutions with integrated spraying station

AUTOMATIC CHARGING:

- Portal
- Wing system
- Automatic transfer from continuous final proofing cabinets
- Rationalization, one-man operation possible
- Consistently high product quality
- Automatic recording of production data

CONTROL:

- Control panel with touch display for the entire plant
- Central control system for entire plant
- Networking via WP OVEN-CONTROL and REMOTE DIAGNOSIS possible
- Fully automatic optimization of the oven availability
- Baking and re-baking with without manual intervention

MANUAL CHARGING:

- Cross setter
- Velcro table
- Product-specific solutions possible