

WP MATADOR® STORE PIZZA OVEN W/ STONE HEARTH

10 REASONS TO CONSIDER A MATADOR® STORE AS YOUR NEXT PIZZA OVEN:



680° BAKING TEMPERATURE

Ideal for the pizza industry
Quick heat recovery times



TOP & BOTTOM HEAT REGULATION IN EACH DECK

Perfect control of crust and topping individually



STONE DECK IN EACH OVEN

All pizzas made in a Matador® Store can be sold as original stone oven products



EVEN HEAT WITH MINIMAL VARIATION

No more turning pizza during the baking process



FOUR DECKS = 4 BAKING CHAMBERS

Bake different pizza styles at different temperatures simultaneously



SELF-CONDENSING HOOD

No outside venting is required



CAST ALUMINUM STEAM CHAMBER

Flexibility to bake breads, rolls, cheese sticks, pretzels or other items requiring steam.



ENERGY EFFICIENCY



SMALL FOOTPRINT / HIGH CAPACITY

Stacks up and not left to right using less valuable space for the oven.



PROGRAMMABLE CONTROL PANEL

Ensures the perfect pizza, every time
Remote diagnostics via "blue control"



"My Pizza that won the Best of the Best World Title was cooked in a Matador."

- Tony Gemignani (Tony's Pizza Napoletana)

UL LISTED / NSF CERTIFIED

The future of pizza ovens: maximum baking space in a minimum footprint. The MATADOR® Store Pizza ovens are built to produce high quality pizzas at high temperatures with minimal heat loss and minimal heat recovery times. No need to turn pizzas to get even crust color. No need to wait for the oven to "heat back up" during heavy volume times. The MATADOR® Store Pizza ovens maintain their temperatures so that you achieve high quality results, pizza after pizza.



WP BAKERYGROUP USA

WP Kemper | WP L | WP Haton | WP Winkler | WP Riehle

Customer Testimonials



"I love the Matador because I can bake bread and Neapolitan-style pizzas at the same time and, unlike convection baking ovens, I don't lose all the heat when I load them which leads to a more consistent bake."

"My Matadors' footprint is a quarter of my triple-stacked conveyor ovens but the productivity is double considering it has four stone hearth decks. It increases my revenue and enhances my menu-mix because it's the best tool to make high-heat, Italian-style pizzas that my customers crave."

"Best of all is the consistent bake in every part of the oven chamber! My staff never has to turn a pizza and my three feet long style pizza's cook evenly every time."

- John Gutekanst (Avalanche Pizza)

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"The Matador is one of the most versatile ovens I have ever worked with."

- Tony Gemignani (Tony's Pizza Napoletana)

2016 TRADE SHOWS

COME AND VISIT US AT:

MARCH 8 - 10 PIZZA EXPO 2016 | Las Vegas, Nevada

- Central Milling Booth #1271
- International Pizza Challenge Area – Traditional / Non-Traditional
- Demonstration Area, Tony Gemignani Workshops

MAY 21 - 24 NRA | Chicago, Illinois

IF YOU ARE NOT ATTENDING THE ABOVE PLEASE CONTACT US DIRECTLY AND WE WILL BE HAPPY TO PROVIDE YOU WITH MORE INFORMATION:

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