

think process!



Werner & Pfleiderer
Bakery Technologies

As individual
as your store



MATADOR® STORE

Instore baking without compromise

WP BAKERYGROUP

think process!

MATADOR® STORE



WP SmartControl

- Easy operation



WP GreenEnergy

- WP THERMOPACKAGE
- Energy savings due to special coating of glass panes.



WP BakingQuality

- MATADORbaking result guaranteed
- Rich vapor
- Stone-baked bread



WP CleanTec

- Smooth surfaces
- Simple cleaning of double glass panes of proofing cabinet
- Oven glass panes can be removed without tools for cleaning
- All components of proofing cabinet removable for easy cleaning
- Hygienic plastic insert with an absolutely smooth surface for optimum cleaning.



WP NAVIGO II PROFI-CONTROL

- Each oven has a separate display for easy operation, optimum overview and flexibility.
- Touch display with glass surface for easy cleaning



WP NAVIGO II PROFI-CONTROL

MATADOR® STORE

Sizes	Selectable oven heights	Number of ovens (freely selectable)
6.4., 6.8., 8.6., 12.8.	125 mm, 165 mm, 220 mm	1 to 4 individual ovens

PROOFING CABINET

Sizes	Selectable heights	
6.4., 6.8., 8.6., 12.8.	600 mm, 900 mm	<p>High-performance steam unit</p> <p>Humidity and temperature can be controlled separately</p> <p>Hygienic plastic insert</p> <p>Space-saving double-hinged door</p>

VAPOR HOOD

Sizes	Selectable versions	Equipment
6.4., 6.8., 8.6., 12.8.	Ventilation hood (SKI) Steam condenser (ADK)	WP SENSOR-CONTROL

TECHNICAL DATA

MATADOR® STORE		6.4	6.8
Oven dimensions	(W x D x H) mm	930 x 1,020 x 1,160 / 1,320 / 1,540	930 x 1,420 x 1,160 / 1,320 / 1,540
Oven dimensions	(W x D x H) mm	600 x 400 x 125 / 165 / 220	600 x 800 x 125 / 165 / 220
Baking area	m²	0.96	1.92
Number of trays/tray size	pcs. / mm	4 / 400 x 600	4 pcs. 580 x 780 or 8 pcs. 400 x 600
Capacity rolls/pretzels	pcs. /per oven	60/48	120/96
Heating capacity		4 x (3.7 kW/400 V/3 x 16 A)	4 x (6.0 kW/400 V/3 x 16 A)
Load limitation option	%	25, 50	25, 50
Steam heating		4 x 1.5 kW	4 x 1.5 kW
Weight	kg	520	720
External thread water supply" (unit)		3/4	3/4
Water drain	"	1/2	1/2
Exhaust air	mm	50	50

Hood		Hood 6.4	Hood 6.8
Oven dimensions	(W x D x H) mm	930 x 1,225 x 190	930 x 1,625 x 190
Electrical power	Watt	100	100
Weight	kg	46	50
Weight with steam condenser	kg	61	65
Exhaust air (SKI ventilation hood)	mm	125	125
Water drain	"	3/4" hose	3/4" hose

Temporary storage rack		ZW 6.4	ZW 6.8
W x D	mm	930 x 880	930 x 1,280
Selectable heights	mm	255/295/350	255/295/350
Tray size	mm per shelf	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780
Shelves	pcs.	2/3/4	2/3/4
Clearance between trays	mm	65	65
Weight	kg	28/32/38	34/40/48

Proofing cabinet		GR 6.4	GR 6.8
W x D	mm	930 x 880	930 x 1,280
Selectable heights	mm	600 / 900	600 / 900
Tray size per shelf	mm	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780
Shelves	pcs.	5 / 9	5 / 9
Clearance between trays	mm	65	65
Electrical system	Schuko socket	3.1 kW/230 V/1 x 16 A	3.1 kW/230 V/1 x 16 A
Weight	kg	146 / 186	172 / 217
External thread water supply	"	3/4	3/4
Water pressure 3.5 bar max. or fit pressure regulator			

Base frame		UG 6.4	UG 6.8
W x D	mm	930 x 880	930 x 1,280
Selectable heights	mm	600 / 900	600 / 900
Tray size per shelf	mm	1 x 600 x 400	2 x 600 x 400 or 1 x 580 x 780
Shelves	pcs.	6 / 10	6 / 10
Clearance between trays	mm	65	65
Weight	kg	47 / 65	56 / 77



TECHNICAL DATA

MATADOR® STORE		8.6	12.8
Oven dimensions	(W x D x H) mm	1,130 x 1,220 x 1,160 / 1,320 / 1,540	1,540 x 1,420 x 1,160 / 1,320 / 1,540
Oven dimensions	(W x D x H) mm	800 x 600 x 125 / 165 / 220	1,200 x 800 x 125 / 165 / 220
Baking area	m ²	1.92	3.84
Number of trays/tray size	pcs. / mm	4 pcs. 580 x 780 or 8 pcs. 400 x 600	8 pcs. 580 x 780 or 16 pcs. 400 x 600
Capacity rolls/pretzels	pcs.	120 / 96	240 / 192
Heating capacity	pcs.	4 x 4.1 kW/400V/3x16A	4 x 8.1 kW/400V/3x16A
Load limitation option	%	25, 50	25, 50
Steam heating		3 x 1.5 kW	4 x 1.5 kW
Weight	kg	720	1,145
External thread water supply "		3/4	3/4
Water drain	"	1/2	1/2
Exhaust air	mm	50	50

Hood		Hood 8.6	Hood 12.8
Oven dimensions	(W x D x H) mm	1,130 x 1,425 x 190	1,540 x 1,625 x 190
Electrical power	Watt	100	100
Weight	kg	55	58
Weight with steam condenser	kg	70	76
Exhaust air (SKI ventilation hood)	mm	125	125
Water drain	"	3/4" hose	3/4

Temporary storage rack		ZW 8.6	ZW 12.8
W x D	mm	1,130 x 1,080	1,540 x 1,280
Selectable heights	mm	255/295/350	255 / 295 / 350
Tray size	mm per shelf	2 x 600 x 400 or 1 x 580 x 780	4 x 600 x 400 or 2 x 580 x 780
Shelves	pcs.	2/3/4	2/3/4
Clearance between trays	mm	65	65
Weight	kg	34/40/48	81/93/111

Proofing cabinet		GR 6.8	GR 12.8
W x D	mm	1,130 x 1,080	1,540 x 1,280
Selectable heights	mm	600 / 900	600 / 900
Tray size per shelf	mm	2 pcs. 400 x 600 or 1 pcs. 580 x 780	4 pcs. 400 x 600 or 2 pcs. 580 x 780
Shelves	pcs.	6 / 10	6 / 10
Clearance between trays	mm	65	65
Electrical system	Schuko socket	3.1 kW/230 V/1 x 16 A	3.1 kW/230 V/1 x 16A
Weight	kg	172 / 217	200 / 304
External thread water supply	"	3/4	3/4
Water pressure 3.5 bar max. or fit pressure regulator			

Base frame		UG 8.6	UG 12.8
W x D	mm	1,130 x 1,080	1,540 x 1,280
Selectable heights	mm	600 / 900	600 / 900
Tray size per shelf	mm	2 pcs. 400 x 600 or 1 pcs. 580 x 780	4 pcs. 400 x 600 or 2 pcs. 580 x 780
Shelves	pcs.	6 / 10	6 / 10
Clearance between trays	mm	65	65
Weight	kg	56 / 77	105 / 120

MATADOR® STORE

CAN BE COMBINED WITH

- Temporary storage rack
- Base frame
- Proofing cabinet
- Hood
- TORERO STORE*

EQUIPMENT

- Special baking stones
- Top and bottom heat can be controlled separately
- Baking chamber lighting
- High-performance steam unit
- Electrical vapor flap
- Glass panes with energy saving coating
- Stainless steel handles
- Integrated remote messaging in display*
- Entire exterior housing made of stainless steel
- Water meter

OPTIONS

- Pizza function (increase of baking chamber temperature from max. 300°C to 360°C)
- WP POWER-MANAGEMENT
- WP INTELLIGENT ENERGY CONTROL*
- WP OVEN-CONTROL**
- MATADOR STORE Colour Edition Enameling in all desired RAL colors
- Water decalcification system

WP OVEN-CONTROL

- Management and exchange of recipes
- Reading of real time and production data
- Screen operation possible
- Reading of error history

WP INTELLIGENT ENERGY CONTROL

Minimizing the energy loss during baking breaks through:

- Stand-by function with controlled temperature reduction
- Opti-deck function with deck selection

* only in combination with WP NAVIGO II PROFI-CONTROL

** not with WP BASIC-CONTROL



// ENAMELING IN ALL DESIRED RAL COLORS

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