

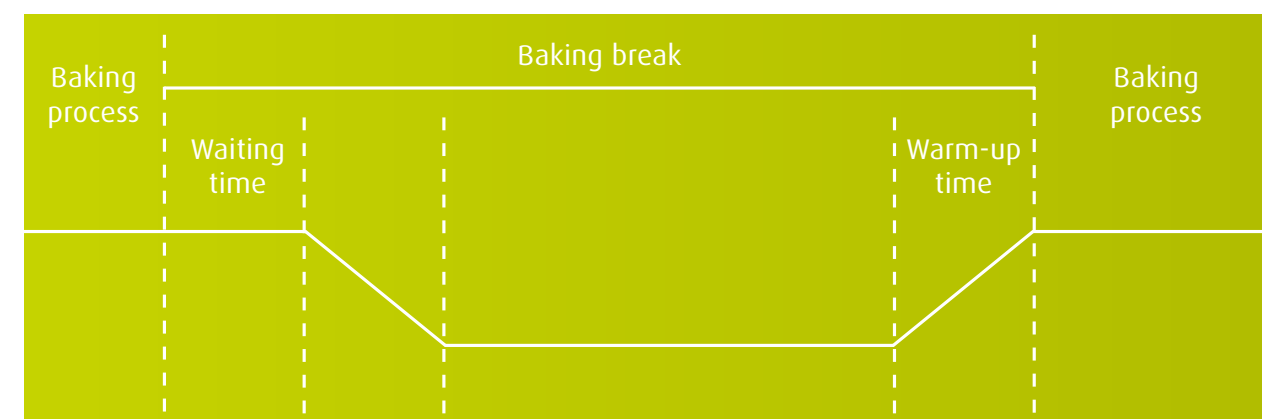
think process!

## TO REDUCE YOUR ENERGY COSTS!

### INTELLIGENT TECHNOLOGY

Innovative functions make it possible for the MATADOR STORE Green to bake outstanding products with a minimum input of energy:

- WP INTELLIGENT ENERGY CONTROL (WP IEC) Smart software that avoids wasting energy.



- No wasted energy because of unnecessarily heating the oven.
- Uniquely finished product thanks to start of the baking process at target temperature.
- Particularly effective for businesses with production-related baking breaks.

- WP STANDBY MODE Saves energy during baking breaks.
- WP OPTI-DECK Indicates the deck with the shortest heating time.



think process!

## THIS IS UNIQUE!

### ONLY ONE POWER SOCKET!

Clever what our engineers have worked out there! They have reduced the total connected load of the MATADOR STORE Green by 30 % with technical finesse. This means maximum benefit for you and your business! Because you require only one single 32 A power socket for an oven with four decks.

### THAT IS QUITE COMPACT!

Storage space is scarce in most bakeries. What a advantage it is that the MATADOR STORE Green\* is so compact! It is 20 cm shorter than most other instore baking ovens and provides the same baking capacity with up to eight decks.

### DISPOSE OF YOUR CONVECTION OVEN!

... and even more compact, the new MATADOR STORE Green\*\*. Dispose of your convection oven - put in the MATADOR STORE Green\*\*! Same baking area and footprint than comparable convection ovens with 4/6/8 baking trays.

### WHAT A FEAST FOR THE EYES!

The MATADOR STORE Green\* accommodates three baking trays side by side on each deck. The large glass doors provide your customers with the attractive sight of freshly baked products. If that doesn't whet the appetite for shopping, what else should?



### FLEXIBLE AND ENERGY-EFFICIENT BAKING

The decks of the MATADOR STORE Green are entirely independent of one another. Top and bottom heat as well as steam separately adjustable. In addition, each of the two deck ovens can be switched on and off individually in the double baking chamber. If only one deck oven is in use the other one is not operated unnecessarily without load. That saves energy, too!

### CLEAN IN THE TWINKLING OF AN EYE!

You have never cleaned the oven windows this fast! No disassembly, no tools! The glass panes of the MATADOR STORE Green can be turned - for mirror-like cleaning of both sides.

\*MDS Green 12.6D \*\*MDS Green 6.4

#### WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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**MATADOR STORE GREEN**  
BAKING WITHOUT COMPROMISE



# MATADOR STORE GREEN

## THE ENERGY AND SPACE SAVER!

Largest baking capacity in the smallest space. Particularly energy-efficient thanks to minimum connected load. And on top of that the literal MATADOR quality baking results. These are truly convincing features! They make the MATADOR STORE Green the ideal solution for your business!



- ADVANTAGES //
- BEST BAKING RESULTS //
- EASY TO OPERATE //
- EXCELLENT VALUE FOR MONEY //
- MINIMUM CONNECTED LOAD //
- ENERGY-EFFICIENT BAKING //
- DOORS EASILY TO CLEAN IN CLEANING POSITION //

## EQUIPMENT:

- Special stone hearth plates
- Easy to open, easy to clean cast aluminum steam unit
- WP steam flap
- WP NAVIGO II PROFI-CONTROL
- WP INTELLIGENT ENERGY CONTROL (WP IEC)
- WP OPTI-DECK
- WP MATADOR insulation
- Only one connector plug
- Stainless steel design

## OPTIONS:

- Networking via WP OVEN-CONTROL
- Pizza function
- Water softening system
- WP BLUECONTROL
- Retro design
- Glass panes with cleaning position

## BENEFITS:

- Permanently top quality baking results
- Batch-on-batch baking
- Optimum energy use
- Environmentally friendly thanks to lowest energy consumption
- Largest baking capacity per hour

## TECHNICAL DATA

Matador Store Green		6.4D	6.8D	8.6D	12.6D	12.8D
Outer dimensions	mm	930 x 1,017 x 512	930 x 1,397 x 512	1,130 x 1,162 x 512	1,540 x 1,162 x 512	1,540 x 1,397 x 512
Decks		2	2	2	2	2
Oven dimensions	mm	2 x 600 x 400 x 124	2 x 600 x 800 x 124	2 x 800 x 600 x 124	1,200 x 600 x 124	2 x 1,200 x 800 x 124
Baking area	m <sup>2</sup>	2 x 0.24	2 x 0.48	2 x 0.48	2 x 0.72	2 x 0.96
Tray dimension	mm	600 x 400	600 x 800	600 x 400 or 580 x 780	600 x 400	600 x 800
Trays per deck		1	1	1 or 2	3	2
Connected load - Heating capacity		400 V / 50 Hz / 5.3 kW / 7.7 A	400 V / 50 Hz / 6.72 kW / 9.4 A	400 V / 50 Hz / 6.72 kW / 9.7 A	400 V / 50 Hz / 8.81 kW / 12.73 A	400 V / 50 Hz / 9.22 kW / 12.9 A
Plus steam heating		2.28 kW	2.28 kW	2.28 kW	2.28 kW	2.28 kW
Plus steam device heating	"	3/4	3/4	3/4	3/4	3/4
Water drain	"	1/2	1/2	1/2	1/2	1/2
Exhaust air	mm	50	50	50	50	50
Weight	kg	230	276	250	343	392



Temporary storage rack		ZW 6.4	ZW 6.8	ZW 8.6	ZW 12.6	ZW 12.8
Outer dimensions (W x D)	mm	930 x 892	930 x 1,190	1,130 x 1,121	1,540 x 1,121	1,540 x 1,190
Selectable heights	mm	470	470	470	470	470
Shelves		6	6	6	6	6
Racks	mm	600 x 400	600 x 800	600 x 400 or 580 x 780	600 x 400	600 x 800
Weight	kg	41	46	50	96	98

Proofing cabinet		GR 6.4D	GR 6.8D	GR 8.6D	GR 12.6D	GR 12.8D
Outer dimensions (W x D)	mm	930 x 892	630 x 1,190	1,130 x 1,121	1,540 x 1,121	1,540 x 1,190
Selectable heights	mm	600/800/900	600/800/900	600/750/800/900	600/750/800/900	600/800/900
Racks		10/16/18	10/16/18	10/16/16/18	10/16/16/18	10/16/18
Tray size	mm	600 x 400	600 x 800	2 x 600 x 400 or 1 x 580 x 780	3 x 600 x 400	600 x 800
Connected load		230 V / 50 Hz / 3.1 kW / 13.5 A	230 V / 50 Hz / 3.1 kW / 13.5 A	230 V / 50 Hz / 3.1 kW / 13.5 A	230 V / 50 Hz / 3.1 kW / 13.5 A	230 V / 50 Hz / 3.1 kW / 13.5 A
Water supply	"	3/4	3/4	3/4	3/4	3/4
Weight	kg	110	172/206/240	110	154	200/252/304

Base frame		UG 6.4	UG 6.8	UG 8.6	UG 12.6	UG 12.8
Outer dimensions (W x D)	mm	930 x 892	930 x 1,190	1,130 x 1,121	1,540 x 1,121	1,540 x 1,190
Selectable heights	mm	400/500/600/700/800/900	400/500/600/700/800/900	400/500/600/700/800/900	400/500/600/700/800/900	400/500/600/700/800/900
Racks		3/4 / 6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10	3/4/6/7/8/10
Tray size	mm	600 x 400	600 x 800	600 x 400 or 580 x 780	600 x 400	600 x 800
Weight	kg	40/42/47/53/58/65	47/49/56/62/70/77	47/49/56/62/70/77	95/100/105/110/115/120	95/100/105/115/120

Hood		Hood 6.4	Hood 6.8	Hood 8.6	Hood 12.6	Hood 12.8
Outer dimensions (W x D x H)	mm	930 x 1,224 x 190	930 x 1,604 x 190	1,130 x 1,368 x 190	1,540 x 1,368 x 190	1,540 x 1,604 x 190
Connected load		230 V / 50 Hz / 0.1 kW / 0.5 A	230 V / 50 Hz / 0.1 kW / 0.5 A	230 V / 50 Hz / 0.1 kW / 0.5 A	230 V / 50 Hz / 0.1 kW / 0.5 A	230 V / 50 Hz / 0.1 kW / 0.5 A
Exhaust air (SKI ventilation hood)	mm	125	125	125	125	125
Water drain	"	3/4	3/4	3/4	3/4	3/4
Weight	kg	35	35	35	40	42
Weight with steam condenser	kg	45	51	48	56	58