

UNITHERM®

TECHNISCHE SPEZIFIKATIONEN

Dimensions		UNITHERM	
Outer dimensions	(W x D x H) mm	1,350 x 2,050 x 2,980	
Required minimum room clearance	mm	3,030	
Clearance of the baking chamber	mm	1,840	
Max. floor load	kg	600	
Rack / baking sheets			
Rack height		1,800	
Tray size		600 x 1,000	
Baking area			
For baking sheet sizes / racks	mm	580 x 780	580 x 980
13 racks	m ²	5.9	7.4
18 racks	m ²	8.1	10.2
21 racks	m ²	9.5	11.9
Connection values			
Electric heat	kVA	75	
Electric connection for oil/gas heat For fan and control	kVA	5.6	
Heating capacity	kw	104	

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UNITHERM®
Rack oven with standing trolley

UNITTHERM®



WP CLEANTEC

- Hygiene baking chamber



WP GREENENERGY

- WP INTELLIGENT ENERGY CONTROL
- WP THERMOGATE



WP SMARTCONTROL

- Easy to operate thanks to on demand accessible product programs / icons



WP BAKINGQUALITY

- WP VARIOPILOT - product specifically optimizable air stream technology for maximum baking quality
- WP THERMOGATE

SPECIFICATION

- WP NAVIGO II PROFI-CONTROL
- Integrated remote notifications in Display
- WP THERMOGATE

OPTIONS

- WP VARIOPILOT
- WP INTELLIGENT ENERGY CONTROL
- Vapor extractor hood with fan
- Stainless steel coated side and rear walls
- Sound absorbing hood for air rotor fan



BENEFITS // WP VARIOPILOT // WP THERMOGATE // SHORT HEATING TIMES // FLEXIBLE-STEAM SYSTEM WITH HIGH POWER STEAM // HYGIENE BAKING CHAMBER // SUPREME BAKING RESULTS

WP NAVIGO® II PROFI-CONTROL

- Large display with optimum resolution and large-sized letters
- Simple and logical operation using the touchscreen with icons
- Easy to use and logical programming
- Custom recipe compilation
- Memory saves 250 recipes
- Fully automated steam system
- Recipe and data privacy thanks to data storage on removable SD card and USB interface
- Temperature and residual baking time display
- Reverse compatibility can be easily achieved
- Networking and remote diagnosis with WP OVEN-CONTROL
- Image for Touchscreen Screen Shot

WP INTELLIGENT ENERGY CONTROL

Minimizes the loss of energy during breaks in baking thanks to:

- Standby function with controlled temperature reduction



WP NAVIGO II PROFI-CONTROL

WP OVEN-CONTROL

- Remote diagnosis via the Internet
- Monitor controlled operation via the Internet
- Network connection of individual ovens
- Master Slave

BENEFITS

- Rack oven with standing tray:
 - No additional drive
 - 600 kg floor load
- Low air speed:
 - Even browning
- High heat output:
 - Batch-to-batch-baking possible
- Low entrance level of the rack/trolley:
 - Easy loading of the rack/trolley
- Closed bottom plate:
 - Easy to clean
- Large baking chamber depth:
 - Compatible with commonly used baking sheets up to a max. size of 580 x 980 mm
- 2 large scale steam systems:
 - Batch-to-batch-baking
 - Large volume of steam
- Pressure distribution wall:
 - Even steam and heat distribution
- Large surface heat exchanger:
 - High level of efficiency
 - Saves energy
- Door seals with ramps all around:
 - No sealing on the floor, steam proof oven, steam remains in the oven and is distributed evenly
- Large vapor extractor hood
- 3-sided other component installation optional:
 - Best use of available space

WP THERMOGATE

- Reduction of energy loss during rack tray replacement
- Efficient batch-to-batch-baking
- Baked goods retain maximum amount of moisture
- Allows pre-baking with a declining baking heat curve



The gate is closed. The burner and the rotor continue to run and keep baking energy available. The new baking tray is inserted and the steam can take effect in the idle mode.



After the steam has had time to work, the Gate is opened and the full heat required is immediately available in the baking chamber thanks to the fact that the energy has been stored.



The hot air stream alternates from left to right at intervals of 90 seconds. This ensures exemplary, even browning.