

think process!

WP Werner & Pfleiderer
Bakery Technologies



MATADOR® MDE

with JACK, the manual loader

TOPESS OVEN

WP BAKERYGROUP

think process!

MATADOR® MDE

TOPLESS – WITHOUT FLUE ON TOP

No flue? No problem! The new MATADOR® MDE does not require a flue. Excess vapor can also be removed via the optional steam condenser. With the MATADOR® MDE you can bake excellent quality without compromise thanks to high-performance vapor, radiant heat and exceptionally high oven chambers. You can finally bake bread in the retail area as well – temptingly fresh right before the customers' eyes.



WP SmartControl

- Easy operation



WP GreenEnergy

- WP INTELLIGENT ENERGY CONTROL



WP BakingQuality

- Special baking stones for stone-baked bread
- Proven MATADOR® baking quality

PLUS FACTORS:

- 4 to 6 ovens
- Baking area from 4 to 8 m²
- Each oven can be controlled and switched off separately
- Top and bottom heat can be controlled separately
- Separate vapor device for each oven
- Loader-friendly

OPTIONS:

- Steam condenser
- WP POWERMANAGEMENT
- WP INTELLIGENT ENERGY CONTROL (WP IEC)
- JACK manual loader
- Networking via WP OVEN-CONTROL



ADVANTAGES // FLUE-INDEPENDENT (OPTIONAL) //
BEST BAKING QUALITY //
REAL BATCH-ON-BATCH BAKING //
RADIANT HEAT THANKS TO CONCEALED HEATING ELEMENTS //

SPECIFICATION

- Special baking stones
- Vapor extraction hood with fan
- Stainless steel doors
- Priority circuit (oven before vapor)
- Separate vapor device per oven
- Vapor relief flaps, accessible from the front
- Individually replaceable heating elements
- Prepared for external load breaking (oven and vapor device separately)

BENEFITS

- Proven MATADOR® baking quality
- No crust burning
- Vapor-tight welded baking chamber
- Perfect crispness, even with vapor-sensitive pastry
- Mobile thanks to garage concept

THIS IS UNIQUE!

FULL STEAM AHEAD!

75 % relative humidity in one minute. Rich steam for real batch-on-batch baking.

This is achieved by the powerful pipe vapor system of the MATADOR® MDE. The vapor draft ensures fast vapor removal from the baking chamber – for perfect crispness of even vapor-sensitive pastry.

HIGH OVEN CHAMBER FOR BREAD!

Best baking quality from the MATADOR® deck oven finally also in the retail area or in any building without flue connection. MATADOR® MDE makes it possible! Thank to its high baking chambers it can also be used for baking bread – of premium quality, of course.

CLEVER DESIGN!

The MATADOR® MDE also fits into rooms with low ceiling height since it does not require piping for flue connection. Thanks to its moveable frame it is independent of its installation site and it can be installed on 3 sides. Move it around comfortably for maintenance work and its outer body will move along. This is quite handy!

EASY TO LOAD

with JACK, the manual loader

The MATADOR® MDE makes your life easier with JACK, the optional manual loader. Loading at convenient working height, easy lifting to the desired oven height, inserting the setter and setting by hand. And unloading is equally simple.



EASY TO OPERATE!

You have the choice of two control variants:



WP BASIC-CONTROL



WP NAVIGO II PROFI-CONTROL

The MATADOR® MDE is easy to control via the touch screen and the pictograms of the WP NAVIGO II PROFI-CONTROL – even for temporary staff. You can save 250 programs with up to 20 steps each, easily write individual recipes and set programs for each oven.



BEST BAKING QUALITY THANKS TO UNIFORM HEAT

MATADOR – for bakers worldwide, the name of the legendary oven is synonymous for best baking quality. The MATADOR® MDE stands representative for this outstanding achievement also. The electric oven's special feature is its concealed heating elements that achieve perfect radiant heat.

- Uniform heat transfer onto the baked goods
- Concealed heating elements prevent crust burning



TECHNICAL DATA

MATADOR® MDE		MDE 40	MDE 50	MDE 60	MDE 51	MDE 61	MDE 70
Oven width	m	0.6	0.6	0.6	0.6	0.6	0.6
Oven depth	m	1.6	1.6	1.6	2	2	2
Number of ovens		4	5	6	4	5	6
Baking area	m²	3.84	4.8	5.76	4.8	6	7.2
Total heating capacity	kW	28,2	35,2	42,2	32,9	41,1	49,3
Priority circuit	kW	21,0	26,2	31,4	25,7	32,1	38,5
Total oven weight	kg	1,850	2,100	2,330	2,160	2,450	2,710
Max. total fuse protection	A	50	63	80	63	80	80
Max. fuse protection priority circuit	A	40	50	50	50	63	63





// WP NAVIGO II
PROFICONTROL plus

OPTIONS OF THE WP NAVIGO II PROFI-CONTROL CONTROL SYSTEM

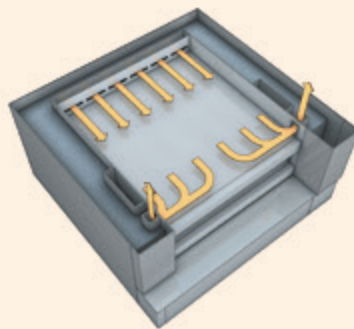
WP OVEN-CONTROL

- Remote diagnosis via the internet
- Screen operation via the internet
- Networking of single ovens
- Master slave

WP INTELLIGENT ENERGY CONTROL

Minimizing the energy loss during baking breaks through:

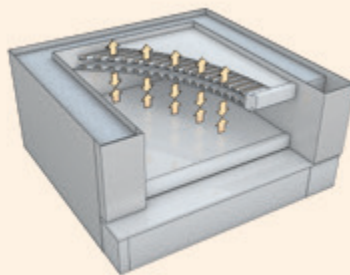
- Stand-by function with controlled temperature reduction



// Vapor distribution system

RICH VAPOR VAPOR DISTRIBUTION SYSTEM

- Rich vapor
- Batch-on-batch baking
- 75 % relative humidity in the first minute



// Intelligent heating system

INTELLIGENT HEATING SYSTEM

- Guarantor for uniform heat emission

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