

TIG IN **88** MIN



MATADOR[®] STORE
BRILLANT
SUPERIOR

We bake aroma



WP BAKERYGROUP

WP BAKERYGROUP is the company for bakers. Our comprehensive range of high-quality machines and equipment is aimed at the requirements of bakeries worldwide. We provide baking technology for every step in the process – starting with kneading, dividing & moulding, through to proving & refrigerating and finally baking in both production and shop environments.

Our motto is **'think process!'**. Because only when all the separate processes are perfectly in tune with one another, is it possible to achieve consistently high quality and cost-effectiveness.

- Measurable energy savings
- Less waste
- Higher productivity
- Very simple machine operation
- Reproducible product quality

Day after day

think process!

 Werner & Pfleiderer
Bakery Technologies

 Haton

 Werner & Pfleiderer
Industrial Bakery Technologies

 Kemper

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Bakery Cooling

 Winkler

 Werner & Pfleiderer
Instore Baking

 BackNet
Bakery Software

 Werner & Pfleiderer
Bakery Service

WP CompetenceCenter

- _ Mixing.** Emil Kemper GmbH, Rietberg
- _ Dividing & moulding Rolls.** Emil Kemper GmbH, Rietberg
- _ Dividing & moulding Bread.** Werner & Pfleiderer Haton B.V., NL-Panningen
 - _ Baking.** Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _ In-store baking.** Werner & Pfleiderer Sachsen GmbH, Sohland
- _ Proofing & Cooling.** Werner & Pfleiderer Koeling Benelux B.V., NL-Panningen
 - _ Laminating.** Werner & Pfleiderer Industrielle Backtechnik GmbH, Tamm
 - _ Engineering.** Werner & Pfleiderer Industrielle Backtechnik GmbH, Tamm
- _ Bakery software.** BackNet E&S GmbH, Muggensturm

www.wpbakerygroup.com



WP BAKERYGROUP

WP Werra
Instore



MATADOR® STORE

Freshly baked goods at truly every time of day – morning, lunchtime, afternoon, evening and night; bread, rolls, pastry, pizzas, ready meals.

For the consumer it means particular enjoyment and a daily shopping experience, for the baker, turnover and satisfied customers.

WP has been the guide and driving force behind 'in-store baking' since its origins. Multi-level and fan ovens from WP are established all over the world.

With the WP in-store ovens **MATADOR® STORE** and **BRILLANT**, we now offer an 'in-store baking' concept that stands for the highest quality.



Werner & Pfleiderer

Instore Baking

Werner & Pfleiderer – since 1877 we have been designing, manufacturing and installing machinery and equipment for producing baked goods. Today we are one of the world's leading suppliers of intelligent solutions for dough production and processing. Within the WP **BAKERYGROUP**, **WP Instore Baking** occupies the product segment of the same name.

We deliver technical solutions that satisfy the highest standards. Together with our clients, we develop concepts that meet the requirements of the markets and show the way for the future of the industry.

The WP in-store ovens **MATADOR® STORE**, **BRILLANT** and **SUPERIOR** can be universally combined and can be supplemented with proofers. We supply them in different dimensions, individually suited to the needs of the particular branch.

Storing _ Proofing _ Baking



MATADOR® STORE

In-store oven with stone plates . max. 3,600 rolls/hour



The **MATADOR®** STORE multilevel in-store oven from Werner & Pfleiderer is the **MATADOR®** among in-store ovens. Electrically operated and with single-deck control, it can be heated up extremely quickly and is ideally adapted to every in-store situation. It is suitable for bread and rolls, pastries and cakes, snacks and pizzas. Its baking results are excellent, with products tasting fresh and aromatic, and the **MATADOR®** STORE simply looks good in the shop! With its baking quality, its reliability, its technical advantages and its flexibility, it possesses all the positive characteristics of its big brother. It can be supplied in single, double and triple width, thus providing low to high capacities in the store or also as a backup in industrial production.

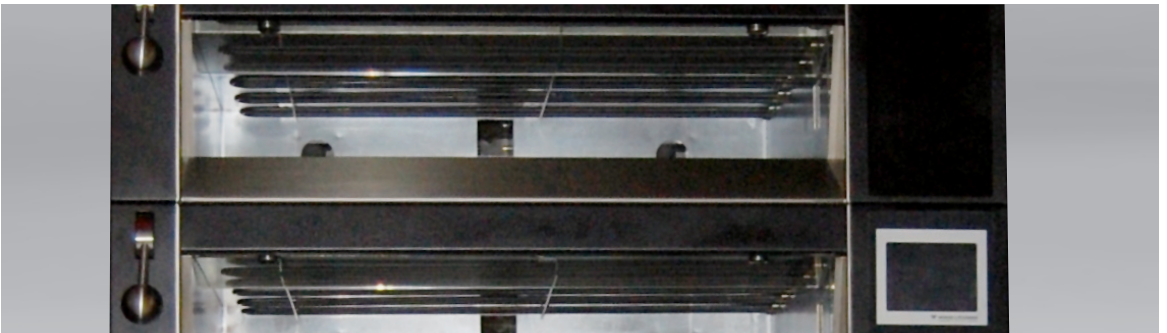
The oven has a baking area of 0.24 to 7.3 sq m and a capacity of max. 3,600 rolls per hour.

Benefits

- _ Single-deck control
- _ Rapid programmed heating-up
- _ Energy-saving management system
- _ Top/bottom heat can be controlled separately
- _ Free-form loading directly onto stone plate
- _ Also suitable for working with oven cloths
- _ Flexible baking chamber formats
- _ NAVIGO® control system
- _ Can be networked throughout branches

PRODUCTS	EQUIPMENT	OPTIONS	INTERFACES
Rolls Bread, especially stone-baked bread Baguettes Lye rolls Danish pastries Yeast-raised pastries Puff pastries Snacks Cakes Butter cakes Pizza Frozen products	Computer control system Tray size 40 x 60 cm or 58 x 78 cm Stone plates Modules can be controlled separately Top and bottom heat Energy-saving system Baking chamber lighting Manual control system Heavy-duty steam unit Stainless-steel housing	<ul style="list-style-type: none"> - Manual control system, simple computer or NAVIGO® control system - Hood with fan - Hood with integrated steam condenser - Delayed start timer, individually programmable - Intermediate storage - Proofer - Nostalgic design in black - Modular system (station can be assembled in many different ways) - 1-5 decks possible - Models 6.4 and 6.8 can be combined with convection oven (e.g. WP Brilliant) - Water treatment system - Easy cleaning - Remaining baking time displayed on the hood - Oven control - Base frame - TCP/IP network compatible 	<ul style="list-style-type: none"> - WP SUPERIOR - WP BRILLANT - WP proofer - WP GUV





Stone plates

As in the large **MATADOR**[®], baking in the **MATADOR**[®] STORE is done on stone plates, which, among other things, guarantees outstanding baking results. The bread baked in the **MATADOR**[®] STORE can therefore be distinguished with the 'original stone-baked bread' label.

Modular design

The separate levels or decks of the **MATADOR**[®] STORE can be individually operated and controlled. On the one hand that means the required energy can be used in a targeted manner, and on the other hand a wide variety of products can be baked at the same time.

Top and bottom heat

The targeted control of the top and bottom heat of the individual decks with the three-zone heating principle of the **MATADOR**[®] STORE allows outstanding baking results to be achieved.

Energy-saving management system

The 'WP energy-saving management system' including integrated standby function fitted as standard on the **MATADOR**[®] STORE keeps the consumption of electrical power to a minimum.

Benefits

Stone plates

- All products baked in the **MATADOR® STORE** can be sold as 'original stone-baked goods'

Top and bottom heat can be regulated on each deck

- Top and bottom heat can be adjusted separately
- Different products with separately controllable baking times and temperatures can be baked at the same time
- Easy to operate
- Possible to bake 'batch-after-batch'

Crispy crust due to heavy-duty steam system

- Saturated, wet steam

Nostalgic design

- The design of the baking station in black matches shop fittings with the emphasis on nostalgia

Low connected loads due to power management

- Just 14.4 kW connected load for one 'MATADOR® STORE 8.6.4' baking station with eight trays each measuring 60 x 40 cm (like convection oven)

Energy-saving mode

- Standby function for economical use of electricity

Decks fused separately

- Every deck is independent and fused separately

In-store baking modular system

- The modular system allows the baking station to be put together in line with the customer's capacity and quality requirements; 1-5 decks possible
- **MATADOR® STORE 6.4** and **6.8** can be combined with convection ovens (**BRILLANT** with two-way system) as a **SUPERIOR**

MATADOR® STORE

Oven	
Outer dimensions	(W x D x H) inch
Deck size	(W x D x H) inch
Baking area	sq.ft.
Number of trays/trays size	inch
Number of bread rolls/pretzels	
Heating capacity	480 V
Heating capacity	208 V
Load limit option	%
Steam heating	
Weight	kg
Water inflow, outer thread	"
Water outflow	"
Exhaust air	inch
Hood	
Outer dimensions	(W x D x H) inch
Electrical input	Watt
Weight	kg
Weight with steam condenser	kg
Exhaust air	inch
Water outflow	"
Intermediate storage	
W x D	inch
Adjustable heights	inch
Tray size	inch per shelf
Shelves	
Distance between trays	inch
Weight	kg
Fermentation cabinet	
W x D	inch
Adjustable heights	inch
Tray size	inch per shelf
Shelves	
Distance between trays	inch
Electric. connection	480 V
Electric. connection	208 V
Weight	kg
Water inflow, outer thread	"
Water outflow	"
Base frame	
W x D	inch
Adjustable heights	inch
Tray size	inch per shelf
Shelves	
Distance between trays	inch
Weight	kg

6.8.4	12.8.4	18.8.4
39" x 55" x 52" (61" **)	61" x 55" x 52" (61" **)	85" x 55" x 54" (61" **)
36" x 26" x 6,49" or 9"	47" x 31" x 6,49" or 9"	71" x 31" x 6,49" or 9"
25,3	41,3	62
8 x 18" x 26" or 8 x 24" x 16"	8 x 18" x 26" or 16 x 24" x 16"	12 x 18" x 26" or 24 x 24" x 16"
160 / 96	16/96 or 320 / 192	480/288
4 x (6.0 kW / 480V / 3 x 16A)	4 x (8.05kW / 480V / 3 x 16A)	4 x (14.2kW / 480V / 3 x 32A)
4 x (6.0 kW / 208V / 3 x 25A)	4 x (8.05kW / 208V / 3 x 32A)	4 x (14.2kW / 208V / 3 x 50A)
50	50	50
4 x 1.45 kW	4 x 1.45kW	8 x 1.45kW
720	1293	1700
3/4	3/4	3/4
1/2	1/2	1/2
2"	2"	2"
<i>*standard: 6" (max. height of products 5"), option: 9" (max. height of products 7") **External height, if the oven is 9" high</i>		
Haube 6.8	Haube 12.8	Haube 18.8
39" x 45" x 7"	61" x 45" x 7"	85" x 45" x 7"
max. 80	max. 80	max. 80
46	61	72
61	76	87
5"	5"	5"
Hose 3/4	Hose 3/4	Hose 3/4
ZW 6.8	ZW 12.8	ZW 18.8
39" x 55"	61" x 47"	85" x 47"
11" / 15" / 19" / 22" / 26" / 30"	11" / 15" / 19" / 22" / 26" / 30"	11" / 15" / 19" / 22" / 26" / 30"
2 x 18" x 26"	4 x 18" x26" or 4 x 24" x 16"	4 x 18" x26" or 4 x 24" x 16"
3 / 4 / 6 / 7 / 8 / 10 (18" x 26")	3 / 4 / 6 / 7 / 8 / 10 (18" x 26" or 16" x 24")	3 / 4 / 6 / 7 / 8 / 10 (18" x 26" or 16" x 24")
3"	3"	3"
37 / 43 / 50 / 56 / 64 / 71	74 / 86 / 100 / 112 / 128 / 142	86 / 97 / 110 / 122 / 138 / 152
GR 6.8	GR 12.8	GR 18.8
39" x 55"	61" x 47"	-
24" / 31" / 35"	24" / 31" / 35"	-
2 x 18" x 26"	2 x 18" x26" or 4 x 600 x 400	-
5/10 ; 8/16 ; 9/18 (18" x 26")	5 / 8 / 9 or 10 / 16 / 18 (16" x 24")	-
3"	3"	-
1.1 kW / 277V / 1 x 16A	2.1kW / 277V / 1 x 16A	-
1.1 kW / 120V / 1 x 20A	2.1kW / 120V / 1 x 20A	-
172 / 206 / 217	200 / 252 / 278	-
3/4	3/4	-
1/2	1/2	-
<i>Water pressure max. 3.5 bar, otherwise a pressure reducer must be installed</i>		
UG 6.8	UG 12.8	UG 18.8
39" x 55"	61" x 47"	85" x 47"
16" / 20" / 24" / 28" / 31" / 35"	16" / 20" / 24" / 28" / 31" / 35"	16" / 20" / 24" / 28" / 31" / 35"
2 x 18" x 26"	2 x 18" x26" or 4 x 24" x 16"	2 x 18" x26" or 4 x 24" x 16"
3 / 4 / 6 / 7 / 8 / 10 (18" x 26")	5 / 8 / 9 or 10 / 16 / 18 (16" x 24")	5 / 8 / 9 or 10 / 16 / 18 (16" x 24")
3"	3"	3"
47 / 49 / 56 / 62 / 70 / 77	94 / 98 / 112 / 124 / 140 / 154	110 / 114 / 117 / 128 / 143 / 157
<i>(example design with three decks)</i>		

BRILLANT

Fan oven . 80 rolls per baking operation



The **BRILLANT** from Werner & Pfleiderer is an electrically operated in-store fan oven, which is equipped with a WP VARIOPILOT to continuously regulate the fan speed. The 'Duo Steamer System' – two separate steam systems are used and supply saturated, wet steam – enables perfect baking results with wonderfully crispy crusts and is excellently suited to baking frozen products. The cost-effective and time-saving cleaning programme offers extra convenience.

The **BRILLANT** oven has a baking area of 0.96 m² to 2.4 m² and a capacity of 80 to 200 rolls per baking operation. Its free-floating baking chamber guarantees a long service life.

PRODUCTS	EQUIPMENT	OPTIONS	INTERFACES
Rolls Bread Baguettes Lye rolls Danish pastries Yeast-raised pastries Puff pastries Snacks Cakes Frozen products	Computer control system Tray size 40 x 60 cm Stainless-steel design	<ul style="list-style-type: none"> - NAVIGO® control system - Hood with fan - Hood with integrated steam condenser - Intermediate storage - Proofer - Heavy-duty steam system - Nostalgic design in black - can be combined with MATADOR® STORE - Water treatment system - Baking chamber cleaning system - Heavy-duty unit for crisp steaming - Remaining baking time displayed on the hood - Oven control - TCP/IP network compatible - Modular system 	<ul style="list-style-type: none"> - WP SUPERIOR - WP MATADOR® STORE - WP proofer - WP GUV



Benefits

Duo Steamer System

- for perfect baking results
- best quality when baking frozen products

Baking chamber cleaning system

- reduces the effort of manual cleaning in the baking chamber

VARIOPILOT – continuously adjustable fan speed

- for best baking results according to your requirements
- for high energy efficiency

Free-floating baking chamber

- for long service life

Crispy crust due to heavy-duty steam unit

- saturated, wet steam

BRILLANT safety concept

- oven can be used in area accessible to customers
- baking where it has the best impact on sales

Energy-saving function

- standby function for low energy consumption

Extremely rapid heating-up

- due to high volume of circulated air

Delayed start timer

- immediately ready to use at the start of the working day

Worldwide networking

- due to **NAVIGO®** control system

BRILLANT

BRILLANT	
OVEN	
Outer dimension (W x D x H)	inch
Inner dimension (W x D x H)	inch
Baking area	square feet
Batches	pcs.
Baking tray spacing	inch
Rolls / Pretzels	pcs.
for convection ovens	(CEE socket, 480 V)
Electrical connection	(CEE socket, 208 V)
Water intake - outer thread	"
Exhaust air (d)	inch
Temporary Storage Rack	
Outer dimension (W x D x H)	inch
Batches	pcs.
Baking tray spacing	inch
Lower Frame	
Outer dimension (W x D x H)	inch
Batches	pcs.
Baking tray spacing	inch
Proofing Cabinet	
Outer dimension (W x D x H)	inch
Batches	pcs.
Baking tray spacing	inch
Connected loads	(CEE socket, 480 V)
Electrical connection	(CEE socket, 208 V)
Water intake - outer thread	"
Water outlet - hose	"

BRILLANT B 4		BRILLANT B 5		BRILLANT B 8		BRILLANT B 10	
39" x 38" x 23"	39" x 38" x 23"	39" x 38" x 38"	39" x 38" x 38"	39" x 38" x 38"	39" x 38" x 38"	39" x 38" x 38"	39" x 38" x 38"
30" x 19" x 18"	30" x 19" x 18"	30" x 19" x 33"	30" x 19" x 33"	30" x 19" x 33"	30" x 19" x 33"	30" x 19" x 33"	30" x 19" x 33"
10,3	12,9	20,6	20,6	20,6	20,6	25,8	25,8
4 (18" x 26")	5 (18" x 26")	8 (18" x 26")	8 (18" x 26")	8 (18" x 26")	8 (18" x 26")	10 (18" x 26")	10 (18" x 26")
4"	3"	4"	4"	4"	4"	3"	3"
80/48	100/60	160/96	160/96	160/96	160/96	200/120	200/120
9kW / 480V / 3 x 16A 9kW / 208V / 3 x 25A	9kW / 480V / 3 x 16A 9kW / 208V / 3 x 25A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A	18kW / 480V / 3 x 32A 18kW / 208V / 3 x 50A
3/4	3/4	3/4	3/4	3/4	3/4	3/4	3/4
2"	2"	2"	2"	2"	2"	2"	2"

270	370	470	570	670	770
39"x38"x11"	39"x38"x15"	39"x38"x19"	39"x38"x22"	39"x38"x26"	39"x38"x30"
3	4	6	7	8	10
3"	3"	3"	3"	3"	3"

400	500	600	700	800	900
39"x38"x16"	39"x38"x20"	39"x38"x24"	39"x38"x28"	39"x38"x31"	39"x38"x35"
3	4	6	7	8	10
3"	3"	3"	3"	3"	3"

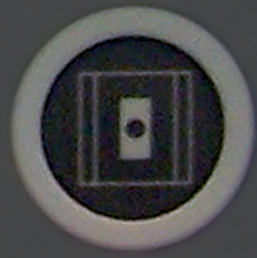
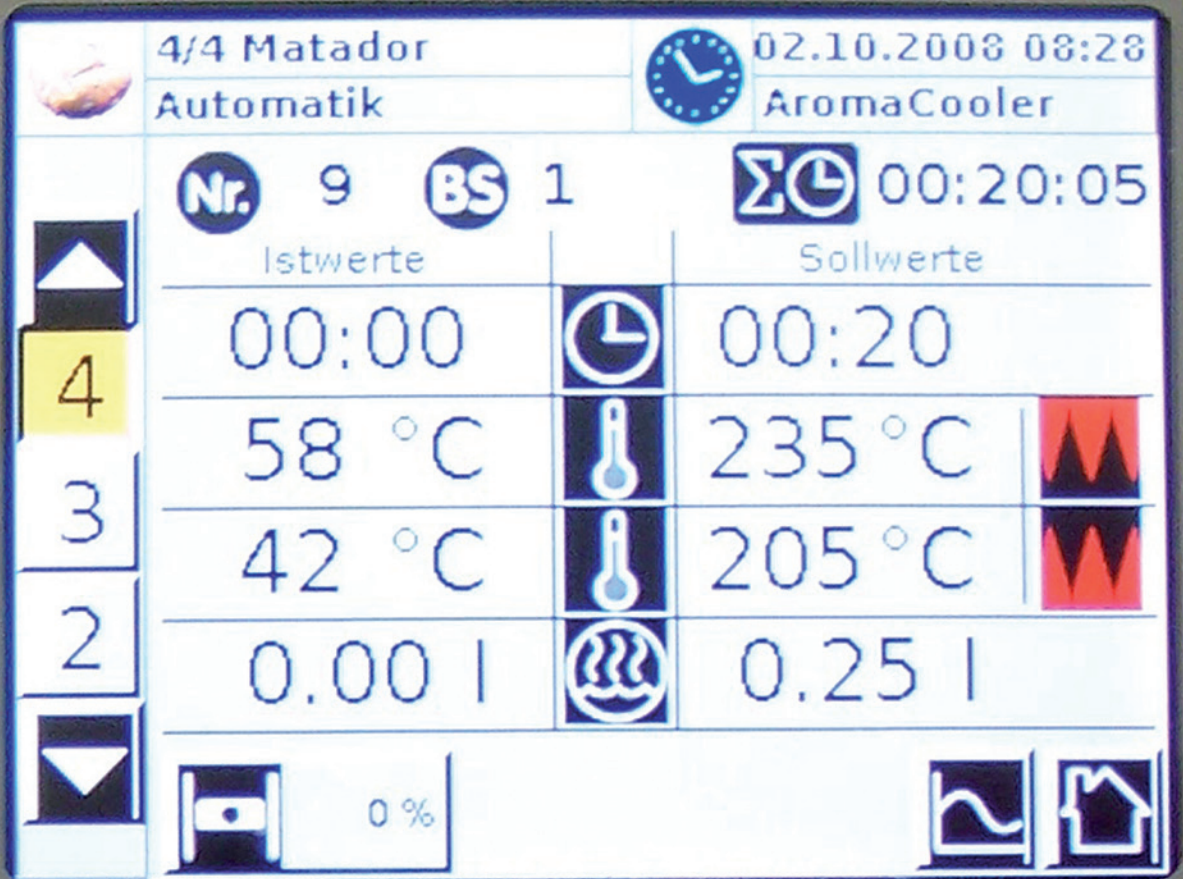
GR 5 / 10	GR 8 / 16	GR 9 / 18
39"x38"x24"	39"x38"x31"	39"x38"x35"
5/10	8/16	9/18
3"	3"	3"
1,1kW/277V/60Hz/16A 1,1kW/120V/60Hz/20A	1,1kW/277V/60Hz/16A 1,1kW/120V/60Hz/20A	1,1kW/277V/60Hz/16A 1,1kW/120V/60Hz/20A
3/4	3/4	3/4
1/2	1/2	1/2

HOOD		Hood
Outer dimension (W x D x H)	inch	39"x48"x7"
Electric	(shock proof socket, 480 V) (shock proof socket, 208 V)	0,16kW / 277V / 10A 0,16kW / 120V / 16A
Water outlet - hose	"	3/4
Exhaust air (d)	inch	5"

MATADOR® STORE and **BRILLIANT** can be varied and combined in many different ways – as a **SUPERIOR** tailored to the user's individual requirements.

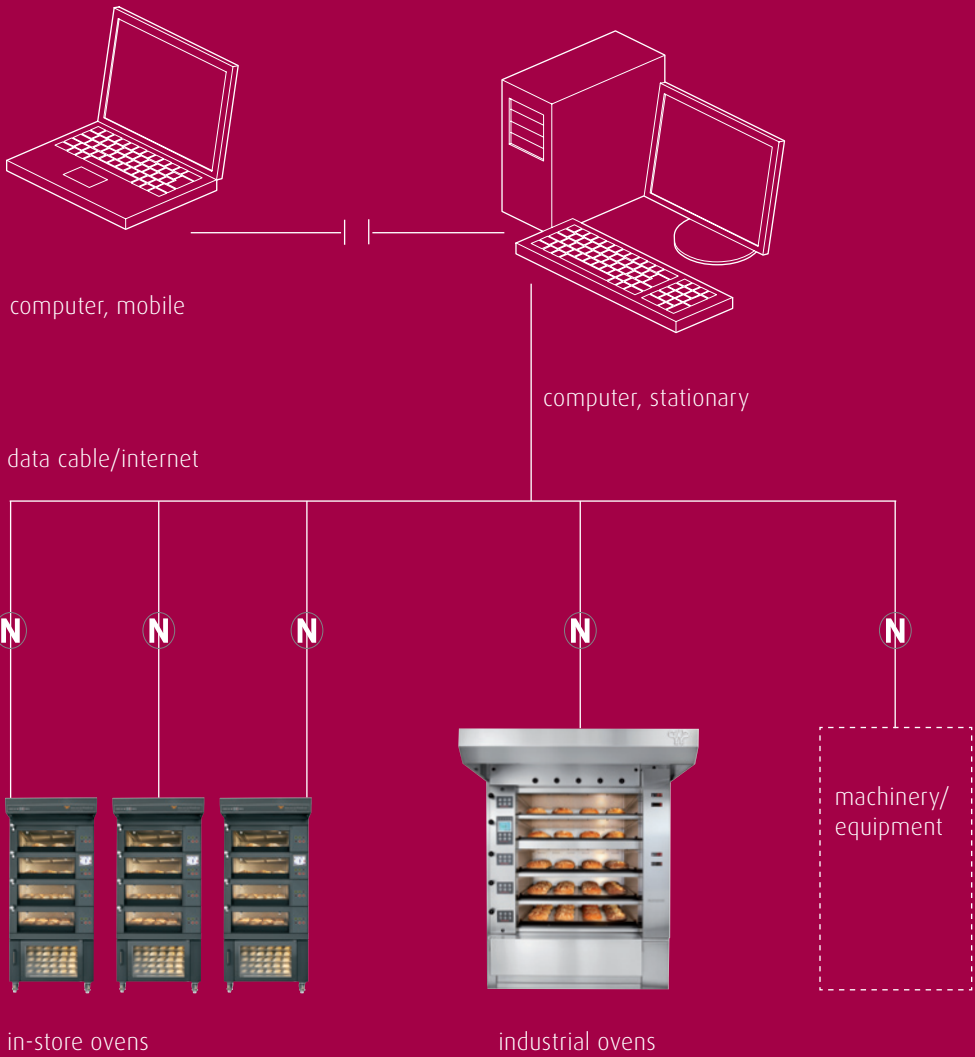


Predecessor model



Oven-Control in the NAVIGO® system

- Remote diagnostics over the Internet
- Screen operation over the Internet
- Networking of individual ovens
- Master slave



NAVIGO® – the benefits for bakers

Touchscreen & pictogram display

- Uncomplicated
- Easy to use, even for temporary staff
- Prevention of operating errors due to visual depiction of the product required
- Same operating system for different oven models



Programming

- Simple and logical
- Every operating and programming step is displayed
- 250 recipes can be saved each with up to 20 steps
- Fully automatic steaming process
- Possible fine-tuning of recipes guarantees best baking results
- Individual recipes can be very easily written
- Data can be centrally gathered & evaluated
- Always consistently good baking results even with personnel changes = quality assurance



- Monitoring, programming and 'oven control' error diagnostics from PC in office
- Global networking for effortlessly managing a branch system
- Recipe and data protection due to data storage on a removable MMC card
- A target/actual comparison is possible at all times
- Remote diagnostics possible by the WP service department



Every baking process sequence is seamlessly saved, can be conveniently read out and seen on the PC

- Work reduction thanks to automatic night start
- Optimised energy use and hence cost reduction due to automatic two-level temperature control when oven running idle









WP quality ovens for manual production

Our baking ovens and rack ovens are legendary: **MATADOR®**, **ROTOTHERM®**, **UNITHERM®** – more than 100,000 in use worldwide.



Similar to photo

MATADOR®

The ultimate multilevel baking oven since 1953. It guarantees extremely even and identical baking results time after time. The products baked on its special stone baking plates taste wonderful. The **MATADOR®** already contains the latest technology for energy-saving consumption.



Similar to photo

ROTOTHERM®

Baking cabinet with rotating oven rack and variable baking air speed; operated with either oil, gas or electricity. The constant rotation of the oven rack ensures the products are evenly baked.



Similar to photo

WINNER

Baking cabinet with rotating oven rack and speed-controlled air circulation; operated with either oil, gas or electricity. The constant rotation of the oven rack ensures the products are evenly baked.



Similar to photo

UNITHERM®

Baking cabinet for stationary oven rack; operated with either oil, gas or electricity. At only 1.35 m wide, it is a true space-saver. Its unusual 'loading position' enables the best use of energy.



Similar to photo

PELLADOR®

Wood-fired oven with 2-3 decks and wood pellets as a source of energy. It has an integrated steam generation device and is distinguished by its reasonable energy consumption. Baking products with a natural aroma are produced in an environmentally friendly way that conserves resources.

CHECK

Pos I	Advice	Planning . Design . Equipment . References . Tests
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Pos II	Equipment	Hardware . Software . Mechanics . Options . Baker know-how
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Pos III	Modularity	Space required . Retrofitting
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Pos IV	Performance	Quantities/hour . Volumes . Weights
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Pos V	Quality	TA . Dough quality . Temperature . Taste
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Pos VI	Costs	Investment . Running costs . Energy consumption . ROI
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Pos VII	WorkFlow	Interfaces . Process management
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Pos VIII	System responsibility	Complete system integration . Setting up individual sequences
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Pos IX	Service	Self service . Service presence . Remote maintenance
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Pos X	Group expertise	Think process . Interface skills . Solutions from one source
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PROCEDURE

- _ Enquiry
- _ Production analysis
- _ Conceptual design
- _ Planning
- _ Quotation
- _ Purchase order
- _ Production
- _ Inspection
- _ Delivery
- _ Assembly
- _ Integration
- _ Commissioning
- _ Training
- _ Service

TECHNICAL DATA

MATADOR® STORE

DECK BAKING INSTORE OVEN

Baking area from **0.24 to 7.3 m²**

NUMBER OF HEARTS

1 to 5

MASS (Outer dimensions W x H x D) mm

6.4.4	930 x 995 x 1,320
6.8.4	930 x 1,345 x 1,320
8.6.4	1,130 x 1,345 x 1,320
12.8.4	1,540 x 1,345 x 1,320
18.8.4	2,150 x 1,345 x 1,320

HEATING CAPACITY

3.6 to 13.5 kW

ELECTRONIC CONNECTION

400 V (CEE-receptacle)

BRILLANT

CONVECTION BAKING OVEN

Baking area from **0.96 to 2.4 m²**

MASS (Outer dimensions W x H x D) mm

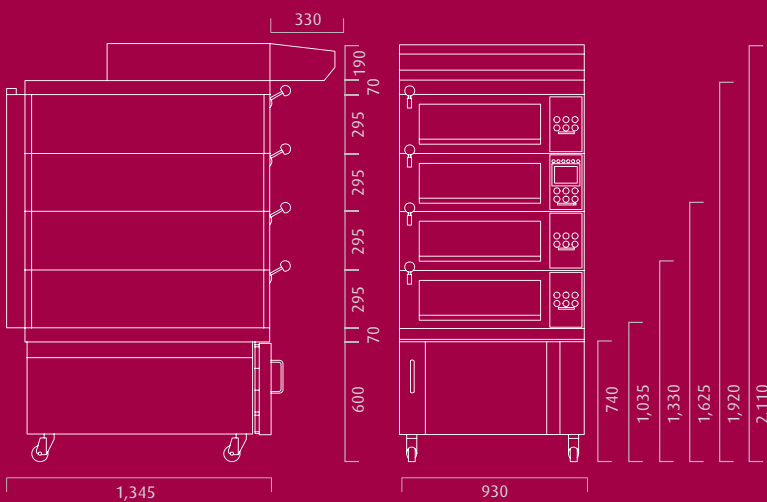
B4	930 x 575 x 950
B5	930 x 575 x 950
B8	930 x 975 x 950
B10	930 x 975 x 950

HEATING CAPACITY

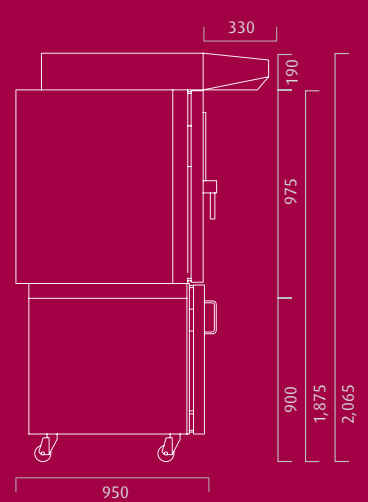
7 to 16 kW

ELECTRONIC CONNECTION

400 V (CEE-receptacle)



e.g. MDS 6.8.4/GS 600/Hood



e.g. B8/GS 900/Hood

SUPERIOR

CONVECTION BAKING OVEN

Baking area from **0.96 to 2.4 m²**

DECK BAKING INSTORE OVEN

Baking area from **0.24 to 0.96 m²**

MASS (Outer dimensions W x H x D) mm

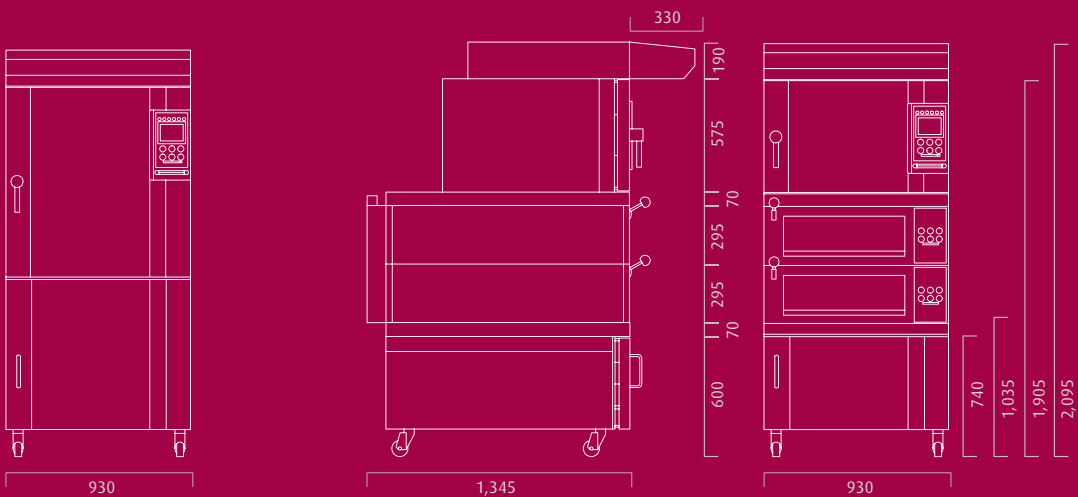
B4	930 x 575 x 950
B5	930 x 575 x 950
6.4.1	930 x 435 x 995
6.4.2	930 x 730 x 995
6.8.1	930 x 435 x 1,345
6.8.2	930 x 730 x 1,345

HEATING CAPACITY

3.6 to 9 kW

ELECTRONIC CONNECTION

400 V (CEE-receptacle)



e.g. MDS 6.8/B4/GS 600/Hood





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*The **WP BAKERYGROUP** has subsidiaries in
France, Italy, Belgium, Russia and the USA.*

*You will also find dealerships with
service stations all over the world.*

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Bakery Technologies

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