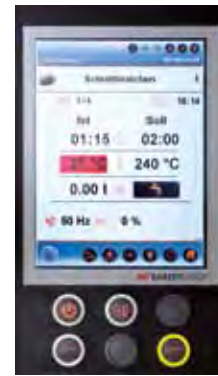


MATADOR® STORE

CONTROL

	WP NAVIGO II - PROFI-CONTROL
Proofing cabinet control	✓
Baking programs	200
Night start function	✓
Advertising via display	✓
Operating panel for each deck	x
Data transfer via USB	✓
Networking via WP OVEN-CONTROL	✓
WP INTELLIGENT ENERGY CONTROL	✓
Power control top and bottom heating	✓
Power management	✓
Icons	200
Remote service Blue Control	✓



// WP NAVIGO II - PROFI-CONTROL

MATADOR® STORE

SIZES	OVEN HEIGHT OPTIONS	NUMBER OF DECKS (CHOOSE AT YOUR DISCRETION)
6.8, 12.8, 18.8	165 mm, 220 mm	1-4 individual decks

PROOFING CABINET

SIZES	OVEN HEIGHT OPTIONS	FEATURES
GR 6.8, GR 12.8	600 mm, 800 mm, 900 mm	High performance cooling smoke screen Separate controls for moisture and temperature Hygiene housing Space saving double wing door

RANGE HOODS

SIZES	AVAILABLE OPTIONS	FEATURES
6.8, 12.8, 18.8	Ventilator hood (SKI) Vapor condenser (ADK)	WP SENSOR-CONTROL

think process!

MATADOR® STORE

CAN BE COMBINED WITH

- Torero Store
- Interim rack
- Subframe
- Proofing cabinet
- Hood

FEATURES

- Special stone baking plates
- Separate top and bottom heat controls
- Lighted baking chamber
- High performance steaming device
- Electrical steam flap
- Glass panes with energy saving coating
- Stainless steel handles
- Integrated remote messaging in the display*
- Entire exterior body made of stainless steel
- Water meter
- Master Slave

OPTIONS

- Pizza function (Increase in baking area temperature from max. 300°C to 360°C)
- WP POWER-MANAGEMENT *
- Cleaning setting for glass panes
- WP INTELLIGENT ENERGY CONTROL*
- WP OVEN-CONTROL
- Black or white coating
- Water decalcification system
- Control options

* only in combination with
WP NAVIGO II - PROFI-CONTROL

WP OVEN-CONTROL

- Management and exchange of recipes
- Read-out of realtime data and production data
- Onscreen operation possible
- Read-out of malfunction history

WP INTELLIGENT ENERGY CONTROL

Minimizing of energy loss during baking breaks thanks to:

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

WP Bakery Group USA
3 Enterprise Drive, Suite 108 | Shelton, CT 06484 | Phone 203-929-6530 | Fax 203-929-7089
info@wpbakerygroupusa.com | www.wpbakerygroupusa.com

think process!



MATADOR® STORE

Instore Baking Oven
with Baking Stone

MATADOR® STORE



WP CleanTec

- Smooth surfaces
- Cleaning setting for glass panes



WP GreenEnergy

- WP THERMOPACKAGE
- WP INTELLIGENT ENERGY CONTROL



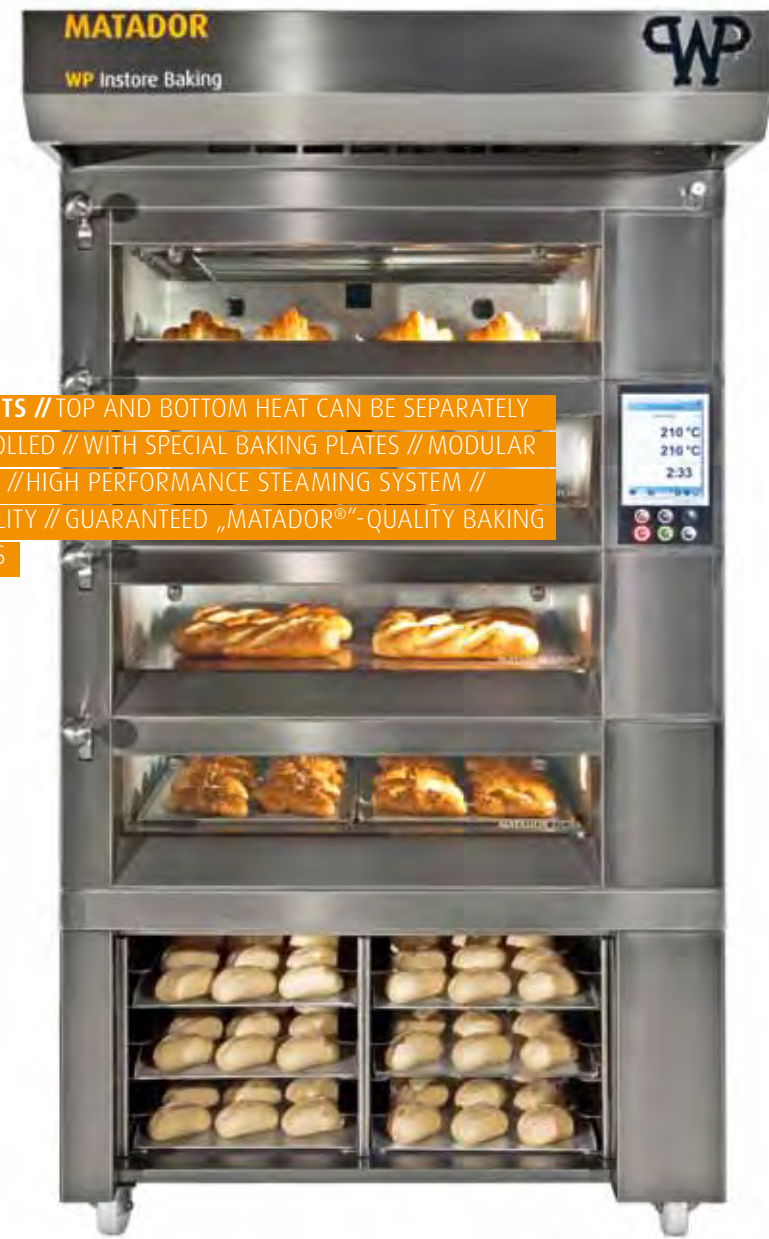
WP SmartControl

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



WP BakingQuality

- Thick steam
- Stone oven bread baking results



BENEFITS // TOP AND BOTTOM HEAT CAN BE SEPARATELY CONTROLLED // WITH SPECIAL BAKING PLATES // MODULAR DESIGN // HIGH PERFORMANCE STEAMING SYSTEM // FLEXIBILITY // GUARANTEED „MATADOR“-QUALITY BAKING RESULTS

TECHNICAL DATA /// 208 V

MATADOR® STORE	6.8.4	12.8.4
Outer dimensions (W x D x H) inch	39 x 64,52 x 51,96 (60,63)	60,63 x 64,52 x 51,96 (60,63)
Deck dimensions (W x D x H) inch	26" x 36" x 6,49" or 9" **	47,2" x 31,5" x 6,49" or 9" **
Baking area / Station square feet	26	41,3
Number of trays / trays size "/ inch	8 x 18" x 26"	8 x 18" x 26"
Number of bread rolls / pretzels	160 / 96	160 / 96 320 / 192
Heating capacity	4 x (6,6 kW / 208V 3x100A)	4 x (8,1 kW / 208V 3x110A)
Load limit option	% 50	50
Steam heating	4 x 1.5 kW	4 x 1.5 kW
Weight	kg 720	1293
Water inflow, outer thread	" 3/4	3/4
Water outflow	" 1/2	1/2
Exhaust air	inch 2"	2"

HOOD	HOOD 6.8	HOOD 12.8
Outer dimensions (W x B x H) inch	39" x 45" x 7,5"	61,63" x 45" x 7,5"
Electrical input	Watt 160	160
Weight	kg 46	61
Weight with steam condenser	kg 61	76
Exhaust air	inch 5"	5"
Water outflow	" Hose 3/4	Hose 3/4

INTERMEDIATE STORAGE	ISF 6.8	ISF 12.8
W x D	inch 39" x 57,7"	61" x 55"
Adjustable heights	inch 10,6"/14,5"/18,5"/22,4"/26"/30"	10,6"/14,5"/18,5"/22,4"/26"/30"
Tray size	inch per shelf 2 x 18" x 26"	2 x 18" x 26"
Shelves	3/4/6/7/8/10 (18" x 26")	3/4/6/7/8/10 (18" x 26")
Distance between trays	inch 2,5"	2,5"
Weight	kg 37/43/50/56/64/71	74/86/100/112/128/142

FERMENTATION CABINET (WITHOUT UL)	GR 6.8	GR 12.8
W x D	inch 39" x 57,7"	61" x 55"
Adjustable heights	inch 23,6"/31,5"/35,4"	23,6"/31,5"/35,4"
Tray size per shelf	inch 2 x 18" x 26"	2 x 18" x 26"
Shelves	5/10 ; 8/16 ; 9/18 (18" x 26")	5/10 ; 8/16 ; 9/18 (18" x 26")
Distance between trays	inch 2,5"	2,5"
Electrical connection	2.1 kW/208V/15A	2.1kW/208V/15A
Weight	kg 172/206/217	200/252/278
Water inflow, outer thread	" 3/4	3/4
Water outflow	" 1/2	1/2
Water pressure 1,5 - 2.5 bar, otherwise a pressure reducer must be installed		

BASE FRAME	BF 6.8	BF 12.8
W x D	inch 39" x 57,7"	61" x 55"
Adjustable heights	inch 16"/20"/23,6"/31,5"/35,4"	16"/20"/23,6"/31,5"/35,4"
Tray site per shelf	inch 2 x 18" x 26"	2 x 18" x 26"
Shelves	3/4/6/7/8/10 (18" x 26")	3/4/6/7/8/10 (18" x 26")
Distance between trays	inch 2,5"	2,5"
Weight	kg 47/49/56/62/70/77	94/98/112/124/140/154

*standart: 6,49" (max. height of products 5")
option: 9" (max. height of products 7")

**if a higher Deck

TECHNICAL DATA /// 480 V

MATADOR® STORE	6.8.4	12.8.4	18.8.4
Outer dimensions (W x D x H) inch	38,98 x 64,52 x 51,96 (60,63)	60,63 x 64,52 x 51,96 (60,63)	84,65 x 64,52 x 51,96 (60,63)
Deck dimensions (W x D x H) inch	26" x 36" x 6,49" or 9" **	47,2" x 31,5" x 6,49" or 9" **	70,9" x 31,5" x 6,49" or 9" **
Baking area	m² 26	41,3	62
Number of trays / trays size "/ inch	8 x 18" x 26"	8 x 18" x 26"	12 x 18" x 26"
Number of bread rolls / pretzels	160 / 96	160 / 96 320 / 192	240 / 144 480 / 288
Heating capacity	4 x (6,6 kW / 480V/ 3x50A)	4 x (8,1 kW / 480V 3x50A)	4 x (11,2 kW / 480V 3x80A)
Load limit option	% 50	50	50
Steam heating	4 x 1.5 kW	4 x 1.5 kW	8 x 1.5 kW
Weight	kg 720	1293	1700
Water inflow, outer thread	" 3/4	3/4	3/4
Water outflow	" 1/2	1/2	1/2
Exhaust air	inch 2"	2"	2"

HOOD	HOOD 6.8	HOOD 12.8	HOOD 18.8
Outer dimensions (W x D x H) inch	39" x 45" x 7,5"	61" x 45" x 7,5"	85" x 45" x 7,5"
Electrical input	Watt max. 160	max. 160	max. 160
Weight	kg 46	61	72
Weight with steam condenser	kg 61	76	87
Exhaust air	inch 5"	5"	5"
Water outflow	" Hose 3/4	Hose 3/4	Hose 3/4

INTERMEDIATE STORAGE	IS 6.8	IS 12.8	IS 18.8
W x D	inch 39" x 57,7"	61" x 55"	85" x 55"
Adjustable heights	inch 10,6"/14,5"/18,5"/22,4"/26"/30"	10,6"/14,5"/18,5"/22,4"/26"/30"	10,6"/14,5"/18,5"/22,4"/26"/30"
Tray size	" / inch per shelf 2 x 18" x 26"	2 x 18" x 26"	4 x 18" x 26"
Shelves	3/4/6/7/8/10 (18" x 26")	3/4/6/7/8/10 (18" x 26")	3/4/6/7/8/10 (18" x 26")
Distance between trays	inch 2,5"	2,5"	2,5"
Weight	kg 37/43/50/56/64/71	74/86/100/112/128/142	86/97/110/122/138/152

FERMENTATION CABINET (WITHOUT UL)	GR 6.8	GR 12.8
W x D	inch 39" x 57,7"	61" x 55"
Adjustable heights	inch 23,6"/31,5"/35,4"	23,6"/31,5"/35,4"
Tray size per shelf	inch 2 x 18" x 26"	2 x 18" x 26"
Shelves	5/10 8/16 9/18 (18" x 26")	5/10 8/16 9/18 (18" x 26")
Distance between trays	inch 2,5"	2,5"
Electrical connection	2.1 kW/277V/10A	2.1kW/277V/10A
Weight	kg 172/206/217	200/252/278
Water inflow, outer thread	" 3/4	3/4
Water outflow	" 1/2	1/2
Water pressure 1,5 - 2.5 bar, otherwise a pressure reducer must be installed		

BASE FRAME	UG 6.8	UG 12.8	UG 18.8
W x D	inch 39" x 57,7"	61" x 55"	85" x 55"
Adjustable heights	inch 16"/20"/23,6"/31,5"/35,4"	16"/20"/23,6"/31,5"/35,4"	16"/20"/23,6"/31,5"/35,4"
Tray site per shelf	inch 2 x 18" x 26"	2 x 18" x 26"	2 x 18" x 26"
Shelves	3/4/6/7/8/10 (18" x 26")	3/4/6/7/8/10 (18" x 26")	5/8/9
Distance between trays	inch 2,5"	2,5"	2,5"
Weight	kg 47/49/56/62/70/77	94/98/112/124/140/154	110/114/117/128/143/157

Subject to technical modifications