

think process!



DECK OVEN MATADOR®

Baking area from 8 to 18 m²

MATADOR®

TECHNICAL DATA

| MATADOR® | | 2-bay-wide | | | | | 3-bay-wide | | | |
|--|----------------|------------|--------|--------|--------|--------|------------|--------|--------|--------|
| | | MD 80 | MD 100 | MD 101 | MD 122 | MD 125 | MD 121 | MD 150 | MD 151 | MD 190 |
| Baking area | m ² | 8 | 10 | 10 | 12 | 12 | 12 | 14 | 14 | 18 |
| Oven Dimensions | | | | | | | | | | |
| Depth | mm | 1.600 | 2.000 | 1.600 | 1.600 | 2.000 | 1.600 | 2.000 | 1.600 | 2.000 |
| Width | mm | 1.200 | 1.200 | 1.200 | 1.200 | 1.200 | 1.800 | 1.800 | 1.800 | 1.800 |
| Number of ovens | | 4 | 4 | 5 | 6 | 5 | 4 | 4 | 5 | 5 |
| Dimensions of entire oven | | | | | | | | | | |
| Depth | mm | 2.550 | 2.950 | 2.650 | 2.650 | 3.050 | 2.550 | 2.950 | 2.650 | 3.050 |
| Width | mm | 1.830 | 1.830 | 1.830 | 1.830 | 1.830 | 2.435 | 2.435 | 2.435 | 2.435 |
| Height | mm | 2.310 | 2.310 | 2.310 | 2.310 | 2.310 | 2.310 | 2.310 | 2.310 | 2.310 |
| Max. number of draw-plate decks | | | | | | | | | | |
| Standard | | 2 | 2 | 3 | - | 3 | 2 | 2 | 3 | 3 |
| Combitherm | | 2 | 2 | 3 | - | 3 | 2 | 2 | 3 | 3 |
| Loading, per oven 1 kg bread, unmoulded | | 24 | 30 | 24 | 24 | 30 | 36 | 45 | 36 | 45 |
| Loading, overall 1 kg bread, unmoulded | | 96 | 120 | 120 | 144 | 150 | 144 | 180 | 180 | 225 |
| Fuel-fired burner (natural gas, liquid gas, oil) | | | | | | | | | | |
| Electrical connected load for fan and control system | kVA | 4,0 | 4,0 | 5,0 | 5,0 | 5,0 | 5,0 | 5,0 | 6,3 | 6,3 |
| Heating capacity | KW | 64 | 79 | 79 | 90 | 90 | 88 | 110 | 110 | 122 |
| Electrical cartridge heater* | | | | | | | | | | |
| Total heating capacity | KW | 60 | 70 | 70 | 80 | 80 | 79 | 103 | 103 | 103 |
| Fuse protection | A | 100 | 125 | 125 | 160 | 160 | 160 | 200 | 200 | 200 |
| Electrical connected load | KW | 63,9 | 73,8 | 74,8 | 84,9 | 84,9 | 83,6 | 107,6 | 109 | 109 |

* The customer has to ensure that the energy supplier can supply the connected load.

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

von-Raumer-Str. 8-18 // D-91550 Dinkelsbühl // Fon +49 9851-905-0 // Fax +49 9851-905-8342 //
info@wp-l.de // www.wp-l.de // www.wpbakerygroup.com