

think process!



Werner & Pfleiderer
Bakery Technologies

WP BAKING

MATADOR

WP Bakery Technologies



WP BAKERYGROUP

We are WP.

We are WP Bakery Technologies. For more than 140 years we have been developing technical solutions for bakers. We build, install and maintain baking ovens, machines and production lines for all kinds of bakeries from artisan enterprises to full-scale industrial production lines. Worldwide. MATADOR®, our multi-deck oven, is a legend in bakery technology. Within the WP BAKERYGROUP we are the experts for every type of oven and the feeding systems that best work with them, for dough processing lines and for vacuum cooling systems.



WP Bakery Technologies

We have been working for bakers for a long time, and we're good at it. Our customers use our products all over the world to get best bakery results.

We are always looking for the better solution, better technology, ever better products. We observe the market very closely and know what customers are looking for. Which is why we are constantly looking for new ways, always in close collaboration with our customers. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

For more than 140 years we have been developing new and innovative baking technologies – for multi-deck ovens, rack ovens, wood ovens, tunnel ovens, in-store ovens. Our patented brand ovens MATADOR®, ROTOTHERM®, UNITHERM®, PELLADOR® and MEGADOR® are used day-in, day-out for best results in bakeries all over the world.

We make absolutely sure that our customers' production lines run without interruption, which is what our **ProductionCare** is all about.

>>> like to know more? www.wp-l.de

We are a company of the WP BAKERYGROUP, which means we cover the entire process chain of bakery technology for all purposes ranging from finest artisan to large industrialized production, for fresh and durable baked goods. We are the only supplier in the industry with that all-round capability, making us market leader in the field, worldwide. We produce everything the market needs. Our machine equipment covers everything from dough processing, dough dividing and moulding, baking in multi-deck, rack and tunnel ovens, automated feeding, proofing and frying through to vacuum cooling.





WP BAKING

WP Bakery Technologies and **WP Industrial Bakery Technologies** stand for baking technologies. Always have. For more than 140 years. Today, we build ovens for craft businesses and for industry – equipped with ever new and innovative technologies. Technologies we develop in our company.

We are the world leader in the development and production of baking ovens for the bakery sector. Our range covers all bakery needs. We supply

- **WP Bakery Technologies** . MULTI-DECK OVENS
- **WP Bakery Technologies** . RACK OVENS
- **WP Bakery Technologies** . CIRCULATING AIR OVENS
- **WP Riehle** . INFRARED OVENS
- **WP Industrial Bakery Technologies** . MULTI-DECK TUNNEL OVENS
- **WP Industrial Bakery Technologies** . TUNNEL OVENS

and

- **WP Bakery Technologies** . FEEDING TECHNOLOGY
 - fully automatic
 - semi-automatic
 - manual

Our multi-deck oven **MATADOR®** is a legend in bakery technology.

Bakers all over the world trust in our products – they trust bakery technology from the **WP BAKERYGROUP**.

>>> like to know more? www.wpbakerygroup.org www.wp-l.de

#bake quality

WP Bakery Technologies

In-store baking

MULTI-DECK OVEN
MATADOR® STORE *Colour Edition*

CONVECTION OVEN
TORERO STORE *Colour Edition*

MULTI-DECK OVEN +
CONVECTION OVEN
SUPERIOR
MATADOR® STORE + TORERO STORE

INFRARED OVEN
WP Riehle ITES

Artisan

RACK OVENS
ROTOTHERM® Green
ROTOTHERM® Green *drive through*
ROTOTHERM® Green HEAVY DUTY
UNITHERM®
WINNER

MULTI-DECK OVENS
MATADOR®
PELLADOR®

FEEDING TECHNOLOGY
JACK

Artisan *fully automated*

MULTI-DECK OVENS
MATADOR® MDV
PELLADOR®

FEEDING TECHNOLOGY
PAGE®
OBER® PRO II

Industrial

MULTI-DECK TUNNEL OVEN
MEGADOR® (ZYKLOTHERM®)
MEGADOR® TH (thermal oil)

TUNNEL OVENS
THERMADOR
THERMADOR TH (thermal oil)
SNK



WP Werner & Pfleiderer
Industrial Bakery Technologies

MULTI-DECK OVEN

MATADOR® STORE Colour Edition

Stainless steel; optionally with enamelled surface in all RAL colours

- 4 stoves . Stove heights **125, 165, 220** mm
- Baking area **0.24–6,0** m²
- Special flagstone baking plates

HYGIENIC PROOFING CHAMBER

- easy and time-saving cleaning
- **WP NAVIGO 3**
 - Interface to **SHOP IQ**®
 - Interface to **PreciBake**®
- **WP Assistant**
- **WP Isothermal** baking

CONVECTION OVEN

TORERO STORE Colour Edition

Stainless steel; optionally with enamelled surface in all RAL colours

- **4–6** sheets . **400 x 600** mm
- **8–10** sheets . **400 x 600** mm
- Hygienic baking chamber
- Programme automation

- **WP NAVIGO 3**
 - Interface to **SHOP IQ**®
 - Interface to **PreciBake**®
- **WP Assistant**
- **WP Isothermal** baking

MULTI-DECK OVEN + CONVECTION OVEN

SUPERIOR Colour Edition

Stainless steel; optionally with enamelled surface in all RAL colours

MATADOR® STORE Colour Edition **TORERO** STORE Colour Edition **HYGIENIC PROOFING CHAMBER**

- **WP NAVIGO 3**
 - Interface to **SHOP IQ**®
 - Interface to **PreciBake**®
- **WP Assistant**
- **WP Isothermal** baking

INFRARED OVEN

WP Riehle ITES

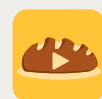
Stainless steel;
product feed on chain conveyor

- Length **1,197–1,497** mm
- Width **540–840** mm
- HighSpeed Snack Oven
approx. 70% reduction of process time
- **WP EFFICIENT WASH**
- **WP TOUCH CONTROL**



PreciBake®

The cloud for a full process overview and planning.



PreciBake®

The cloud for a full process overview and planning.



PreciBake®

The cloud for a full process overview and planning.



The digital revolution for your operation.



The digital revolution for your operation.



The digital revolution for your operation.

WP Bakery Technologies

RACK OVENS **ROTOTHERM® Green**

with rotating trolley

heated by oil / gas / electric
Stainless steel

Baking area **10–13.8** m²

Sheets **600 x 800** mm

(**600 x 1,000** mm)

radius-Ø **1,100 (1,300)** mm

- **WP THERMOGATE**
- **WP NAVIGO 3**
- **WP VARIOPILOT**
- **WP INTELLIGENT ENERGY CONTROL**

ROTOTHERM® Green *drive through*

2 doors for a hygiene lock

DOUBLE RACK OVEN **ROTOTHERM® Green HEAVY DUTY**

with rotating trolley

heated by oil / gas / electric
Stainless steel

Baking area **20–22** m²

Sheets **2x (600 x 800)** mm

radius-Ø **1,560** mm

- **WP THERMOGATE**
- **WP NAVIGO 3**
- **WP VARIOPILOT**
- **WP INTELLIGENT ENERGY CONTROL**

RACK OVENS **UNITHERM®**

with stationary trolley

heated by oil / gas / electric
Stainless steel

Baking area **5.9–11.9** m²

Sheets **580 x 980** mm

(**580 x 780** mm)

RACK OVEN **WINNER**

with stationary trolley

heated by oil / gas / electric
Stainless steel

Baking area **12.6–16.8** m²

Sheets **600 x 1,000** mm

(**800 x 1,000** mm)

radius-Ø **1,250** mm

- automatic rotary
disc shutdown

optional

- 2nd door
- large extractor hood

MULTI-DECK OVENS **MATADOR®**

Baking area **8.0–19.0** m²

MATADOR® MDV

Baking area **8.0–44.0** m²

heated by oil / gas / electric
Stainless steel

- **WP NAVIGO 3**
- **WP INTELLIGENT ENERGY-CONTROL**
- **WP ZYKLOTHERM®**
- **WP OVEN-CONTROL**

- **WP Isothermal baking**

MATADOR® MDE

direct electrical heating
Stainless steel

Baking area **8.0–18.0** m²

- **WP INTELLIGENT ENERGY-CONTROL**
- **WP NAVIGO 3**
- **WP Isothermal baking**

MULTI-DECK OVEN **PELLADOR®**

heated by pellets

Stainless steel

Baking area **4.8–21.6** m²

2–5 stoves

Oven width **1,200–1,800** mm

Oven depth **2,000–2,400** mm

Artisan



WP Bakery Technologies

Artisan
fully automated

MULTI-DECK OVENS

MATADOR® MDV

Baking area **8.0–44.0 m²**

heated by oil / gas / electric
Stainless steel

- WP NAVIGO 3
- WP INTELLIGENT ENERGY-CONTROL
- WP ZYKLOTHERM®
- WP OVEN-CONTROL

- WP Isothermal baking

MATADOR® MDE

direct electrical heating
Stainless steel
Baking area **8.0–18.0 m²**

- WP NAVIGO 3
- WP INTELLIGENT ENERGY-CONTROL

- WP Isothermal baking

MULTI-DECK OVEN

PELLADOR®

Heated by pellets
Stainless steel
Baking area **4.8–21.6 m²**
2–5 stoves
Oven width **1,200–1,800 mm**
Oven depth **2,000–2,400 mm**

FEEDING TECHNOLOGY

PAGE®

semi-automatic loading and unloading
of multi-deck ovens

- makes work easier
- optimal utilization of oven capacities
- saves energy
- higher productivity
- highest safety standards
- easy handling
- integrated, intelligent control
- individually programmable loading and unloading
- fully automatic loading and unloading
- exact baking times

FEEDING TECHNOLOGY

OBER® PRO II

fully automatic loading and
unloading of deck ovens

- modular design for max. 8 deck ovens
- Central control for the entire line
- makes work easier
- optimal utilization of oven capacities
- saves energy
- higher productivity
- highest safety standards
- easy handling
- integrated, intelligent control
- individually programmable loading and unloading
- fully automatic loading and unloading
- exact baking times
- always correct baking chamber temperature



WP Industrial Bakery Technologies

MULTI-DECK TUNNEL OVEN MEGADOR®

The MEGADOR® is a high-performance multi-deck tunnel oven for the industrial production of baked goods of the highest quality with optimum utilization of space. Due to its modular structure it offers a high degree of flexibility; customized setups to meet specific bakery requirements allow it to be used for continuous production or for batch baking, which is what makes it so extremely efficient. Automatic feeding maintains a high level of economic efficiency even when there are frequent product changeovers and very small batches.

- modular design
- high flexibility
- compact for less space
- high material quality
- high quality of workmanship
- low maintenance requirement
- saves energy
- greater product variety
- high profitability
- high standard of hygiene



Features and Advantages

- ZYKLOTHERM® gas heating system or alternatively thermal oil heating system
- separately controllable bottom and top heat for each deck
- production *in time* due to different baking times per deck
- unique steam and fresh air system
- hinged steel belt, net belt or mixed
- automatic loading and unloading
- one drive each left and right and belt tensioning from both sides for double security



WP Industrial Bakery Technologies

Industrial

TUNNEL OVEN

THERMADOR + THERMADOR TH

The THERMADOR is a high performance tunnel oven for the industrial production of highest quality baked goods. Due to its modular structure it offers a high degree of flexibility; it is the preferred option for continuous production operations.

- modular design
- high material quality
- high quality of workmanship
- low maintenance requirement
- saves energy
- greater product variety
- high profitability
- indirect heating
- individual oven configuration
- high standard of hygiene
- Infrared technology SPECTRA

Features and Advantages

- narrow tiered modular system of 10.5-60 m for product zoning
- freely combinable zone arrangement of ZYKLOTHERM®, Duotherm, Infrared, Quattro
- Hygiene standard according to DIN EN 1672-2
- thermal oil version available (TH)
- Option of 2 stoves on top of each other (TH)



TUNNEL OVEN

SNK

The THERMADOR is a high performance tunnel oven for the industrial production of highest quality baked goods. Due to its modular structure it offers a high degree of flexibility; it is the preferred option for continuous production operations. The combination of convection and radiation allows flexible adjustment of the baking curve for a very diverse range of baked goods that are produced extremely efficiently.

- modular design
- high material quality
- high quality of workmanship
- low maintenance requirement
- saves energy
- greater product variety
- high profitability
- individual oven configuration
- high standard of hygiene

Features and Advantages

- easy handling
- flexible adjustment to meet individual baking profiles
- Burner with heat exchanger; gas or oil heated
- Outflow speed of baking chamber air can be controlled separately for upper and lower heat
- easy access through large cleaning openings





ProductionCare

Everything we do is always centred around the machinery, the oven, the production line, the overall system. We check over and over again the functionality and operational reliability of all assemblies and components. Design engineers, technicians, master bakers and service staff are constantly exchanging information and ideas at **WP Bakery Technologies** and on site at our customers. **ProductionCare** means initiating, structuring and organizing feedback processes, intelligently evaluating them and taking the appropriate action wherever necessary.

Professional handling of production lines is absolutely key to our customers' success. Our **training offering** covers the full range of qualifications needed. Our master bakers and machine operators train on site at customer locations, at our own Baking Centers and per e-learning. **Learning tools** fully integrated in the controls facilitate the training of new employees.

We offer the full **service** bakeries need to run round the clock: regular maintenance, 24/7-availability, telephone help desk, online analysis of machine data, continuous remote control, monitoring, custom stocking of wearing parts, online ordering 24/7, on-going information service, worldwide network of service stations, personal presence on demand at short notice. Delivered with a smile by highly competent and motivated employees.

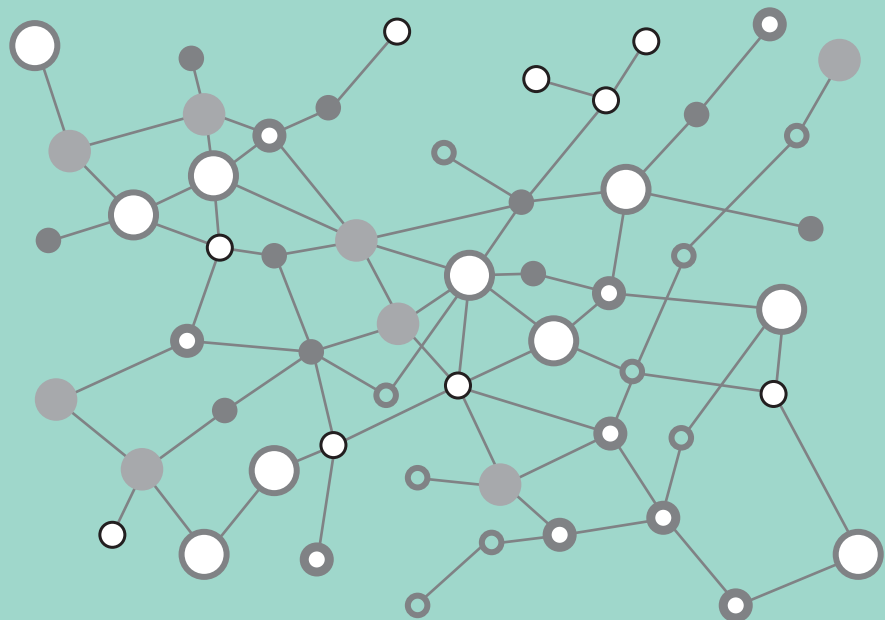
WPSERVICELINE 24 . +49 1805 777 123

>>> like to know more? www.wp-l.de/productioncare

Think process is at the centre of our corporate philosophy and describes the implementation of networked technology across all stages of production with the goal of achieving fully integrated processes. Dough processing lines, ovens and their feeding systems, as well as vacuum cooling systems from **WP Bakery Technologies** can be used in every process chain and offer optimum conditions for the production of high-quality baked goods.

Resolute **implementation of process thinking** at all steps taps into significant productivity reserves and creates immense opportunities for more efficiency and higher quality. A **strong partner** for bakery machinery has to be able to build the right machines and offer full-scale backup with reliable engineering and best service.





FutureWork

FutureWork, as we understand it, is a forward-looking orientation of all our employees to what the future holds, and it is a central element of our corporate philosophy. For us, **FutureWork** is about motivation, about the drive to find new things, about passion, implementing structured ways of working, closely following market developments, sensing new customer requirements and following up on them, developing new ideas in creative processes, and never compromising on finding the best solution.

We invest extensively in research and development, and we are involved in numerous research projects, especially in future technologies. Industry 4.0 digitalization is an integral part of our developments focused on networking our systems, implementing new sensor technology for controlling machines, and using autonomous systems wherever they make sense.

We like to say, let the future come ... we'll be in the mix!

>>> like to know more? www.wp-l.de/futurework

The future always starts right now, and it starts over and over again. That's where we get our drive from and how we understand our mission. A mission we pursue with stringent structure and passion. At **WP Bakery Technologies**, we call it **FutureWork**, our active work on shaping the future – in the Group, together with partners, with universities and in collaboration with research institutions. For ourselves and our customers.

BakeryLive



WP BAKINGCENTERS NORTH & SOUTH

Our Bakery Centers work exactly the routines that are run in real-life bakeries round the world. All the necessary machines – from mixers to in-store baking ovens – are available to apply and demonstrate how "think process" really works using products from the entire **WP BAKERYGROUP**.

Interested bakers are welcome to come and test their own doughs and recipes on our machines. Experienced master bakers work with visitors at our Centers on mixers, dough dividers, bread or roll lines and on a wide variety of different kinds of ovens. This is where you can see for yourself the high performance levels of our machines and equipment.

Equipped like professional bakeries, our Baking Centers provide the perfect setting for individual production tests and product demonstrations. We also offer regular events and seminars such as our Experience Bread Days, Craft Days, Donut Days, ...

Ask for our calendar of events and plan with us your visit to one of our **WP BAKINGCENTERS**.



WP BAKING CENTER NORTH

Lange Strasse 8-10
D-33397 Rietberg
info@wp-kemper.de
www.wp-kemper.de

WP BAKING CENTER SOUTH

von-Raumer-Strasse 8-18
D-91550 Dinkelsbühl
info@wp-l.de
www.wp-l.de

#bakingcenters

think process!

WP BAKERYGROUP

 Werner & Pfleiderer
Bakery Technologies

 Werner & Pfleiderer
Industrial Bakery Technologies

 Kemper

 Haton

 Riehle

OUR BRANDS

WP BAKER'S EQUIPMENT

WP PIZZA

WP DONUT

WP ROLL

WP TOAST

WP BAKERY TECHNOLOGIES

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