

*think process!*



# MATADOR<sup>®</sup> MDE

Electrically heated,  
proven Matador baking quality

think process!

# MATADOR® MDE

## ELECTRICAL – POWERFUL – PRODUCTIVE – EFFICIENT

The electrically heated MATADOR is a true all-rounder with its wide range of functions, while maintaining the proven MATADOR baking quality. **Flexible and adaptable.** Each deck is a stand-alone oven with separately adjustable bottom and top heat, making the MATADOR ideal for small batches, simultaneous baking of different baked goods, and equally for demanding products. Available as a confectioner's oven or a side oven for the production of special items in larger bakeries.

**ADVANTAGES // ELECTRICALLY HEATED // BOTTOM AND TOP HEAT  
CAN BE CONTROLLED FOR EACH DECK SEPARATELY // EACH DECK IS A STAND-ALONE OVEN //  
FLUE-INDEPENDENT (OPTIONAL) // BEST BAKING QUALITY //  
GENUINE BATCH-ON-BATCH BAKING //  
RADIANT HEAT THANKS TO CONCEALED HEATING ELEMENTS //  
SPECIAL BAKING STONES FOR STONE-BAKED BREAD //  
PROVEN MATADOR® BAKING QUALITY**

## BENEFITS

- Proven MATADOR® baking quality
- No crust burning
- Vapor-tight, all-around welded baking chamber
- Perfect crispness, even with vapor-sensitive pastry
- 4 to 6 decks
- Baking area from 4 to 14.4 m<sup>2</sup>
- Each deck can be controlled and switched off separately
- Top and bottom heat can be controlled for each deck separately
- Separate vapor device for each deck
- Loader-friendly
- Easy insertion, oven is on rollers



## EQUIPMENT

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

## OPTIONS:

- Steam condenser
- WP INTELLIGENT ENERGY CONTROL (WP IEC)
- Manual loading system
- WP BakeryControl  
The central software for your bakery

# 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! Thanks 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 movable 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!



## WP NAVIGO 3 CONTROL

The WP NAVIGO 3 renders operation of the MATADOR MDE easy – even for temporary staff. You can save 250 programs with up to 20 steps each, easily write individual recipes and set programs for each deck separately.

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## MDE MODULAR – CONNECTION SIDE

Electrical connection side can optionally be on the left or right. Control **and** door handles are **always** on the connection side.



Connection side left

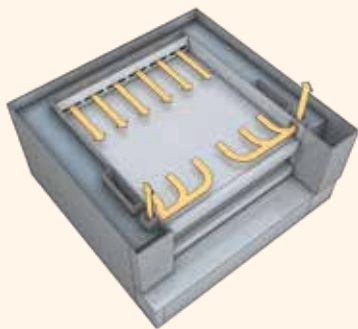


Connection side right

## 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 also stands representative for this outstanding achievement. The electrical oven's special feature is its concealed heating elements that achieve perfect radiant heat.

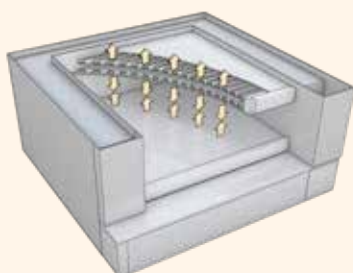
- Uniform heat transfer onto the baked goods
- Concealed heating elements prevent crust burning



// 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



# WP NAVIGO 3

## SIMPLE OPERATION. FOR YOUR DAILY BENEFIT.

Get a compact grip on all the features with the innovative WP NAVIGO 3 control system. It offers maximum ergonomics, assistance and economic operation.

- Display with glass touch surface and your choice of:
  - a 10-inch display for the control of all decks
  - a 7-inch display for each deck for the control of the respective deck
- WP NAVIGO 3 control in a semi-automatic version, or WP NAVIGO 3 Plus control as an option with fully automatic vapor injection
- Each deck with its own vapor button
- WP BakeryControl  
The central software for your bakery
- Simple, logical programming
- Storage of up to 250 recipes
- Stores every baking process without any gaps
- Identical operating system for all oven models
- WP ISOTHERMIC BAKING  
The automatic quantity control of baking
- WP INTELLIGENT ENERGY CONTROL (IEC)  
Minimizing the energy loss during baking breaks through stand-by function with controlled temperature reduction

**SAFE ▶ BETTER ▶ DIGITAL**



## TECHNICAL DATA

MATADOR MDE single-width		MDE 40	MDE 50	MDE 60	MDE 51	MDE 61	MDE 70
Deck width	m	0.6	0.6	0.6	0.6	0.6	0.6
Deck depth	m	1.6	1.6	1.6	2	2	2
Number of decks		4	5	6	4	5	6
Baking area	m <sup>2</sup>	3.84	4.8	5.76	4.8	6	7.2
Total heating capacity	kW	35.36	44.13	52.9	41.6	51.93	62.26
Priority circuit	kW	21.0	26.2	31.4	25.7	32.1	38.5
Max. total fuse protection	A	50	63	80	63	80	80
Max. fuse protection priority circuit	A	40	50	50	50	63	63

MATADOR MDE double-width		MDE 80	MDE 101	MDE 122	MDE 100	MDE 125	MDE 144
Deck width	m	1.2	1.2	1.2	1.2	1.2	1.2
Deck depth	m	1.6	1.6	1.6	2	2	2
Number of decks		4	5	6	4	5	6
Baking area	m <sup>2</sup>	7.68	9.6	11.52	9.6	12	14.4
Total heating capacity	kW	57.5	71.85	86.2	67.7	84.5	101.4
Priority circuit	kW	43.1	53.85	64.6	53.3	66.5	79.8
Heating capacity per m <sup>2</sup> baking area	kW	7.5	7.5	7.5	7.1	7.0	7.0
Total oven weight	kg	3,350	3,550	3,750	4,000	4,400	4,800
Max. total fuse protection	A	100	125	160	125	160	160
Max. fuse protection priority circuit	A	80	100	125	100	125	160

**WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH**

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