

think process!



Werner & Pfleiderer
Bakery Technologies



MATADOR[®] MDV
Optimum production oven for use
in combination with semi- and fully automatic
loading and automation systems

WP BAKERYGROUP

think process!

MATADOR® MDV

The maxi version with burner on the rear of the oven

ADVANTAGE //

BAKING SURFACES FROM 8 TO 43 M² //

GUARANTEED EVEN BAKING RESULTS THANKS
TO ZYKLOTHERM® //

PROVEN MATADOR®
BAKING RESULTS

BENEFITS

- Special heating gas management - Zyklotherm®
- Sturdy heating element
- High temperature flexibility
- Powerful steam pipe system in the burner chamber
- Steam distribution system
- Steam vacuum system
- Forced steam extraction
- High ovens



FEATURES

- Special baking stones
- Integrated vacuum suction
- Stainless steel doors
- WP NAVIGO³ operating control system

OPTIONS

- Combitherm
- WP NAVIGO³ full version
- Analog control
- Glass doors
- Pull-out ovens
- Steel oven plates
- Damper flap
- WP BakeryControl

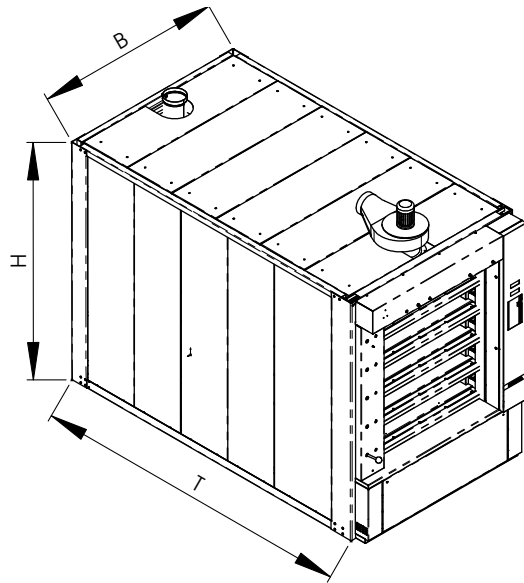
OUR LOADING SYSTEMS

- **JACK** for manual operation
- **PAGE** Semi-automatic loading system
- **OBBER PRO II** fully automatic automation system for up to 8 MATADOR MDV ovens

MATADOR® MDV

Heating type: oil or gas-fired

double wide		MDV 125
Baking surface	m ²	12
Ovens	(W x D) mm	2.000 x 1.200
Number of decks	Units	5
Oven	(W x D) mm	3.170 x 1.830
Oven	Height in mm	2.330
Minimum room height	mm	3.000
Number of pull-out ovens max	Standard	3
Number of pull-out ovens max.	Combitherm	3
Load per oven	1 kg traditional loaf	30
Total load	1 kg traditional loaf	150
Operability		
Manual loading		✓
Charging system		✓
Connection values		
Heating power	[kW]	90
Electrical connection for fan and control	[kW]	3,5

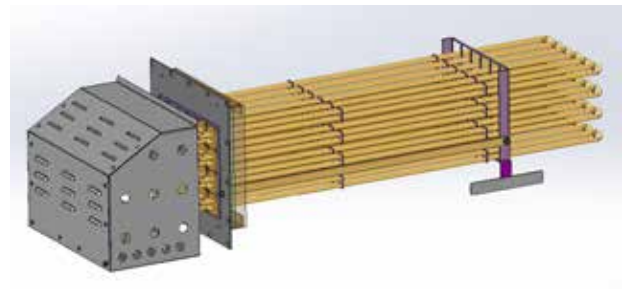


3-bay-wide		MDV 180	MDV 220	MDV 230	MDV 260	MDV 430
Baking surface	m ²	18	22	21,6	26	43,2
Ovens	(W x D) mm	2.400 x 1.800	2.000 x 1.800	2.400 x 1.800	2.400 x 1.800	2.400 x 1.800
Number of decks	Units	4	6	5	6	10
Oven	(W x D) mm	3.459 x 2.435	3.059 x 2.475	3.459 x 2.475	3.640 x 2.475	3.900 x 2.880
Oven	Height in mm	2.310	2.800	2.521	2.800	4.300
Minimum room height	mm	2.900	3.500	3.120	3.500	5.500
Number of pull-out ovens max	Standard	2	-	-	-	-
Number of pull-out ovens max.	Combitherm	2	-	-	-	-
Load per oven	1 kg traditional loaf	54	45	54	54	54
Total load	1 kg traditional loaf	216	270	270	324	540
Operability						
Manual loading		✓	X	X	X	X
Charging system		✓	✓	✓	✓	✓
Connection values						
Heating power	[kW]	130	145	150	180	240
Electrical connection for fan and control	[kW]	4,2	4,2	4,2	4,2	18

MATADOR® MDV

Heating type: electric cartridge heater

double wide		MDV 125
Baking surface	m ²	12
Ovens	(W x D) mm	2.000 x 1.200
Number of decks	Units	5
Oven	(W x D) mm	3.170 x 1.830
Oven	Height in mm	2.330
Minimum room height	mm	3.000
Number of pull-out ovens max	Standard	3
Number of pull-out ovens max.	Combitherm	3
Load per oven	1 kg traditional loaf	30
Total load	1 kg traditional loaf	150
Operability		
Manual loading		✓
Charging system		✓
Electrical connection		
Total heating capacity	[kW]	80
Fuse protection	[A]	160
Electrical connection value	[kVA]	83



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

3-bay-wide		MDV 180	MDV 220	MDV 230	MDV 260	MDV 430
Baking surface	m ²	18	22	21.6	26	43.2
Ovens	(W x D) mm	2.400 x 1.800	2.000 x 1.800	2.400 x 1.800	2.400 x 1.800	2.400 x 1.800
Number of decks	Units	4	6	5	6	10
Oven	(W x D) mm	3.459 x 2.435	3.059 x 2.475	3.459 x 2.475	3.640 x 2.475	3.900 x 2.880
Oven	Height in mm	2.310	2.800	2.521	2.800	4.300
Minimum room height	mm	2.900	3.500	3.120	3.500	5.500
Number of pull-out ovens max	Standard	2	-	-	-	-
Number of pull-out ovens max.	Combitherm	2	-	-	-	-
Load per oven	1 kg traditional loaf	54	45	54	54	54
Total load	1 kg traditional loaf	216	270	270	324	540
Operability						
Manual loading		✓	X	X	X	X
Charging system		✓	✓	✓	✓	✓
Electrical connection						
Total heating capacity	[kW]	120	130	129	167	on request
Fuse protection	[A]	200	250	250	250	on request
Electrical connection value	[kVA]	123,9	133,9	132,8	170,9	on request

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