ALL THE ACTIVITIES OF THE WP BAKERY GROUP ARE TARGETED AT MAKING OUR CUSTOMERS SUCCESSFUL!

JÜRGEN HORSTMANN
The [WP BAKERYGROUP] – with this portfolio of companies, we've comprehensively aligned ourselves with the needs of bakeries worldwide. Today we are in a position to offer total solutions – from project development to equipping complete bakeries (handcraft and industrial) and sale of used machinery.

The central element of our corporate philosophy is a networked way of thinking that stretches beyond the individual stages of production. We call it “process management”, the targeted management of the individual stages of production and the machines used within them – as fast and with as little loss of material as possible to achieve the desired result, even for small amounts – and the unlimited reproducibility of results achieved. And all this is combined with extremely high yield.

Each unit can be operated as a “stand-alone”, but can also be easily “docked on” at any time – interfaces for third-party products are sufficiently available. The complete WP line ensures reliable process management.
"If you’re looking for a strong partner for bakery equipment, then such a partner shouldn’t just build machines, but should also offer other features such as reliable engineering and top service. For this reason, we’ve gathered our ten companies under the specialised umbrella of the WP brand to create the WP BAKERYGROUP – a future-oriented, modern machinery-engineering company. It possesses various competence centres, including those for bread, rolls and ovens, and is among the market leaders in all its segments.

Think process is at the heart of our corporate philosophy, and this describes the implementation of networked technology throughout all stages of production, with the goal of integrated processes. Within the implementation of consistent process-oriented thinking lie productivity reserves and opportunities for greater quality.

Today, we are producing a new generation of machines and systems – the WP NEW GENERATION. What sets them apart:

- Gentle on the dough
- Best absorption rates
- Best weight precision
- Best product quality
- Best productivity
- Networked technology
- Economic production of small amounts
- Shortest set-up times
- Highest standards for hygiene
- Low energy consumption
- Service, training and maintenance
- Knowledge transfer

WP Competence Center

- _Dough/Mixing._  Emil Kemper GmbH, Rietberg
- _Rolls._  Emil Kemper GmbH, Rietberg
- _Bread._  Werner & Pfleiderer Haton B.V., NL-Panningen
- _Ovens._  Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _Instore baking._  Werner & Pfleiderer Sachsen GmbH, Sohland
- _Refrigeration technology._  Werner & Pfleiderer Lebensmitteltechnik Kälte GmbH, Dinkelsbühl
- _Laminate._  Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _Engineering._  Werner & Pfleiderer Industrielle Backtechnik GmbH, Tamm
- _Used machines._  Pro-Fit-2 GmbH, Sohland
- _Bakery software._  Backnet E&S GmbH, Haggensturm

The WP BAKERYGROUP is the right partner for your future!
Comments on IBA 2006 – here and at www.wp-iba-news.com

Werner & Pfeiderer Bakery Technologies

Rainer Zeh, Managing Director “First of all we’ll be showing the current versions of the products the market is familiar with, like the MATADOR multi-deck oven, the ROTOTHERM, convection oven, the OBER junior leading robot, the ROTA-MAT EN dough dividing and moulding machine, the ROLLPROFI compact roll system, the MULTIROLL rolled pastry system... One new item is our PELLADOR, a wood-burning oven concept with automated pellet heating, that was developed along with the Mitterer wood-burning oven bakery. In addition there’s our latest development, a completely revised convection in-shop oven, and packaging. Then there’s our new THERMADOR, the further development of the most successful tunnel oven in the world, which offers even better and faster baking with greater energy efficiency. Convection can now also be used in the burner module and therefore throughout all oven zones.”

Peter Wittmann, Managing Director “In the industrial production of sticks, we offer our customers another technological leap – with the SP-H sticks press. It’s a roller extruder for production of endless strings of dough, especially co-extruded products, and it produces Super Sticks – pressed, filled and turned. As a system provider, we deliver the complete solution, from dough production to the sticks press, the lye bath, notching and cutting devices, the salt shaker and the conveyor oven, and packaging. There’s our new THERMADOR, the further development of the most successful tunnel oven in the world, which offers even better and faster baking with greater energy efficiency. Convection can now also be used in the burner module and therefore throughout all oven zones.”

Peter von Deur, Manager, Bakery Cooling “We present a completely new philosophy in refrigeration: the ‘aroma-refrigerating’ principle. The NewGeneration WP-Kälteanlagen refrigeration system is designed for taste and aroma like never before – a revolution in refrigeration technology. With the AROMA COOLER & AromaTrays from WP System Dieckmann for example: a new refrigerating concept based on suction cooling, for the in-shop-baking segment. It has an extremely positive direct effect on aroma, taste, crispness, shine and shelf life. And it saves in many areas. We will also show a completely revised convection in-shop oven, with improved baking quality, with time- and energy-saving, and a new cleaning programme. BAKY and STOREBEER are new highlights in the area of ‘automatic baking’ – with minimum personnel requirements, a new shopping experience, product variety and outstanding product quality.”

Lothar Paulick, Managing Director “MATADOR STORE is the name of our new multi-level oven system that’s designed for more than just in-shop baking. MATADOR STORE sets itself apart with its outstanding baked results. This oven, which can be assembled according to a modular principle, is suitable not only for perfect baking in the shop, but also for producing various products in cafés, bistros, restaurants or hotels – products such as cakes, pizzas, casseroles and more, at a premium level of quality. In centralised production, it takes on the role of a finisher due to its short preheating times. We present our completely revised convection in-shop oven, the BRILLIANT, with improved baking quality, with time- and energy-saving, and a new cleaning programme. BAKY and STOREBEER are new highlights in the area of ‘automatic baking’ – with minimum personnel requirements, a new shopping experience, product variety and outstanding product quality.”

Reiner Knauf, Service Director “A comprehensive service concept, the targeting of all company activities toward the success of bakers worldwide – with this philosophy, the WP BAKERYGROUP seeks to further support its position in the industry and expand over the mid term. The cornerstones of WP services, which are directly oriented on the customer, include being available 24 hours a day, 365 days a year; the exclusive use of in-house technicians, a finely meshed service network in Germany and Europe, worldwide company representatives and service support centres, comprehensively equipped service vehicles as mobile replacement-parts warehouses, a permanent stock of about 100,000 original parts, technical support, helpline; and online remote diagnostics.”

Haton

Hein-jan Strellink, Managing Director “The MINICRUSTICA is our smallest and newest bread system for the entire range of classic bread varieties and shapes – with and without seeds, particularly for producing Mediterranean products such as ciabatta, baguettes, and other, very soft wheat doughs. BAGUETTA® is a fully automatic bread system for braided breads, baguettes and brioches, which works according to the round-long principle (round-mould, prove, long-mould, prove, final forming). Processing is extremely precise with regard to weight and remarkably gentle on the dough, the dough pieces are fully rested and retain their coarse texture throughout the process. Our SERVODIVIDER 5 700 revolutionises dough division – the pressure necessary for precise weights is intelligently controlled throughout the dividing process.”

Kemper

Ulih Schmitz, Managing Director “This year at the IBA, we’ll first of all be presenting the now complete range of our new mixers – the mobile PRESIDENT and the POWERMIXER, which is equipped with a double-helix and guide rod. In addition, there’s the D&B Wizard, our patented doughnut and bagel module. The third highlight is the OXYLATOR, a new tool/method for oxygenating dough in the mixing area. In the area of dough dividing and moulding machines, we’re introducing the SOFTSTAR PLUS. It’s equipped for permanent use in multiple shift operations – with gentle processing of the dough. For handcraft bakers, we’re also presenting the RULAX round- and long-moulder as a supplement to the tried and tested Corns ducer.”

ProFit2

Lothar Paulick, Managing Director “Interest within the world market for good used machines is as great as ever. This is particularly true for machines produced by Werner & Pfeiderer, Kemper, Haton and Winkler, which we overlook from the ground up and deliver with long-term warranty agreements. We benefit here, of course, from direct access to the replacement parts stock within the WP BAKERYGROUP, as well as from the original design drawings for construction. We present our offerings, which are updated daily, through our Internet site at www.pro-fit-2.de. A visit to our permanent display, with more than 300 machines, can be arranged any time.”

BackNet Bakery Software

Heinz-Jürgen Kotwisch, Managing Director “Just in time for IBA, we’ve added some interesting functions to our Office Pro and Cash Pro software modules, developed especially for the bakery segment. During the further development of Office Pro, the area of ‘traceability of raw materials’ was in the forefront, including the booking of raw materials, semi-finished and finished products, etc., to any desired number of storage sites. Cash Pro, the bakery till system, is now also available for confectioneries, cafés and restaurants, including recording of tables and seats. With Cash Pro-Orderman, recording of orders and cashier transactions is significantly improved.”
COOLING TECHNOLOGY IS THE TECHNOLOGY OF FRESHNESS

Modern cooling technology covers today a broad spectrum of widely differing procedures – cooling or freezing, high-speed cooling or shock freezing, vacuum cooling or suction cooling. Together they are central to the requirements of modern production concepts for gently and safely creating products that can be stored with a defined shelf life. Important parameters beyond that are the resulting quantities, the kind of logistics and the power requirement. All these aspects and the fact that Werner & Pfleiderer has accompanied and decisively shaped the development of the baking industry for more than 150 years has led to a multiplicity of products in the WP-Cooling technology program – with solutions to fit every application.
**COOLING TECHNOLOGY**

**FREEZER**

**STORAGE FREEZER TKL**

- Temperature range: -18/-28 °C
- Relative humidity: ca. 65–85%
- Raw materials
- Baked goods
- Food

**REFRIGERATOR NK**

- Temperature range: +2/+8 °C
- Relative humidity: ca. 65–85%
- Raw materials
- Baked goods
- Food

**REFRIGERATOR SK**

- Temperature range: +2/+8 °C
- Relative humidity: ca. 85–95%
- Cream products
- Confectionary goods

**CAPACITY**

- Temperature range: +2/+8 °C
- Relative humidity: ca. 85–95%
- Connected wattage: 0.55 – 11 kW
SPECIALS

- Electromechanical control
- 80 mm; 3.2” insulation = low energy consumption
- high stability
- high durability
- easy cleaning
- easy assembly/disassembly

OPTIONS

- MCS-4 computer control instead of EMS
- Separate condenser
- TECHFLOOR floor system
  80 mm; 3.2” insulated PU floor panels
  with 0.8 mm, 0.03” stainless steel plates
  with directly applied foam
  3 mm, 0.12” stainless steel floor plates
  flat or as trays
  Full-surface adhesion and riveted
- Additional revolving/sliding door(s)
  Bumper strips
  Front in V2A
  Walls in V2A
  Ramp

- Higher humidity,
  gentle cream cooling
- Electromechanical control
- 80 mm; 3.2” insulation = low energy consumption
- high stability
- high durability
- easy cleaning
- easy assembly/disassembly

- MSC-4 computer control instead of EMS
- Separate condenser
- TECHFLOOR floor system
  80 mm; 3.2” insulated PU floor panels
  with 0.8 mm, 0.03” stainless steel plates
  with directly applied foam
  3 mm, 0.12” stainless steel floor plates
  flat or as trays
  Full-surface adhesion and riveted
- Additional revolving/sliding door(s)
  Bumper strips
  Front in V2A
  Walls in V2A
  Ramp

- MCS-4 computer control
- 120 mm; 4.7” insulation = low energy consumption
- high stability
- highly durable
- easy cleaning
- Reserve freezing capacity for subsequent cooling of products
- Highest safety for the stored products
- Easy assembly/disassembly

- EMS electromagnetic control
  instead of MCS-4 computer control
- separate condenser
- Top layer of floor of V2A, flat or as tray
- Additional revolving/sliding door(s)
  Bumper strips
  Front in V2A
  Walls in V2A
  Ramp
- Remote display
### Storage Freezer for Dough

**TLK/TKLL**

- **Temperature range**: -18/-28 °C
- **Relative humidity**: ca. 85–95%
- **Unpackaged dough pieces**
  - **TLK** = Short time-storage (2–3 days)
  - **TKLL** = Long time-storage (1–3 weeks)
  - Product dependent

<table>
<thead>
<tr>
<th>Weight range</th>
<th>18 - 547 kg/h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature range</td>
<td>-18/-28 °C</td>
</tr>
<tr>
<td>Relative humidity</td>
<td>ca. 85–95%</td>
</tr>
<tr>
<td>Connected wattage</td>
<td>1.1 – 29.4 kW</td>
</tr>
</tbody>
</table>

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### Products

- **AROMAT GUH**
  - **Temperature range**: -20/+15/+20 °C
  - **Relative humidity**: ca. 65–95%

- **Dough pieces**

<table>
<thead>
<tr>
<th>Weight range</th>
<th>113 – 2,033 kg/Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature range</td>
<td>-20/+15/+20 °C</td>
</tr>
<tr>
<td>Relative humidity</td>
<td>ca. 65–95%</td>
</tr>
<tr>
<td>Connected wattage</td>
<td>1.1 – 29.4 kW</td>
</tr>
</tbody>
</table>

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### Retarder Prover

- **AROMAT+ GUV**
  - **Temperature range**: -20/+35 °C
  - **Relative humidity**: ca. 65–95%

- **Dough pieces**

<table>
<thead>
<tr>
<th>Weight range</th>
<th>92 – 1,920 kg/Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature range</td>
<td>-20/+35 °C</td>
</tr>
<tr>
<td>Relative humidity</td>
<td>ca. 65–95%</td>
</tr>
<tr>
<td>Connected wattage</td>
<td>1.1 – 16.2 kW</td>
</tr>
</tbody>
</table>

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### Cooling Technology

- **Fully automatic retarder prover from WP Bakery Cooling**
- **Semi automatic retarder prover from WP Bakery Cooling**
- **Freezer from WP Bakery Cooling**
SPECIALS

- MCS-4 computer control
- Specially adjusted process control
- Humidity and air speed can be controlled by phase
- 80 mm; 3.2" insulation =
  low energy consumption high stability
- 3 mm; 0.12" very robust V2A bowl bottom
- easy cleaning

OPTIONS

- Additional humidity via external steam moistening unit with steam distributor temperature range up to +20°C
- Separate condenser
- Additional revolving/sliding door
- Double door, front/walls V2A
- Remote display

- MCS-4 computer control
- Specially adjusted process control
- Humidity and air speed can be controlled by phase
- 80 mm; 3.1" insulation =
  low energy consumption high stability
- 3 mm; 0.12" very robust V2A bowl bottom
- easy cleaning

- EMS electromagnetic control instead of MCS-4 computer control
- separate condenser
- Top layer of floor of V2A, flat or as tray
- Additional revolving/sliding door(s)
  - Bumper strips
  - Front in V2A
  - Walls in V2A
  - Ramp
- Remote display

- MCS-4 computer control
- Optimal quality retention
- 120 mm; 4.7" insulation =
  low energy consumption high stability
- highly durable
- easy cleaning
- Highest safety for the stored products
- Easy assembly/disassembly

- Additional humidity via external steam moistening unit with steam distributor temperature range up to +20°C
- Separate condenser
- Additional revolving/sliding door
- Double door, front/walls V2A
- Remote display
<table>
<thead>
<tr>
<th>RAPID COOLING SYSTEM</th>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>AROMA+COOLER WP</td>
<td>Dough pieces</td>
<td>3,000 – 15,000 pieces/h</td>
</tr>
<tr>
<td>System Dieckmann</td>
<td></td>
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<tr>
<td>Cooling performance</td>
<td>max. 15,000 pieces/h</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>RAPID COOLING SYSTEM</th>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>VACUSPEED</td>
<td>Serr-/fully baked</td>
<td>Temperature range +35°/+2°C</td>
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<tr>
<td></td>
<td></td>
<td>Connected wattage 15,0 kW</td>
</tr>
<tr>
<td>SPECIALS</td>
<td>OPTIONS</td>
<td></td>
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<tr>
<td>------------------------------------------------------------------------</td>
<td>---------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>- Suction-cooling method</td>
<td>- Cells for 2 stacks of AromaTrays (80 pieces) or 1 oven rack</td>
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<tr>
<td>- AromaTrays</td>
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<tr>
<td>- Visible quality improvement</td>
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<tr>
<td>- Up to 50% in energy savings</td>
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<tr>
<td>- Space savings of up to 100%</td>
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<tr>
<td>- Savings in the use of goods of up to 10%</td>
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<tr>
<td>- Expansion in stages</td>
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<tr>
<td>- Simple handling in sales</td>
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<tr>
<td>- Moisture loss reduced approx. 5%</td>
<td>- Vacuum chamber</td>
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<td></td>
<td>- Pump stand with pump and cooling equipment</td>
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<tr>
<td></td>
<td>- Frequency-controlled drive</td>
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<tr>
<td></td>
<td>- Programmable control</td>
<td></td>
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</tbody>
</table>
**SHOCK FROSTER HSD**
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%

**Dough pieces**
- cooked/uncooked/baked

**Weight range**
- 52 – 154 kg/h
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%
- Connected wattage: 3.7 – 14.7 kW

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**SCHOCKFROSTER ISDS**
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%

**Dough pieces**
- cooked/uncooked/baked

**Weight range**
- 321 – 797 kg/h
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%
- Connected load: 18.4 – 51.5 kW

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**SCHOCKFROSTER ISDT**
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%

**Dough pieces**
- cooked/uncooked/baked

**Weight range**
- 243 – 599 kg/h
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%
- Connected load: 11.0 – 36.8 kW

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**SCHOCKFROSTER ISS**
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%

**Dough pieces**
- cooked/uncooked/baked

**Weight range**
- 243 – 797 kg/h
- Temperature range: -18/-38 °C
- Relative humidity: ca. 90%
- Connected load: 11.0 – 51.5 kW
SPECIALS

- MCS-4 computer control
- Compact construction
- Short freezing times
due to high cooling capacity
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

OPTIONS

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display

- Storage position system for
  flexible shocking of various
  products
- High-speed freezing =
  best product quality
- MCS-4 computer control
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display

- Tunnel system =
  continuous shocking process
- Standing steamer =
  especially high-performance
- High-speed freezing =
  best product quality
- MCS-4 computer control
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display

- Storage position system for
  flexible shocking of various
  products
- High-speed freezing =
  best product quality
- MCS-4 computer control
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display

- Storage position system for
  flexible shocking of various
  products
- High-speed freezing =
  best product quality
- MCS-4 computer control
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display

- Tunnel system =
  continuous shocking process
- Standing steamer =
  especially high-performance
- High-speed freezing =
  best product quality
- MCS-4 computer control
- 120 mm; 4.7” insulation =
  low energy consumption
  and high stability
- Interior solid V2A =
  high durability
  and easy cleaning

- Electromechanical EMS control
  instead of MCS-4 computer control
- Separate condenser
- Sliding doors
Bumper strips
Front in V2A
Walls in V2A
Ramp
- Remote display
**REFRIGERATOR VRK**
- Temperature range: +2/+8 °C
- Relative humidity: ca. 90%

**PRODUCTS**
- Foods
- Baked goods
- Raw material

**CAPACITY**
- Weight range: 28–44 kg/h
- Temperature range: +2/+8 °C
- Relative humidity: ca. 90%
- Connected wattage: 0.55–0.92 kW

**FROSTER VRL**
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%

**PRODUCTS**
- Unpackaged/packaged dough pieces
- Baked good

**CAPACITY**
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%
- Connected wattage: 1.5–2.5 kW

**SHOCK FROSTER & STORAGE CABINET VRS**
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%

**PRODUCTS**
- Unpackaged/packaged dough pieces
- Baked good

**CAPACITY**
- Weight range: 39–56 kg/h
- Temperature range: -18/-28 °C
- Relative humidity: ca. 90%
- Connected wattage: 2.2–2.9 kW
<table>
<thead>
<tr>
<th>SPECIALS</th>
<th>OPTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Efficient storage in very compact spaces</td>
<td>- MCS-4 computer control</td>
</tr>
<tr>
<td>- No loss of quality</td>
<td>- Separate condenser</td>
</tr>
<tr>
<td>- EMS control</td>
<td>- Front in V2A, walls in V2A</td>
</tr>
<tr>
<td>- 80 mm; 3.2” insulation = low energy consumption high stability</td>
<td>- Additional rail pairs</td>
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<tr>
<td>- high durability</td>
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<tr>
<td>- easy cleaning</td>
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<tr>
<td>- Additional rail pairs</td>
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<tr>
<td>- Separation shock compartment for high-quality shock-freezing results</td>
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<tr>
<td>- High durability</td>
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<tr>
<td>- Easy to clean</td>
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<tr>
<td>- Easy to assemble/disassemble</td>
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<td>- 120 mm; 4.7” insulation = low energy consumption high stability</td>
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<tr>
<td>- Capacity reserve for subsequent cooling of products</td>
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<tr>
<td>- High durability</td>
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<td>- Easy to clean</td>
<td></td>
</tr>
<tr>
<td>- Easy to assemble/disassemble</td>
<td></td>
</tr>
<tr>
<td>- Efficient storage in very compact spaces</td>
<td></td>
</tr>
<tr>
<td>- Flexible use</td>
<td></td>
</tr>
<tr>
<td>- MCS-4 computer control</td>
<td></td>
</tr>
<tr>
<td>- 120 mm; 4.7” insulation = low energy consumption high stability</td>
<td></td>
</tr>
<tr>
<td>- Separate shock compartment for high-quality shock-freezing results</td>
<td></td>
</tr>
<tr>
<td>- High durability</td>
<td></td>
</tr>
<tr>
<td>- Easy to clean</td>
<td></td>
</tr>
<tr>
<td>- Easy to assemble/disassemble</td>
<td></td>
</tr>
</tbody>
</table>
**SHOCK FROSTER POWER COOLER**
Temperature range: -18/-38 °C

- Cooked dough pieces
- Uncooked dough pieces
- Baked goods
  - up to 100 g
  - up to 500 g, height < 2 cm, 0.79"

**MULTIPLE BELT-TUNNEL-SHOCKFROSTER**
Temperature range: -18/-38 °C

- Cooked dough pieces
- Uncooked dough pieces
- Baked goods

**COOLING SPIRAL**
Temperature range: Depending on product 0/+5 °C

- Baked goods

**SHOCK FROSTER SPIRAL TRANSPORTER**
Temperature range: -18/-38 °C

- Cooked dough pieces
- Uncooked dough pieces
- Baked goods

Connected load: 0.55 – 0.92 kW
Processing time: 15 – 75 min (produktabhängig)
- Direct product transfer within the production process
- Modular construction = expandable for increased capacity
- High-speed freezing = best product quality
- Central computer control with fully automatic programme
- Simple operation via menus
- 140 mm; 5.5“ insulation = low energy consumption and high stability
- Solid V2A interior = highly durable easy to clean

- Pass-through system = continuous shocking process can be integrated
- Product transfer within the production process
- Modular construction = expandable for increased capacity
- High-speed freezing = best product quality
- Central computer control with fully automatic programme
- Simple operation via menus
- 140 mm; 5.5“ insulation = low energy consumption and high stability
- Solid V2A interior = highly durable easy to clean
- Simple assembly on-site

- Pass-through system = continuous shocking process can be integrated
- High cooling capacity with small area requirements
- High-speed freezing = best product quality
- Central computer control
- Simple operation via menus
- 80 mm; 3.2“ insulation = low energy consumption high stability
- Solid V2A interior = highly durable easy to clean
- Simple assembly on-site

- Pass-through system = continuous shocking process can be integrated
- High-speed freezing = best product quality
- Central computer control
- Simple operation via menus
- 140 mm; 5.5“ insulation = low energy consumption high stability
- Solid V2A interior = highly durable easy to clean
- Easy to assemble on-site
The mastery of artisan and industrial baking processes is one of the most important domains in the baker’s world, a world in which the names of our ovens are legend: MATADOR, ROTOTHERM, UNITHERM – thousands of our ovens are installed all over the world, thousands of ovens that are guarantors for reliability and the very best baking results, again and again. We are proud of our outstanding reputation in this key part of the baking process and of the fact that we are always present when it comes to development and advancement in the field of baking. It should come then as no surprise that our recent developments are once again aimed at this central area of interest for the industry. The new PELLADOR, a deck oven heated with wood pellets, the MATADOR STORE, our new instore deck oven which is in no way inferior to its famous parent, and last but not least, the original MATADOR has been improved in many details.
**MATADOR MD**

**Baking area** 5–19 m²; 7,750–29,450 sq.in

- Wheat bread
- Rye bread
- Ciabatta
- Baguettes
- Small pastries
- Danish pastries
- Confectionary goods
- Boxed goods
- Moulded goods
- Pizza
- Flat bread
- Hearth pastries
- Edge-to-edge pastries

**Baking area** 5–19 m²; 7,750–29,450 sq.in

**Heating capacity** 44–122 kW

**Maximum baking or pre-baking temperature** > 300 °C

**Matador MDV**

**Baking area** 8–44 m²; 12,400–68,200 sq.in

- Wheat bread
- Rye bread
- Ciabatta
- Baguettes
- Small pastries
- Danish pastries
- Confectionary goods
- Boxed goods
- Moulded goods
- Pizza
- Flat bread
- Hearth pastries

**Baking area** 8–44 m²; 12,400–68,200 sq.in

**Heating capacity** 64–290 kW

**Maximum baking or pre-baking temperature** > 300 °C

**Matador MDE**

**Baking area** 6–16 m²; 7,750–12,400 sq.in

- Wheat bread
- Rye bread
- Ciabatta
- Baguettes
- All types of small baked pastries
- Danish pastries
- Confectionary goods
- Boxed goods
- Moulded goods
- Pizza
- Hearth products
- Boxed goods

**Baking area** 6–16 m²; 7,750–12,400 sq.in

**Heating capacity** 47–91.4 kW

**Steam heating** 13.2–24 kW

**Priority circuit** 34–67.4 kW

**Pellador**

**Baking area** 5–8 m²; 7,750–12,400 sq.in

- Wheat bread
- Rye bread
- Ciabatta
- Baguettes
- All types of small baked pastries
- Danish pastries
- Confectionary goods
- Moulded goods
- Pizza
- Hearth products

**Baking area** 5–8 m²; 7,750–12,400 sq.in
### Specials

- Zyklotherm heating system
- Greatest temperature-flexibility
- Absolutely consistent baking results
- High temperature-increase ability
- Optima Krustenbildung
- Excellent insulation
- Optimal formation of crust
- Great variety
- Top production quality

### Options

- Up to 3 pull-out cookers
- Combitherm
- Glass doors
- Stone cladding of the hearth
- Fold-down table
- NAVIGO-control

### Interfaces

- WP Oven Control
- Bakelink and other overriding control systems over NAVIGO-control
- Semi-automatic charging system
- Automatic charging system OBER

---

### Specials

- Zyklotherm heating system
- Greatest temperature-flexibility
- Absolutely consistent baking results
- High temperature-increase ability
- Optima Krustenbildung
- Excellent insulation
- Optimal formation of crust
- Top production quality

### Options

- Glass doors
- Hearth features stone cladding
- NAVIGO-control

### Interfaces

- WP Oven Control
- Bakelink and other overriding control systems over NAVIGO-control
- Semi-automatic charging system and automatic charging system OBER

---

### Specials

- Top and bottom heating in each hearth can be adjusted separately
- Low energy loss
- Reduced connected load due to priority circuit

### Options

- Pull-out oven
- NAVIGO-control
- Fold-down table

### Interfaces

- WP Oven Control
- Bakelink and other overriding control systems over NAVIGO-control
- Semi-automatic charging system and automatic charging system OBER

---

### Specials

- Fueled with wood pellets
- Integrated steam production
- Low loss of energy

### Interfaces

- Semi-automatic and automatic charging system OBER
<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
<th><strong>PERFORMANCE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread</td>
<td>Levels max. 21</td>
</tr>
<tr>
<td>Rolls</td>
<td><strong>Turning circle diameter</strong> max. 1.240 mm; 48.8&quot;</td>
</tr>
<tr>
<td>Pastries</td>
<td></td>
</tr>
<tr>
<td>Patisserie products</td>
<td></td>
</tr>
</tbody>
</table>

**ROTOTHERM**

Baking oven from WP Bakery Technologies

<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
<th><strong>PERFORMANCE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls</td>
<td>Levels max. 21</td>
</tr>
<tr>
<td>Bread</td>
<td><strong>Turning circle diameter</strong> max. 1.250 mm; 49.2&quot;</td>
</tr>
<tr>
<td>Fine pastries</td>
<td></td>
</tr>
</tbody>
</table>

**UNITHERM**

Baking oven from WP Bakery Technologies

<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
<th><strong>PERFORMANCE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat bread</td>
<td>Levels max. 21</td>
</tr>
<tr>
<td>Pastries</td>
<td><strong>Turning circle diameter</strong> max. 1.256 mm; 49.2&quot;</td>
</tr>
</tbody>
</table>

**WINNER**

Baking oven from WP Bakery Technologies

<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
<th><strong>PERFORMANCE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat bread</td>
<td>Levels max. 21</td>
</tr>
<tr>
<td>Pastries</td>
<td><strong>Turning circle diameter</strong> max. 1.250 mm; 49.2&quot;</td>
</tr>
</tbody>
</table>

**CARRYHERM**

Baking oven from WP Bakery Technologies

<table>
<thead>
<tr>
<th><strong>PRODUCTS</strong></th>
<th><strong>PERFORMANCE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat bread</td>
<td><strong>Baking area</strong> up to 30 m²; 46,500 sq.in</td>
</tr>
<tr>
<td>Rye bread</td>
<td></td>
</tr>
<tr>
<td>Ciabatta</td>
<td></td>
</tr>
<tr>
<td>Baguettes</td>
<td></td>
</tr>
<tr>
<td>All types of small baked pastries</td>
<td></td>
</tr>
<tr>
<td>Danish pastries</td>
<td></td>
</tr>
<tr>
<td>Confectionary goods</td>
<td></td>
</tr>
<tr>
<td>Boxed goods</td>
<td></td>
</tr>
<tr>
<td>Moulded goods</td>
<td></td>
</tr>
<tr>
<td>SPECIALS</td>
<td>OPTIONS</td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-------------------------------------------------------------------------</td>
</tr>
<tr>
<td>- Energy savings</td>
<td>- NAVIGO-control</td>
</tr>
<tr>
<td>- High steaming capacity</td>
<td>- Variable baking air-speed</td>
</tr>
<tr>
<td>- Great variety</td>
<td>- With charge positioning</td>
</tr>
<tr>
<td>- Variopilot</td>
<td>- Lowest drop in temperature at program start</td>
</tr>
<tr>
<td>- Charge positioning</td>
<td></td>
</tr>
<tr>
<td>- All-round door seals</td>
<td></td>
</tr>
<tr>
<td>- All common carts can be used</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPECIALS</th>
<th>OPTIONS</th>
<th>INTERFACES</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Energy savings</td>
<td>- NAVIGO-control</td>
<td>- WP Ovens Control</td>
</tr>
<tr>
<td>- High steaming capacity</td>
<td>- Universal cart intake</td>
<td>- Blakelink and other overriding control systems over NAVIGO-control</td>
</tr>
<tr>
<td>- Charge positioning</td>
<td>- User-friendly control variations</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Air pulsation controlled by rpm</td>
<td></td>
</tr>
</tbody>
</table>

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<th>SPECIALS</th>
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<tr>
<th>SPECIALS</th>
<th>OPTIONS</th>
<th>INTERFACES</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Energy savings</td>
<td>- NAVIGO-control</td>
<td>- WP Ovens Control</td>
</tr>
<tr>
<td>- High steaming capacity</td>
<td>- Low space requirements</td>
<td>- Blakelink and other overriding control systems over NAVIGO-control</td>
</tr>
<tr>
<td>- All common carts can be used</td>
<td>- Fast switching between nonmoving and moving baking atmospheres</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Can be charged with coupled double or triple racks</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Automatic rack feed-in</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Exhaust for optimal steam suction</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Powerful steaming equipment</td>
<td></td>
</tr>
</tbody>
</table>
### OBÉR PRO
- **Bread**
- Small pastries
- **Amount of dough**
  - > 650 kg/h
- **Lifting movement**
  - 1 m/sec; 39.4"/sec
- **Sideways movement**
  - 0.13 – 2 m/sec; 5.1 – 78.7"/sec
- **Charging and emptying**
  - 0.5/0.35 m/sec; 19.7/13.8"/sec

### OBÉR JUNIOR
- **Bread**
- Small pastries
- **Amount of dough**
  - < 650 kg/h
- **Lifting movement**
  - 0.6 m/sec; 23.6"/sec
- **Sideways movement**
  - 0.6 m/sec; 23.6"/sec
- **Charging and emptying**
  - 0.5/0.35 m/sec; 19.7/13.8"/sec

### OBER 4/5/8/10
- **Rolls**
- **Amount of dough**
  - > 650 kg/h
- **Lifting movement**
  - 0.6 m/sec; 23.6"/sec
- **Sideways movement**
  - 0.6 m/sec; 23.6"/sec
- **Charging and emptying**
  - 0.5/0.35 m/sec; 19.7/13.8"/sec

---

### MDB
- **Bread**
- **Lifting movement**
  - 0.3 m/sec; 11.8"/sec
- **Sideways movement**
  - 0.3 m/sec; 11.8"/sec
- **Charging and emptying**
  - 0.4/0.3 m/sec; 15.8/11.8"/sec

---

### Products Performance
<table>
<thead>
<tr>
<th>Product</th>
<th>B4</th>
<th>B5</th>
<th>B8</th>
<th>B10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking Surface</td>
<td>0.96 m²; 1,488 sq in</td>
<td>1.20 m²; 1,860 sq in</td>
<td>1.92 m²; 2,976 sq in</td>
<td>2.40 m²; 3,720 sq in</td>
</tr>
<tr>
<td>Connected electrical load</td>
<td>7 kW</td>
<td>7 kW</td>
<td>14 kW</td>
<td>14 kW</td>
</tr>
<tr>
<td>Rolls max. pieces/h</td>
<td>400</td>
<td>500</td>
<td>800</td>
<td>1000</td>
</tr>
<tr>
<td>Bread max. pieces/h</td>
<td>30</td>
<td>30</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>Snack max. pieces/h</td>
<td>max. 400 pieces/h</td>
<td>max. 500 pieces/h</td>
<td>max. 800 pieces/h</td>
<td>max. 1000 pieces/h</td>
</tr>
<tr>
<td>Cake max. pieces/h</td>
<td>max. 30 pieces/h</td>
<td>max. 30 pieces/h</td>
<td>max. 60 pieces/h</td>
<td>max. 60 pieces/h</td>
</tr>
</tbody>
</table>

---

### OVEN LOADING SYSTEM
- **Brillant B**
- **OVEN LOADING SYSTEM**
- **OVEN LOADING SYSTEM**
- **OVEN LOADING SYSTEM**

Convection oven for
Highest baking quality from
WP Instore Baking

Loading system from
WP Bakery Technologies

Loading system from
WP Bakery Technologies

Loading system from
WP Bakery Technologies

---

WP Instore Baking

---

Connected electrical load

---

WP Bakery Technologies

---

Loading system from
WP Bakery Technologies

---

Loading system from
WP Bakery Technologies

---

Loading system from
WP Bakery Technologies
### Specials
- Baking of frozen goods
- Extremely fast heat-up
- Automatic night startup
- Variopilot
- Dual steaming system
- Graphic baking process
- Can be networked worldwide
- Energy-saving management

### Options
- High-performance steaming system
- Loading system
- Hood
- Proofer
- Nostalgic design
- Cleaning programme
- GUV
- Underframe
- Clipboard

#### System solutions
- can be combined with each other oven and with MATADOR STORE
- Recipe administration
- Oven-control software

### Interfaces
- WP MATADOR STORE
- WP Proofer
- WP GUV

### Convection Ovens & Oven Loading Systems
- Cooling & Proving & Baking
  - Baking of frozen goods
  - Extremely fast heat-up
  - Automatic night startup
  - Variopilot
  - Dual steaming system
  - Graphic baking process
  - Can be networked worldwide
  - Energy-saving management

### Specials
- Charging / emptying of up to 8 ovens or max. 200 m²; 310,000 sq.in baking area
- Fast loader
- Also for short baking times (semi-baked goods)

### Options
- Station for tower ovens
- Moveable for up to 8 side-by-side ovens
- Fully automatic Ober full control
- Networkable control
- Online remote maintenance
- Suction cleaning of levels

### Interfaces
- Automatic loading
- Matador MD or MV multi-level ovens

### Convection Ovens & Oven Loading Systems
- Charging / emptying of up to 3 ovens or max. 78 m²; 120,900 sq.in baking area
- Movable for up to 3 side-by-side ovens
- Networkable control
- Online remote maintenance

### Options
- Fixed for one oven
- Moveable for up to 3 side-by-side ovens
- Control via dead man’s controls
- Space saving overhead park position

### Interfaces
- MATADOR MD or MV multi-level ovens
- MATADOR Etagenofen
### BAKY

<table>
<thead>
<tr>
<th>Products</th>
<th>Performance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-baked</td>
<td></td>
</tr>
<tr>
<td>Rolls</td>
<td>Roll capacity</td>
</tr>
<tr>
<td>Split rolls</td>
<td>Heating</td>
</tr>
<tr>
<td>Kaiser rolls</td>
<td></td>
</tr>
<tr>
<td>Rustic rolls</td>
<td></td>
</tr>
<tr>
<td>Ciabatta</td>
<td></td>
</tr>
<tr>
<td>Semi-baked</td>
<td></td>
</tr>
<tr>
<td>Small pastries</td>
<td></td>
</tr>
</tbody>
</table>

Fully automatic convection oven for pre-baked products from WP Bakery Technologies

### STOREBEE

<table>
<thead>
<tr>
<th>Products</th>
<th>Performance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-baked</td>
<td></td>
</tr>
<tr>
<td>Split rolls</td>
<td>Roll capacity</td>
</tr>
<tr>
<td>Grain rolls</td>
<td>Heating</td>
</tr>
<tr>
<td>Baguette rolls</td>
<td></td>
</tr>
<tr>
<td>Kaiser rolls</td>
<td></td>
</tr>
<tr>
<td>Bread</td>
<td></td>
</tr>
<tr>
<td>Baguette</td>
<td></td>
</tr>
</tbody>
</table>

Fully automatic convection oven for pre-baked products from WP Instore Baking

### MATADORE STORE

<table>
<thead>
<tr>
<th>Products</th>
<th>Performance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls</td>
<td>Baking surface</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
</tr>
<tr>
<td>Baguettes</td>
<td></td>
</tr>
<tr>
<td>Pretzels</td>
<td></td>
</tr>
<tr>
<td>Yeast fine pastries</td>
<td></td>
</tr>
<tr>
<td>Danish pastries</td>
<td></td>
</tr>
<tr>
<td>Puff pastries</td>
<td></td>
</tr>
<tr>
<td>Short pastry</td>
<td></td>
</tr>
<tr>
<td>Pastries from masses</td>
<td></td>
</tr>
<tr>
<td>Snacks</td>
<td></td>
</tr>
<tr>
<td>Pizza</td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td></td>
</tr>
</tbody>
</table>

Instore deck oven for stone-baked high value products from WP Instore Baking

### GÄRSTAR

<table>
<thead>
<tr>
<th>Products</th>
<th>Performance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls</td>
<td>Sheet size per charge</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
</tr>
<tr>
<td>Baguettes</td>
<td></td>
</tr>
<tr>
<td>Pretzels</td>
<td></td>
</tr>
<tr>
<td>Fine yeast pastries</td>
<td></td>
</tr>
<tr>
<td>Danish pastries</td>
<td></td>
</tr>
<tr>
<td>Puff pastries</td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td></td>
</tr>
</tbody>
</table>

Proving chamber for all fresh products with energy saving management system from WP Bakery Technologies
<table>
<thead>
<tr>
<th><strong>SPECIALS</strong></th>
<th><strong>OPTIONS</strong></th>
<th><strong>INTERFACES</strong></th>
</tr>
</thead>
</table>
| - Controlled baking cycle  
- 1-4 types of rolls  
- Minimal personnel requirement  
- Continuous fresh-baked rolls  
- Fully automatic removal  
- Unique baking process for optimal baking results and long-lasting freshness | - Remote display  
- Display of production time  
- Remote monitoring | - Carrier  
- Separator  
- Transport system |
|  | - With/without shelf system  
- Multiple storage containers  
- Different heights  
- Baking of baguettes  
- Baking of bread | | |
|  | - Pull-out cooker  
- Raised baking chambers  
- Push-through variations  
- High-performance steam system  
- Nostalgic design  
- Convenient baking  
- Hood  
- Proofer  
- GUV  
- Mounting frame  
- Storage area  
**System solutions**  
- Recipe administration  
- Oven-controlling software  
- Can be combined with BRILLANT | - WP BRILLANT  
- WP Proofer  
- WP GUV  
- WP BRILLANT  
- WP MATADOR STORE  
- WP MATADOR STORE |
|  | - Fast achievement of desired proofing parameters (such as temperature/humidity)  
- Precise conformity with the values  
- Quick subsequent control  
- Outstanding proofing climate  
- Steaming and proofing room heating  
- Homogeneous ventilation system | - Combining with WP BRILLANT  
- Combining with MATADOR STORE | |
### THERMADOR

**Baking area**
20–240 m²; 31,000–372,000 sq.in

**PRODUCTS**
- Bread, hearth
- Tinned bread (open Top und close Top)
- Rolls, hearth
- Rolls, on trays or sheets
- Baguette in Filets

**BAKING BELTS**
- Net belt
- Hindged plate belt
- Special belts

**PERFORMANCE**
- Capacity, tinned bread
  - max 10,000 kg/h (BT 25 min)
- Capacity bread (hearth)
  - ca. 3,200 kg/h (BT 45 min)
- Capacity, rolls
  - max 50,000 pieces/h

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### MEGADOR

**Baking area**
20–280 m²; 31,000–434,000 sq.in

**PRODUCTS**
- Bread, hearth
- Tinned bread (open Top)
- Rolls, hearth
- Rolls, on trays or sheets
- Baguette in Filets

**BAKING BELTS**
- Net belt
- Hindged plate belt
- Special belts

**PERFORMANCE**
- Capacity, tinned bread
  - max. 4,000 kg/h (BT 45 min)
- Capacity bread (hearth)
  - ca. 5,000 kg/h (BT 45 min)
- Capacity, rolls
  - max 50,000 pieces/h

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### VARIOBAKE

**Baking area**
15 m²–150 m²; 23,250–232,500 sq.in

**PRODUCTS**
- Coctail Cracker
- Hard biscuits
- Stamped rolls
- Slit rolls
- Long products
- Dressier products
- Lye bath products

**BAKING BELTS**
- Net belt
- Steel belts

**PERFORMANCE**
- Capacity Hard biscuits, Cracker
  - 300–3,000 kg/h
- Capacity Lye bath products
  - 150–800 kg/h
- Capacity Stamped rolls
  - 350–4,000 kg/h
### VERSION

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### SPECIALS

- Efficient and modular
- max. 4 m wide baking belt with baking area length up to 60 m; 2,362,2”
- adjustable upper and lower heat divided into baking time
- uniform baking result, large steam volume
- fully automatic charging & discharging
- Radiant and convection baking
- Heating with Zyklotherm or Thermo-Oil

### Thermo-Oil

- Baking temperature | 160–280 °C |
- Depositing, bread | 10–11 kg/sq.m |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 1 and 2 |

### Zyklotherm

- Baking temperature | 180–350 °C |
- Depositing, bread | 12 kg/sq.m (with tins) |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 1 and 2 |

### Thermo-Oil

- Baking temperature | 160–280 °C |
- Depositing, bread | 10–11 kg/sq.m |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 2 and 8 |

### Zyklotherm

- Baking temperature | 180–350 °C |
- Depositing, bread | 100 kg/sq.m (with tins) |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 1 and 2 |

### Baking temperature

- 150–250 °C

### SPECIALS

- maximum baking area on small area
- max. 8 Decks
- different temperatures resp. baking times
- up to 8 different products can be baked simultaneously
- uniform baking result
- fully automatic charging & discharging
- Zyklotherm- or Thermo-Oil process

### Thermo-Oil

- Baking temperature | 160–280 °C |
- Depositing, bread | 10–11 kg/sq.m |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 2 and 8 |

### Zyklotherm

- Baking temperature | 180–350 °C |
- Depositing, bread | 12 kg/sq.m (with tins) |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 4 and 6 |

### Thermo-Oil

- Baking temperature | 160–280 °C |
- Depositing, bread | 10–11 kg/sq.m |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 1 and 2 |

### Zyklotherm

- Baking temperature | 180–350 °C |
- Depositing, bread | 100 kg/sq.m (with tins) |
- Depositing, rolls | ca. 70 pieces/sq.m |
- No. of decks | 1 and 2 |

### Baking temperature

- 150–250 °C

### SPECIALS

- ideal combination of convection and radiant
- Product development with radiant
- fast baking time with convection
- low baking temperatures with low energy input
- modular construction, expandable
- guaranteed shortest installation
The WP BAKERYGROUP has branches in France, Italy, Belgium, Austria, Russia and the US.

In addition, representatives with service centres are located in every region of the world.