

MATADOR Deck Baking Oven

Baking area from 86 to 205 sq.ft.

Application

The MATADOR Deck Baking Oven is suitable for baking bread, tin loaves (toast bread), rolls and fine pastry.

Operation

In standard design:

- with special stone baking plates
- with stainless steel baking chamber doors
- with Navigo control system

Advantages

Special hot gas flow control - Zyklotherm

- Absolute even spread of heat distribution even in the sensitive front oven area

Dimensionally stable heat register

- Baking at maximum temperatures, e.g. for rye-based, strong-crust loaves
- Optimum base formation for all types of bakery products
- Unsurpassable consistency of baking results

High temperature variability

- Baking possible with flexible temperature curves

High performance piped steam system in the burner chamber

- Sufficient saturated steam for baking "batch for batch"

Steam distribution system

- Fast, even steam distribution in the baking chamber

Steam overpressure system

- Rapid exchange of dry hot air for steam

Steam extraction

- Rapid, force-fed de-steaming for steam-sensitive products and for baking crispness

High ovens

- Even heat radiation with still baking atmosphere are a guarantee for best baking and flavour development

Future-oriented design

- Upgradable with semi- or fully automatic loading systems

Options

Navigo Plus or Navigo control system

Draw-plate ovens

Combitherm

- with Navigo Plus control system - random temperature selection in the oven groups

- with Navigo control system - upper oven group colder

Folding table

Stainless steel paneling for side and rear walls



Illustration: MATADOR with optional extras

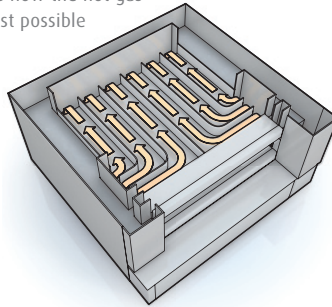
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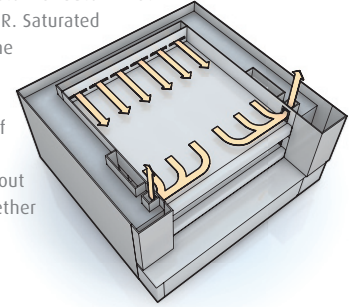
ZYKLOTHERM® heating system “special hot gas flow control”

The cross-section through the oven shows how the hot gas is fed through the channels by the shortest possible route. It enters at the front in the most sensitive oven area. Real evenness is guaranteed by the unique ZYKLOTHERM® heating system. Crispness, crustiness, even browning and full flavour development are guaranteed with the MATADOR.



Saturated steam – steam distribution system

Steam in excess, baking batch for batch – not a problem for the MATADOR. Saturated steam flows rapidly into the ovens. 75% relative humidity is already achieved before the end of the first minute. The hot baking chamber air is fed out through exhaust flaps together with excess steam.



Controls

Navigo plus

- Fully automatic baking program with random-choice, freely programmable baking stages
- Temperature curve progress
- Freely programmable per oven group
- Program-controlled automatic steam extraction
- Automatic steam regulator
- Freely programmable steam volume
- Recipe management + recipe storage card (storing data)
- Pictogram control possible
- Possible oven control (networking of individual ovens)
- Recording of actual data for program optimization
- Manual operation possible
- Service menu with fault signal history
- With remote display per oven group

Oven control (in Navigo control system)

- Remote diagnosis via Internet
- Screen operation via Internet
- Networking of individual ovens
- Master Slave

Navigo

- Only one control panel
- Each oven is fitted with a steam button for manual control of the steam
- Automated baking program with random-choice, freely programmable baking stages
- Temperature curve progress
- Freely programmable per oven group
- Freely programmable steam volume
- Recipe management + recipe storage card (storing data)
- Pictogram control possible
- Possible oven control (networking of individual ovens)
- Recording of actual data for program optimization
- Manual operation possible
- Service menu with fault signal history

Technical details:

		Double width					Triple width			
		MD 80	MD 100	MD 101	MD 122	MD 125	MD 121	MD 150	MD 151	MD 190
Baking area	sq.ft	86	108	108	129	135	129	161	161	205
Ovens	Length in inch	63	79	63	63	79	63	79	63	79
	Width in inch	47	47	47	47	47	71	71	71	71
	Number of ovens	4	4	5	6	5	4	4	5	5
Oven	Length in inch approx	100	116	104	104	120	100	116	104	120
	Width in inch approx	72	72	72	72	72	96	96	96	96
	Height in inch approx	91	91	91	91	91	91	91	91	91
Number of draw-plate ovens max.	Standard	2	2	3	-	3	2	2	3	3
	Combitherm	2	2	3	-	3	2	2	3	3
Load per oven	1 kg traditional loaf	24	32	24	24	30	36	48	36	48
Total load	1 kg traditional loaf	96	128	120	144	160	144	192	180	240
Electrical connection for fan and control system	in kVA	4.2	4.2	5.3	5.3	5.3	5.3	5.3	6.6	6.6
Heating output	in kW	64	79	79	90	90	88	110	110	122