

*think process!*



Werner & Pfleiderer  
Bakery Technologies

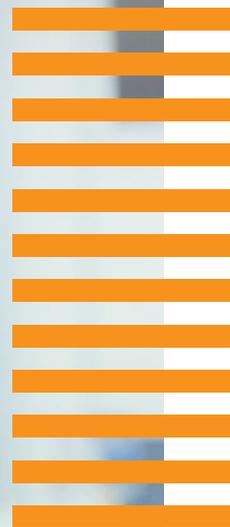
# WP PELLADOR

Traditional wood-fired oven baking without compromise



# We are WP

We are a WPBAKERYGROUP company. We have been developing technical solutions for bakery businesses of any size for over 140 years. We design, produce, install and service baking ovens, machines and systems worldwide for artisan bakeries just as well as for production facilities working on an industrial scale. Our MATADOR® deck oven is a legend. We are the world market leader and the experts for any type of baking oven, loading system, dough processing line, and vacuum conditioning. We thus cover the entire process chain for the production of baked goods from mixing, dividing and molding, preparing, proofing and proofing retarding to baking in deck, rack or tunnel ovens as well as oven loading, fat baking and vacuum conditioning.



# Baking trendy wood-fired oven bread economically

Wood-fired oven bread is the trend, as many consumers have discovered a preference for artisan, all-natural and wholesome food. They greatly value the crispy, flavorful crust, the juicy crumb, the special aroma and the extended freshness that traditional wood-fired baking provides, and they are prepared to pay a higher price for it.

## The principle of the wood-fired oven revisited

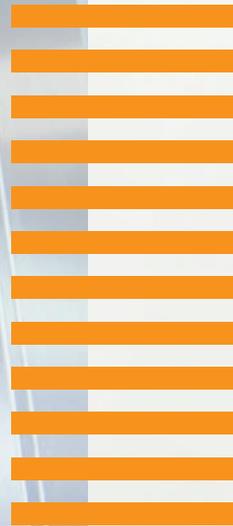
Baking in a wood-fired oven is a cultural tradition that goes back thousands of years. It is based on the principle of heating a baking chamber (decks lined with stone slabs) with wood, and making use of the stored heat to bake bread after the wood has burned down and the ash has been removed. Classic wood-fired ovens, however, show low productivity and the baking result is not always consistent. WP Bakery Technologies has revolutionized wood-fired baking with the development of the PELLADOR.



**Talk to us! Together, we will find the perfect solution for your success.**



**WP PELLADOR**  
**Wood-fired oven bread**  
**in perfection**



## The WP PELLADOR: best-quality, efficiently produced wood-fired oven bread

PELLADOR ovens are fired with pellets instead of wood logs. This ensures that the baking process is exactly what bakeries need for efficient production today: fast, dependable, energy-saving and sustainable, with the plus in quality of traditionally crafted products that appeal to the most demanding consumers.



# WP PELLADOR

## Efficient baking powered by energy from sustainable sources

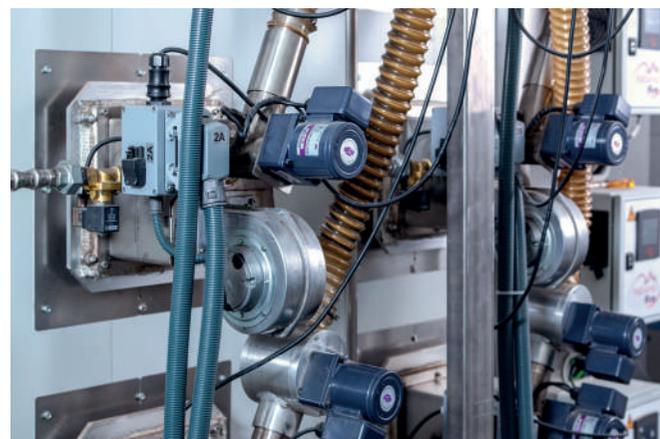
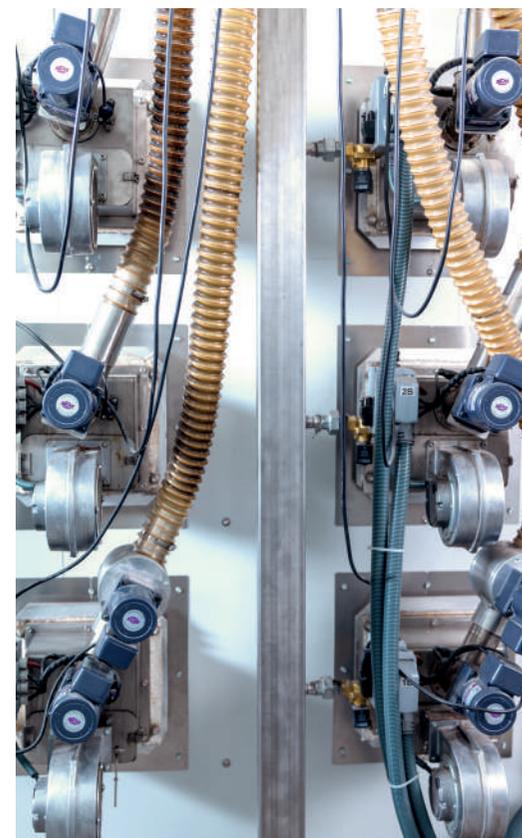
With the PELLADOR, WP has developed a series of wood-fired ovens that successfully harmonizes the advantages of a wood-fired baking oven and the demand of continuous production in modern bakeries. The underlying technology involves two pellet burners per deck. The gases produced in the combustion chamber are conducted directly into the baking chamber, where they burn with an open flame and heat up the chamber's stone walls. The interval between baking processes can be significantly reduced, thus ensuring high productivity.

### PRECISE BAKING TEMPERATURE CONTROL

In conventional wood-fired ovens, the temperature in the oven can only be controlled to a limited extent. The quality of the firewood is not always consistent, and once lit the wood cannot be stopped from burning down. The PELLADOR offers much more targeted temperature control. Pellets are of consistently good quality. The preferred baking chamber temperature can be worked out from empirical values and the baking chamber's control characteristics. The combustion process can be interrupted by stopping the pellet feed; there will only be a short after-burning. As a result, the baked products are of a controllable, consistently high quality.

### SMALLER FOOTPRINT, INCREASED PRODUCTIVITY

Unlike classic wood-fired ovens, the Pellador can have 2 to 3 baking chambers arranged one above the other. It is also possible to combine two Pellador of 3 decks each to form a Pellador tower with 6 decks. A loading system can be used to load and unload the baking chamber to achieve maximum production capacity with minimum floor space.



PELLADOR with 2 pellet burners per oven deck

## The PELLADOR oven types at a glance

More variants on request, 5- and 6-deck variants with loading units only

Type	3/12.16	2/18.20 <sup>3</sup>	3/18.20	3/18.24 <sup>3</sup>	6/18.24
Number of decks	3	2	3	3	6
Deck width mm	1,200	1,800	1,800	1,800	1,800
Deck depth mm	1,600	2,000	2,000	2,400	2,400
Baking area m <sup>2</sup>	5.8	7.2	10.8	12.96	25.9
Heating capacity kW	150	165	250	300	600
Connected load kVA	6.4	8.4	12.6	12.6	21
Length <sup>1</sup> mm	2,295	2,695	2,695	3,095	3,095
Width mm	2,270	2,770	2,770	2,770	2,860
Height <sup>2</sup> mm	3,580	3,060	3,580	3,580	5,510
Weight kg	6,600	10,000	12,000	13,500	30,000

<sup>1</sup> without work space behind the oven    <sup>2</sup> incl. vapor slider and pellet container    <sup>3</sup> on request



Real wood flame burning directly in the baking chamber



## The advantages at a glance

- Directly wood-fired oven for the production of wood-fired oven baked goods
- Products may be labeled wood-fired oven bread/ bread rolls according to the German Federal Ministry of Food and Agriculture (BMEL)
- 2 pellet burners per deck
- 2 direct flames burning in the baking chambers
- Compliance with all applicable emission standards
- Use of Siemens touch control

### Green future

Sustainability and carbon neutrality through the use of untreated, renewable raw materials.

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