



COLD LINE

FRIGOCELLA

RETARDER PROVERS
FOR BREAD AND PASTRY



FROM RESEARCH WITHOUT COMPROMISES, A NEW LEVEL OF INNOVATION

For almost a century, we have been devoting ourselves to the design and construction of machines and ovens which are able to satisfy the most diverse needs of bakers and pastry chefs all over the world.

The technology we have developed to this day is known for its design value, construction quality and high level of performance.

We also wanted to create something unique in the world of cooling systems, which is why we have embarked on a project that has long

engaged us, without sparing ideas and resources.

With Frigocella, we have achieved the goal of creating a line capable of bringing innovation and quality to a new level.

The four versions created - Classic Pro S18, Avant S18, Industry 4.0 and Industry 4.0 Avant - are available in a wide range of solutions designed to meet the needs of every type of bakery.



POLIN



FRIGOCELLA



FRIGOCELLA

FRIGOCELLA. IT WILL BE THE PROVING THAT GOES BY YOUR TIME



REMOVE YOUR PRODUCTS FROM
THE OVEN WHEN YOU WANT, WITH
ALL THE TASTE AND FRAGRANCE
YOU WISH

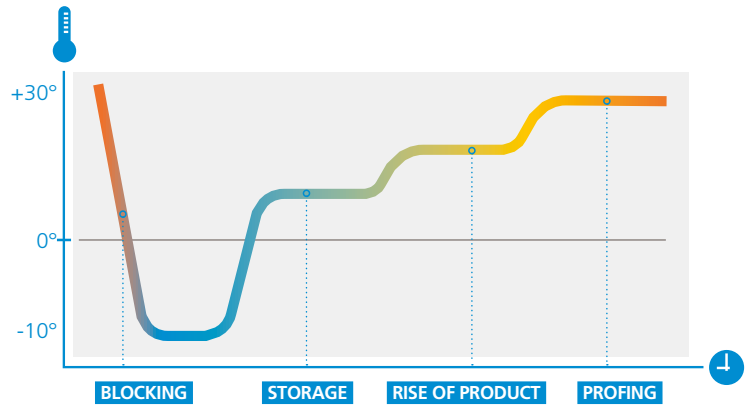
With Frigocella your products will always be available, freshly baked, warm and inviting. Your work will become much lighter and more profitable in a simple way: by blocking fermentation and reactivating it when you want, it will be proving that keeps pace with you during your work day and not vice versa.

You can produce the quantity of product you want and the variety you prefer, by choosing only what you need to proof based on what is required.

YOU CAN CHOOSE THE PROVING CYCLE PROCESS BEST SUITED FOR YOUR PRODUCTION

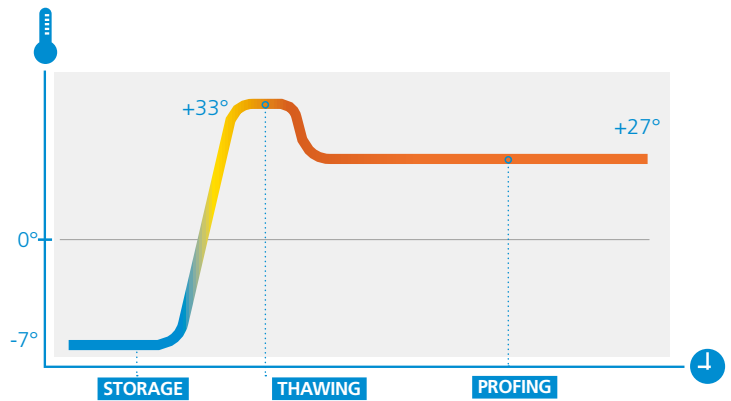
CLASSIC RETARDER PROVER CYCLE

From the inhibition of yeasts to the preservation of the product after proving: a complete and perfectly controlled cycle in each phase.



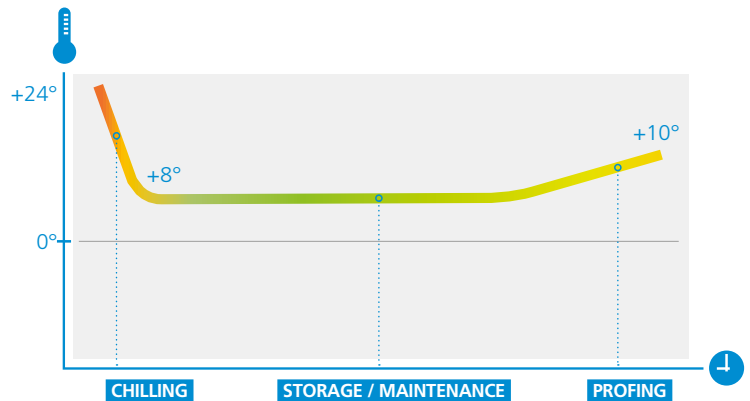
RISING CYCLE OF PRODUCT FOR EVERY TYPE OF FROZEN PRODUCT

You can let the frozen products rise in order to be optimally proved through customized programs in order to avoid releasing moisture in the precooked frozen food, in pre-proved frozen food and in unproved frozen food.



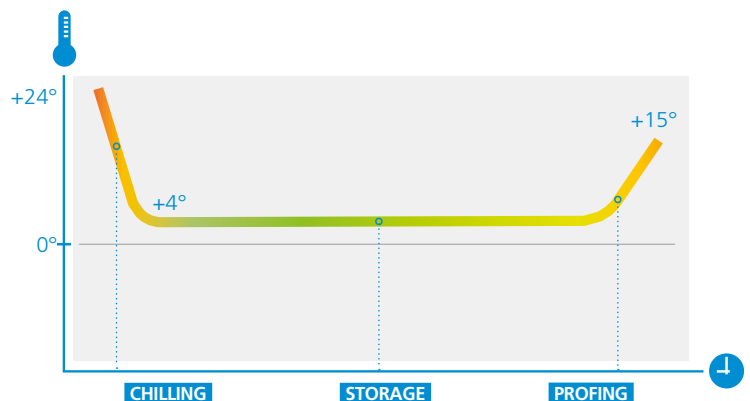
NATURAL PROVING CYCLE

The "continuous" production of fresh bread even in limited quantities of different types can now be implemented with maximum affordability and maintaining the highest quality. From 6 am to 8 pm it is possible to have a product ready to bake in 3 minutes, allowing you to meet any request.



NORTHERN CYCLE: LOW TEMPERATURE BREAD MATURATION

With this cycle, the product matures at a low temperature allowing a perfectly controlled proving over very long periods.



ENERGY SAVING

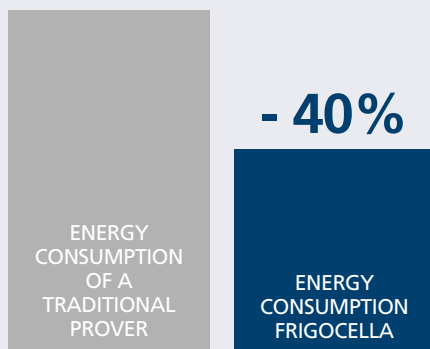
THREE YEARS OF RESEARCH AND A WINNING CHALLENGE: UP TO 40% LESS CONSUMPTION

Each part of FrigoCella has been designed with the aim to ensure the best possible performance as far as energy consumption is concerned. The technological improvements have followed these three guidelines:

1. Design of an exclusive heat system that uses less than 400 watts to heat the product.
2. Design and integration of active elements with low energy consumption:
 - Variable defrosting system

- Low consumption compressor
 - Automatic cleaning system
 - Humidification system with proportional power
3. Minimize heat loss.

The end result of all this, is the reduction of energy consumption up to 40% compared to traditional provers.



WITH FRIGOCELLA
WE HAVE PRODUCED
A REAL REVOLUTION
IN THE ENERGY
CONSUMPTION OF A
RETARDER PROVER



WE HAVE INCREASED ALL THICKNESSES AND MINIMIZED HEAT LOSS

The thermal dispersion of FrigoCella has been reduced to its minimum thanks to the quality of the materials used and the many design measures that have been adopted, including:

- monolithic door structure, foamed in all its parts;
- 80 mm thick walls;
- 45 mm thick floor;
- semi-recessed 92 mm thick embedded door.

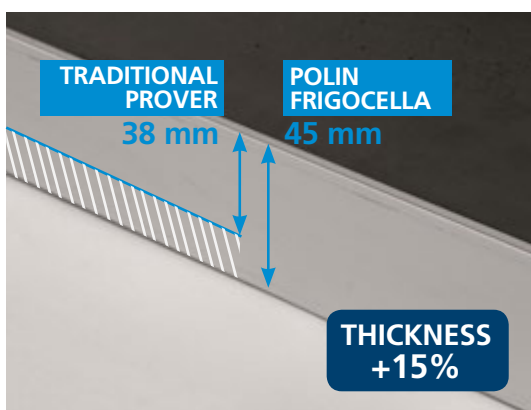


Monolithic door structure

The door structure ensures better insulation compared to doors made of plastic or aluminum profiles because it is made of a single block and filled with polyurethane foam.

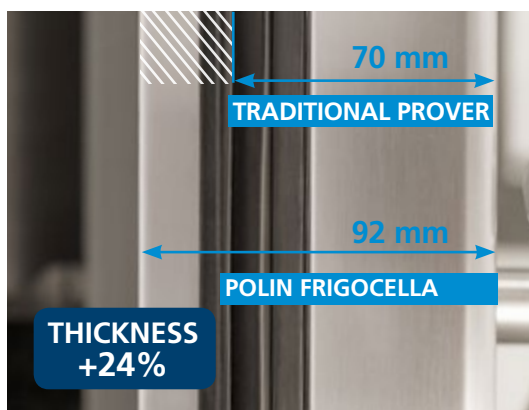
Walls with 80 mm isothermal panels

The walls are made of insulating panels with internal surfaces in AISI 304 stainless steel and front in plasticized and coated zinc (Classic Pro S18 and Avant S18) or in AISI 304 stainless steel (Industry 4.0 and 4.0 Avant).



Floor with insulated 45 mm-thick walking surface made of phenolic resin

The thickness of the floor has been increased and made very robust thanks to the phenolic resin layer, able to withstand weight up to 240 kg per wheel of the trolley, compared to steel (90 kg).



Door with 92 mm-thick rubber seal

To ensure great resistance to wear and unique thermal insulation.

ENERGY SAVING

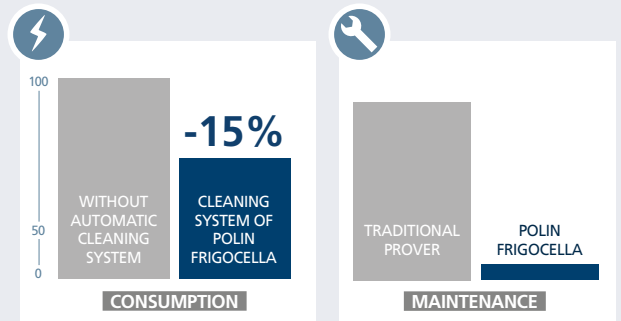


EVERY PART OF THE PROVER HAS BEEN DESIGNED TO CONSUME LESS

Every active element of FrigoCella has been designed and integrated in order to achieve the maximum reduction in energy consumption:

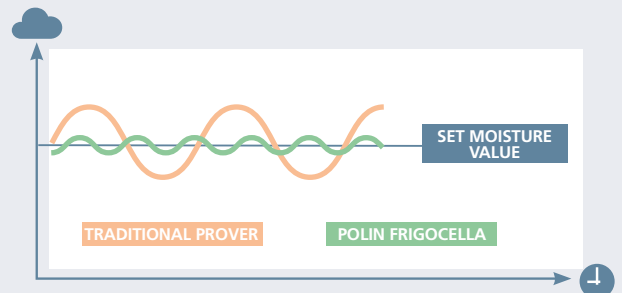
- **AUTOMATIC CLEANING SYSTEM OF THE CONDENSER**

The exchanger of FrigoCella is always kept clean by an exclusive automatic system: this avoids what happens in traditional retarder provers, whose exchanger becomes dirty, thus generating more consumption and making more frequent maintenance interventions necessary.



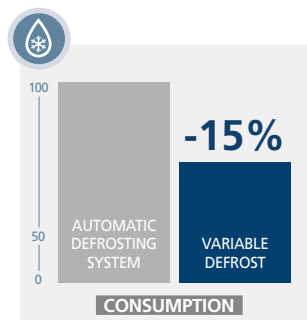
- **HUMIDIFICATION SYSTEM WITH MODULAR POWER**

It avoids continuous oscillations between excess and lack of humidity. This way, besides always having an optimal environment for the product, it eliminates energy waste.



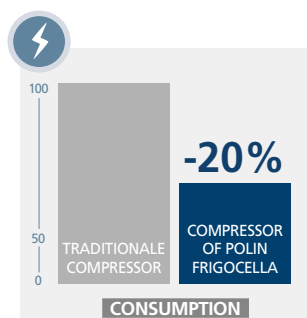
- **INTELLIGENT DEFROSTING SYSTEM**

In traditional retarder provers, automatic defrosting occurs even without the actual presence of frost and, therefore, even when not necessary, thus causing higher energy consumption. On the contrary, in FrigoCella, the defrosting system operates in a smart way because it is activated for the minimum time necessary and only if the appropriate probes indicate actual presence of frost.



- **COMPRESSOR WITH LOW ENERGY CONSUMPTION**

The compressor of FrigoCella has an average consumption of 20% lower than other retarder provers on the market.



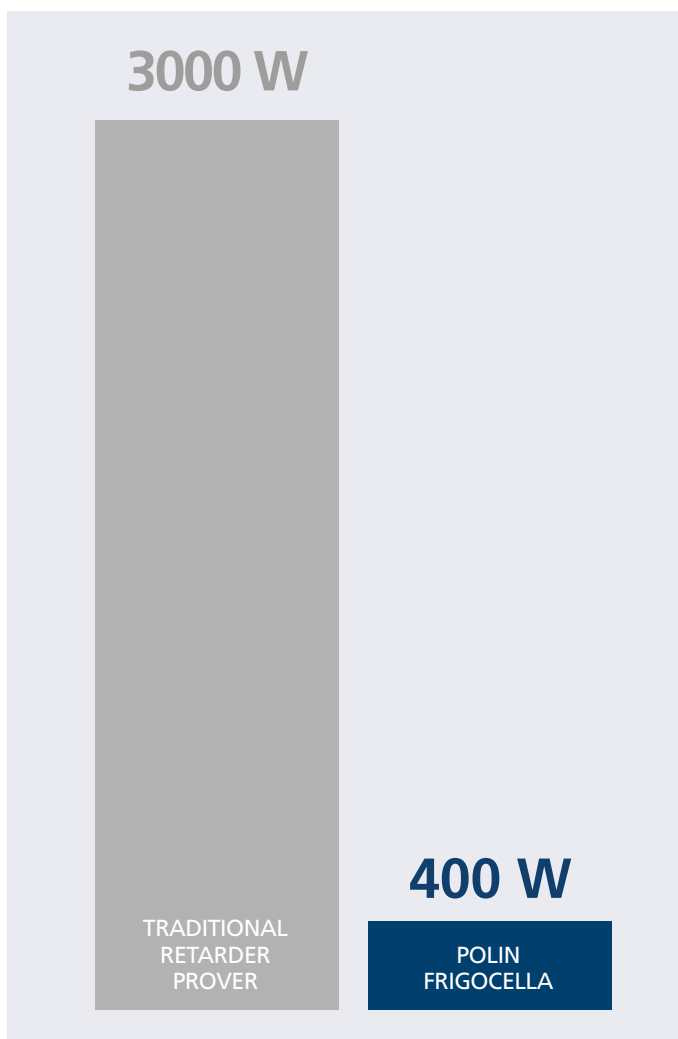


A UNIQUE HEAT SYSTEM: LESS THAN 400 WATTS TO LET THE PRODUCT RISE

The heating system of Frigocella has been designed with the objective to create something exclusive and unique compared to traditional retarder provers. Its high level of efficiency is determined by constructive measures and dedicated functions of the control panel.

The final result is unique: the opportunity to rise the product using less than 400 watts.

Use of electric energy for heat recovery



SLOW MOTION. A SMOOTH AND ENVELOPING AIR FLOW



EXCLUSIVE INDIRECT VENTILATION SYSTEM, SECOND TO NONE

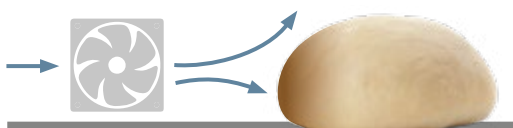
The ventilation system in traditional retarder provers is direct, which means that air is blown towards the product, instead of uniformly enveloping its surface.

The ventilation system in Frigocella use Polin Slow Motion technology: air is not blown but sucked in, thus creating a smooth flow which

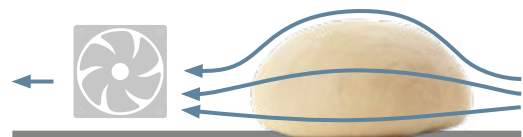
uniformly envelops the whole surface of the product.

Thanks to our Slow Motion technology the air speed can be adjusted according to the quantity of the product as well as to the proving cycle phase.

AIR FLOW IN TRADITIONAL PROVERS (DIRECT VENTILATION)



AIR FLOW IN POLIN FRIGOCELLA (INDIRECT VENTILATION)





Frigocella Industry 4.0 Avant with two doors

CONSTRUCTION FEATURES

THE HIGHEST QUALITY IN EACH PART

THE PERFECT EVAPORATOR FOR EVERY TYPE OF BREAD BECAUSE IT IS CUSTOM DESIGNED

The evaporator offers a high level of heat exchange and has been developed to best meet the needs of the bakery world. It is also able to easily carry out special retard-proving cycles such as the maturation of bread at low temperatures.

In the Industry 4.0 AVANT version, the evaporator is made in AISI 316 stainless steel;

in the other versions, the external coating guarantees an excellent resistance to corrosion, thanks to a special treatment (cataphoresis) that guarantees maximum corrosion resistance. In order to maximize the durability, the copper tubes have an increased thickness: 0,7 mm instead of the most commonly used 0.32 mm.

+220%

INCREASED
TUBE
THICKNESS
COMPARED TO
THE OTHER
EVAPORATORS
ON THE MARKET



ELECTRONICALLY-CONTROLLED MOTO-CONDENSING UNIT, FREELY PLACEABLE

The moto-condensing unit is closed in a hood and super-tropicalized for room temperatures up to 43 °C. It has an oversized exchanger and can also be supplied in a silenced version.

It offers maximum positioning freedom in terms of distance from the Frigocella (on the ceiling or remote), according to size and needs.

**THE EXCLUSIVE AUTOMATIC
CLEANING SYSTEM ALLOWS TO:**

- **DRASTICALLY REDUCE
MAINTENANCE WORK OVER TIME**
- **KEEP ENERGY CONSUMPTION
LOW**



MODULAR ELECTRONIC HUMIDIFIER

Frigocella can be equipped with a humidification system with continuous regulation that can be adjusted to the needs of the various process phases, to eliminate excess humidity and energy consumption (standard on Industry 4.0 and Avant version).



CONSTRUCTION FEATURES

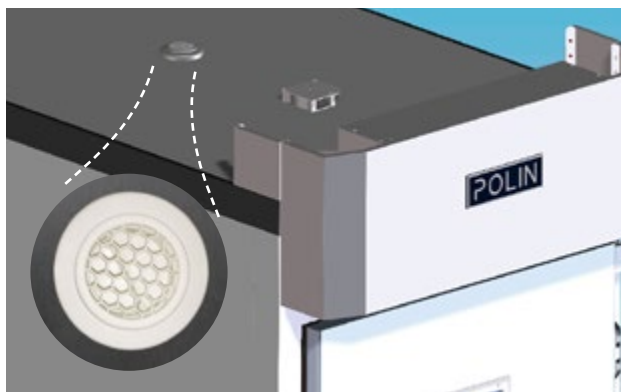


Internal walls in AISI 304 stainless steel
The internal stainless steel coating provides outstanding strength to the cabinet and makes it resistant to acids.



External coating and door in AISI 304 stainless steel

The Avant S18 and Industry 4.0 Avant versions can have an external coating in AISI 304 stainless steel. The stainless steel facade is standard.



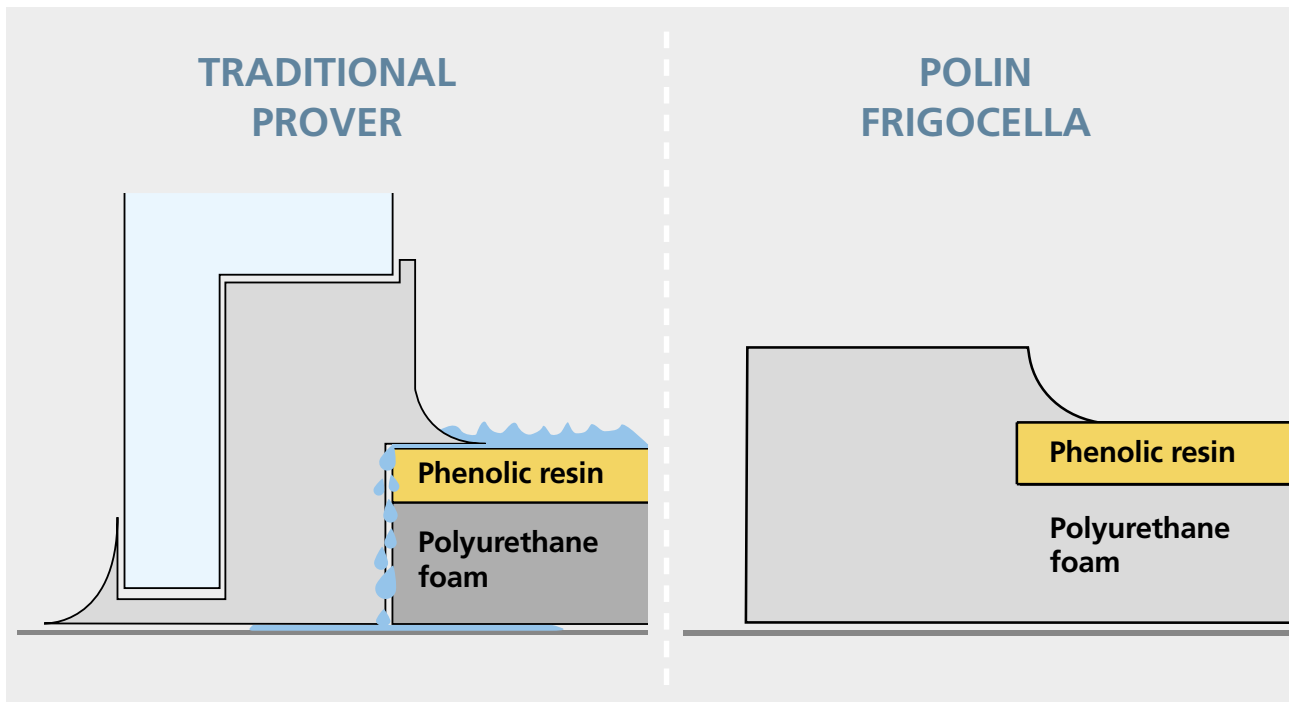
Ceiling compensation valves

Located high on the ceiling so as to be always clean and clear.



Recessed door gasket

The door gasket is protected from impact because it is recessed.



No infiltrations or odours thanks to the sanitary profiles with rounded corners which are directly foamed to the floor

The radius and the direct foaming of the profiles to the floor not only make cleaning easier but also prevent infiltration and stagnant water under the floor.



Self-closing doors with gas piston

They make the use of the prover easier and faster.



AISI 304 stainless steel bumpers

The sturdy internal bumper in AISI 304 stainless steel protects the cabinet walls from being bumped by the trolleys.



Bumper handle in AISI 304 stainless steel

Designed to be easy to clean, the bumper handle is made of AISI 304 stainless steel to be shock resistant.



Internal lighting with led lamps

The internal lighting system of FrigoCella is energy efficient thanks to the LED lamps.

CONTROL PANEL

QUICK AND EASY. THE TOUCH YOU NEEDED



TOUCH CONTROL
SIMPLE AND COMPLETE

With simple and intuitive control panels, even the less experienced operator can set and check all the parameters of the retarder proving process. Each version of the touch panel has been conceived to make every operation immediate and simple: storing and managing programs and work cycles, setting parameters, receiving signals when anomalies occur.

CLASSIC PRO S18 - AVANT S18

- ✓ 7" Touch panel
- ✓ 12 customizable programs
- ✓ Automatic rearder proving cycle from 1 to 8 phases +1
In each phase it is possible to set:
 - temperature
 - working fan speed
 - resting fan speed
 - heating and cooling system
- ✓ High visibility capacitive touch screen with control keys which are always accessible
- ✓ Set values and real values that are always visible
- ✓ Extremely intuitive programming for all operating parameters
- ✓ Audio and visual alarms at the end of each cycle or when reporting a problem
- ✓ Alarm storage with recording and management of historical data





THE INDUSTRY 4.0 ADVANCED CONTROL SYSTEM

INDUSTRY 4.0 - INDUSTRY 4.0 AVANT

- ✓ 7" Touch panel
- ✓ 100 Programs, of which 90 are customizable
- ✓ Automatic rearder proving cycle from 1 to 10 phases.
In each phase it is possible to set:
 - temperature
 - working fan speed
 - resting fan speed
 - heating and cooling system
- ✓ High visibility capacitive touch screen with control keys which are always accessible
- ✓ Set values and real values that are always visible
- ✓ Extremely intuitive programming for all operating parameters
- ✓ Audio and visual alarms
- ✓ Alarm storage with recording and management of historical data
- ✓ Real-time display of the working conditions of the cooling system
- ✓ Intelligent management of treated air flows
- ✓ Automatic condenser cleaning

CONNECTABLE TO THE SYSTEM



WITH BAKE APP 4.0 THE FRIGOCELLA BECOMES INDUSTRY 4.0

THE INDUSTRY 4.0 AND INDUSTRY 4.0 AVANT VERSIONS CAN BE CONNECTED TO THE BAKE APP 4.0 SYSTEM, THUS BEING IN FULL COMPLIANCE WITH THE MANDATORY REQUIREMENTS OF INDUSTRY 4.0

The Italian 2019 Budget Law allows (at the time of printing of this brochure) to benefit from the 270% HYPER-DEPRECIATION and thus save 64,8% of investments in assets acquired for the technological transformation of enterprises under the "Industry 4.0" plan.

Bakeries, pastry shops as well as pizza restaurants can take advantage of this tax benefit and save 64,8% of their net investment in ovens, bread and pastry machines, biscuit machines, mixers and retarder-prover cabinets.



POLIN has created Bake App 4.0, a TURNKEY INDUSTRY 4.0 SOLUTION, guaranteed by an expert's sworn appraisal report, thanks to which there is no need to worry about whether all the provisions set out by the Budget

Law are complied with, or to undertake complicated technical and bureaucratic procedures. Because POLIN HAS ALREADY TAKEN CARE OF EVERYTHING.

1

YOU WILL SAVE 64,8% OF YOUR INVESTMENT IN AN EASY, SAFE AND GUARANTEED WAY

in Italy, thanks to the hyper-depreciation, the tax advantage provided by the Italian Law, applicable to the capital goods that comply with Industry 4.0 regulations.

2

YOU WILL HAVE A NEW, MORE PRODUCTIVE LABORATORY AND OPTIMIZED COSTS

You will work with new and evolved ovens and machines, which require less regular maintenance and that are more efficient and productive.

3

YOU CAN REMOTELY CONTROL YOUR OVENS AND MACHINES

Bake App 4.0 also allows remote management of the oven and of the interconnected machines, ideal for those who need to control different points of sale or decentralized production. It allows to connect several ovens and machines from different shops, create and modify recipes, receive reports on their operation and obtain real data on production and consumption. All in real time and from wherever you are, through a simple and complete program, which does not require special computer skills to use it.



TECHNICAL FEATURES

| | CLASSIC PRO S18 | AVANT S18 | INDUSTRY 4.0 | INDUSTRY 4.0 AVANT |
|---|--------------------|--------------|-----------------|-----------------------|
| STRUCTURE | | | | |
| Isothermal panels (Insulated) | ✓ | ✓ | ✓ | ✓ |
| Insulation with poliurethane foam injected at high density | ✓ | ✓ | ✓ | ✓ |
| Insulation density 42 Kgs/mc | ✓ | ✓ | ✓ | ✓ |
| Insulation thickness 80 mm | ✓ | ✓ | ✓ | ✓ |
| Panels' connection with dual action eccentric hooks | ✓ | ✓ | ✓ | ✓ |
| Rounded inner panels' corners | ✓ | ✓ | ✓ | ✓ |
| Rounded inner panels' base corners, injected in the floor | ✓ | ✓ | ✓ | ✓ |
| Inner surface: st/st AISI 304 | ✓ | ✓ | ✓ | ✓ |
| Outer surface: lamplast panels | ✓ | — | ✓ | — |
| St/st front outer surface: perimeter walls with lamplast panels | — | ✓ | — | ✓ |
| St/st outer surface | — | ● | — | ● |
| Ceiling outer surface in lamplast panels | ✓ | ✓ | ✓ | ✓ |
| Rack-bumper on inner perimeter: st/st AISI 304 | ✓ | ✓ | ✓ | ✓ |
| Floor surface: phenolic stratified resin | ✓ | ✓ | ✓ | ✓ |
| Floor thickness: 45 mm | ✓ | ✓ | ✓ | ✓ |
| Ceiling compensation valve | ✓ | ✓ | ✓ | ✓ |
| HINGES | | | | |
| Painted, with plastic cover | ✓ | ✓ | ✓ | ✓ |
| Self-lifting to ease the opening and prevent seal wearing | ✓ | ✓ | ✓ | ✓ |
| Push-type safety opening | ✓ | ✓ | ✓ | ✓ |
| CLOSING SYSTEM | | | | |
| Self-closing piston type mechanism (with gas piston) | ✓ | ✓ | ✓ | ✓ |
| Anti-bump handle in st/st AISI 304 | ✓ | ✓ | ✓ | ✓ |
| AIR DISTRIBUTION | | | | |
| Single-direction flow with double aspiration circuit | ✓ | ✓ | ✓ | ✓ |
| Specific evaporator for retarder-prover | ✓ | ✓ | ✓ | ✓ |
| Evaporator covering with integral cataphoresis treatment | ✓ | ✓ | ✓ | — |
| Evaporator in st/st AISI 316 | — | — | — | ✓ |
| EEV | — | — | — | ✓ |
| Alloy horizontal channels | ✓ | — | — | — |
| st/st AISI 304 horizontal channels | ● | ✓ | ✓ | ✓ |
| Aluminum alloy vertical channels | ✓ | — | — | — |
| st/st AISI 304 vertical channels | ● | ✓ | ✓ | ✓ |
| Adjustable air speed inside the prover based on activated phase and loads | ✓ | ✓ | ✓ | ✓ |
| Heating with INCOLOY 800 electric elements | ✓ | ✓ | ✓ | ✓ |
| Defrosting with INCOLOY 800 electric elements | ✓ | ✓ | ✓ | ✓ |

| | CLASSIC PRO S18 | AVANT S18 | INDUSTRY 4.0 | INDUSTRY 4.0 AVANT |
|---|--------------------|--------------|-----------------|-----------------------|
| CONDENSER UNIT | | | | |
| Refrigerating fluid ODP = 0 (Ozone Depletion Potential = 0) | ✓ | ✓ | ✓ | ✓ |
| Ceiling or remote refrigerating unit depending on tray size and needs | ✓ | ✓ | ✓ | ✓ |
| Super-tropicalized condenser for room temperature up to 43°C | ✓ | ✓ | ✓ | ✓ |
| Condenser cooling by air | ✓ | ✓ | ✓ | ✓ |
| Hermetic or semi-hermetic compressor depending on tray | ✓ | ✓ | ✓ | ✓ |
| Compressor cooling through sucked gas | ✓ | ✓ | ✓ | ✓ |
| HUMIDITY UNIT | | | | |
| Electronic with sunken electrodes | ✓ | ✓ | ✓ | ✓ |
| Electronic control and regulation | ✓ | ✓ | — | — |
| Electronic control and regulation with variable power depending on the difference between set-point and measured RH (modulated) | ● | ● | ✓ | ✓ |
| Relative humidity range 45% - 99% | ✓ | ✓ | ✓ | ✓ |
| Dehumidifying with refrigerating unit | ✓ | ✓ | — | — |
| Dehumidifying with extraction fan and / or cooling unit according to environmental conditions | — | — | ✓ | ✓ |
| CONTROL PANEL | | | | |
| 02 type NTC temperature sensor probe for prover inside and for inner exchanger | ✓ | ✓ | — | — |
| Temperature sensor 03 type PT1000 for prover's interior, for laboratory and for internal exchanger | — | — | ✓ | ✓ |
| Electronic humidity sensor probe with current signal 4-20mA | ✓ | ✓ | ✓ | ✓ |
| Frontal electric board to ease maintenance and control operations | ✓ | ✓ | ✓ | ✓ |
| Color touch-screen with exclusive software, placed at ergonomic height | ✓ | ✓ | ✓ | ✓ |
| Inner light with LED lamps | ✓ | ✓ | ✓ | ✓ |
| OPERATION AND PROGRAMS | | | | |
| 12 completely customizable programs | ✓ | ✓ | — | — |
| 100 programs, 90 of which are customizable | — | — | ✓ | ✓ |
| Automatic retarder-prover cycle from 1 to 8 phases + 1 | ✓ | ✓ | — | — |
| Automatic retarder-prover cycle from 1 to 10 phases | — | — | ✓ | ✓ |
| Sound and visual alarm with displayed description and troubleshooting guide | ✓ | ✓ | ✓ | ✓ |
| Alarm log with date, time and duration log on hard disk | ✓ | ✓ | ✓ | ✓ |

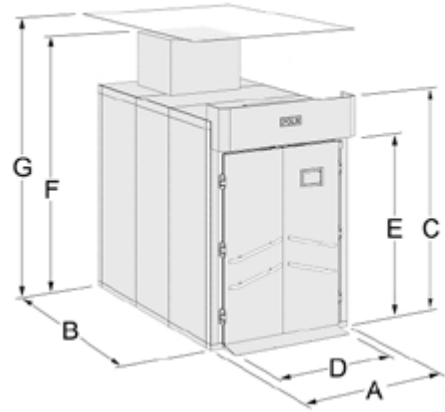
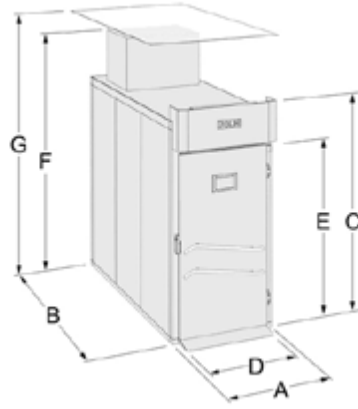
✓ OF SERIES ● OPTIONAL — NOT AVAILABLE

TECHNICAL DATA

CLASSIC PRO S18 AVANT S18 INDUSTRY 4.0 INDUSTRY 4.0 AVANT

| Type | Overall width (A) mm | Overall length (B) mm | Useful width (D) mm | Useful length mm | Number of doors | Door clearance mm | Roto racks capacity | | | | | | Loaders capacity | | | Power consumption (max) kW | Output (-10°C/+45°C) kW | |
|---------|-------------------------|--------------------------|------------------------|---------------------|-----------------|----------------------|---------------------|------|------|------|------|-------|------------------|----------------|----------------|-------------------------------|----------------------------|----------------|
| | | | | | | | 4060 | 4666 | 4676 | 6065 | 6080 | 80100 | 80120 | 64x230 (L=170) | 64x274 (L=214) | | | 64x318 (L=258) |
| 99x139 | 990 | 1390 | 760 | 1140 | 1 | 760 | 2 | 1 | 1 | 1 | 1 | -- | -- | -- | -- | 3,7 | 1,7 | |
| 99x159 | 990 | 1590 | 760 | 1340 | 1 | 760 | 2 | 2 | 1 | 1 | 1 | -- | -- | -- | -- | 3,7 | 1,7 | |
| 99x179 | 990 | 1790 | 760 | 1540 | 1 | 760 | 3 | 2 | 1 | 2 | 1 | -- | -- | -- | -- | 3,7 | 1,7 | |
| 99x199 | 990 | 1990 | 760 | 1740 | 1 | 760 | 3 | 3 | 2 | 2 | 1 | -- | -- | -- | -- | 3,7 | 1,7 | |
| 99x219 | 990 | 2190 | 760 | 1940 | 1 | 760 | 3 | 3 | 2 | 2 | 2 | -- | -- | -- | -- | 5,4 | 2,9 | |
| 99x239 | 990 | 2390 | 760 | 2140 | 1 | 760 | 4 | 3 | 2 | 3 | 2 | -- | -- | -- | -- | 5,4 | 2,9 | |
| 99x259 | 990 | 2590 | 760 | 2340 | 1 | 760 | 4 | 4 | 2 | 3 | 2 | -- | -- | -- | -- | 5,4 | 2,9 | |
| 99x279 | 990 | 2790 | 760 | 2540 | 1 | 760 | 5 | 4 | 3 | 3 | 2 | -- | -- | 1 | -- | 5,4 | 2,9 | |
| 99x299 | 990 | 2990 | 760 | 2740 | 1 | 760 | 5 | 5 | 3 | 3 | 3 | -- | -- | 1 | -- | 5,4 | 2,9 | |
| 99x319 | 990 | 3190 | 760 | 2940 | 1 | 760 | 6 | 5 | 3 | 4 | 3 | -- | -- | 1 | 1 | -- | 5,4 | 2,9 |
| 99x339 | 990 | 3390 | 760 | 3140 | 1 | 760 | 6 | 5 | 3 | 4 | 3 | -- | -- | 1 | 1 | -- | 5,4 | 2,9 |
| 99x359 | 990 | 3590 | 760 | 3340 | 1 | 760 | 6 | 6 | 4 | 4 | 3 | -- | -- | 1 | 1 | 1 | 5,4 | 2,9 |
| 119x139 | 1190 | 1390 | 960 | 1140 | 1 | 960 | 3 | 2 | 2 | 1 | 1 | 1 | -- | -- | -- | 3,7 | 1,7 | |
| 119x159 | 1190 | 1590 | 960 | 1340 | 1 | 960 | 3 | 2 | 2 | 1 | 1 | 1 | 1 | -- | -- | -- | 3,7 | 1,7 |
| 119x179 | 1190 | 1790 | 960 | 1540 | 1 | 960 | 4 | 2 | 2 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 119x199 | 1190 | 1990 | 960 | 1740 | 1 | 960 | 4 | 3 | 3 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 119x219 | 1190 | 2190 | 960 | 1940 | 1 | 960 | 5 | 3 | 3 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 119x239 | 1190 | 2390 | 960 | 2140 | 1 | 960 | 6 | 3 | 3 | 3 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 119x259 | 1190 | 2590 | 960 | 2340 | 1 | 960 | 6 | 4 | 4 | 3 | 3 | 2 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 119x279 | 1190 | 2790 | 960 | 2540 | 1 | 960 | 6 | 4 | 4 | 3 | 3 | 2 | 1 | 1 | -- | -- | 5,4 | 2,9 |
| 119x299 | 1190 | 2990 | 960 | 2740 | 1 | 960 | 8 | 5 | 5 | 3 | 3 | 2 | 2 | 1 | -- | -- | 5,4 | 2,9 |
| 119x319 | 1190 | 3190 | 960 | 2940 | 1 | 960 | 8 | 5 | 5 | 4 | 4 | 2 | 2 | 1 | 1 | -- | 5,4 | 2,9 |
| 119x339 | 1190 | 3390 | 960 | 3140 | 1 | 960 | 8 | 5 | 5 | 4 | 4 | 2 | 2 | 1 | 1 | -- | 5,4 | 2,9 |
| 119x359 | 1190 | 3590 | 960 | 3340 | 1 | 960 | 10 | 6 | 6 | 4 | 4 | 3 | 2 | 1 | 1 | 1 | 5,4 | 2,9 |
| 139x139 | 1390 | 1390 | 1160 | 1140 | 1 | 1160 | 2 | 2 | 2 | 1 | 1 | 1 | -- | -- | -- | -- | 5,4 | 2,9 |
| 139x159 | 1390 | 1590 | 1160 | 1340 | 1 | 1160 | 4 | 3 | 2 | 1 | 1 | 1 | -- | -- | -- | -- | 5,4 | 2,9 |
| 139x179 | 1390 | 1790 | 1160 | 1540 | 1 | 1160 | 4 | 4 | 3 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 139x199 | 1390 | 1990 | 1160 | 1740 | 1 | 1160 | 5 | 4 | 4 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 139x219 | 1390 | 2190 | 1160 | 1940 | 1 | 1160 | 6 | 5 | 4 | 2 | 2 | 2 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 139x239 | 1390 | 2390 | 1160 | 2140 | 1 | 1160 | 7 | 6 | 5 | 3 | 2 | 2 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 139x259 | 1390 | 2590 | 1160 | 2340 | 1 | 1160 | 8 | 6 | 5 | 3 | 3 | 2 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 139x279 | 1390 | 2790 | 1160 | 2540 | 1 | 1160 | 8 | 6 | 6 | 3 | 3 | 2 | 1 | 1 | -- | -- | 5,4 | 2,9 |
| 139x299 | 1390 | 2990 | 1160 | 2740 | 1 | 1160 | 8 | 7 | 6 | 3 | 3 | 3 | 2 | 1 | -- | -- | 5,4 | 2,9 |
| 139x319 | 1390 | 3190 | 1160 | 2940 | 1 | 1160 | 9 | 8 | 6 | 4 | 4 | 3 | 2 | 1 | 1 | -- | 5,4 | 2,9 |
| 139x339 | 1390 | 3390 | 1160 | 3140 | 1 | 1160 | 10 | 8 | 7 | 4 | 4 | 3 | 2 | 1 | 1 | -- | 5,4 | 2,9 |
| 139x359 | 1390 | 3590 | 1160 | 3340 | 1 | 1160 | 12 | 9 | 8 | 4 | 4 | 3 | 2 | 1 | 1 | 1 | 5,4 | 2,9 |

Sizes:
 (C) 2620 mm
 (E) 2000 mm
 (F) 3100 mm
 (G) 3150 mm



| Type | Overall width (A) mm | Overall length (B) mm | Useful width (D) mm | Useful length mm | Number of doors | Door clearance mm | Rotor racks capacity | | | | | | Loaders capacity | | | Power consumption (max) kW | Output (-10°C/+45°C) kW | |
|---------|-------------------------|--------------------------|------------------------|---------------------|-----------------|----------------------|----------------------|------|------|------|------|-------|------------------|----------------|----------------|-------------------------------|----------------------------|----------------|
| | | | | | | | 4060 | 4666 | 4676 | 6065 | 6080 | 80100 | 80120 | 64x230 (L=170) | 64x274 (L=214) | | | 64x318 (L=258) |
| 179x139 | 1790 | 1390 | 1400 | 1245 | 2 | 1400 | 4 | 4 | 3 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x159 | 1790 | 1590 | 1400 | 1445 | 2 | 1400 | 6 | 4 | 4 | 4 | 3 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x179 | 1790 | 1790 | 1400 | 1645 | 2 | 1400 | 6 | 6 | 4 | 4 | 3 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x199 | 1790 | 1990 | 1400 | 1845 | 2 | 1400 | 8 | 6 | 5 | 4 | 4 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x219 | 1790 | 2190 | 1400 | 2045 | 2 | 1400 | 9 | 6 | 5 | 6 | 4 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x239 | 1790 | 2390 | 1400 | 2245 | 2 | 1400 | 9 | 8 | 6 | 6 | 4 | 2 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 179x259 | 1790 | 2590 | 1400 | 2445 | 2 | 1400 | 11 | 8 | 6 | 6 | 5 | 2 | 1 | 2 | -- | -- | 9,4 | 5,3 |
| 179x279 | 1790 | 2790 | 1400 | 2645 | 2 | 1400 | 12 | 10 | 8 | 6 | 6 | 2 | 2 | 2 | -- | -- | 9,4 | 5,3 |
| 179x299 | 1790 | 2990 | 1400 | 2845 | 2 | 1400 | 12 | 10 | 8 | 8 | 6 | 2 | 2 | 2 | 2 | -- | 9,4 | 5,3 |
| 179x319 | 1790 | 3190 | 1400 | 3045 | 2 | 1400 | 14 | 10 | 8 | 8 | 6 | 2 | 2 | 2 | 2 | -- | 9,4 | 5,3 |
| 179x339 | 1790 | 3390 | 1400 | 3245 | 2 | 1400 | 15 | 12 | 9 | 8 | 7 | 3 | 2 | 2 | 2 | 2 | 9,4 | 5,3 |
| 179x359 | 1790 | 3590 | 1400 | 3445 | 2 | 1400 | 15 | 12 | 10 | 10 | 8 | 3 | 2 | 2 | 2 | 2 | 9,4 | 5,3 |
| 199x139 | 1990 | 1390 | 1600 | 1245 | 2 | 1600 | 5 | 5 | 4 | 2 | 2 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 199x159 | 1990 | 1590 | 1600 | 1445 | 2 | 1600 | 6 | 6 | 4 | 4 | 3 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 199x179 | 1990 | 1790 | 1600 | 1645 | 2 | 1600 | 6 | 6 | 6 | 4 | 4 | 1 | 1 | -- | -- | -- | 5,4 | 2,9 |
| 199x199 | 1990 | 1990 | 1600 | 1845 | 2 | 1600 | 8 | 7 | 6 | 4 | 4 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 199x219 | 1990 | 2190 | 1600 | 2045 | 2 | 1600 | 9 | 8 | 6 | 6 | 4 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 199x239 | 1990 | 2390 | 1600 | 2245 | 2 | 1600 | 9 | 9 | 8 | 6 | 5 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 199x259 | 1990 | 2590 | 1600 | 2445 | 2 | 1600 | 11 | 10 | 8 | 6 | 5 | 2 | 2 | 2 | -- | -- | 9,4 | 5,3 |
| 199x279 | 1990 | 2790 | 1600 | 2645 | 2 | 1600 | 12 | 11 | 10 | 6 | 6 | 3 | 3 | 2 | -- | -- | 9,4 | 5,3 |
| 199x299 | 1990 | 2990 | 1600 | 2845 | 2 | 1600 | 12 | 12 | 10 | 8 | 7 | 3 | 3 | 2 | 2 | -- | 9,4 | 5,3 |
| 199x319 | 1990 | 3190 | 1600 | 3045 | 2 | 1600 | 14 | 12 | 10 | 8 | 8 | 3 | 3 | 2 | 2 | -- | 9,4 | 5,3 |
| 199x339 | 1990 | 3390 | 1600 | 3245 | 2 | 1600 | 15 | 13 | 12 | 8 | 8 | 3 | 3 | 2 | 2 | 2 | 9,4 | 5,3 |
| 199x359 | 1990 | 3590 | 1600 | 3445 | 2 | 1600 | 15 | 15 | 12 | 10 | 9 | 3 | 3 | 2 | 2 | 2 | 9,4 | 5,3 |
| 219x139 | 2190 | 1390 | 1800 | 1245 | 2 | 1800 | 5 | 4 | 4 | 2 | 2 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 219x159 | 2190 | 1590 | 1800 | 1445 | 2 | 1800 | 8 | 5 | 4 | 4 | 4 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 219x179 | 2190 | 1790 | 1800 | 1645 | 2 | 1800 | 8 | 7 | 6 | 4 | 4 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 219x199 | 2190 | 1990 | 1800 | 1845 | 2 | 1800 | 8 | 7 | 6 | 4 | 4 | 2 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 219x219 | 2190 | 2190 | 1800 | 2045 | 2 | 1800 | 11 | 8 | 7 | 6 | 6 | 3 | 2 | -- | -- | -- | 5,4 | 2,9 |
| 219x239 | 2190 | 2390 | 1800 | 2245 | 2 | 1800 | 11 | 10 | 8 | 6 | 6 | 4 | 3 | -- | -- | -- | 5,4 | 2,9 |
| 219x259 | 2190 | 2590 | 1800 | 2445 | 2 | 1800 | 13 | 10 | 10 | 6 | 6 | 4 | 3 | 2 | -- | -- | 9,4 | 5,3 |
| 219x279 | 2190 | 2790 | 1800 | 2645 | 2 | 1800 | 14 | 11 | 11 | 6 | 6 | 4 | 4 | 2 | -- | -- | 9,4 | 5,3 |
| 219x299 | 2190 | 2990 | 1800 | 2845 | 2 | 1800 | 16 | 13 | 11 | 8 | 8 | 4 | 4 | 2 | 2 | -- | 9,4 | 5,3 |
| 219x319 | 2190 | 3190 | 1800 | 3045 | 2 | 1800 | 16 | 13 | 12 | 8 | 8 | 5 | 4 | 2 | 2 | -- | 9,4 | 5,3 |
| 219x339 | 2190 | 3390 | 1800 | 3245 | 2 | 1800 | 17 | 15 | 14 | 8 | 8 | 6 | 4 | 2 | 2 | 2 | 9,4 | 5,3 |
| 219x359 | 2190 | 3590 | 1800 | 3445 | 2 | 1800 | 19 | 16 | 14 | 10 | 10 | 6 | 6 | 2 | 2 | 2 | 9,4 | 5,3 |

The dimensions in the table are only some of the available sizes

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