



OVEN LINE

STEAM TUBES

FOR BREAD AND PASTRY



THE ART OF CREATING HEAT, SINCE 1929



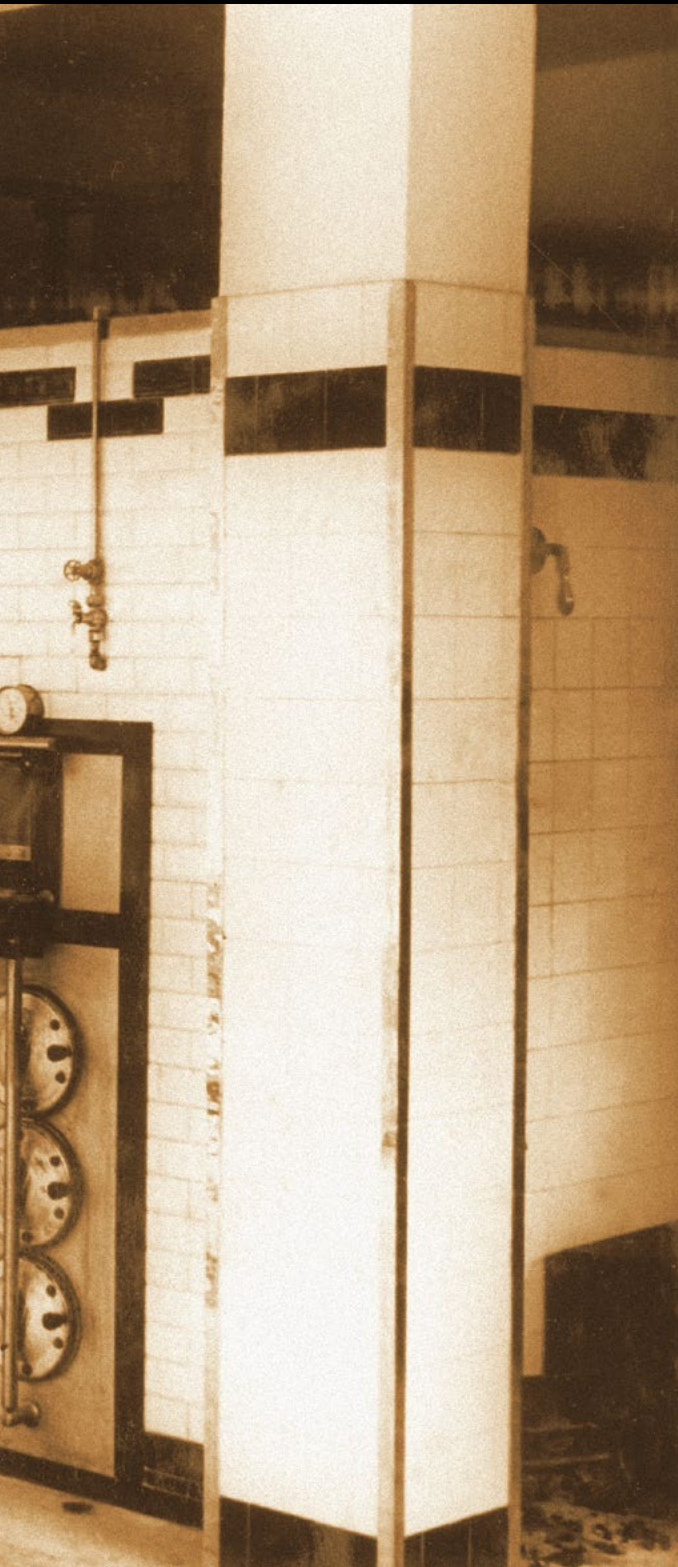
"We have always considered heat as being an actual ingredient in bread. As with the other ingredients, it must be of the highest quality."

For over eighty-five years we have been designing and building ovens to create the ideal baking conditions for bakers and pastry makers.

For them we produce the highest quality products, able to provide specific production requirements and to respond to the need to optimize time and costs.

Our long history as leading company, popular worldwide for our professionalism and reliability, is founded on the values of Quality, Clarity and Honesty.

Today, as always, we want to offer our customers a technological innovation to grant the best performance and great reliability over time.



Polin ovens installed in 1931

A REFERENCE WORLDWIDE FOR BAKING QUALITY

STEAM TUBE TECHNOLOGY WHICH ENSURES UNIQUE PERFORMANCE

To satisfy all baking needs



For almost a century we have been dedicating ourselves to the designing and construction of steam tube ovens.

The technological innovations that we have developed to date is known around the world for the value of design, manufacturing quality and high performance level.

Polin Steam Tube users will see that the heat is exceptional, twice that of ovens of the same type, which fully benefits your savings.

You will see day in day out how it was designed to make your bread bake perfectly, optimising production flexibility and your work and guaranteeing considerable energy savings.



Over the years we have fully exploited the great potential of this technological innovation by creating ovens capable of responding to the specific needs of each production unit, which ensures the bread is baked properly and homogeneously even if there are 7 decks.

After years of hard work, we can now boast of a range of very high performance ovens: T.V. Drago, T.V. Synt, T.V. Synt AX, T.V. Synchron is part of a series of projects based on the steam tube technology developed by us, that allows you to use energy sources such as natural gas, diesel and pellet. Each oven has specific features, but all have been designed with the goal of creating the best baking conditions for quality products, to minimize energy consumption and optimize production.

Gentle heat that envelops the product



Polin Steam Tubes, maintain uniform temperature between the core and the surface of the product. Heat in the chamber is gentle, uniform, and spreads evenly through a high radiating surface.

Gentle steam on the dough surface



The quantity and quality of steam for baking is crucial for optimal cooking.

A Polin Steam Oven, envelops your product with moist steam, that easily sticks to the product because it almost reaches condensing temperature.



TECHNOLOGY BIG SAVINGS ON CONSUMPTION AND MAINTENANCE

Planned for energy saving



One of the goal that was set when designing our steam pipes was to optimise energy efficiency. All these technological innovative characteristics and control activity, represent an energy saving system that makes this oven unique in comparison to other similar ovens.

There are various technological innovations that contribute to significant energy savings: materials used for thermal insulation and low-emissivity glass, from the combustion chamber that provides high efficiency to a motorized shutter on the chimney that better retains the heat, making better use of the calories.

+ Consumption reduction by 25% in comparison to traditional tube ovens



We can state with satisfaction that surveys carried out on energy consumption of the Polin steam pipes, guarantee the highest absolute savings compared to other ovens in the same category, and that the savings increase significantly in relation to traditional, previous generation ovens.

Our ovens represent an energy system, that reduces consumption by at least 25% compared to other traditional oven tubes, and by 50% when compared with those of cyclothermic ovens.



The efficiency of the Polin steam tubes heat system can be seen by measuring the temperature of the combustion exhaust fumes, which is only a few degrees higher than that of the deck during baking.



Certified efficiency
filed at the DVGW
Certifying Body

+ Faster recovery times and 40% lower calories



We succeeded in constructing an oven with a reduced quantity of calories installed (lower up to 40% in comparison to the traditional tube ovens) at the same time increasing the temperature recovery speed.

Increased productivity



The Polin Steam Tube is an exceptionally reliable oven. It can reach its operating temperature in about an hour from when it is turned on.

This characteristic and rapidity of recovery, results in reducing production time, (i.e. make 5 bakings in the same time you used to make 4, while always maintaining your baking quality.

Large and big mass steam generators



A specific goal was set with steam generator to ensure the highest yield.

Its large mass accumulates a large amount of energy, for prompt and large steam production.

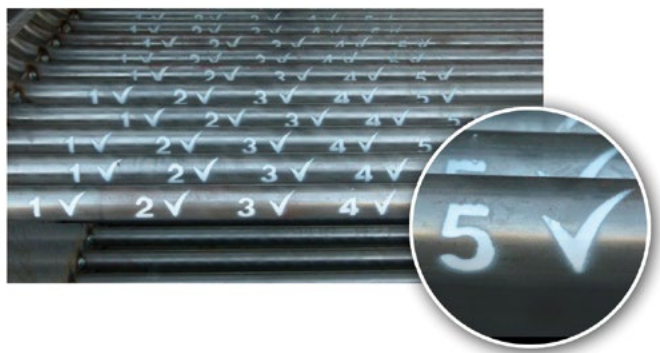
Great reliability: tubes tested 5 times each



Savings is not only a consequence of lower consumption and easier maintenance, but also the result of constructive and tested technical choices that are targeted to ensure higher reliability, minimising maintenance.

For highly resistant tubes, we use the highest quality materials, coming only from reliable foundries. Their thickness was increased to guarantee higher resistance, and implemented a constructive ge-

ometry suitable for minimising thermal stress. The tubes are not tested based on one sample only which is tested several times or all tested once as a bulk. Each individual tube is tested 5 times with a pressure of 700 atmospheres (about 8 times greater than the normal operating pressure). This special testing activity is used exclusively by Polin and is indicated on the tubes upon delivery of the oven. This complex testing technology for very individual machine guarantees a long oven life.

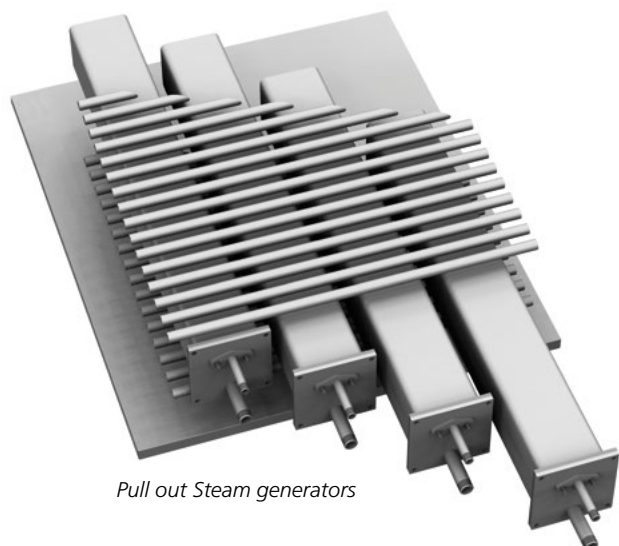


Easy maintenance and steam generators always completely removable



To help with cleaning and ordinary maintenance, all components of the steam tubes are positioned so as to be easily accessed from the front. There are double deck lights located at the door granting resistance and easy replacement.

The prefabricated steam generators, can be easily extracted and makes cleaning and maintenance easy, resulting in lower costs.



Pull out Steam generators

T.V. DRAGO TRADITIONAL BAKING, ADVANCED TECHNOLOGY

Large refractory mass for gentle baking



T.V.Drago was designed with several surfaces offering the most modern work-place comforts, maintaining the baking quality of traditional brickwork ovens.

T.V. Drago represents the technological evolution of the traditional oven.

Its large refractory mass accumulates and maintains a large amount of calories, guaranteeing gentle and uniform baking, fully comparable to traditional wood-burning ovens.

Traditional baking



T.V. This is ideal for large size breads that require traditional baking with the burner off, where the accumulated heat is used to complete the baking cycle.

Ability to maintain uniform heat thanks to the double tube rings



To obtain the effect of an optimal and homogenous baking heat exchange, T. V. Drago was designed with the best productivity for steam tubes: the use of double tube rings for the ceiling and bedplate of each deck.

This, together with the special path followed by the tubes, promotes heat exchange.



Unparalleled productivity thanks to the quick heat recovery

The calories maintained by the large refractory mass, together with the quick temperature recovery unknown to other traditional mass ovens, makes you save precious time between baking cycles and always guarantees unparalleled productivity.

T.V. flexibility; it is possible to customize Drago if necessary, for flexible productivity, by varying the refractory masses.

High efficiency steam generators

In T.V. Drago, the steam generators are placed in direct contact with the exhaust fumes for maximum reactivity, guaranteeing a large steam production. The energy accumulated by the steam generators that is not completely used, contributes towards the overall thermal inertia of the oven, which is very important for the stabilisation and quick recovery of the baking temperature.



T.V. SYNT GENTLE BAKING, MAXIMUM FLEXIBILITY

Fast temperature change



T.V. Synt is the synthesis of tradition and innovation in the field of steam tube ovens.

It provides gentle heat, ideal for gentle baking, comparable to ovens with large refractory mass, while offering the advantage of greater flexibility. Compared to other ovens of the same category, T.V. Synt has the best temperature control when

loading the oven, which also makes it possible to increase or decrease the baking temperature faster.

This offers the possibility of flexible production, from pastry items, to small, medium and large sized bread products.



See image to view preassembled tube ring in T.V. Synt, and the steam generator position in the deck



Maximum flexibility in controlling steam



In T.V. the Synt steam generators are positioned in the baking chamber in a manner that guarantees a constant and even flow of steam, ready to envelope the product.

When you need to quickly get rid of the steam, you can rely on an exclusive independent dual channel exhaust system that eliminates it evenly.

Easy to move



If the oven needs to be moved, T.V. Synt makes all disassembly, transport and reassembly operations easy and quick because of its prefabricated modular structure.

Planned to occupy less floor space



840 T.V. Series Synt has been designed to occupy less floor space and can be delivered fully assembled. It has been designed for small laboratories and pastry shops with reduced dimensions, to offer the flexibility and quality of Polin Steam Tubes baking system.



T.V. SYNT SERIE AX

STEAM TUBE TECHNOLOGY FOR LARGE SCALE PRODUCTION

II T.V. Synt designed for large scale production



We are sure that T.V. Synt offers the most modern technology potentials.

This research and development project was started to provide all the advantages of this oven for large productions maintaining high production flexibility.

After 5 years of ongoing improvements, we now offer an ideal range of ovens for a large flexible production. In T.V. Synt AX Series the ring pitch is even more dense to ensure an unparalleled reactivity; the steam generators are further developed to always provide large quantities of steam. This range and several other technological items were

included to create ovens with 5, 6, and even 7 decks, providing the difficult technical challenge of obtaining the same baking quality for each.

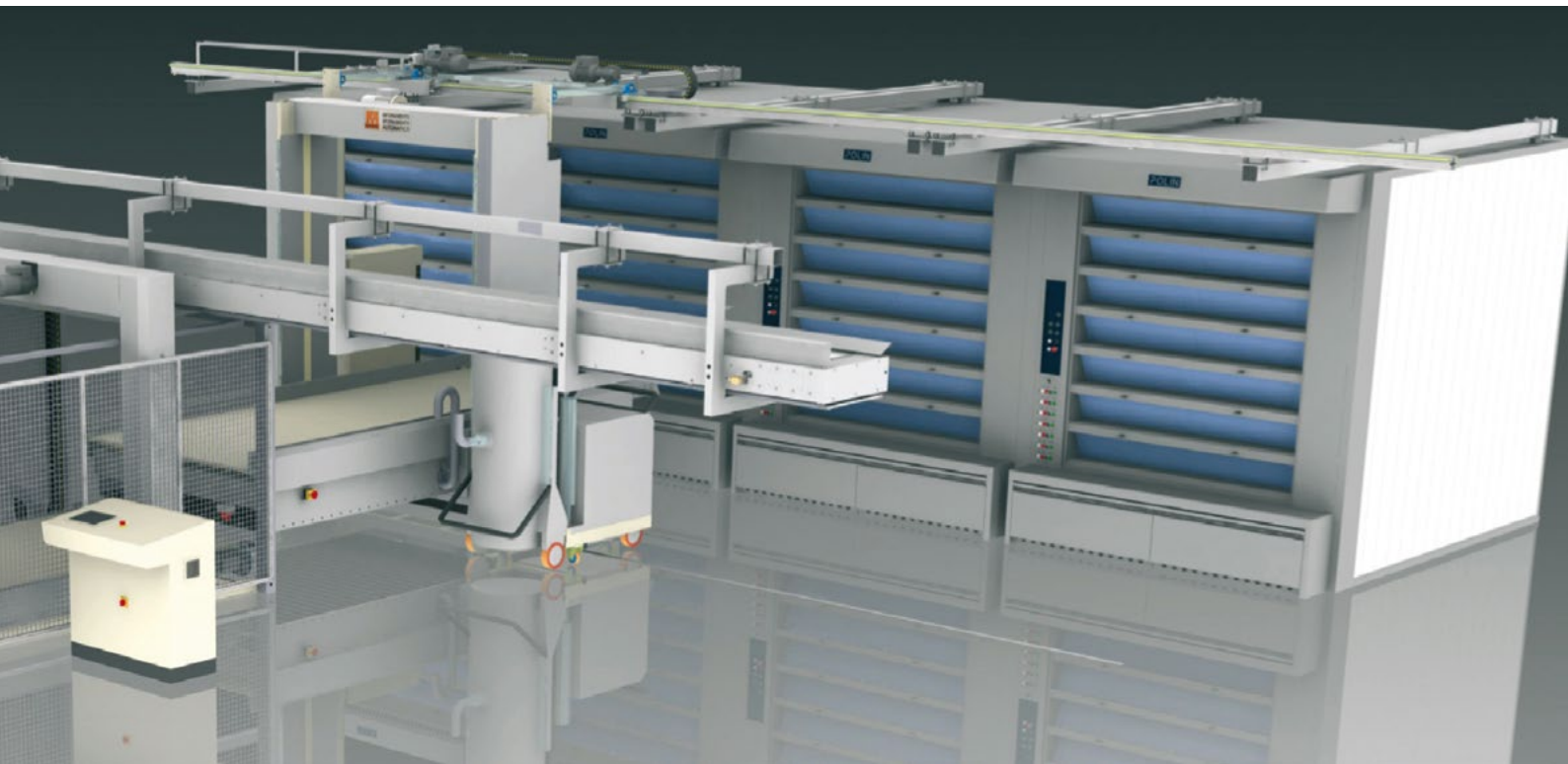
The advantage of having several decks is to obtain a large production surface, occupying less floor space.

T.V. Synt Series AX is supplied with an automatic loading and unloading device.

The possibility of installing multiple ovens side by side, with a single automatic loading device, with a useful length equal to that of the baking deck, provides greater production flexibility, resulting in reduction of operating costs.

An example of how the T.V. Synt AX Series allows the installation of ovens placed side by side using a single automatic loading and unloading device





T.V. SYNCRON FOR GREATER PRODUCTION DIVERSIFICATION

The flexibility of a separate electric deck

T.V. Synchron unites all the production force and the quality of a steam tube baking oven, to the flexibility and convenience of an electric oven.

An additional deck is included to the three decks, heated by Polin's exclusive ceramic heating ele-

ments, guaranteeing the gentle baking effect thanks to their high thermal mass.

T.V. Synchron provides bakers a great flexibility and diversified use, and makes it possible to bake pastry shop products obtaining a vast and diversified production.





Special electroceramic heating for gentle T.V. baking.

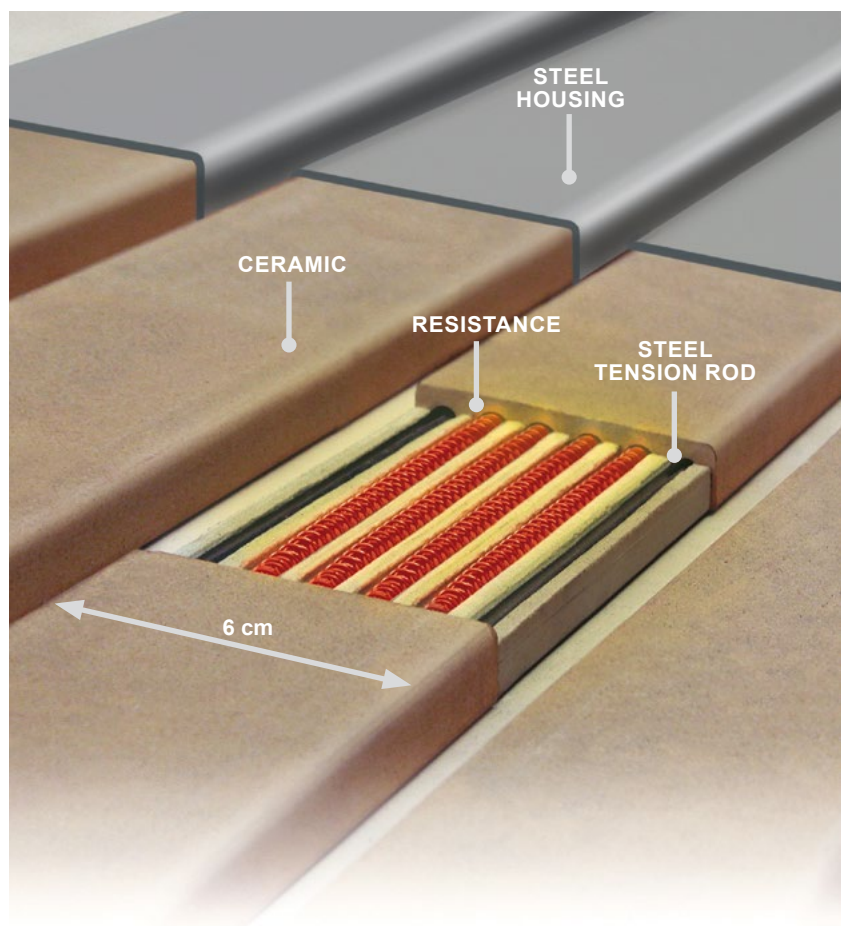
Electric deck of T.V. Synchron offers gentle baking, comparable to that of tube decks, being warmed up by special heating systems.

The solid ceramic mass that surrounds them, releases the heat at a lower temperature more evenly compared to the traditional armored heating system. This determines 5 important advantages:

- 1) gentle and homogeneous baking to ensure you will bake properly, thanks to the higher uniform temperature;
- 2) high quality baking results for all products, both large and small-sized, due to the higher uniform temperature (while the armored heating systems are not ideal to bake big bread);
- 3) lower temperature decrease when baking;
- 4) saves precious time between baking cycles (thus increasing productivity);

5) better heat accumulating electrical parts resulting in greater duration and reliability of the heating elements.

We can thus provide you with a highly flexible baking deck with the optimal baking temperature.



Constructive elements of the large mass electroceramic heating items

T.V. PELLET LINE

SAME PERFORMANCE WITH THE LOWEST OPERATION COST

From 30 to 60% savings: helps you recover margins



We have focused on pellet because it has a much lower cost than electricity, diesel, and LPG, but also compared to methane.

T.V. Drago, T.V. Synt, T.V. Synt AX, T.V. Synchron, can now offer all the great performance and excellent baking quality, for which they are universally known, ensuring savings thanks to the pellet. A pellet powered model was developed for each of these ovens, for which the tube technology has been perfectly designed for this type of energy.

Compared to similar ovens on the market, these have the lowest operating cost in the world.

Bakers who replaced the old rack oven with Polin pellet T.V., recorded savings from 30 to 60%, based on the type of production and previous fuel used.

+ Immediate cost effective: savings within the first month with leasing



Energy efficiency to defray oven cost in a short time. If you opt for leasing solutions, the total monthly cost of pellet Steam Tubes (oven leasing cost + pellet cost) may be lower compared to the previous oven's fuel.

Lower installation costs



A pellet T.V. offers a series of advantages that ovens powered otherwise do not have:

- 1) Flexibility compared to fire regulations and not included in the Gas Directives;
- 2) No connection costs
- 3) Very low initial installation cost compared to gas ovens.

Independent baking



You can choose the pellet burner that best suits you, thus independently choose your baking needs, requiring less space for your pellet.

Only 2 minutes for cleaning



Thanks to the reduced quantity of ashes produced by the pellet and to the efficiency of the Polin burner, the oven requires only two minutes simple cleaning per day.



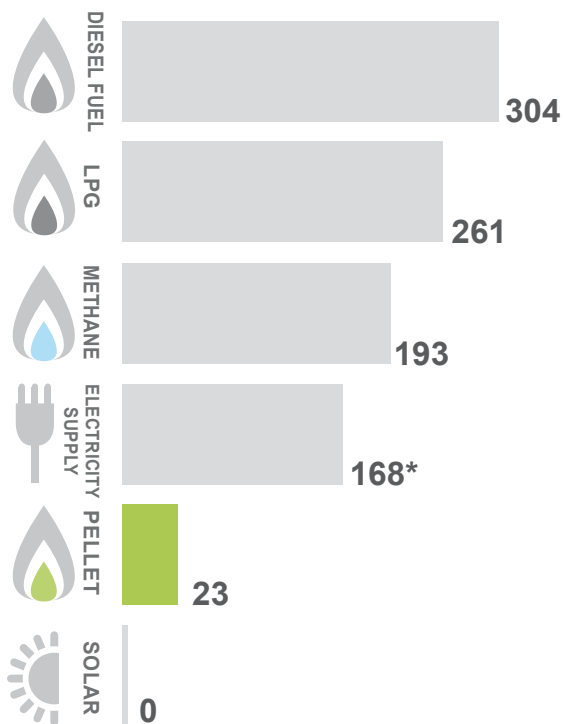
T.V. Synt Pellet



Zero emission oven

Pellet is a renewable source of energy. It is classified as "zero emission" because by burning, it releases the same amount of carbon dioxide absorbed by wood into the atmosphere that would be released during the normal decomposition cycle. The impact on the environment is therefore equal to zero, unlike fossil fuels, and most of the electricity, responsible for new CO₂ emissions.

EMISSION gCO₂ EQUIVALENTS PER KWH PRODUCT



Emission of CO₂-equivalent grams per Kwh produced.

* Production of CO₂ source (over 60% of electricity in the world is obtained by burning fossil fuels - IEA 2012)

Offer your customer an Ecological Baking product

Consumers are increasingly sensitive to ecology and respect for the environment: eco-friendly baking is an asset for your business. Polin wants to help you to convey this message and therefore offers you a chance to choose from a range of tools specially created as plaques, displays and counter top brochures, posters and many more useful to communicate your product is baked eco-friendly. You can also use the "Green Baking" logo on your brochures, flyers, packaging and receipts.



Example of plaque to communicate "Green Baking"

T.V. ACCESSORIES

	SYNT	SYNT serie AX	DRAGO	SYNCRON
Automatic oven start	✓	✓	✓	✓
Time limiter	✓	✓	✓	✓
Operating masses for coarse bread	-	-	✓	-
Steam generator liter meter	✓	-	✓	-
Solenoid valves steam command	✓	standard	✓*	-
2 speed motor steam exhauster	standard from l=186	standard	standard from l=186	standard from l=186
Stainless steel door opening	✓	✓	✓	✓
Stainless steel external coating	✓	✓	✓	✓
Supplementary steam device	✓	✓	- *	✓
Motorised steam discharge valves	✓	✓	✓	✓
Fumes exhaust kit for atmospheric burner	✓	✓	✓	✓
Motorised chimney shutter	✓	✓	✓	✓
Deck useful height h 22	-	standard	✓	-
Deck useful height h 25	-	-	✓	-
Integrated loading rack	✓	-	✓	✓
Automatic loading rack config.	✓	✓	✓	✓
Remote controls loading device	✓	✓	✓	✓

* = standard on 5 decks

✓ option

LAN or WIFI

Remote management

Each oven can be equipped with a LAN or WLAN special electronic card for remote control.

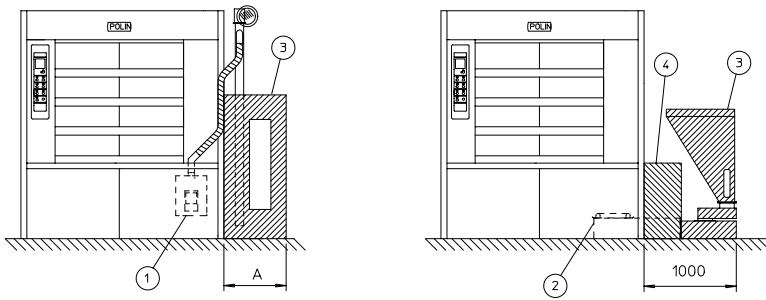
This device allows you to monitor and manage one or more ovens connected in a network, through an internet connection and from any browser in IOS, Windows and Android, by using Smartphones, Tablets, or PCs from a remote point.

There are many things you can do, including: loading and unloading cooking programs, change settings, get instant diagnosis and analysis of consumption in real time, to check oven and operator's efficiency, detect baking statistics, and manage alarms. Or simply see if an oven is turned on but not used.



YOU CAN FIND THE IDEAL OVEN FOR YOU FROM THIS WIDE RANGE

PELLET OVEN DIMENSION

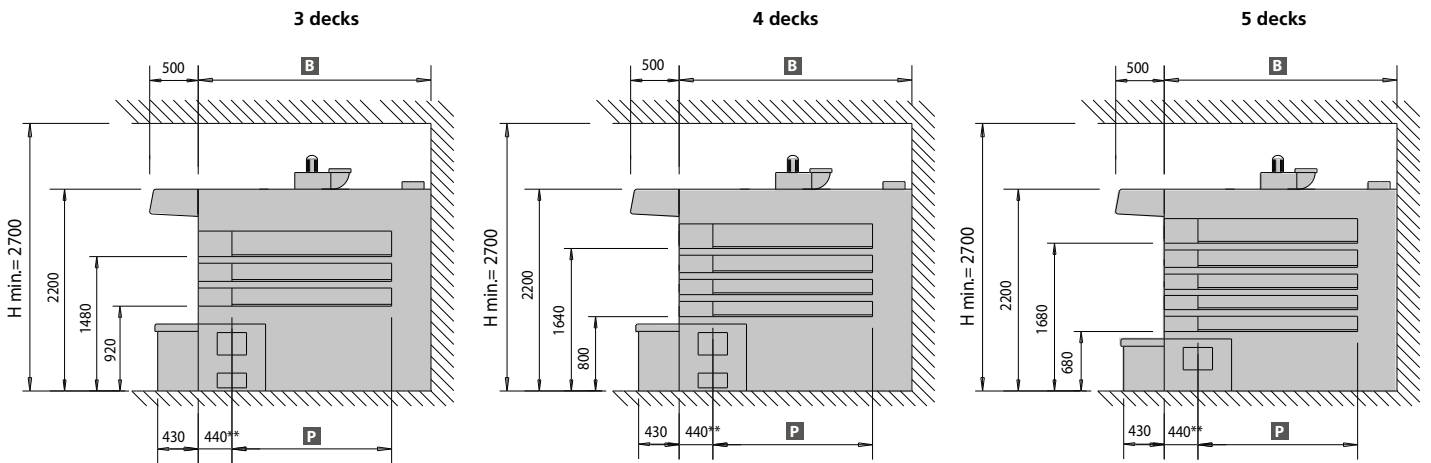


A=400 mm for STANDARD tank

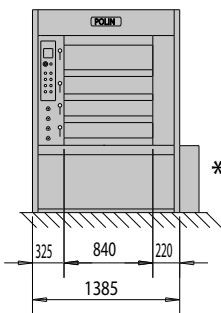
A=600 mm for HC tank

- ① Pellet burner with horizontal flange
- ② Pellet burner/multicombustible vertical flange
- ③ Pellet chamber
- ④ Wood furnace burner

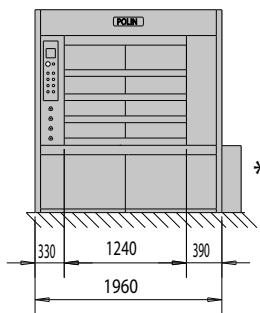
T.V. SYNT



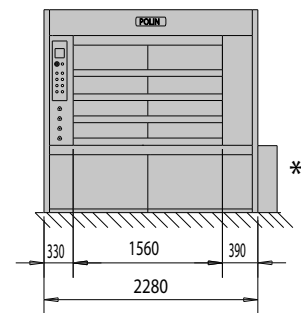
Mod. 840



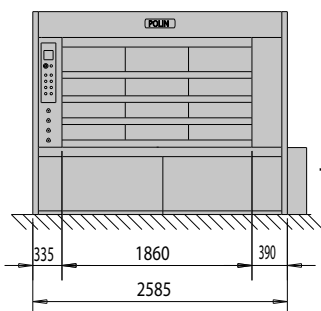
Mod. 124



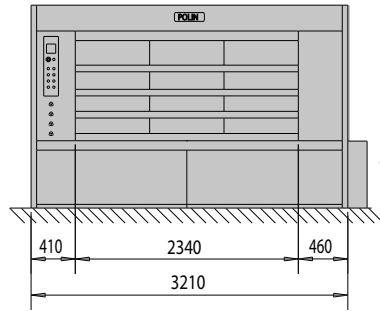
Mod. 156



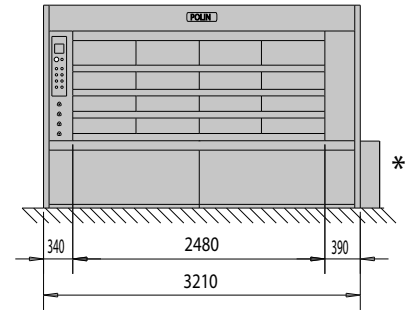
Mod. 186



Mod. 234



Mod. 248



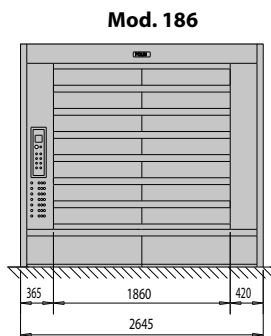
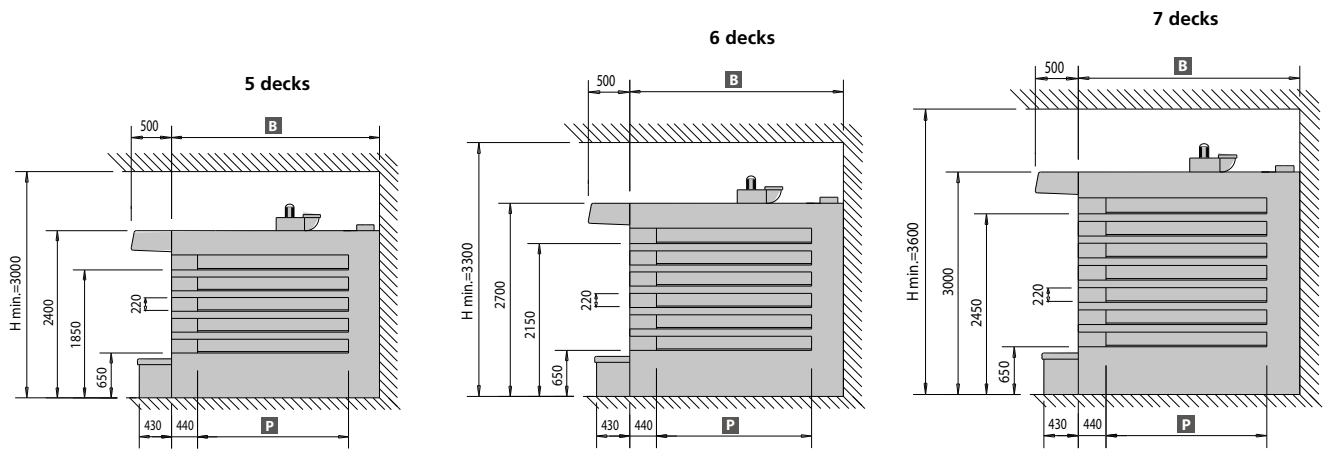
AVAILABLE ENERGY: LPG, METHANE, DIESEL, FIREWOOD, BIOMASS (PELLET, WOODEN CHIPS...)

* = 360 mm wood furnace with lateral loading

** = 360 mm per Mod. 840

	decks	baking sup.	overall dimensions	deck useful dimensions						installed power		clearance	min. door weight	
	n°	mq		B mm	depth	height					thermal			electric
			P mm		1°mm	2°mm	3°mm	4°mm	5°mm	kcal/h	kW	mm	kg	
3,2 / 84x126-3	3	3,2	1910	1260	200	200	250	-	-	32.000	1,0	650x1850	1.900	
4,2 / 84x126-4	4	4,2	1910	1260	200	200	200	250	-	32.000		650x2000	2.200	
5,3 / 84x126-5	5	5,3	1910	1260	170	170	170	170	250	35.000		650x2100	2.500	
4,3 / 84x170-3	3	4,3	2350	1700	200	200	250	-	-	35.000		650x1850	2.500	
5,7 / 84x170-4	4	5,7	2350	1700	200	200	200	250	-	40.000		650x2000	2.800	
7,1 / 84x170-5	5	7,1	2350	1700	170	170	170	170	250	48.000		650x100	3.100	
5,4 / 84x214-3	3	5,4	2790	2140	200	200	250	-	-	40.000		650x1850	3.000	
7,2 / 84x214-4	4	7,2	2790	2140	200	200	200	250	-	56.000		650x2000	3.400	
9,0 / 84x214-5	5	9,0	2790	2140	170	170	170	170	250	60.000		650x2100	3.880	
6,5 / 84x258-3	3	6,5	3230	2580	200	200	250	-	-	56.000		650x1850	3.550	
8,7 / 84x258-4	4	8,7	3230	2580	200	200	200	250	-	60.000		650x2000	4.000	
10,6 / 84x258-5	5	10,6	3230	2580	170	170	170	170	250	65.000		650x2100	4.450	
6,3 / 124x170-3	3	6,3	2430	1700	200	200	250	-	-	48.000	1,0	650x1850	3.250	
8,4 / 124x170-4	4	8,4	2430	1700	200	200	200	250	-	56.000		650x2000	3.700	
10,5 / 124x170-5	5	10,5	2430	1700	170	170	170	170	250	60.000		650x2100	4.150	
8,0 / 124x214-3	3	8,0	2870	2140	200	200	250	-	-	56.000		650x1850	3.750	
10,6 / 124x214-4	4	10,6	2870	2140	200	200	200	250	-	60.000		650x2000	4.350	
13,3 / 124x214-5	5	13,3	2870	2140	170	170	170	170	250	70.000		650x2100	4.950	
9,6 / 124x258-3	3	9,6	3310	2580	200	200	250	-	-	60.000		650x1850	4.250	
12,8 / 124x258-4	4	12,8	3310	2580	200	200	200	250	-	70.000		650x2000	4.900	
16,0 / 124x258-5	5	16,0	3310	2580	170	170	170	170	250	75.000		650x2100	5.550	
8,0 / 156x170-3	3	8,0	2430	1700	200	200	250	-	-	56.000		1,0	650x1850	3.650
10,6 / 156x170-4	4	10,6	2430	1700	200	200	200	250	-	65.000			650x2000	4.200
13,3 / 156x170-5	5	13,3	2430	1700	170	170	170	170	250	70.000			650x2100	4.750
10,0 / 156x214-3	3	10,0	2870	2140	200	200	250	-	-	65.000	650x1850		4.250	
13,5 / 156x214-4	4	13,5	2870	2140	200	200	200	250	-	75.000	650x2000		4.950	
16,7 / 156x214-5	5	16,7	2870	2140	170	170	170	170	250	80.000	650x2100		5.650	
12,0 / 156x258-3	3	12,0	3310	2580	200	200	250	-	-	70.000	650x1850		4.850	
16,0 / 156x258-4	4	16,0	3310	2580	200	200	200	250	-	80.000	650x2000		5.650	
20,0 / 156x258-5	5	20,0	3310	2580	170	170	170	170	250	90.000	650x2100		6.050	
9,4 / 186x170-3	3	9,4	2430	1700	200	200	250	-	-	60.000	1,2		650x1850	4.050
12,5 / 186x170-4	4	12,5	2430	1700	200	200	200	250	-	70.000			650x2000	4.650
15,8 / 186x170-5	5	15,8	2430	1700	170	170	170	170	250	78.000			650x2100	5.250
12,0 / 186x214-3	3	12,0	2870	2140	200	200	250	-	-	70.000		650x1850	4.750	
16,0 / 186x214-4	4	16,0	2870	2140	200	200	200	250	-	78.000		650x2000	5.550	
20,0 / 186x214-5	5	20,0	2870	2140	170	170	170	170	250	90.000		650x2100	6.350	
14,0 / 186x258-3	3	14,0	3310	2580	200	200	250	-	-	78.000		650x1850	5.450	
19,0 / 186x258-4	4	19,0	3310	2580	200	200	200	250	-	87.000		650x2000	6.350	
24,0 / 186x258-5	5	24,0	3310	2580	170	170	170	170	250	98.000		650x2100	7.250	
12,0 / 234x170-3	3	12,0	2430	1700	200	200	250	-	-	70.000		1,2	650x1850	4.850
15,9 / 234x170-4	4	15,9	2430	1700	200	200	200	250	-	80.000			650x2000	5.600
19,9 / 234x170-5	5	19,9	2430	1700	170	170	170	170	250	90.000			650x2100	6.350
15,0 / 234x214-3	3	15,0	2870	2140	200	200	250	-	-	78.000	650x1850		5.750	
20,0 / 234x214-4	4	20,0	2870	2140	200	200	200	250	-	98.000	650x2000		6.750	
25,0 / 234x214-5	5	25,0	2870	2140	170	170	170	170	250	105.000	650x2100		7.750	
18,2 / 234x258-3	3	18,2	3310	2580	200	200	250	-	-	90.000	650x1850		6.650	
24,2 / 234x258-4	4	24,2	3310	2580	200	200	200	250	-	105.000	650x2000		7.800	
30,2 / 234x258-5	5	30,2	3310	2580	170	170	170	170	250	125.000	650x2100		8.950	
12,6 / 248x170-3	3	12,6	2430	1700	200	200	250	-	-	70.000	1,2		650x1850	4.850
16,8 / 248x170-4	4	16,8	2430	1700	200	200	200	250	-	80.000			650x2000	5.600
21,0 / 248x170-5	5	21,0	2430	1700	170	170	170	170	250	90.000			650x2100	6.350
16,0 / 248x214-3	3	16,0	2870	2140	200	200	250	-	-	78.000		650x1850	5.750	
21,2 / 248x214-4	4	21,2	2870	2140	200	200	200	250	-	98.000		650x2000	6.750	
26,5 / 248x214-5	5	26,5	2870	2140	170	170	170	170	250	105.000		650x2100	7.750	
19,2 / 248x258-3	3	19,2	3310	2580	200	200	250	-	-	90.000		650x1850	6.650	
25,6 / 248x258-4	4	25,6	3310	2580	200	200	200	250	-	105.000		650x2000	7.800	
32,0 / 248x258-5	5	32,0	3310	2580	170	170	170	170	250	125.000		650x2100	8.950	

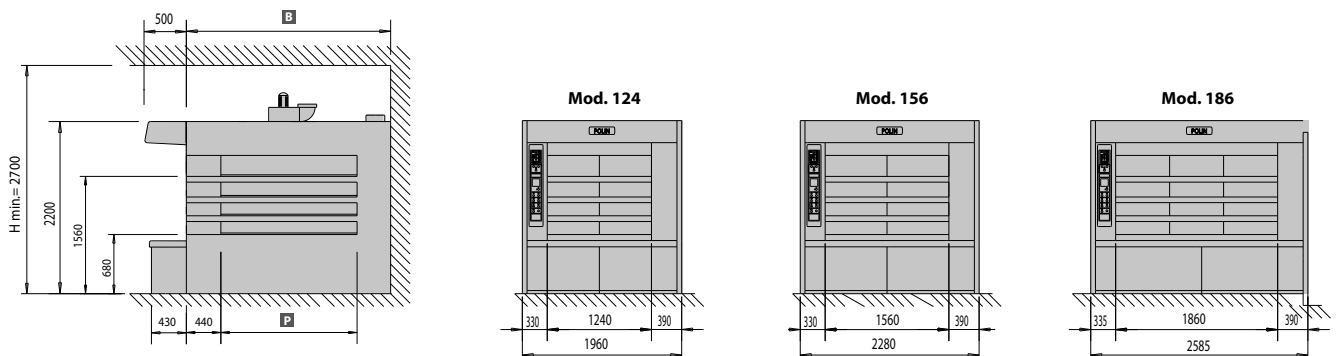
T.V. SYNT SERIE AX



	decks	baking sup.	overall dimensions	deck depth	installed power		weight
					thermal	height	
	n°	m ²	B mm	P mm	kcal/h	kW	kg
15,8 / 186x170-5	5	15,8	2430	1700	78.000	1,2	5.400
18,9 / 186x170-6	6	18,9	2430	1700	90.000		5.900
22,1 / 186x170-7	7	22,1	2430	1700	98.000		6.400
20,0 / 186x214-5	5	20,0	2870	2140	90.000		6.550
23,8 / 186x214-6	6	23,8	2870	2140	98.000		7.200
27,8 / 186x214-7	7	27,8	2870	2140	125.000		7.850
24,0 / 186x258-5	5	24,0	3310	2580	98.000		7.300
28,8 / 186x258-6	5	28,8	3310	2580	125.000		8.250
33,5 / 186x258-7	7	33,5	3310	2580	140.000		9.000

AVAILABLE ENERGY: LPG, METHANE, DIESEL, BIOMASS (PELLET, WOODEN CHIPS...)

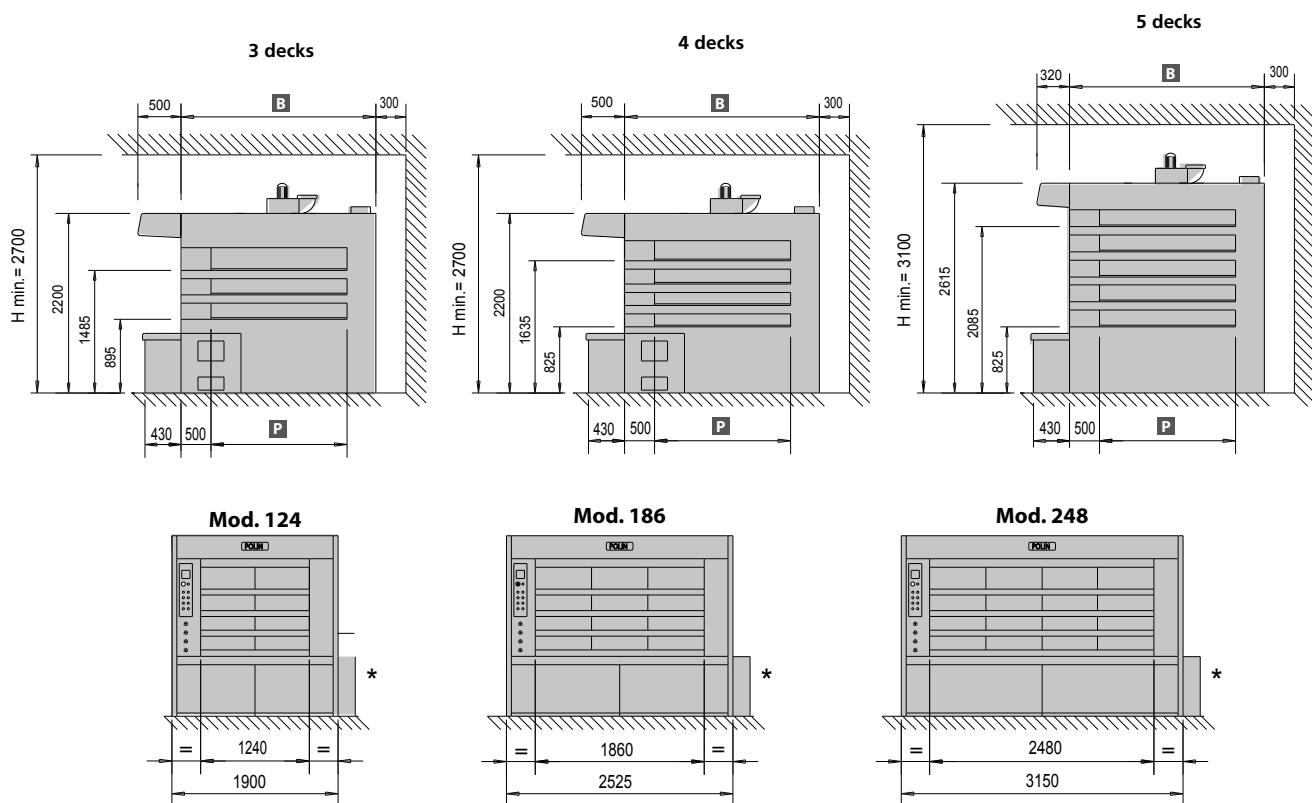
T.V. SYNCRON



Available on demand model with deck width 840 mm

	decks	baking sup.	overall dimensions	deck useful dimensions				installed power		clearance	min. door weight		
				depth	height			thermal	electric				
					P mm	1°mm	2°mm					3°mm	4°mm
8,4 / 124x170-4	3+1	8,4	240	1700	200	200	200	250	48.000	11,2	650x1700	3.600	
10,6 / 124x214-4		10,6	2870	2140					56.000	14,8		4.250	
12,8 / 124x258-4		12,8	3310	2580					60.000	15,4		4.800	
10,6 / 156x170-4		10,6	2430	1700					650x1900	56.000	12,9	4.100	
13,5 / 156x214-4		13,5	2870	2140						65.000	15,4	4.850	
16,0 / 156x258-4		16,0	3310	2580						70.000	18,0	5.550	
12,5 / 186x170-4		12,5	2430	1700						650x2200	60.000	13,4	4.550
16,0 / 186x214-4		16,0	2870	2140							70.000	16,1	5.450
19,0 / 186x258-4		19,0	3310	2580							78.000	18,8	6.250

AVAILABLE ENERGY: LPG, METHANE, DIESEL, BIOMASS (PELLET, WOODEN CHIPS...)



Available on demand model with 3 decks h25 and 4 decks h22

* = 360 mm wood furnace with lateral loading

	n°	mq	B mm	P mm						kcal/h	kW	mm	kg
					1°mm	2°mm	3°mm	4°mm	5°mm				
6,3 / 124x170-3	3	6,3	2575	1700	200	200	250	-	-	65.000	1,0	650x1700	5.850
8,4 / 124x170-4	4	8,4	2575	1700	170	170	170	250	-	70.000			6.500
8,0 / 124x214-3	3	8,0	3015	2140	200	200	250	-	-	70.000			6.850
10,6 / 124x214-4	4	10,6	3015	2140	170	170	170	250	-	75.000			7.600
9,6 / 124x258-3	3	9,6	3455	2580	200	200	250	-	-	73.000			7.830
12,8 / 124x258-4	4	12,8	3455	2580	170	170	170	250	-	80.000			8.700
9,4 / 186x170-3	3	9,4	2575	1700	200	200	250	-	-	78.000	1,2	650x1700	6.750
12,5 / 186x170-4	4	12,5	2575	1700	170	170	170	250	-	80.000			7.750
12,0 / 186x214-3	3	12,0	3015	2140	200	200	250	-	-	85.000			7.850
16,0 / 186x214-4	4	16,0	3015	2140	170	170	170	250	-	93.000			8.950
14,0 / 186x258-3	3	14,0	3455	2580	200	200	250	-	-	90.000			8.950
19,0 / 186x258-4	4	19,0	3455	2580	170	170	170	250	-	96.000			10.330
12,6 / 248x170-3	3	12,6	2575	1700	200	200	250	-	-	85.000	1,2	650x1700	7.700
16,8 / 248x170-4	4	16,8	2575	1700	200	200	200	250	-	96.000			8.900
16,0 / 248x214-3	3	16,0	3015	2140	200	200	250	-	-	98.000			8.770
21,2 / 248x214-4	4	21,2	3015	2140	200	200	200	250	-	115.000			10.200
19,2 / 248x258-3	3	19,2	3455	2580	200	200	250	-	-	105.000			9.760
25,6 / 248x258-4	4	25,6	3455	2580	200	200	200	250	-	125.000			11.500
15,8 / 186x170-5	5	15,8	2575	1700	220	220	220	220	220	93.000	1,2	650x2250	8.700
20,0 / 186x214-5	5	20,0	3015	2140	220	220	220	220	220	115.000			10.500
24,0 / 186x258-5	5	24,0	3455	2580	220	220	220	220	220	122.000			12.200

AVAILABLE ENERGY: LPG, METHANE, DIESEL, FIREWOOD, BIOMASS (PELLET, WOODEN CHIPS...)



The Art of Baking since 1929

We represent the largest Italian industrial market in building ovens and machinery, for bread pastries and cookies. we entirely produce the most complete high quality wide range for the modern "Art of Baking" laboratory. We have introduced important technological innovations for over eighty years worldwide.



POLIN
GROUP

Ing. Polin & C. S.p.A.

Via dell'Industria, 9 - 37135 Verona - Italy
Tel. +39 045 8289111 - Fax +39 045 8289122
polin@polin.it - www.polin.it

