

▶ OVEN LINE

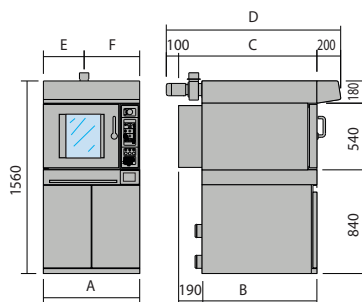
Wind ventilated oven
for bread and pastries



Wind

4060/5 4080/5 4666/5

The result of Polin's long experience in this sector, the Wind ventilated electric ovens meet the needs of bakeries, confectioners and hot food outlets due to their versatility and very compact size. Equipped with stainless steel electric elements, steamer and nebuliser, these ovens ensure that your goods are baked quickly and uniformly.



	A	B	C	D	E	F
4060/5	780	930	1120	1420	330	450
4080/5	780	1170	1360	1660	330	450
4666/5	840	990	1180	1480	360	480

	Pan Capacity		Pan Dimensions	Minimum Door Width	Weight	Electric Power	Power Supply	Automatic Switch	Cable Length
	n°	Pitch mm	mm	mm	kg	kW		A	mm ²
4060/5 WIND	5	78	400x600	550	100	6,5	400/3N~/50	16	4
4060/5 CELL	16	80	400x600	790	70	2	230/1~/50	10	2,5
4080/5 WIND	5	78	400x800	550	120	8,5	400/3N~/50	20	6
4080/5 CELL	8	80	400x800	790	70	2	230/1~/50	10	2,5
4666/5 WIND	5	78	400x600 460x660	550	120	8,5	400/3N~/50	20	6
4666/5 CELL	16	80	400x600 460x660	850	70	2	230/1~/50	10	2,5

Optional

Wind 6040/5



▶ CONFIGURATIONS



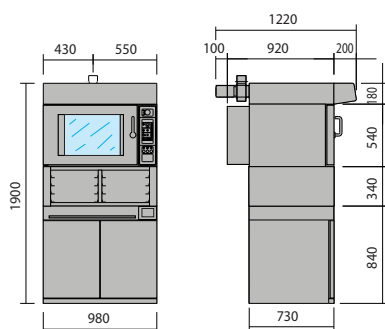
Wind + pan storage box



6040/5+2STL




4060/5+3STA



Wind+Stratos

	Pan Capacity		Pan Dimensions	Minimum Door Width	Weight	Electric Power	Power Supply	Automatic Switch	Cable Length
	n°	Pitch mm	mm	mm	kg	kW		A	mm ²
6040/5 WIND	5	78	600x400	550	100	8,5	400/3N~/50	20	6
6040/5 CELL	14	88	600x400	800	75	2	230/1~/50	16	2,5

 Vent hood on all models

Wind

4060/10 4080/10 4666/10 6040/9

▶ PROOFING CHAMBER



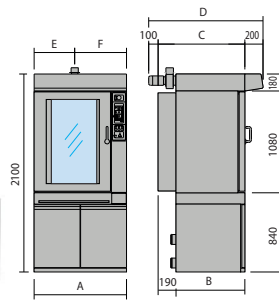
Pull-out work top from the chamber



The proofing chamber is completely made of stainless steel and equipped with heating and humidifying elements with thermostat (humidistat)



The digital keypad allows the operator to set the temperature of the chamber and proofing time of the product, and control the humidity



	A	B	C	D	E	F
4060/10	780	930	1120	1420	330	450
4080/10	780	1170	1360	1660	330	450
4666/10	840	990	1180	1480	360	480
6040/9	980	730	920	1220	430	550

	Pan Capacity		Pan Dimensions	Minimum Door Width	Weight	Electric Power	Power Supply	Automatic Switch	Cable Length
	n°	Pitch mm	mm	mm	kg	kW		A	mm ²
4060/10 WIND	10	89	400x600	790	180	13	400/3N~/50	25	6
4060/10 CELL	16	80	400x600	790	70	2	230/1~/50	10	2,5
4080/10 WIND	10	89	400x800	790	200	17	400/3N~/50	40	10
4080/10 CELL	8	80	400x600	790	70	2	230/1~/50	10	2,5
4666/10 WIND	10	89	400x600 460x660	850	200	17	400/3N~/50	40	10
4666/10 CELL	16	80	400x600 460x660	850	70	2	230/1~/50	10	2,5
6040/9 WIND	9	89	600x400	1.000	180	17	400/3N~/50	50	10
6040/9 CELL	14	88	600x400	800	75	2	230/1~/50	16	2,5

Optional

Wind 4080/16



The halogen lights are easy to replace

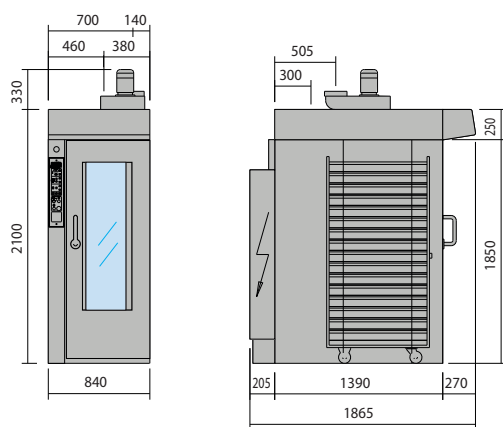
► DEDICATED KEYPADS



WIND 4080/16
Standard



WIND 4080/16
50 programmes



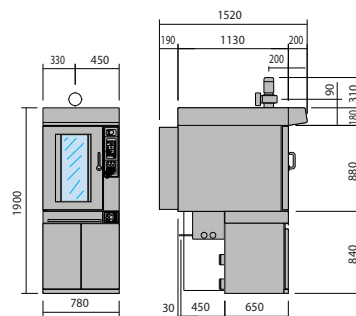
	Pan Capacity		Pan Dimensions	Minimum Door Width	Weight	Electric Power	Power Supply	Automatic Switch	Cable Length
	n°	Pitch mm	mm	mm	kg	kW		A	mm ²
4080/16 WIND	16	93	400x800	850	440	34	400/3N~/50	63	16

Wind 4060/8 gas

Also the result of Polin's long experience in the sector, the Wind gas models are equipped with a heat exchanger with an ample radiant surface to promote high performance with low energy consumption, a stainless steel atmospheric burner for use with methane gas or LPG, and separate combustion and baking exhaust systems.



- 1 Atmospheric burner for gas or LPG
- 2 Combustion chamber
- 3 Heat exchanger



	Pan Capacity		Pan Dimensions	Minimum Door Width	Weight	Electric Power	Power Supply	Automatic Switch	Cable Length
	n°	Pitch mm	mm	mm	kg	kW		A	mm ²
4060/8 WIND	8	89	400x600	790	250	1	400/3N~/50	10	2,5
4060/8 CELL	8	80	400x600	790	70	2	230/1~/50	10	2,5



▶ DIGITAL KEYPAD

Everything under control!



Standard

- The Standard digital keypad allows the operator to display and set:
- Temperature, baking time and steaming time
 - Ventilation inside the baking chamber whilst the steam is being introduced, for optimal development of the product
 - Audible alarm to indicate the end of the baking cycle



10 P

- The 10P version also includes:
- 10 baking programmes
 - 2-row LCD display
 - 2 temperature phases
-
- RS-485 serial port
 - Display of the product name
 - Automatic switching on of the oven
 - Programme protection with a software key



100 P

- The 100P version also includes:
- 100 baking programmes
 - Large graphic LCD display
 - 6 phases for each programme
-
- litre meter



POLIN

