



▶ OVENS LINE

Pocket rotary oven for bread and pastries



Compact rotary oven ... quality without compromise!

The Pocket range has been designed to meet the need to combine high-quality production standards with limited space requirements.

While maintaining the constructional characteristics and technical standards of Polin rotary ovens, the Pocket trolley ovens are particularly suited for the production of both bread as well as pastry products.



POCKET





▶ AIR SYSTEM

Exclusive dual air circuit

The large moved air mass is directed by two large independent ducts.

The large output radius of the register axes, ensured thanks to the exclusive dual duct circuit, guarantees a large active baking surface on the pan, optimising its uniformity, increasing productivity and, as a result, reducing baking times.

The wide section of the ducts allow a wrapping, low speed air flux, ideal to bake delicate pastry products.

▶ FEATURES

Quality at your service

The design of the combustion chamber provides an ample exchange surface, due to the large number of tubes and the special shape of the flue-gas circuit.

This solution, together with the very thick stainless steel refractory structure, allows the oven to obtain remarkable results, such as:

- high yield
- low operating consumption
- long service life

The heating element group of the Polin ovens is composed of finned heating elements which guarantee an appreciable radiating surface and high heat exchange.

The steam generator, extending over the entire internal length of the oven, ensures a significant supply of steam.

Pocket 6065-200





1

COMPONENTS

Details that make the difference

Polin ovens are designed with a focus on the details in order to guarantee the best thermal seal, robustness, easy cleaning and long-lasting performance.

The door is equipped with a sturdy outside handle and an emergency handle inside **1**.

The large hood allows the oven to convey and expel excess steam quickly and effectively **2**.

The trolley support hook is entirely cast with a rounded profile and large cross-section **3**.

The double-pane window on the door can be opened to facilitate cleaning **4**.

The dual stainless steel/silicon rubber gasket on the vertical walls and top of the door create a perfect thermal seal to ensure a longer service life of the oven **5**.

The smooth floor guarantees easy cleaning of the oven interior **6**.

Independent decompression duct to keep a constant pressure inside the baking chamber



2



3



4



5



6

▶ KEYBOARD

ELECTROMECHANICAL KEYBOARD



OP DIGITAL KEYBOARD - Standard



1

100P DIGITAL KEYBOARD



1 2

- 100 baking programs
- 12 phases for each baking cycle
- 8-line graphic display
- Recipes protected by password
- Motorized vapor exhaust valve
- Alarms to display malfunctions

200P COMPUTER



1 2 3 6 9

- 200 baking programs
- 6 phases for each baking cycle
- Graphic LCD display (320x240)
- Recipes protected by password
- Motorized vapor exhaust valve
- Alarms to display malfunctions

POLIN TOUCH



1 2 3 5 6

- 300 baking programs
- 10 phases for each baking cycle
- 7" Touch screen
- Recipes protected by password
- Motorized vapor exhaust valve
- Alarms to display malfunctions

OPTIONAL
• Thermostat

OPTIONAL
2 7 8 9

OPTIONAL
3 5 7 8 9

OPTIONAL
4 5 7 8

OPTIONAL
4 7 8 9

1



Automatic system for uniform steam distribution.

2



Automatic start-up

3



The liter meter doses the water to be vaporized according to the quantity required, independent from the pressure in the local plumbing mains.

4



Customizing program for PC-network control of multiple ovens. Serial outlet for connecting to PC and modem.

5



Key for saving programs.

6



Oven management software with special functions for energy saving.

7

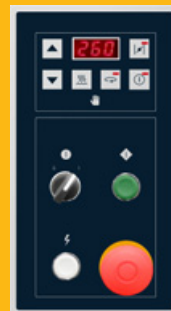


Second air speed for baking delicate products.

8



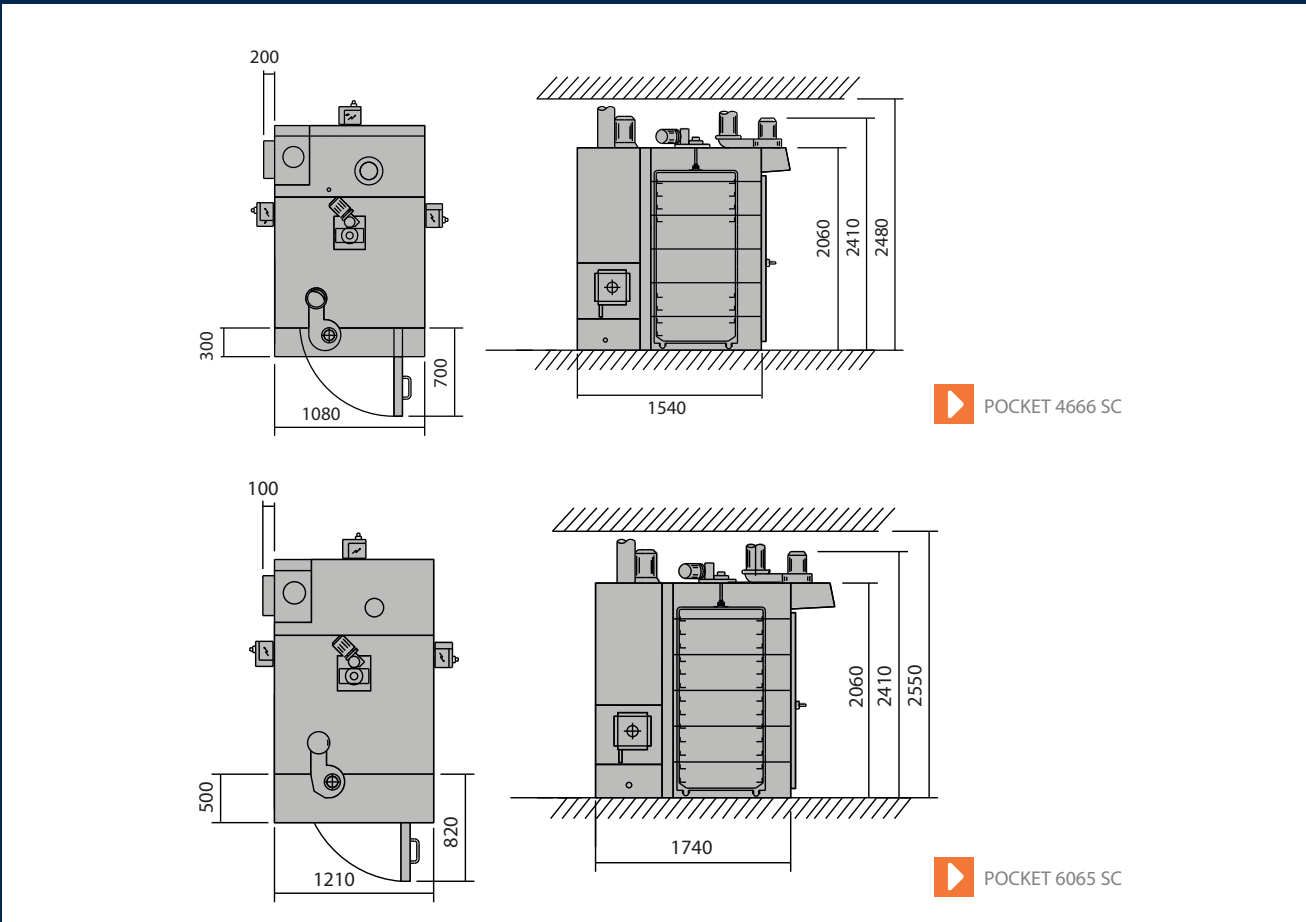
Second and higher vapor aspiration speed.



9

Digital reserve keyboard has all the essential features to control the oven. It grants to work without interruptions in case of main keyboard breakdown.

▶ DIMENSIONS



▶ POCKET 4666 SC

▶ POCKET 6065 SC

	PAN CAPACITY		PAN DIMENSIONS	MINIMUM DOOR WIDTH	WEIGHT	ELECTRIC POWER	POWER SUPPLY LINE	BURNER CAPACITY	
	n°	pitch mm	mm	mm	kg	kW		kcal/h	BTU/h
4666 SC	15 18	97 81	460x660	500	850	1	400/3N~/50	45.000	180.000
4666 SE	15 18	97 81	460x660	500	850	34,5 + 1	400/3N~/50	-	-
6065 SC	15 18	97 81	460x760	500	1.100	2	400/3N~/50	50.000	200.000
6065 SE	15 18	97 81	460x760	500	1.050	41,5 + 2	400/3N~/50	-	-



Pictures, measurements and technical data are non-binding and thus subject to modification with no advance notice.



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