

# POLIN RACK OVENS





# ABOUT



Double air flow  
chamber



Built with efficiency  
in mind



Greater heat  
recovery



Achieves consistent  
bake results

The Polin Rack oven range has been developed from decades of experience in oven manufacture with an understanding that the heat is as much part of the recipe in the end product as any other ingredient.

With rack ovens, the emphasis in delivering this heat effectively is through the distribution and circulation of air flow within the oven chamber, achieving consistency in the bake across every tray from the bottom to top of every rack. The range offers a solution built on achieving quality baking results, ideal for pastries, bread and confectionery, as well as for larger operations where rack ovens are commonly used for consistency and speed with less need for skilled labour and control over the bake.

These ovens combine the best elements of oven technology, and the Avant range, whether with and for frontal or side burner and service access are available in a variety of power and fuel options from electric, gas, oil and wood pellet. The ovens achieves chamber air quality at optimum levels and delivers steam effectively as required through the careful control of quantity. Polin Rotary rack ovens have great flexibility to be installed as a single oven or part of a large scale production facility due to them accommodating symmetrical or rowed positioning.



# THE BENEFITS

## DOUBLE AIR FLOW

Air is ducted into two separate sets of channels within the oven chamber, which results in a better more even bake. Designed with shutters, the baker is able to direct the air in a precise way.



## ENERGY EFFICIENT

The use of reflective glass saves 4% energy, with the high density insulation maintaining heat. This oven also has a top and bottom locking door, which reduces the possibility of heat loss.



## ITALIAN BUILT

Italian engineered, the rack oven is a robust and reliable oven, built on nearly a century of oven manufacturing. Polin's passion and dedication for their builds is why their range is considered the best.



## HEAT RECOVERY FOR CONSISTENCY

Settings can be adjusted to allow heat to continue being delivered into the oven whilst the door is open, allowing for the bake to continue at the set temperature to achieve a consistent baking result.



## OPTIONAL CONFIGURATIONS

The Polin rack oven range includes a single rack, double rack or two single rack models with front burner, compact models an option where space is an issue.



## RACK HOLDING OPTIONS

Rack lifting hooks and turntables allow for the customer to decide how to load racks.





# VAIRED & FLEXIBLE



## CAPACITY/CONFIGURATION OPTIONS

They are available as a single rack, two rack or double rack, giving bakers a choice of sizes suitable for their production levels. They will be built as a traditional configuration or as a front burner compact configuration, allowing for this model to sit in a variety of premises. Please see below in reference to model sizes.

	4676 SINGLE RACK	80/100 1 DOUBLE/2 SINGLE RACK
WIDTH	1460mm	1730mm
DEPTH	1360mm	2220mm
HEIGHT	2200mm	2400mm



Fuel and power options are also varied including;

- Electric
- Gas
- Oil
- Wood Pellet



## Using Wood Pellets...

Wood pellets are a renewable energy source, a by product from forestry production. The use of wood pellet fuel has seen a great reduction in energy, with customers reporting their bills are down by several hundred pounds a month.

The ovens, whether rack or deck, operate in the same way as a gas oven would, with the key difference being the fuel burned within the burner.

The energy produced is still processed through the heat exchanger and into the oven as it would be if using a gas burner, it is just a feed of wood pellets that comes into the burner instead.



# CONTROL OPTIONS

## SMART

This basic version allows users access to the following features:

- Manage stored recipes and oven control panels directly from the manual control or through a simple integrated software
- High standard and unique features compared to other rack ovens
- A high efficiency combustion chamber with lower operating consumption
- Higher airflow in the baking chamber, surrounding and steady steam flow, thanks to the spheres steam generator
- Controlled through the new 100-programme computer with 12 phases, 8 rows LCD display, which allows you to manage all the useful functions to simplify production
- Automatic start and energy saving stand-by



## HI-CONTROL

Hi-control is an upgraded control option featuring:

- A modern computer control panel with Polin Touch keyboard
- Automatic start, energy saving stand-by, baking programmes and recipe storage.
- Easily accessible production data, including monitoring oven efficiency and recording baking phases
- Inverter technology, which allows you to change the speed and quantity of air in the chamber
- Rapid steam evacuation system and rapid oven cooling system

Invertor installation that allows the oven to operate a variable speed fan motor therefore delivering less air flow and at a lower rate for delicate products.

