



OVEN LINE

ROTO CLASSIC FOR BREAD AND PASTRY



ROTO CLASSIC

HIGH PERFORMANCE RACK OVEN

Most of technological innovations developed for our rack ovens, have introduced important project and construction models on the market.

Roto Classic is a rack oven with great production flexibility. It controls and maintains optimal conditions that determine the ideal air in the chamber, guiding the gentle and homogenous heat and steam exchange.

Roto Classic is a reliable oven, built with high quality materials and state of the art electronics, designed to provide high performance with maximum energy efficiency.

Built in four different versions, developed to meet the most specific requirements of bakers and pastry chefs, Roto Classic offers you the utmost of benefits and performances.





LOW OPERATING CONSUMPTION AND HIGH EFFICIENCY



Low consumption heating system

Roto Classic was designed with a High Efficiency System, to optimize the combustion chamber functions, resulting in low operating consumption and longer lasting life.

Waste reduction in non-productive phases



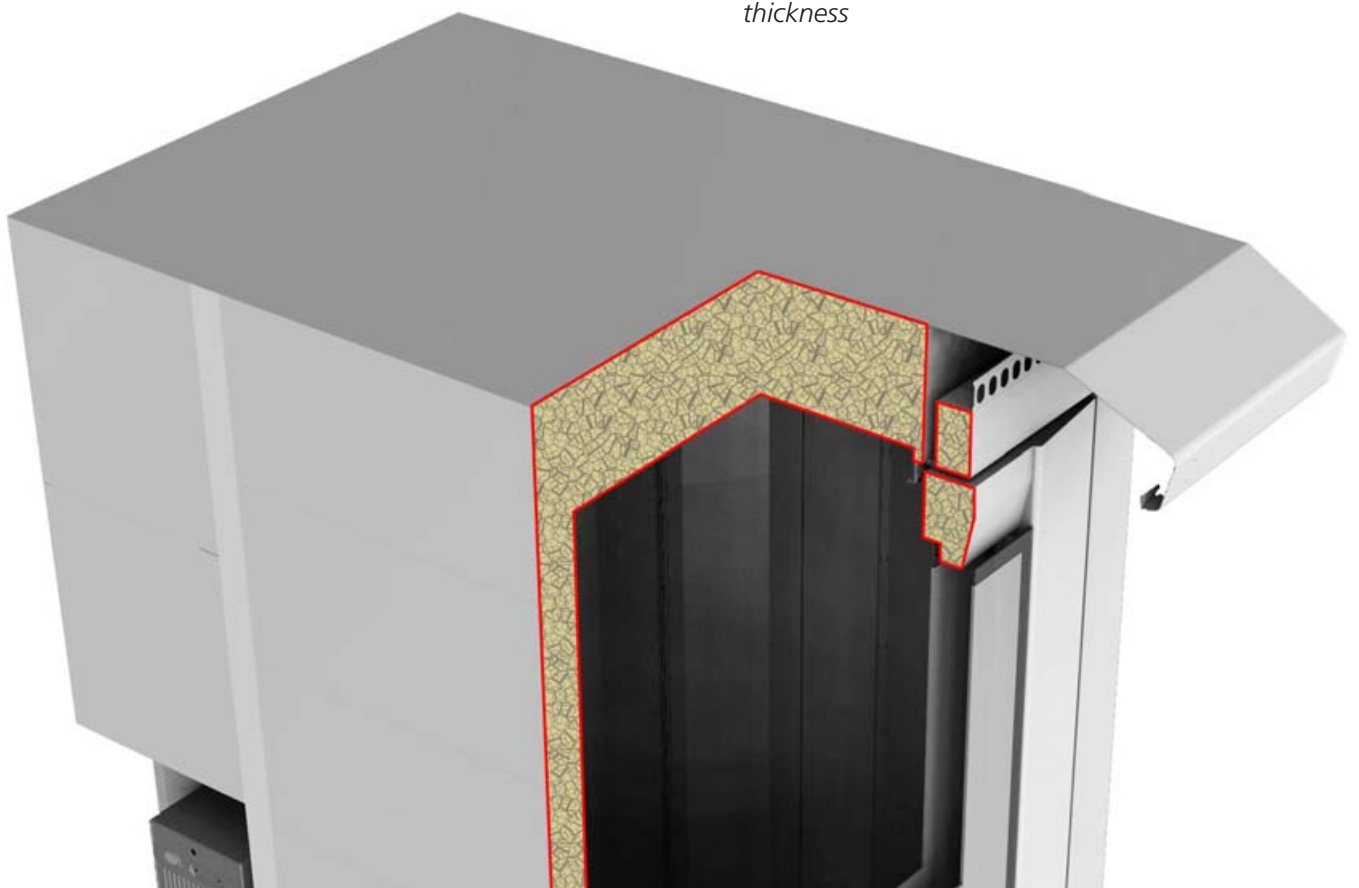
The Stand-by function makes it possible to reduce energy consumption when the oven does not operate, keeping it ready for quick recovery (not available on Simple version).

Reduced heat loss



Polin company always aims at heat loss reduction through design innovations and thanks to the quality of materials used.

Minimal heat loss thanks to increased thickness



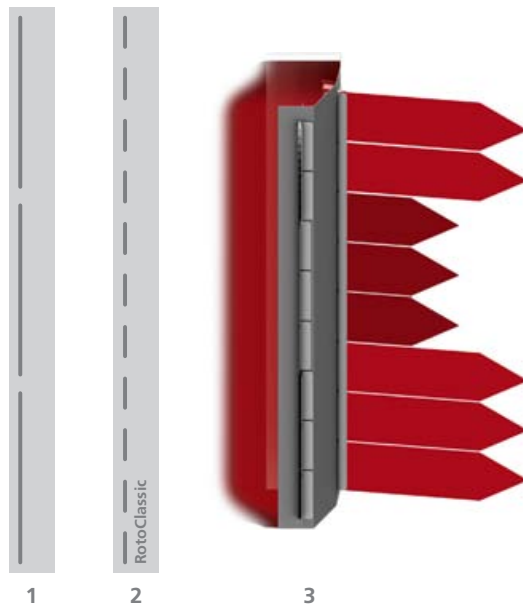
ALL THE TECHNOLOGY YOU NEED

+ High Efficiency Combustion System

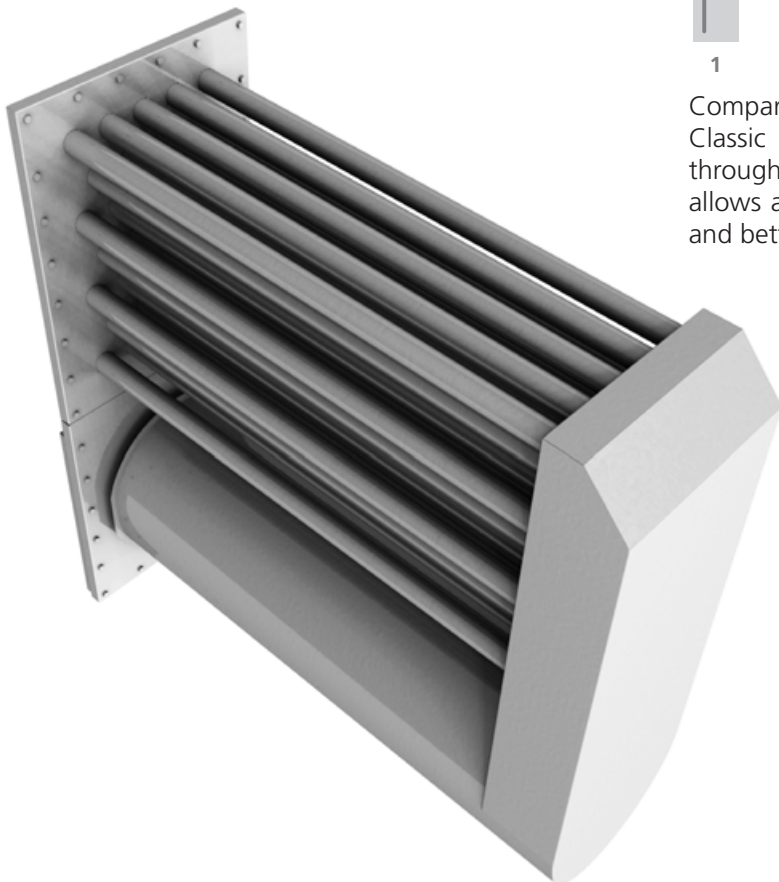
The heart of the heating system of Roto Classic is the high efficiency combustion chamber, made of thick refractory stainless steel.

The large number of tubes and the distinctive development of the fumes circuit, determine the large radiant surface.

The special heat exchange system allows you to use the entire surface for heat exchange. For this reason the combustion chamber operates at lower temperatures than normal chambers.



Compared to a normal rack oven (1), Roto Classic has a greater number of registers through which the air is directed (2). This allows a more precise control of the air flow and better baking results (3).



Bigger combustion chamber

Air Fine Control: the right amount of air on the product

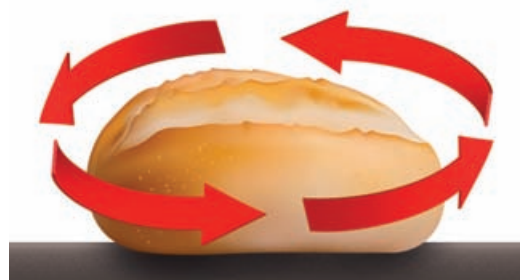
The Roto Classic inverter technology enables the selection of the right amount of air for each baking phase, in manual and automatic mode. There are 5 speeds with a default value, that can be freely adjusted to suit your specific production needs (standard on Flex Energy and Hi Control version).



Irregular heat distribution in a normal rack oven.

+ Exclusive Wide Flow system to direct air flow in the chamber

To ensure greater air flow in the baking chamber Roto Classic uses the Wide Flow system. The large mass of air generated, with a perfect ratio quantity/pressure, envelops the product and grants an uniform baking on the whole rack.



Heat distribution with Wide Flow system in Roto Classic is uniform on the whole product surface.



The Air Fine Control function enables the selection of the right amount of air for each baking phase, depending on the type of product, in manual and automatic mode.

THE BEST STEAM ON THE PRODUCT

Constant pressure baking for even better bread



The system maintains constant pressure in the baking chamber and grants consistency in daily production. This also improves product quality because the steam released during bread baking, full of flavour and fragrance, is retained and constantly redistributed inside the oven.

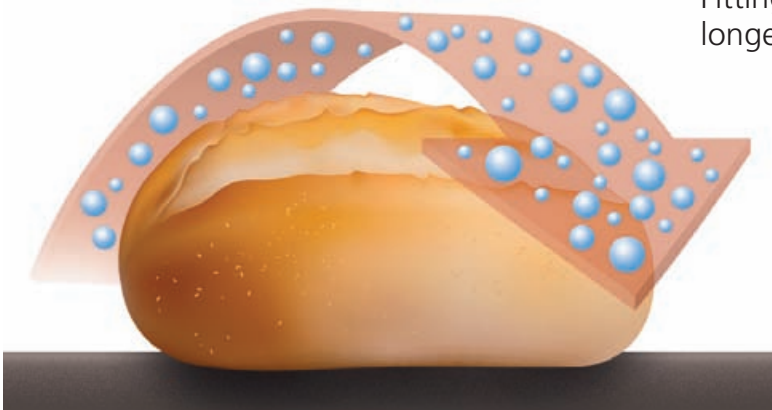
+ Steam distribution automatic system



The steam distribution automatic system is managed by software. In combination with constant pressure baking, it keeps the surface of the product moist during the most delicate initial baking phase (not available on Simple version).

Constant steam production

The liter counter (optional) measures the intake of water to be vaporised according to the quantity required by the program, and not based on time. Thus the quantity of water vaporised is always the one desired, regardless of the pressure of the water mains or limestone deposits reducing the flow. Fittings are in stainless steel to grant longer life.



Roto Classic envelops the product with perfect steam thanks to the steam distribution automatic system and the constant pressure in the baking chamber.

20.8 °C
220

set



 POLIN



SSS



SSS

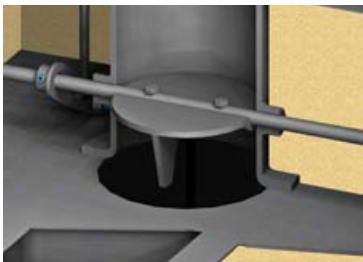


FEATURES



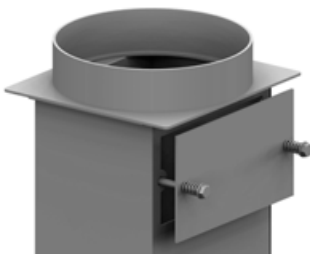
Smooth base

The smooth base makes cleaning inside the oven easier.



Steam exhaust valve

It enables automatic steam exhaust (standard on Flex Energy and Hi Control version).



Pressure relief outlet vent

Combustion models are equipped with pressure relief outlet vent.



Stainless steel baking chamber

It helps to maintain hygiene high standards and constant baking quality over time.



Increased cast hook

The larger section increases the surface of contact with bearings, reducing wearing.



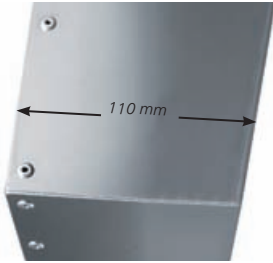
Cast iron rotation unit

The structure of the rotation unit is made of a single cast "anticorodal" aluminium.



Hinged opening

The hinged opening of the double glass grants easy cleaning.



Great door thickness

Optimal heat insulation and robustness are granted by the great thickness of the door.



Door's dual seal: silicone+ st/st

It provides a perfect seal that lasts over time.



Stainless steel coating

It provides more robustness and longer life (optional).



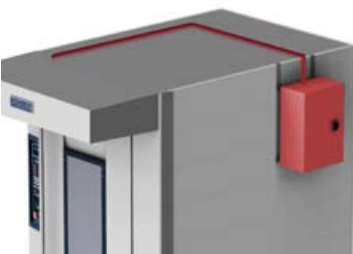
Low emission glasses

They increase thermal efficiency reducing heat dispersion by 4% (standard on Energy Save version).



Aluminium cast exhaust fan

The steam exhaust system is equipped with an aluminium exhaust fan (in st/st on model 8095).



Electric box to be hung

This prevents overheating and makes maintenance operations easier.

SECURITY AND ALARMS

(no Simple)

Time/temperature limiter

It prevents the possibility of introducing recipes with incorrect parameters which may cause malfunctions or unsafe situations.

Warning analysis

The system automatically identifies the presence of problems not yet highlighted by faults and notifies the operator through the display.

Alarms to display malfunction

An alarm indicating a malfunction is associated with a visual display which indicates the cause.

Auto off

If the oven is forgotten "on" for too long without operating, the system will start reducing the temperature gradually until the oven turns off.



VERSIONS

SIMPLE

The gateway to the world of high-performances of Roto Classic. This version has an electromechanical control board for the highest ease and reliability.

SMART

The basic digital version: it allows you to manage stored recipes and oven controls directly on manual mode or through a simple but integrated software. Smart offers high standards and unique features.

FLEX ENERGY

The version for those who desire to determine production parameters for each type of product, in a simple and specific way; from large-sized bread products to delicate pastry items. An oven representing the heap of energy saving features.

HI CONTROL

The version of Roto Classic with a new and modern computer control panel with Polin Touch keyboard. All oven functions can be managed instantly thanks to this easy but integrated control panel, with a simple touch: automatic start, energy saving stand-by, baking programs and recipe storage. Graphic display of temperature trend and daily/monthly consumption.



TECHNICAL FEATURES

+ SPARE KEYBOARD

(no Simple)

A reserve command keyboard allows you to carry on working in case of main keyboard fault; it is equipped with all essential control functions of the oven.



EXCLUSIVE POLIN



CONTROL

	Simple	Smart	Flex Energy	Hi Control
Control type	Electromechanical	Multibake	Multibake	Polin Touch
Baking programs	-	100	100	100
Password-protected recipes	-	✓	✓	✓
Phases for each baking cycle	-	10	10	10
Display	-	LCD 8 row	LCD 8 row	Touch Screen 7"
USB port saving programs	-	○	✓	✓
Energy Stand-by	-	✓	✓	✓
Energy saving functions	-	✓	✓	✓
Time/temperature limiter	-	✓	✓	✓
Automatic start	-	✓	✓	✓
Alarms to display malfunction	-	✓	✓	✓
Spare keyboard	-	-	✓	✓
Network control of multiple ovens	-	○	○	○

BUILDING ELEMENTS

	Simple	Smart	Flex Energy	Hi Control
Low-emission glass	○	○	✓	○
Stainless steel panels	○	○	○	○
Stainless steel exhaust fan and hood	✓	✓	✓	✓
Dual st/silicone seal positioned along door perimeter	✓	✓	✓	✓
Inner safety handle	✓	✓	✓	✓
Door thickness 110 mm	✓	✓	✓	✓
Stainless steel baking chamber	✓	✓	✓	✓
Control panel with front opening	✓	✓	✓	✓
Hinged opening glass	✓	✓	✓	✓
Pressure relief outlet vent	✓	✓	✓	✓
Cast iron rotation unit	✓	✓	✓	✓
Automatic rack-lifting (up to 400 kg)	-	○	○	○
Rotating platform	○	○	○	○
Manufactured according to UL regulations	○	○	○	○

HEATING SYSTEM

	Simple	Smart	Flex Energy	Hi Control
High-performance Combustion chamber	✓	✓	✓	✓
Wide Flow (Air Flow directing system)	✓	✓	✓	✓
Air Fine Control (Inverter for Air Speed)	-	-	✓	✓

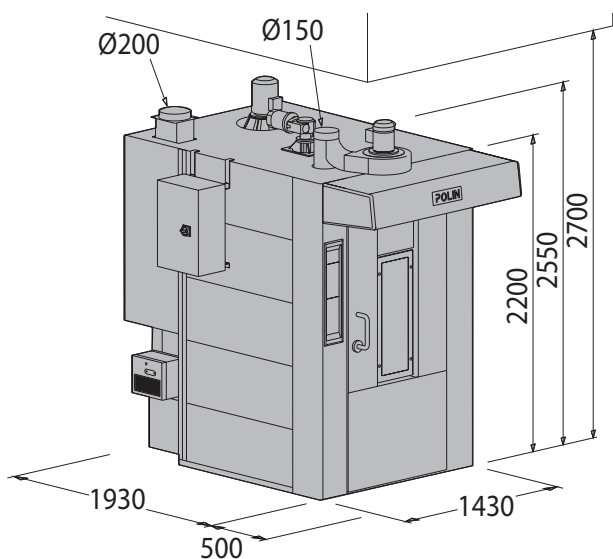
STEAM SYSTEM

Simple	Smart	Flex Energy	Hi Control
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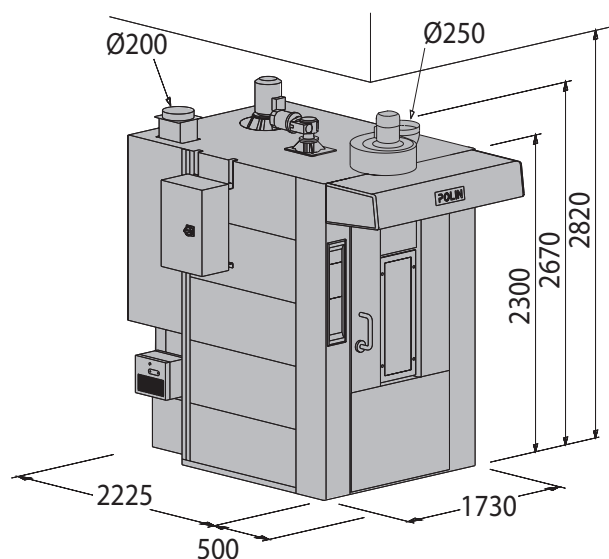
Automatic steam distribution system	-	✓	✓	✓
Steam generator liter counter	-	○	○	○
Steam exhaust hood second speed	-	-	○	○
Automatic steam exhaust valve	-	○	✓	✓

- NOT AVAILABLE ✓ STANDARD ○ OPTIONAL

CLASSIC 6080



CLASSIC 8095



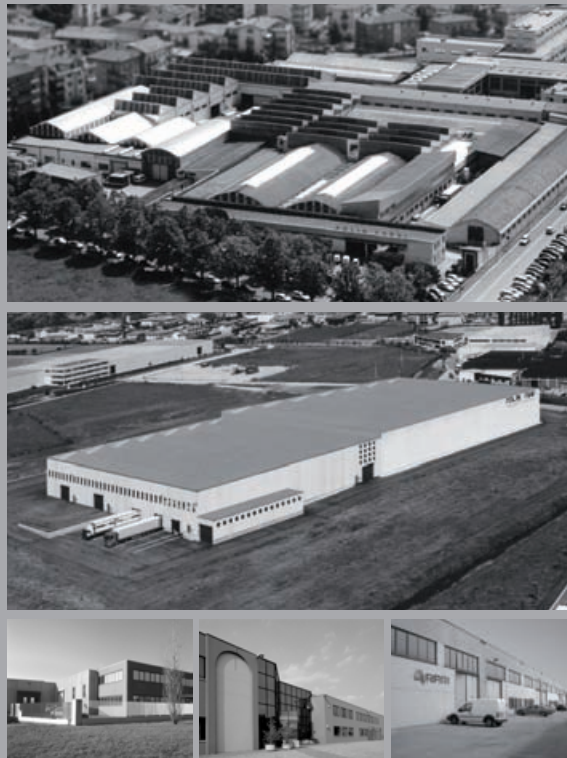
		6080 SC	6080 SE	8095 SC	8095 SE
Oven weight	Kg	1400	1350	1720	1670
Trays capacity	n°	15/18	15/18	15/18	15/18
Trays pitch	mm	105/87	105/87	105/87	105/87
Trays dimensions	mm	600x800 n°2 600x400	600x800 n°2 600x400	600x900 800x800 800x950	600x900 800x800 800x950
Minimum door width	mm	500	500	800	800
Electrical power	kW	2	49+2	2,5	63+2,5
Increased electrical power	kW	-	57+2	-	-
Thermal power	kcal/h kW BTU	60.000 70 240.000	- - -	70.000 82 280.000	- - -

SE Electric
SC Combustion (power: LPG, gas, diesel)



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 range for the modern "Art of Baking" laboratory.
We have introduced important technological innovations for over eightyfive years worldwide.



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