

THE **W A R M E M B R A C E** OF STEAM



**OVEN** range  
Steam tubes



**T V . D R A G O** 





## MISSION

Structural philosophy



NEVER BEFORE HAS AN OVEN OFFERED SO MUCH  
**POWER & PERFORMANCE**



Polin presents TV.DRAGO, "classic" in appearance, yet years ahead of the competition in terms of technology...

Polin boasts a long and rich tradition in the oven field. Since 1929, Polin has been designing and manufacturing ovens with the aim of helping you in your work.

Today we bring you the most advanced oven available, TV.DRAGO: it is fitted with a wide range of improvements and innovations, while maintaining the qualities of the "old ones", such as sturdiness, durability and efficiency.

**TV.DRAGO: the reliability of experience,  
performance of the future.**

**T V . D R A G O**



## HISTORY

A winning idea



# TV.DRAGO

## EXPERIENCE SHAPES THE FUTURE OF THE BAKERY INDUSTRY

TV.DRAGO is the result of Polin's many years experience in the oven industry, continuously developing and improving its product range, thanks to which it has always retained a leading position in the Bakery market.

A necessary development: the belief was that the traditional oven, firmly rooted in the market, would not leave space for important future developments. Polin's technicians and designers have been engaged in extensive research directed towards creating something absolutely new, an oven that makes the products present in the market seem outdated. A machine that offers a number of innovations to improve details that required attention, outstanding performance, manageability and ease of use, while optimising energy consumption, saving money and maintaining the advantages of the "old" ovens. But above all, a machine that offers excellent reliability and ease of maintenance. All this to provide delicious, golden, perfectly-baked bread.

**TV.DRAGO stands out among other ovens thanks to its innovative TUBE BUNDLE, which enables:**

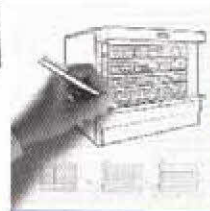
- QUICKER TEMPERATURE RECOVERY;
- MORE EFFICIENT EXPLOITATION OF HEAT WITH LOWER INSTALLED POWER;

- SUBSTANTIAL PRODUCTION INCREASE;
- SHORTER PRODUCTION TIME;
- SIGNIFICANTLY REDUCED PRODUCTION COSTS.

And bread is tastier than ever before: isn't that what you are looking for in an oven?...



Mod. 248



### DESIGNED for...

Bakers know what needs improving in an oven. Polin TV.DRAGO is the result of a continuous exchange of information with Bakers, the actual users of our technology.

### DESIGNED to...

Polin TV.DRAGO is designed and manufactured to provide:

- OUTSTANDING PERFORMANCE;
- LOW CONSUMPTION;
- EXCELLENT STURDINESS AND LONG DURABILITY;
- PROVEN RELIABILITY;
- MINIMAL MAINTENANCE.

To manufacture this innovative product, Polin has set up a new production facility equipped with advanced robotic technology.



Mod. 124



Mod. 186



**TV.DRAGO**

Construction advantages

**UNIQUE BECAUSE...**



TV.DRAGO is solid: built with the highest quality materials and with great care for details. **TV.DRAGO is an oven to be passed down from generation to generation.** That's why TV.DRAGO is unique: because it gives much more...



## ADVANTAGES

### Fumes exhaust



TV.DRAGO is fitted with a stack damper to hold the heat inside when the oven is switched off. Equipped with all safety systems in compliance with current regulations, the damper can have a servomotor (optional) that opens it when the machine is switched on automatically.

### Oven loading doors



When used manually, the doors are opened by pushing on the frame or using the oven shovel; they are closed by pulling the handles upwards.

In the automatic mode, doors can be opened /closed by loader's touching, without manual intervention.

### High performance steam generators (removable)



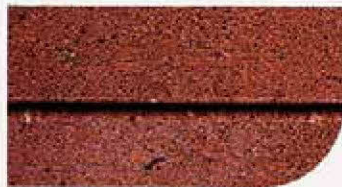
TV.DRAGO steam generators provide top performance: the huge mass allows higher energy storage, the big dimensions provide a larger surface for thermal exchange and steaming, and the front accessibility makes cleaning and maintenance operations easy. Another advantage is that they are removable for replacement.

### Tube system



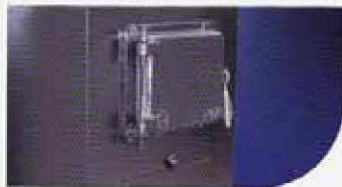
They are the "heart" of TV.DRAGO. The system makes use of 27 mm diameter tubes, checked and tested five times each, with independent ceiling-bedplate ring sections, fitted closer together at the infeed. Built with the finest materials and the utmost care, they will last forever.

### Thermal storage mass



TV.DRAGO is an oven whose refractory mass plays an important role in maintaining the temperature. Furthermore, the oven's flexibility can be personalised by varying the masses.

### Wood oven



TV.DRAGO can also be fitted with a large side loading wood oven (optional). TV.DRAGO is equipped with a gas oil, forced air or atmospheric gas burner with fumes exhaust kit (optional). The oven may also be fitted with an emergency wood oven (optional grille), to ensure operating continuity.







## TV.DRAGO

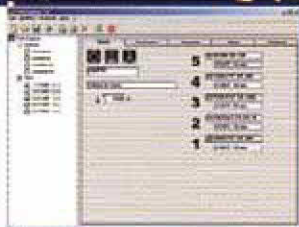
### Versions

TV.DRAGO is available in various configurations to meet your specific needs: with two, three or four doors, three, four or five levels, and a choice of three different control panels.



#### Software Explorer (optional)

- RS-485 network connection for up to 32 ovens;
- Modem connection;
- Oven status display;
- Input, display and modification of programs on "PC", with data transfer to ovens and storage on hard disk;
- Program printing;
- Alarm list display and printing;
- Recording of the number of cycles performed;
- Available with 100-program computer keyboard only.



#### Electromechanical control panel (Standard)

The electromechanical control panel ensures extreme ease of use and component replacement.

It features a backup thermostat in the event of a primary control failure.

A programmer for automatic oven switch-on is available upon request; this option is very useful as it provides the required temperature at the desired time.



#### Digital control panel (Optional)

The digital control panel boasts unparalleled manageability and ease of use: each chamber features an "end of cooking" timer, the steam buttons are timed separately, and the oven can be set to switch on automatically on a daily or weekly basis.

The emergency control panel provided with the machine ensures increased safety.



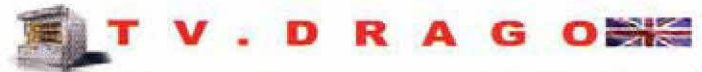
#### 100 program computer control panel (Optional)

- Large LCD to view complete programs and instructions for ease of use without having to consult the manual.
- The following settings can be made for each chamber:
  - Cooking time;
  - Steaming time (with solenoid valves); optional litre counter.
- Large bright displays for easy viewing of temperature values and end of cooking time.
- Automatic oven daily and weekly switch-on.
- Automatic oven switch-off.
- Check-up with alarm display.
- RS 232 serial port for connection to a PC and Modem.
- Program lock software key.
- Automatic control of motor operated valves (optional).
- Emergency control panel.



# SPECIFICATIONS

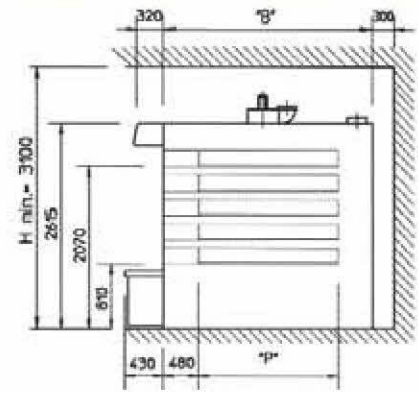
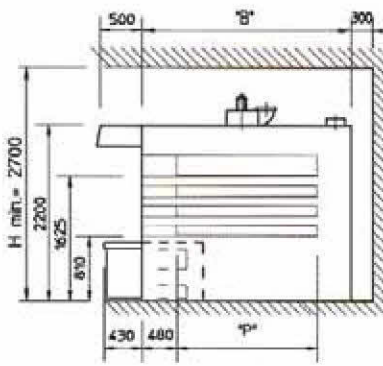
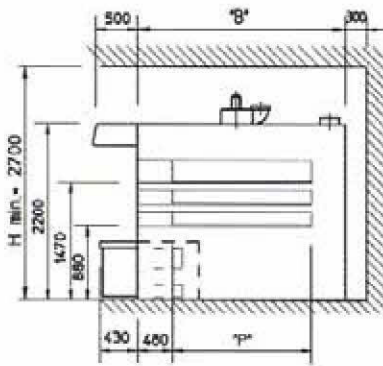
Technical specifications



## 3 chamber oven

## 4 chamber oven

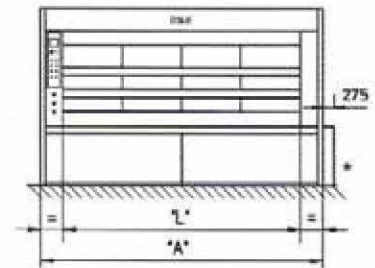
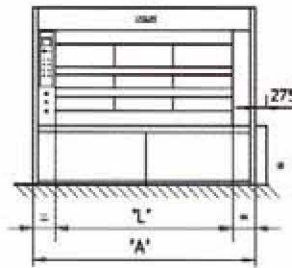
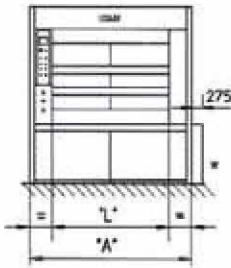
## 5 chamber oven (Mod. 186 only)



Mod. 124

Mod. 186

Mod. 248



\* Dimensions of wood oven with side loading.

The mod.186 range ovens are available upon request with: 3 chambers with a working height of 250 mm; 4 chambers with a working height of 220 mm.

MODEL		6,3/124X170-3	8,4/124X170-4	8,0/124X214-3	10,6/124X214-4	9,6/124X258-3	12,8/124X258-4	9,4/186X170-3	12,5/186X170-4	12,0/186X214-3	16,0/186X214-4	14,0/186X258-3	19,0/186X258-4	12,6/248X170-3	16,8/248X170-4	16,0/248X214-3	21,2/248X214-4	19,2/248X258-3	25,6/248X258-4	15,8/186X170-5	20,0/186X214-5	24,0/186X258-5	
COOKING SURFACE	m <sup>2</sup>	6,3	8,4	8,0	10,6	9,6	12,8	9,4	12,5	12,0	16,0	14,0	19,0	12,6	16,8	16,0	21,2	19,2	25,6	15,8	20,0	24,0	
CHAMBERS	N°	3	4	3	4	3	4	3	4	3	4	3	4	3	4	3	4	3	4	5	5	5	
CHAMBER WORKING DIMENSIONS	WIDTH	L mm	1240	1240	1240	1240	1240	1860	1860	1860	1860	1860	1860	2480	2480	2480	2480	2480	2480	1860	1860	1860	
	DEPTH	F mm	1700	1700	2140	2140	2580	2580	1700	1700	2140	2140	2580	2580	1700	1700	2140	2140	2580	2580	1700	2140	2580
	HEIGHT (standard)	S mm	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	220	220	220
		T mm	-	250	-	280	-	250	-	250	-	250	-	250	-	250	-	250	-	250	220	220	220
		3 mm	250	170	250	170	250	170	250	170	250	170	250	170	250	170	250	170	250	170	220	220	220
		2 mm	200	170	200	170	200	170	200	170	200	170	200	170	200	170	200	170	300	170	220	220	220
1 mm		200	170	200	170	300	170	200	170	200	170	200	170	200	170	200	170	200	170	220	220	220	
OVERALL DIMENSIONS	WIDTH	A mm	1900	1900	1900	1900	1900	2525	2525	2525	2525	2525	2525	3150	3150	3150	3150	3150	3150	2525	2525	2525	
	LENGTH	B mm	2540	2540	2980	2980	3420	3420	2540	2540	2980	2980	3420	3420	2540	2540	2980	2980	3420	3420	2540	2980	3420
INSTALLED POWER	THERMAL	Kcal/h x 1000	65	70	70	75	73	80	78	80	85	93	90	96	95	96	98	115	105	125	93	115	125
	ELECTRICAL	kW	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1	1,1

Oven product images are indicative only. Images and specifications are subject to change without notice.

SALIZIONE e installazioni: progetto Agneta © 2004 - Luca Mazzoni, Commercianti s.r.l. s.p.a.

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

V.le Dell'Industria, 9 - 37135 Verona ITALY  
Tel. +39 045 8289111 - Fax +39 045 8289122  
www.polin.it polin@polin.it



98968513530