



POCKET
4666 6065

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MAXIMUM TECHNOLOGY IN LITTLE SPACE

The Pocket 4666 and 6065 ovens are designed to occupy small spaces while at the same time offering excellent baking of the product.

They have the structural features and the technical standards of large rotary ovens made by Polin.





POLIN



POCKET 4666 6065

Pocket 4666

LOW POWER CONSUMPTION, HIGH EFFICIENCY, PERFECT BAKING RESULTS

Stand-by function to reduce energy consumption

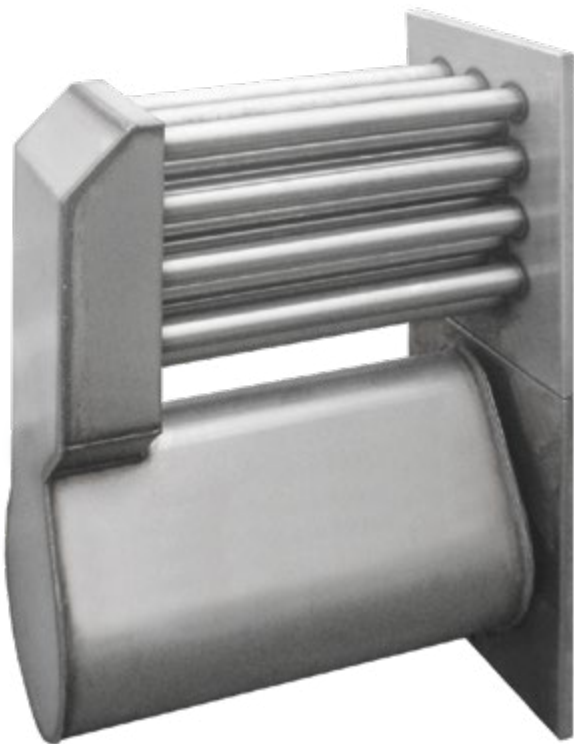


The Stand-by function helps to reduce the oven power consumption during non-productive phases, yet keeping it ready for a quick restart.

A perfectly uniform airflow



The output channels of the air flow and the adjustment registers have been positioned so as to allow an air direction that creates the maximum envelopment on the product surface.



Combustion chamber

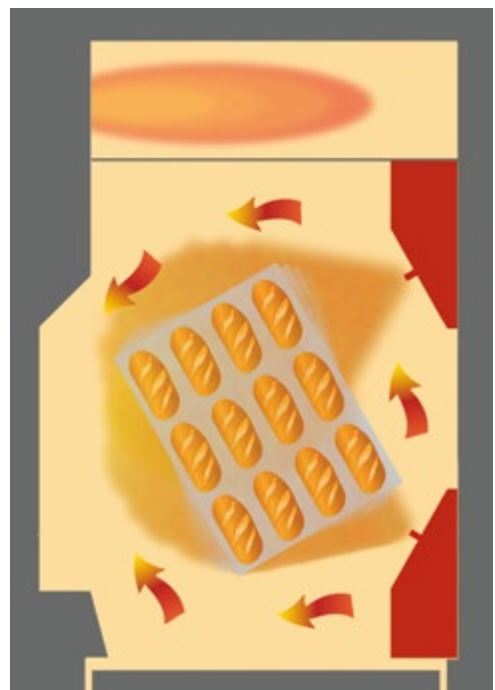


Diagram of double air duct



The Air Fine Control function allows you to select the right quantity of air for each stage of baking, according to the type of product, in both manual and automatic cycles.

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



Thanks to the inverter it is possible to select the right amount of air that the product requires for each stage of baking, in both manual and automatic cycles. There are 5 speeds with a pre-set value but this can be changed according to production needs (Hi Control version).

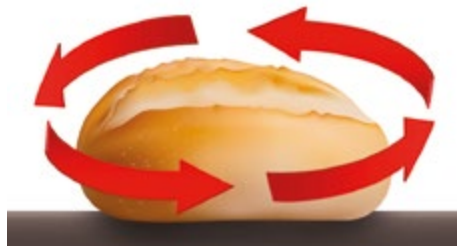
Exclusive Wide Flow system to convey the air into the chamber



In order to ensure a greater air flow capacity into the baking chamber, Pocket ovens use the exclusive Wide Flow system. The great mass of air generated by a perfect quantity/pressure combination wraps the product, allowing an even baking throughout the rack.



Irregular heat distribution in a normal rotary oven.



With the Wide Flow system the heat distribution is regular over the entire surface of the product.



STEAM SYSTEM

A UNIFORM STEAM WHICH ADHERES TO THE PRODUCT

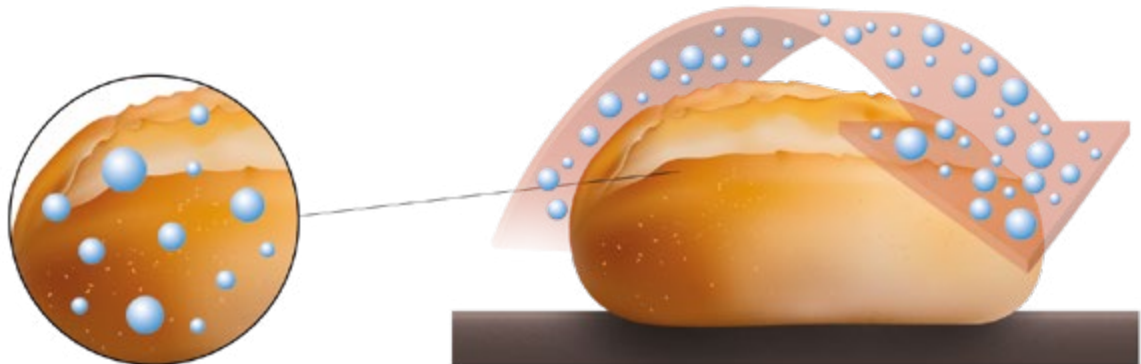
The system for generating quality steam

The steam generating system is designed to produce a steady, abundant and uniform steam flow.



Automatic system of steam distribution

The automatic steam distribution system is controlled by the software of the oven. Working in conjunction with the constant pressure in the chamber, it keeps the moisture active on the surface of the product in the first stage of baking, which is the most delicate.



Uniform steam which adheres to the surface

Liter-counter for dosing water to turn into steam

The liter-counter doses the water to turn into steam according to the quantity set in the program and not according to time. This ensures that the amount of vaporized water is always the one desired, regardless of the pressure in the water supply network or of any calcareous obstructions which may reduce the flow (optional).



A better product thanks to constant pressure in the chamber

Thanks to a system that maintains constant pressure in the chamber, production is homogeneous in any environmental condition. At the same time, the product quality improves because the vapour released from the bread being baked, full of flavour and fragrance, is retained and constantly redistributed.



FEATURES AND OPTIONALS



Baking chamber in stainless steel

It helps to maintain a high level of hygiene and constant baking quality over time.



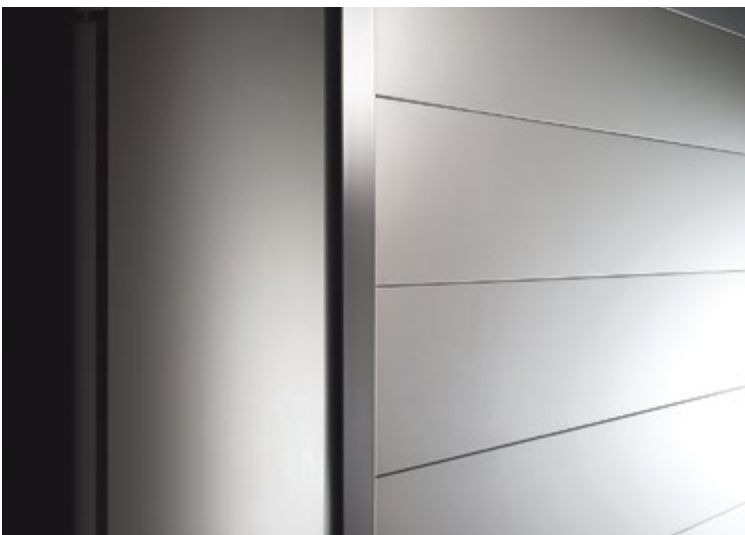
Smooth floor

The smooth floor simplifies the internal cleaning.



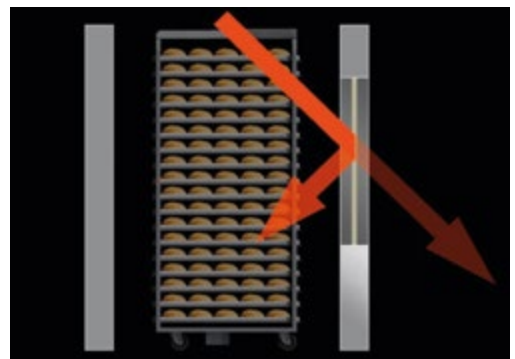
Oversize cast hook

The greater section increases the surface in close contact with the rack bearings, reducing its wear.



Cladding with stainless steel panels

It guarantees even more durability and resistance over time (optional).



Low emission glass

It increases the thermal efficiency by reducing heat loss by 4% (standard on Energy Save).



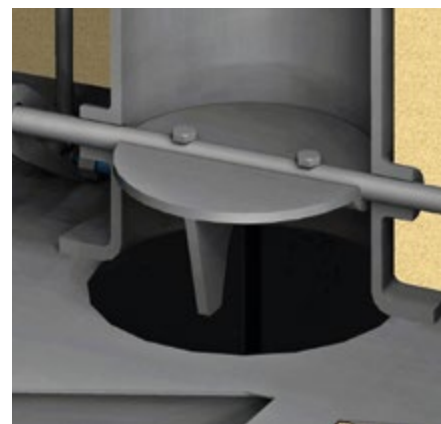
Hinged opening

The hinged opening of the double glass makes cleaning easier.



Double (steel + rubber) seal all along the door perimeter

It allows a perfect fit and longer durability.



Steam exhaust valve

It allows for automatic steam exhaust (standard on Hi Control versions).



Pressure relief outlet vent

The combustion models are equipped with an overpressure nozzle.



Hanging electric panel

It avoids overheating and facilitates maintenance operations.



Stainless steel exhaust hood

It reduces dispersion into the environment when opening the door.



Solid locking system

The door is equipped with a sturdy external handle and an internal emergency handle.



Rotation group in cast aluminium

The structure of the rotation group is made in one single cast Anticorodal aluminium.

SECURITY AND ALARMS



Time / temperature limiter



Diagnostics detecting potential failures



Alarms with fault display



Automatic safety shutdown



Program storing



VERSIONS

FLEX ENERGY

It is the version designed for those who need to easily and specifically determine production parameters for each type of product, from large bread loaves to very fine pastries.

To the high technological standards and unique features of the Smart version, new features have been added to this version, specifically designed to make it perfect for particularly flexible production cycles. The inverter technology enables the speed / air volume variation in the room, getting the highest quality for each product type.

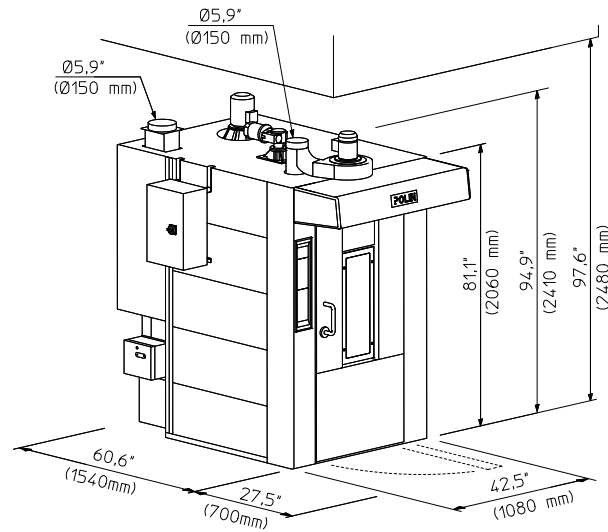


HI CONTROL

Hi Control is the version of the pocket oven which combines all the features of the flex version with the several features of the new modern computer equipped with polin touch keyboard. Through a 7-inch capacitive display in high definition, all oven functions can be managed instantly with a simple touch: from automatic power on to energy saving stand-by and from the programming of each stage of baking to the storing of recipes. Polin touch also allows for an easy and clear viewing of the controls, alarms and diagnostics. It facilitates the analysis of much of the production data, including monitoring the efficiency of the oven and the baking processes.

Pocket in Hi Control version is a generous oven from all points of view.

POCKET 4666



			4666 SC	4666 SE
Oven weight	lb (kg)		1870 (850)	1870 (850)
Trays capacity	n°		15/18	15/18
Trays pitch	in (mm)	0,6 (15)	3,8 (97)	3,8 (97)
		0,7 (18)	3,2 (81)	3,2 (81)
Trays dimensions	in (mm)		18,1x26,0 (460x660)	18,1x26,1 (460x660)
Minimum door width	in (mm)		19,7 (500)	19,7 (500)
Electrical power	kW		1,6	35,9
Increased electrical power	kW		-	-
Thermal power	Btu/h (kcal/h)		178.574,4 (45.000)	-

SE Electrical

SC With a burner (fuel type: L.P.G., natural gas, diesel fuel)