OVEN LINE

Elettrodrago Avant

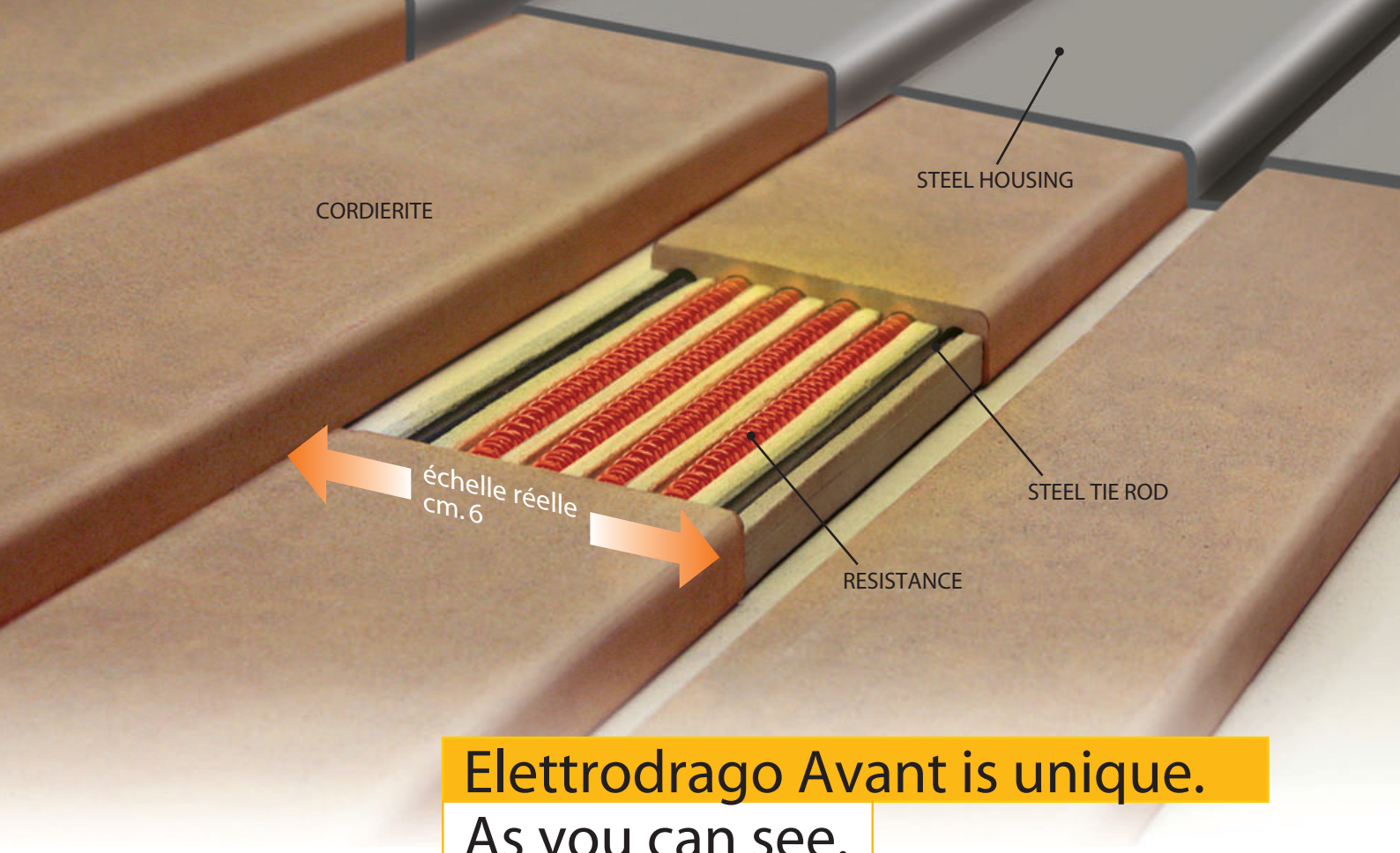
ELETTRODRAGO
AVANT

GREATER PRODUCTIVITY, LESS CONSUMPTION

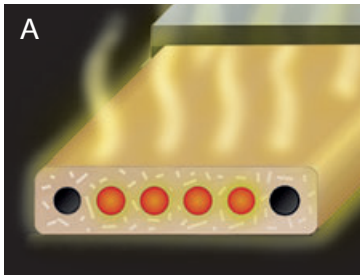
The innovative technology of Elettrodrago Avant exceeds the performance of normal electric ovens and offers gentle baking that is always perfect, also when baking large items.
In short, Elettrodrago Avant operates at low temperatures without the excesses of electric ovens with armoured resistances and uniformly distributes the heat on the product, resulting in an excellent baking quality.
From today, with the advantages of Elettrodrago Avant and with your skills, your customers will be even more satisfied and loyal!

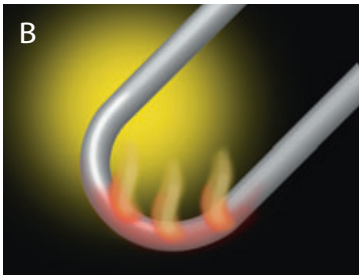
No current oven, at equal baking conditions, consumes less than Elettrodrago Avant.

ELETTRODRAGO
AVANT



Elettrodrago Avant is unique. As you can see.





SPECIAL LARGER ELECTRO-CERAMIC RESISTANCE SYSTEM

The special electro-ceramic resistances that form the core of Elettrodrago Avant offer matchless performance.
The large ceramic mass that surrounds them (A) releases the heat at a lower temperature and with greater continuity in comparison to traditional armoured resistances (B) used in other electric ovens, offering you:

5 FUNDAMENTAL QUALITIES

1. Gentle baking, which is very appreciated by your customers, especially with large sized loaves, due to the lower temperature and accumulated calories
2. Perfect baking of any product, both large and small sizes, thanks to the increased temperature stability (as you well know, baking large sized bread loaves is the weak point of armoured resistances)
3. Smaller drop in temperature when placing items in the oven
4. Significant reduction in the down times between baking operations (this increases productivity, resulting in higher profits)
5. Improved insulation of the electrical parts = longer duration and greater reliability of the resistances

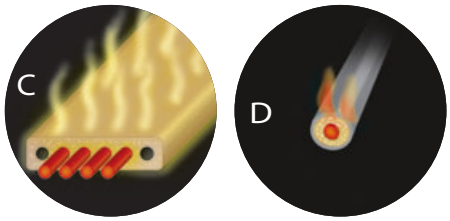
THE NON-PLUS-ULTRA FOR LARGE AND MEDIUM SIZED BREAD LOAFS

Elettrodrago Avant represents the evolution of the electric Polin oven, which over 80 years of experience continues to offer a quality that is always appreciated by bakers.

Today, modern technology makes it possible to produce an oven that, in addition to guaranteeing economies of operation that were never before obtained, has the same flexibility and abundance of steam from the thermal cycle and makes it possible to obtain a baking quality that is comparable with tube ovens, especially with large sized bread loaves.

Elettrodrago Avant maintains all the winning qualities of the previous models, integrating them with significant design innovations.

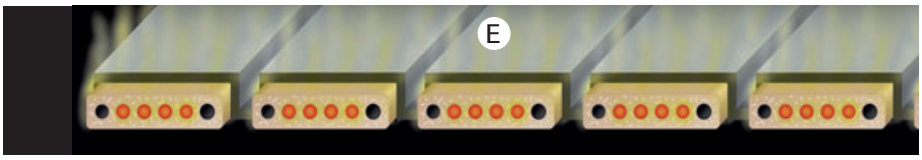
The use of the most advanced electronic equipment makes it possible to optimize performance, guaranteeing low operating costs, resulting in considerably reduced oven costs.



The large surface (C) of the exclusive ceramic resistances, which is considerably larger than those of traditional resistances (D), ensures:

3 INCOMPARABLE ADVANTAGES

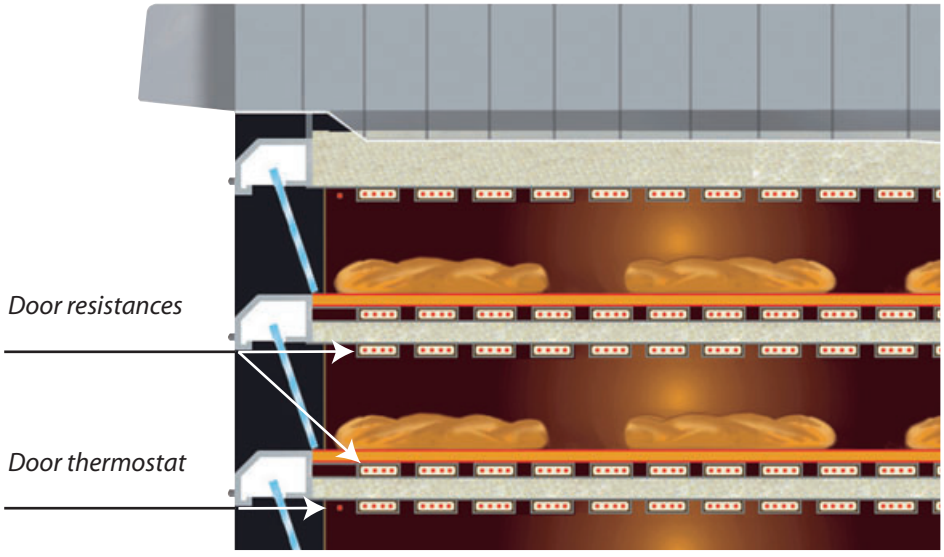
1. Greater temperature uniformity
2. Increased absolute thermal exchange
3. Greater temperature stability



The resistances are housed in the oven chamber in suitably shaped steel panels (E) that not only protect them but also further increase system performance with:

3 INCOMPARABLE ADVANTAGES

1. Improvement and enlargement of the mass and radiant surfaces to levels never before reached.
2. Improved and greater diffusion of heat in comparison to other systems (very important advantages for perfectly even baking).
3. Protection from the steam in the chamber, for unequalled duration and reliability.



The Auto Level system guarantees perfect baking uniformity

The exclusive monitoring and auto-compensation system of Elettrodrago Avant maintains an even temperature through the entire chamber.

One of the most important aspects of this system, for example, is its reaction to heat dispersion at the door, monitoring and compensating for this automatically thanks to an exclusive independent thermostatic circuit.

Therefore Autolevel is much more efficient than normal fixed calibration systems, as the latter

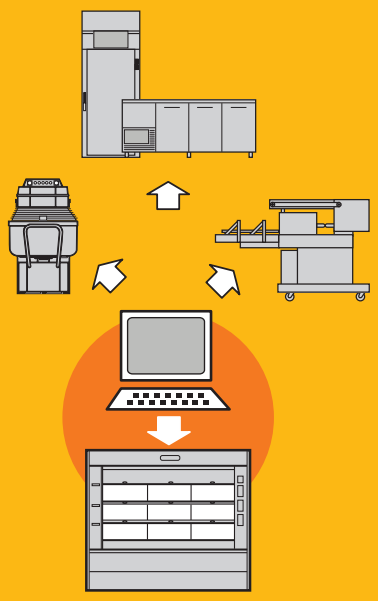
are not equipped with sensors, but only have a small shaping of the resistances at the door (F) to create a greater radiant effect, which will always be inevitably too little or too much.

IMPORTANT

All of the described advantages are enhanced by synergical operation of the various components. This technology is the result of baking studies carried out in Polin's Research & Development department.

BAKERY MANAGEMENT COMPUTER

Valuable advantages!



The Bakery Management Computer (optional) is a valuable tool for your profitability, because it helps you achieve considerable savings in your electricity bill that are able to significantly reduce the cost of the bread you bake.

It consists of a special Management Control unit, dedicated software and a special network of sensors that automatically and constantly verify the energy flows used by the equipment, optimally redistributing them to the oven.

This considerably reduces the kW necessary to work at full productivity.

Better use of the global power, thanks to the possibility of also intelligently using the energy for the oven that becomes available during the pauses in operation of the other operative units in the bakery.
This makes it possible to work easily with reduced power.

Possibility of selecting an oven with the desired baking surface, even if fewer kW are granted than what is necessary. This means that you can work peacefully even if the kW provided by the operator are lower than the global power required for the bakery.

Lower initial installation expense resulting from the lower power to request from the operator.

Lower monthly fixed cost (by using less power you pay less).

Certainty of not overrunning power (which is very expensive) thanks to the constant measurement of the consumption of all the users in the bakery and due to the intelligent use of the kW available for the oven.

Targeted management of the power supply in relation to the two-hour rate, increasing use when energy is delivered at a lower cost.

Possibility of programming the automatic switching on of the oven on a daily and weekly basis.

Self-diagnostics function (check-up) that makes it possible to immediately discover the cause of the malfunction and therefore request service, correctly indicating the problem to be fixed.

ECONOMISER COMPUTER

One computer, many benefits

The function of this tool is similar to the Bakery Management Computer, but it is restricted to the oven users.

It is used by manually setting the maximum kW value assigned to the oven.

Although it achieves lower total kW savings than what is guaranteed by the Bakery Management Computer, it still represents a significant improvement in the reduction of overall consumption.

It works by deviating and using the power that becomes available during the operating pauses of various oven parts (chambers, steam units).

Possibility of selecting an oven with the desired baking surface, making it operate with fewer kW than its real power.

Lower installation expense due to less required power.

Moderate monthly fixed cost.

Possibility of avoiding power overruns by manually setting a maximum fixed value you calculate, also for other users present in the bakery (the monthly cost applied by the Operator varies depending on the excess consumption of kW indicated in the contract, even momentarily).

At this point, your oven will operate in a manner to never exceed the kW value that was assigned to it.

Better use of the power supply in relation to the two-hour rate, increasing its use when the energy costs less.

Possibility of programming the automatic switching on of the oven on a daily and weekly basis.

Self-diagnostics function (check-up) that makes it possible to immediately discover the cause of the malfunction and therefore request service, correctly indicating the problem to be fixed.

KEYBOARD

With Elettrodrago Avant, each chamber becomes a separate oven.100%.

Chaque chambre est réglable de façon autonome.
Each chamber can be independently adjusted.
Unlike other ovens that have one keyboard, Elettrodrago Avant has independent displays, controls and keyboards and an electronic board for each chamber, equipped with a series of splitters.
This avoids pointless stress and keeps you from wasting time.
In this way, you can easily and immediately manage each chamber using its keyboard, adjusting:

- Baking temperature
- Ceiling - bed plate heat ratio
- Baking time and steam delivery time
- Switching on/off of the steam unit
- Switching on/off of the chamber
- Switching light on/off in each chamber

In other ovens, many of these commands are limited to one key (for example, the light, which turns on in all chambers).

You can also control the settings for each chamber on its specific display:

- Set temperature
- Actual temperature
- Ceiling - bed plate heat ratio
- Baking time

And program all of the oven's other baking functions, being certain to correctly and easily set each chamber.

The automatic activation card (optional) can be programmed up to seven days in advance, with different parameters for each day of the week.
Exclude only the chamber not operating due to maintenance reasons (in an oven with a single electronic card, this means stopping all the chambers).

Also maintenance offers an interesting advantage.

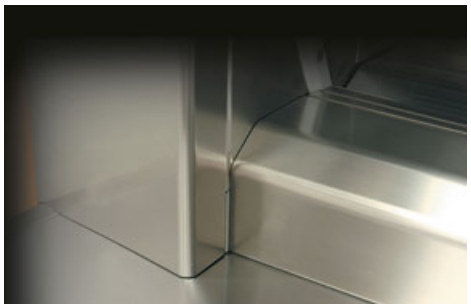
All of the ordinary control or maintenance operations can be carried out from the front of the oven (also those involving the electrical panel).

When necessary, the steam disappears quickly

The steam extraction hood has a strong exhaust fan (800 m3/h, 1500 m3/h with an optional two speed motor) made fully out of stainless steel. The steam is evacuated quickly and uniformly, thanks to the large extraction surface and the special grid design.

The doors adjust to your work method

When used manually, they are opened by pushing with the frame or the oven paddle, remaining open, and they close by moving the levers upward. When used automatically, they open and reclose when they come into contact with the frame. They also have a special low emissive glass that is easy to remove for better cleaning.



The design pays attention to your every gesture

The new ergonomic shape of the handles that adjust the steam intake valves and the door opening levers makes them safe and easy to use. They are made out of a long-lasting aluminium alloy that does not require maintenance. The Elettrodrago Elektros design has no sharp corners. Every edge is carefully rounded to protect the safety of the operator.

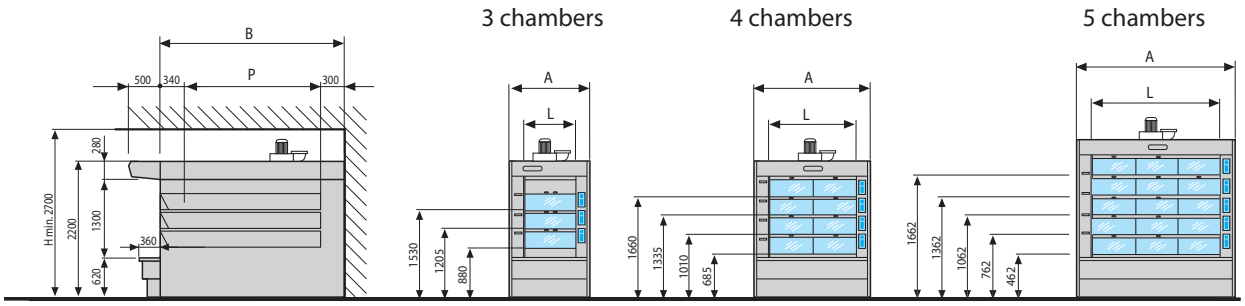
Integrated oven loader

Your best baking assistant

The integrated Polin oven loader is an accessory designed to be perfectly integrated with Elettrodrago Elektros. Made completely out of stainless steel, it is used to rationalise the oven loading and unloading operations, guaranteeing many benefits:

- You can work alone without an assistant.
- The raised stand-by position keeps the oven door completely free (and the area in front of it).
- Handling can take place from the right or from the left.
- You can load manually, using specific transfer frames or with a bread turning frame.
- All of your gestures become quicker and more precise.
- You can also take the baked bread out of the oven (thanks to the optional accessory).

DIMENSIONS



Useful chamber height
- 3 chamber ovens: height 200-200-250 mm
- 4 chamber ovens: height 200-200-200-200 mm
- 4 chamber ovens: height 170-170-200-250 mm
- 5 chamber ovens: height 170-170-170-170-200 mm

	chambres	Baking surface	Overall dimensions		Useful chamber dimensions		Electrical power with steam unit		
			Width A	Depth B	Width L	Depth P	maximum*	Economiser computer	Bakery management computer
	n°	m²	mm	mm	mm	mm	kW	kW	kW
4,3 / 84x170-3	3	4,3	1475	2340	840	1700	27,5	21,0	11,0
5,7 / 84x170-4	4	5,7		2340		1700	36,5	27,5	15,0
7,1 / 84x170-5	5	7,1		2340		1700	46,0	37,0	23,5
5,4 / 84x214-3	3	5,4		2780		2140	33,0	25,5	13,0
7,2 / 84x214-4	4	7,2		2780		2140	43,5	33,0	17,0
9,0 / 84x214-5	5	9,0		2780		2140	54,5	44,0	28,0
6,5 / 84x258-3	3	6,5		3220		2580	38,0	30,5	15,0
8,7 / 84x258-4	4	8,7		3220		2580	50,5	38,0	20,0
10,8 / 84x258-5	5	10,8		3220		2580	63,5	51,0	32,5
6,3 / 124x170-3	3	6,3	1875	2340	1240	1700	31,5	24,0	14,0
8,4 / 124x170-4	4	8,4		2340		1700	42,0	31,5	18,0
10,5 / 124x170-5	5	10,5		2340		1700	52,5	42,0	27,0
8,0 / 124x214-3	3	8		2780		2140	38,0	30,5	18,0
10,6 / 124x214-4	4	10,6		2780		2140	50,0	38,0	23,0
13,3 / 124x214-5	5	13,3		2780		2140	63,0	51,0	32,0
9,6 / 124x258-3	3	9,6		3220		2580	44,0	36,5	21,0
12,8 / 124x258-4	4	12,6		3220		2580	58,5	44,0	28,0
16,0 / 124x258-5	5	16,0		3220		2580	73,5	59,0	37,5
8,0 / 156x170-3	3	8	2195	2340	1560	1700	36,5	29,0	18,0
10,6 / 156x170-4	4	10,6		2340		1700	48,5	36,5	22,0
13,3 / 156x170-5	5	13,3		2340		1700	61,0	49,0	31,0
10,0 / 156x214-3	3	10		2780		2140	44,0	36,5	21,0
13,5 / 156x214-4	4	13,5		2780		2140	58,5	44,0	28,0
16,7 / 156x214-5	5	16,7		2780		2140	73,5	59,0	37,5
12,0 / 156x258-3	3	12		3220		2580	51,5	44,0	25,0
16,0 / 156x258-4	4	16		3220		2580	69,0	52,0	33,0
20,1 / 156x258-5	5	20,1		3220		2580	86,5	69,5	44,0
9,4 / 186x170-3	3	9,4	2500	2340	1860	1700	38,0	30,5	20,0
12,5 / 186x170-4	4	12,5		2340		1700	50,5	38,0	25,0
15,8 / 186x170-5	5	15,8		2340		1700	63,5	51,0	32,5
12,0 / 186x214-3	3	12		2780		2140	46,0	38,5	24,0
16,0 / 186x214-4	4	16		2780		2140	61,5	46,5	33,0
19,9 / 186x214-5	5	19,9		2780		2140	77,0	62,0	39,0
14,0 / 186x258-3	3	14		3220		2580	54,5	47,0	29,0
19,0 / 186x258-4	4	19		3220		2580	72,0	54,5	39,0
24,0 / 186x258-5	5	24,0		3220		2580	90,5	73,0	46,0

*Power for each steam unit = kW 2,5

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