SUPER TEOREMA POLIS PW 6 / MC18 2P05H07B



Main Features

- Versatile Totally Modular and ready to Create, from Pastry making to baking and pizza production!
 6 tray 600x400mm bakery deck oven with embossed metal baking surface allows the air circulation under
- the pan,
- 180mm baking chamber opening
- Reaches quickly the set temperature and responds quickly to oven temperature and power settings
- Optional baking surface (bottom) in refractory material Suitable for cooking in pans or directly on the bottom.
 Stack up to 4 modules so that your oven can grow with your business
- Optional Steam generator can be fitted an any stage to produce High Quality steam.
- Wide range of optional extras available to suit your baking needs
- Control Pannel 20 cooking programs with the possibility to set the cooking time and temperature, top and floor power levels (separately) and vaporisation level (optional).
- The color display and buzzer signal the user when cooking has finished.
- All the programmes can be named for quick and easy control during work.
 - There are three functions that are always available to the user:
 - (1) PRE-HEATING, useful for preheating the oven;
 - (2) AUTO-CLEANING, necessary for sanitizing the cooking chamber after long periods of non-use;
 (3) ECONOMY function The Economy mode is activated via the control panel and is used to hold the oven temperature while reducing energy power requirements and consumption.
- The control pannel also allows you to program the oven to start up twice a day and over the entire week so that you can always have your Teorema Polis PW ready to use.

AVAILABLE ACCESSORIES

3.0 Kw Steam generator Baking surface in refractory material Prover 95cm (suits up to 2 units) Prover 71cm (suits up to 3 units) Stand 125cm (single unit stand) Stand 95cm (double unit stand) Stand 95cm (double unit stand) Stand 40cm (quadruple unit stand) Exhaust Hood 40cm single bread batch frame 60cm single bread batch frame Pan holding trolley for base

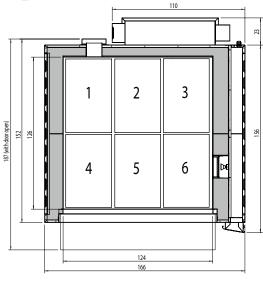
SPECIFICATIONS

Voltage	400Vac 3N 50/60Hz - 30Amps
Max Power	17,000 Watts
Weight	310 kg
Working Temp.	400°C
Max Humidity	95% without condensation
Capacity	6 x 600x400mm Baking Trays
Chamber Height	180 mm
Cable Length	2 meters
Warranty	4 Year Warranty (2 yr Labour 4 yr Parts)



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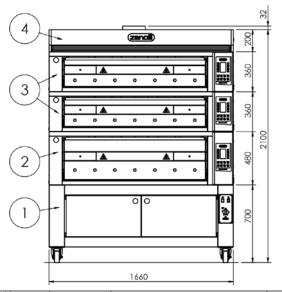


DIMENTIONS

External Width	1660mm	Internal Width	1240mm
External Depth	1610mm	Internal Depth	1260mm
External Height	360mm	Internal Height	180mm

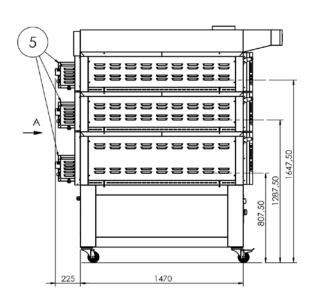
SUPER TEOREMA POLIS PW 6 / MC18/MC30

FRONT



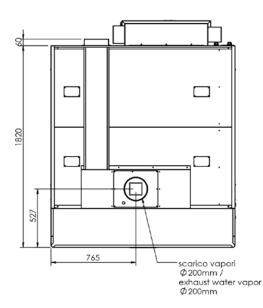
Num. articolo / Item num.	Quantità / Quantity	Descrizione / Description	Potenza / Power
1	1	CELLA LIEVIT./ PROOFING CABINET	1.5+1 kW
2	1	T POLIS PW 6 UT30	13 kW
3	2	T POLIS PW 6 UT18	26 kW
4	1	TOP	-
5	3	VAPORIZZATORE/VAPORIZER	9 kW

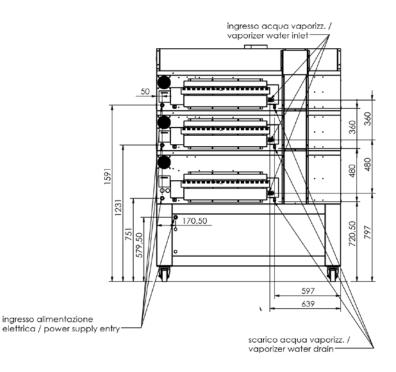
SIDE



REAR

TOP



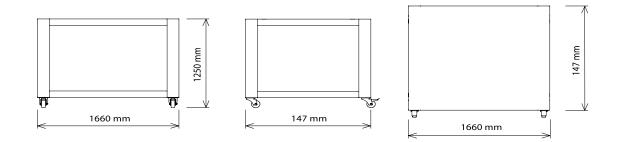




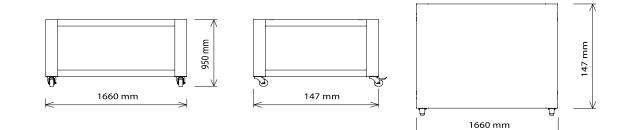
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TEOREMA POLIS PW 6 - ACCESSORIES

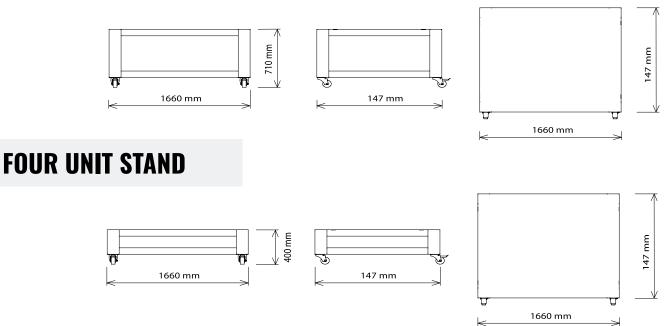
SINGLE UNIT STAND



DOUBLE UNIT STAND



TRIPLE UNIT STAND



We reserve the right to alter specifications without notice.

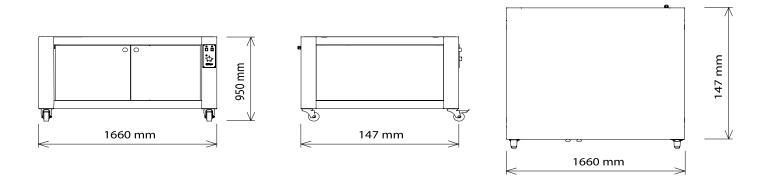


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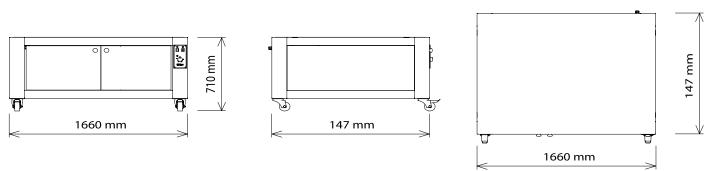
TEOREMA POLIS PW 6 - ACCESSORIES

EXHAUST HOOD

95 CM PROVER (SUITS UP TO 2 UNITS)



71 CM PROVER (SUITS UP TO 3 UNITS)



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