DATA SHEET
Polis 2/MC26-1 Single Deck Bakery Oven 2 Tray (400x600) Capacity
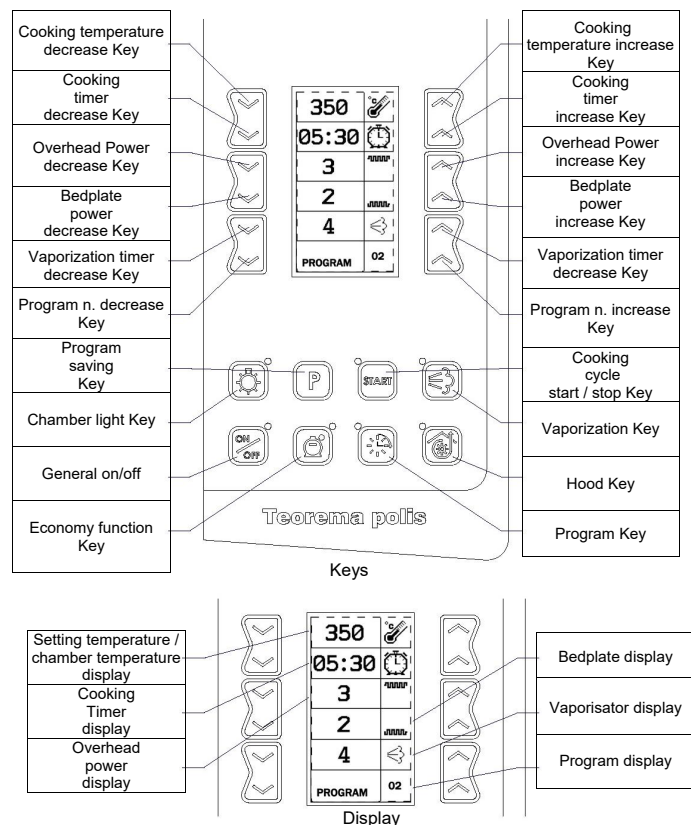POM2E06A-1

Build

- The Polis 2/MC26-1 features a single-deck design with a 260 mm chamber height—the highest in the series—offering ample space for tall bakery items. It can be stacked with up to three more units, totaling four decks.
- This versatile modular multi-function design ensures high-performance baking for pizzas, breads, and pastries, supported by 70 years of experience in technology, people, and research.
- Accommodates 2 x 600 x 400 mm baking trays in each chamber, designed for side-by-side tray insertion.
- Heavy-duty full stainless steel construction combined with a sleek, modern design.
- Robust construction with a fully sealed, vented, and washable baking chamber featuring removable rails.
- Heavy-gauge front door requires no maintenance and is gasket-free, spring-free, and double-insulated with best-in-class insulation, ensuring minimal thermal heat loss.
- Reinforced, double-insulated stainless steel door with double glass-ceramic fireproof windows.
- Armored stainless steel heating elements minimize heat loss from frequent door openings and high-volume usage.
- High-powered elements mounted at the door opening compensate for heat loss, ensuring consistent baking temperatures and minimal heat loss during high-volume use.
- Standard thick refractory stone cooking base enhances heat retention and absorption for superior cooking performance and even heat distribution
- Completely modular design allows you to stack up to 4 modules, enabling your oven to grow with your business.
- The advanced control panel features 20 programmable cooking options with customizable settings, including temperature (0–400°C), timer, element power (0–9), and steam injection.
- Programs can be saved and named for easy access.
- Schedule up to two programmed starts per day with your customized baking settings, each spaced an hour apart.
- Intuitive color display and audible buzzer signal the user when cooking is finished.
- Pre-heating functionality with configurable slow and fast modes ensures the oven is automatically ready for use.
- The Economy mode is easily activated with a button on the control panel, reducing energy consumption while maintaining oven temperature and saving on energy costs.
- Auto-cleaning function with a 45-minute program automatically sanitizes the cooking chamber for consistent hygiene.
- Balanced dual top and bottom detection probes ensure accurate temperature regulation across the entire baking chamber, providing even baking conditions.
- Independent top and bottom heating adjustments (0–9 intensity) allow precise control of heat distribution without changing chamber temperature, ensuring optimal baking and consistent, high-quality results.
- Manual exhaust valve for humidity management
- LED lamp chamber lighting for low energy consumption and long life.
- Optional steel embossed base improves air circulation beneath the pan for optimized tray cooking.
- Optional steam generators can be added to the deck oven for high-quality steam. Once installed, steam is activated via the control panel, programmed into baking cycles, or manually injected as needed.
- Optional accessories include leavening cells, adjustable stands, bread loaders, tray racks, and built-in extractor hoods, all compliant with Australian and NZ standards.
- The Teorema Polis is built with the highest-quality materials and components, making it a reliable and durable choice and a testiment to its useage around the world.

*Optional hood
*Optional stand

OPTIONS

Stand on castors
Exhaust Canopy
Steam Generator
Prover
Bread Loaders

Controls

Cooking temperature decrease Key
Cooking timer decrease Key
Overhead Power decrease Key
Bedplate power decrease Key
Vaporization timer decrease Key
Program n. decrease Key
Program saving Key
Chamber light Key
General on/off
Economy function Key

Cooking temperature increase Key
Cooking timer increase Key
Overhead Power increase Key
Bedplate power increase Key
Vaporization timer decrease Key
Program n. increase Key
Cooking cycle start / stop Key
Vaporization Key
Hood Key
Program Key

Teorema polis

Keys

Setting temperature / chamber temperature display
Cooking Timer display
Overhead power display

Bedplate display
Vaporisator display
Program display

Display

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Technical specifications

External Size

External Width	1250mm
External Depth	1010mm
External Height	440mm

Cooking Chamber size

Internal Width	830mm
Internal Depth	660mm
Internal Height	260mm

Baking Pans

Number of Pans	2
Pan Width	600mm
Pan Depth	400mm

Weight

Net weight	155 kg
package weight	*

Connection requirements electric
triphase + neutral or triphase

Electrical connected loads	6 kW
Voltage	415V or 240V upon request
Plug Supplied	No
Cable Length	2m
Current at 400V - 3N	10.5
Current at 230V - 3	18
Level of protection	IP23
Electrical connection	Plugless 4 or 5 conductors

Exhaust

Air exchange	65 m3/h

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	200mm	0mm	200mm

Environment

Temperature	0 - 40 $^{\circ}$c
Maximum humidity	95% without condensation
Noise	< 70 decibels

Operation

Maximum Temperature	400°c

Warranty

2 years warranty Parts & Labour

Subject to a prevanttitive maintence plan

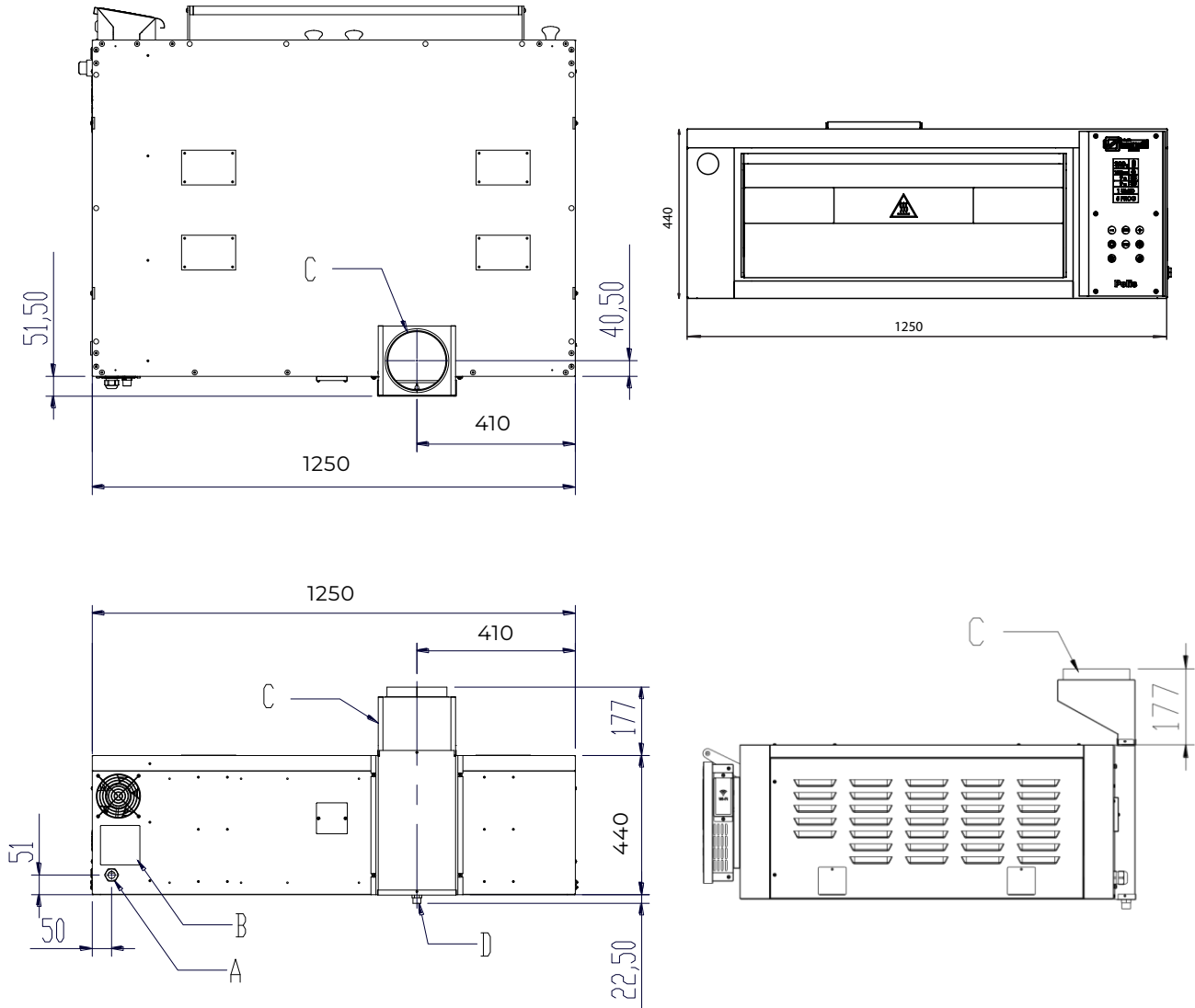We reserve the right to alter specifications without notice.

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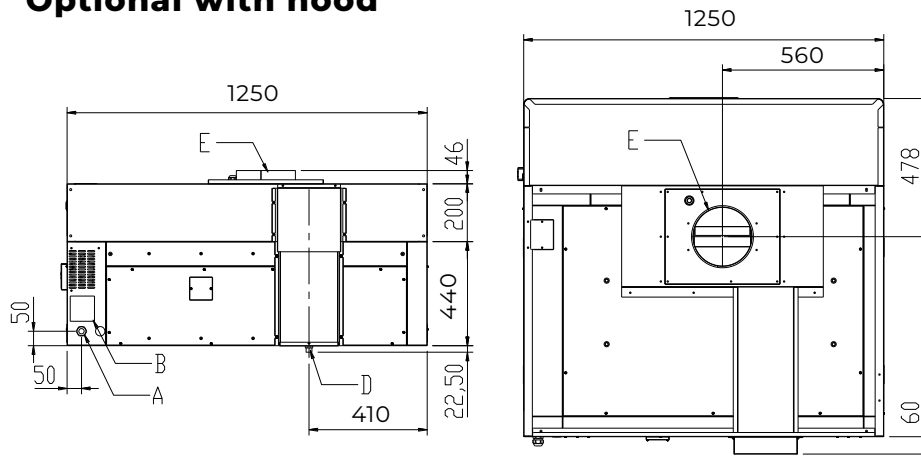## Polis 2/MC26-1 Single Deck Bakery Oven 2 Tray (400x600) Capacity

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Technical drawings

Optional with hood

A	ELECTRICAL POWER INPUT
B	INFORMATION PLATE
C	VAPOUR EXHAUST CONNECTION Ø 150mm
D	CONDENSATION EXHAUST
E	VAPOUR EXHAUST Ø 200mm

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