

DATA SHEET

Polis 2 / MC26-2 / MC18-2 Multi-height

Quad Deck Oven | 2 + 2 + 2 + 2 Tray (600 x 400)

POM2E06A-2+POM2E04A-2

zanolli
1952 • ITALY

Build

- The Polis 2/MC26-2/MC-18-2 is a quad-deck unit with 260 mm and 180 mm chamber heights, providing flexibility for different baking needs.
- 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.
- Each deck 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
- 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 testament to its usage around the world.



OPTIONS

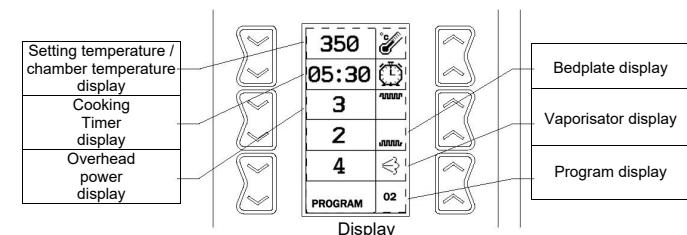
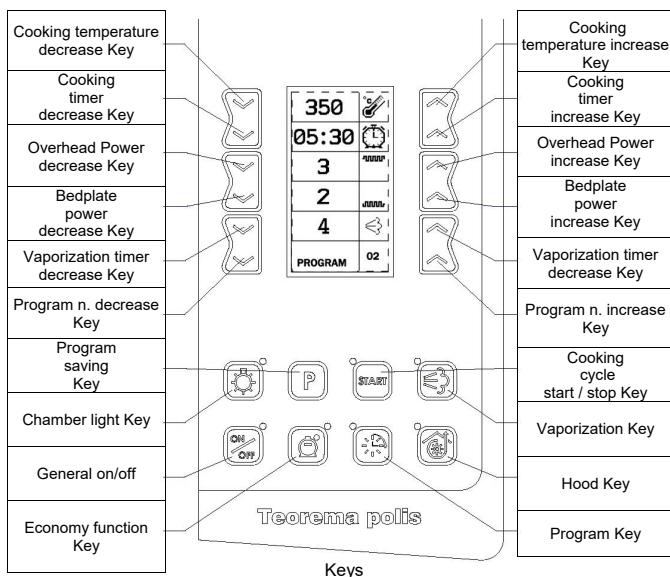
Stand on castors

Exhaust Canopy

Steam Generator

Bread Loaders

Controls



DATA SHEET

Polis 2 / MC26-2 / MC18-2 Multi-height

Quad Deck Oven | 2 + 2 + 2 + 2 Tray (600 x 400)

POM2E06A-2+POM2E04A-2

zanolli
1952 • ITALY

Technical specifications

External Size

| | |
|-----------------|--------|
| External Width | 1250mm |
| External Depth | 1010mm |
| External Height | 1600mm |

Cooking Chamber size

| | |
|------------------------|-------|
| Internal Width | 830mm |
| Internal Depth | 660mm |
| Internal Oven Height 1 | 260mm |
| Internal Oven Height 2 | 260mm |
| Internal Oven Height 3 | 180mm |
| Internal Oven Height 4 | 180mm |

Baking Pans

| | |
|----------------|---------------|
| Number of Pans | 2 + 2 + 2 + 2 |
| Pan Width | 600mm |
| Pan Depth | 400mm |

Weight

| | |
|----------------|-------------------------|
| Net weight | 155 kg x 2 + 135 kg x 2 |
| package weight | * |

Connection requirements electric

triphasic + neutral or tripasico

| | |
|----------------------------|----------------------------|
| Electrical connected loads | 6 kW x 4 |
| Voltage | 415V or 240V upon request |
| Plug Supplied | No |
| Cable Length | 2m |
| Level of protection | IP23 |
| Electrical connection | Plugless 4 or 5 conductors |

Exhaust

| | |
|--------------|----------------------|
| Air exchange | 65 m ³ /h |
|--------------|----------------------|

Minimum clearances during installation

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

Environment

| | |
|------------------|--------------------------|
| Temperature | 0 - 40 °C |
| Maximum humidity | 95% without condensation |
| Noise | < 70 decibels |

Operation

| | |
|---------------------|-------|
| Maximum Temperature | 400°C |
|---------------------|-------|

Warranty

2 years warranty Parts & Labour

*Subject to a preventive maintenance plan

We reserve the right to alter specifications without notice.

DATA SHEET

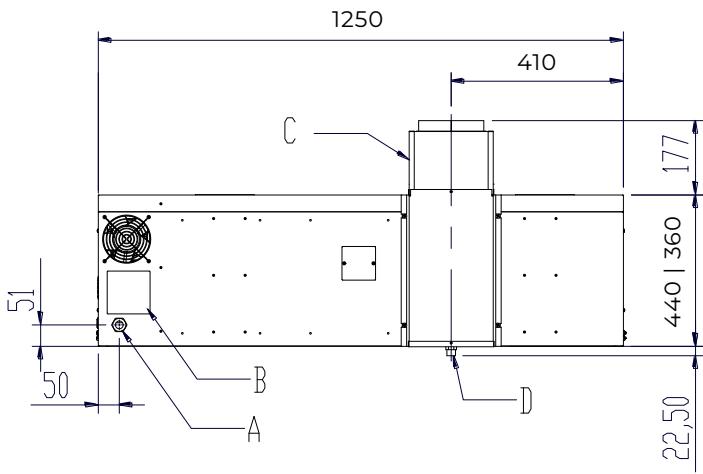
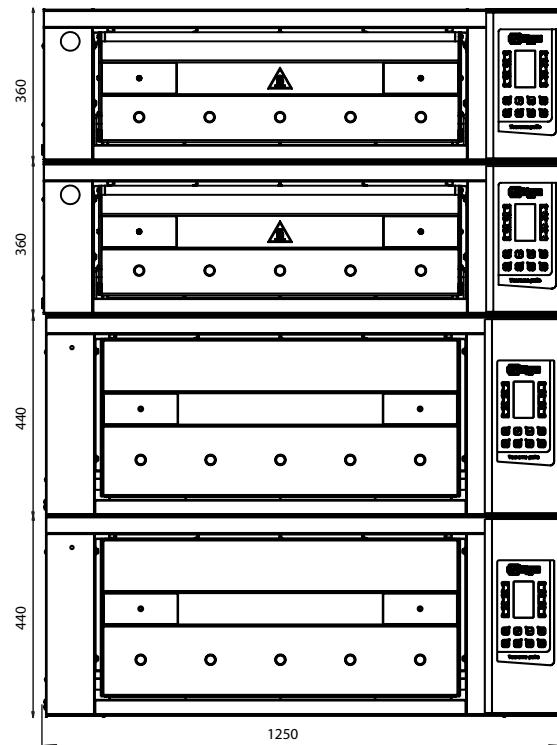
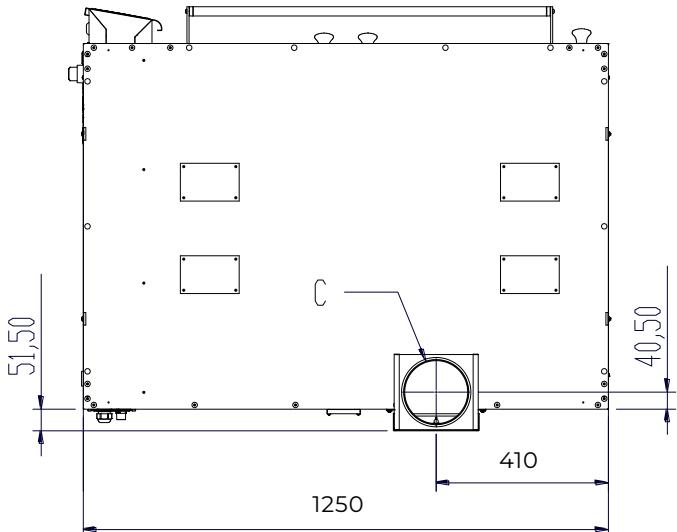
Polis 2 / MC26-2 / MC18-2 Multi-height

Quad Deck Oven | 2 + 2 + 2 + 2 Tray (600 x 400)

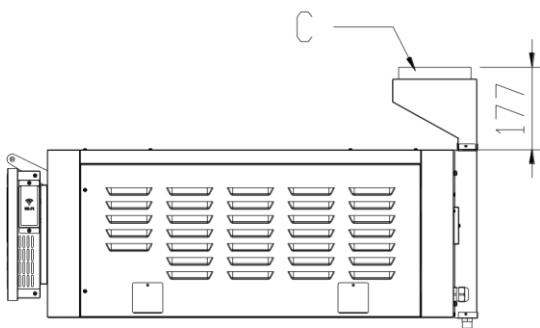
POM2E06A-2+POM2E04A-2

zanolli
1952 • ITALY

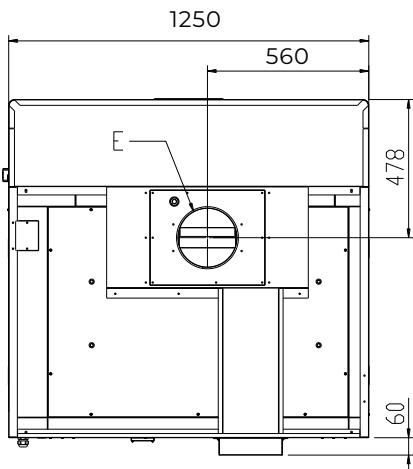
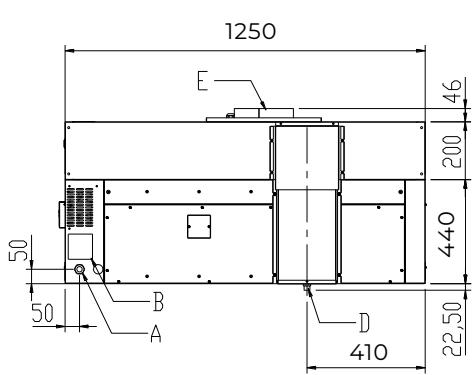
Technical drawings



Rear and side view are shown
as a single deck view only for illustrative purposes per deck only.



Optional with hood



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

We reserve the right to alter specifications without notice.