

# DATA SHEET

## Polis 4 / MC26-2 / MC18-1 Multi-height Triple Deck Oven | 4 + 4 + 4 Tray (600 x 400)

POM4E06A-2+POM4E04A-1



### Build

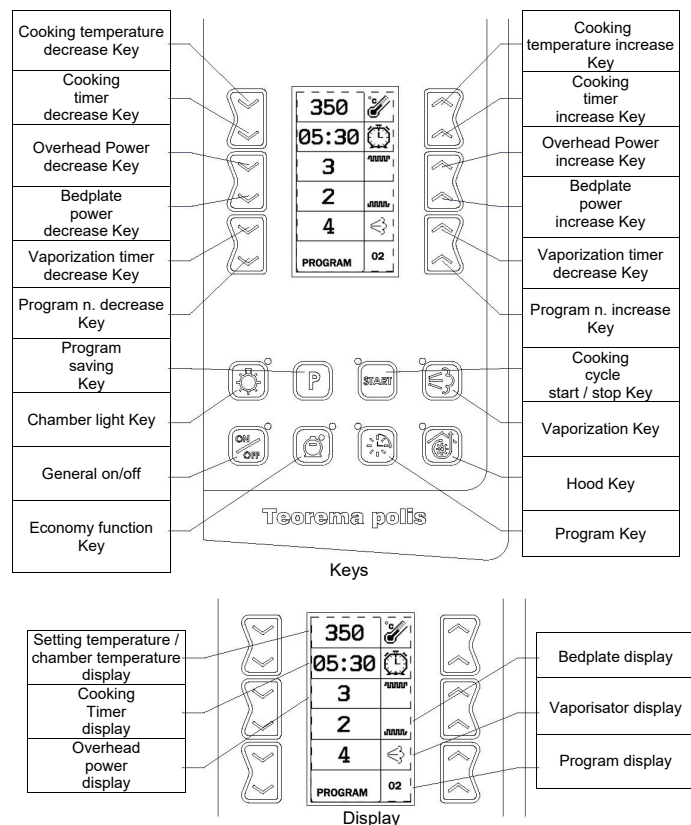
- The Polis 4/MC26-2/MC18-1 is a triple-deck unit with 260 mm and 180 mm chamber heights, providing flexibility for different baking needs. It can be stacked with one more unit, totaling four decks for maximum efficiency.
- This versatile modular multi-function design ensures high-performance baking for pizzas, breads, and pastries, supported by 70 years of experience in technology, people, and research.
- Accommodates 4 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 testament to its usage around the world.



### OPTIONS

- Stand on castors
- Exhaust Canopy
- Steam Generator
- Prover
- Bread Loaders

### Controls



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## Technical specifications

### External Size

|                 |        |
|-----------------|--------|
| External Width  | 1250mm |
| External Depth  | 1610mm |
| External Height | 1240mm |

### Cooking Chamber size

|                        |        |
|------------------------|--------|
| Internal Width         | 830mm  |
| Internal Depth         | 1260mm |
| Internal Oven Height 1 | 260mm  |
| Internal Oven Height 2 | 260mm  |
| Internal Oven Height 3 | 180mm  |

### Baking Pans

|                |           |
|----------------|-----------|
| Number of Pans | 4 + 4 + 4 |
| Pan Width      | 600mm     |
| Pan Depth      | 400mm     |

### Weight

|                |            |
|----------------|------------|
| Net weight     | 230 kg x 3 |
| package weight | *          |

### Connection requirements electric tripphase + neutral or triphase

|                            |                            |
|----------------------------|----------------------------|
| Electrical connected loads | 10 kW x 3                  |
| 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 m3/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 preventitive maintenance plan*

We reserve the right to alter specifications without notice.



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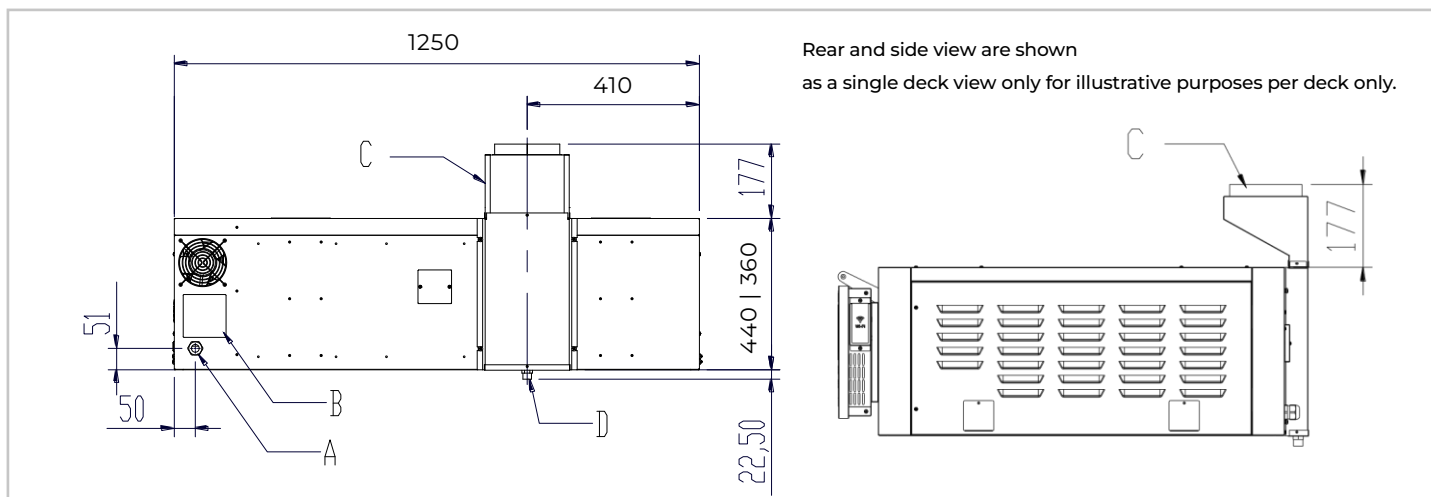
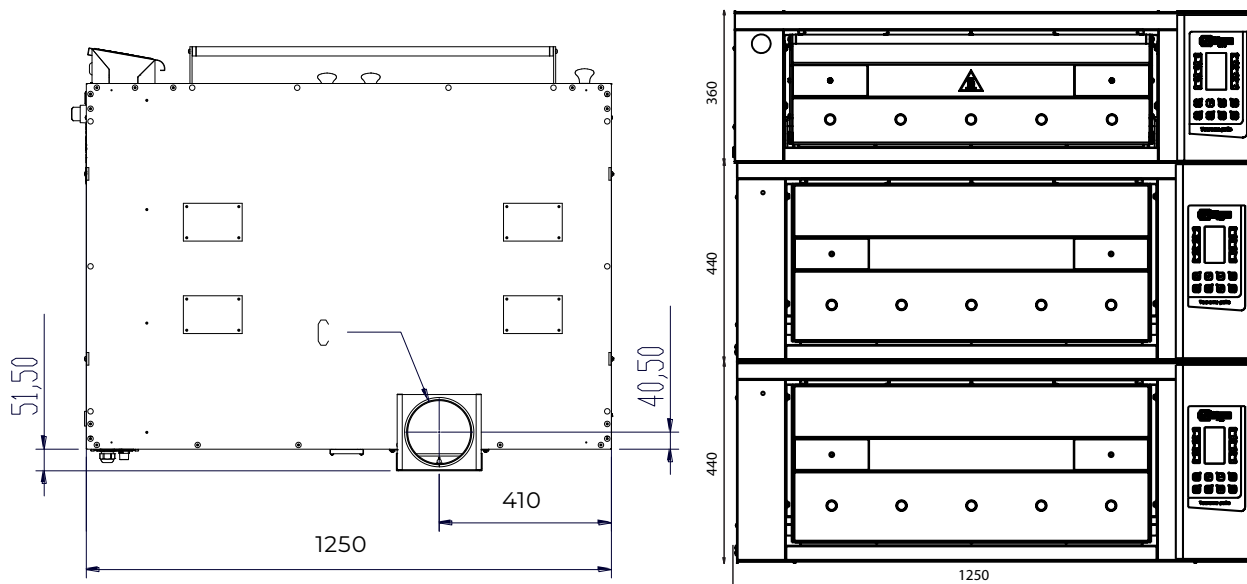
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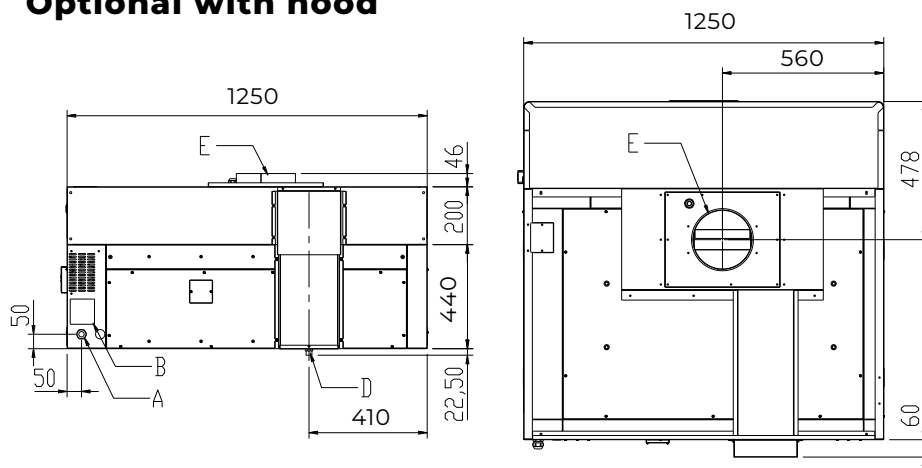
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### Technical drawings



### 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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