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... pečieme s vami už viac ako 25 rokov

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▶ OVEN LINE

Stratos modular electric oven
for pizza, pastry and bread





Designed to meet the needs of bakeries, confectioners, pizzerias and hot food vendors, the STRATOS modular electric oven does not need any special permits so it can be operated as soon as it has been installed.

The compact size, level of insulation and technical details of this oven lead to significant financial savings, great flexibility and production diversification.

The configuration of the oven can be expanded after purchase to include from one to five completely independent, modular chambers. The chambers are available at a standard height of 18 cm or 30 cm for taller baked goods such as panettone and pandoro.

WIND 4060/5
+ STRATOS 3STA
+ proofer

WIND 6040/5 (symmetric)
+ STRATOS 2STL
+ proofer



Stratos Crystal



Stratos Black

The Stratos oven is available in the following versions:

- **CRYSTAL** with silkscreened, tempered glass doors
- **BLACK** with attractive designed Black stainless steel insulated doors
- **CLASSIC** with stainless steel insulated doors
- **OLD STYLE** electrochemically stainless steel front and details with aging treated brass

The front is of stainless steel also in the painted configuration.

The oven can be customised to meet your needs with many available accessories.



Stratos Old Style
Available in this configuration
and only for models 2STA and 4ST



Electric ovens are usually equipped with a few heating elements spaced far from each other.

In order to provide the necessary heat, they must reach very high temperatures that cause aggressive and uneven baking as well as the premature wear and tear of the elements.

The STRATOS OVEN contains many elements armoured on special steel and spaced near each other. The great power is thus evenly distributed to provide a gentle, diffuse heat that is always available when required. The elements are virtually indestructible due to the low specific power and lower operating temperatures.

Heat dispersion from the oven opening causes uneven baking and is usually offset by simply reinforcing the front heating elements, but this cheap solution does not allow temperature adjustments or to correct an uneven baking.

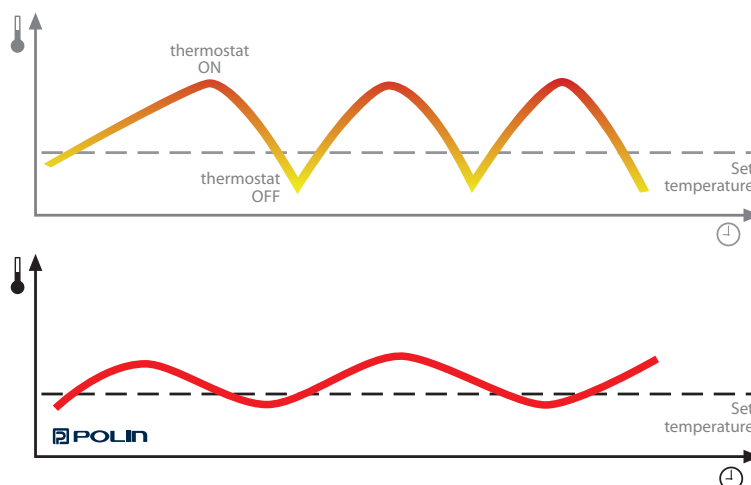
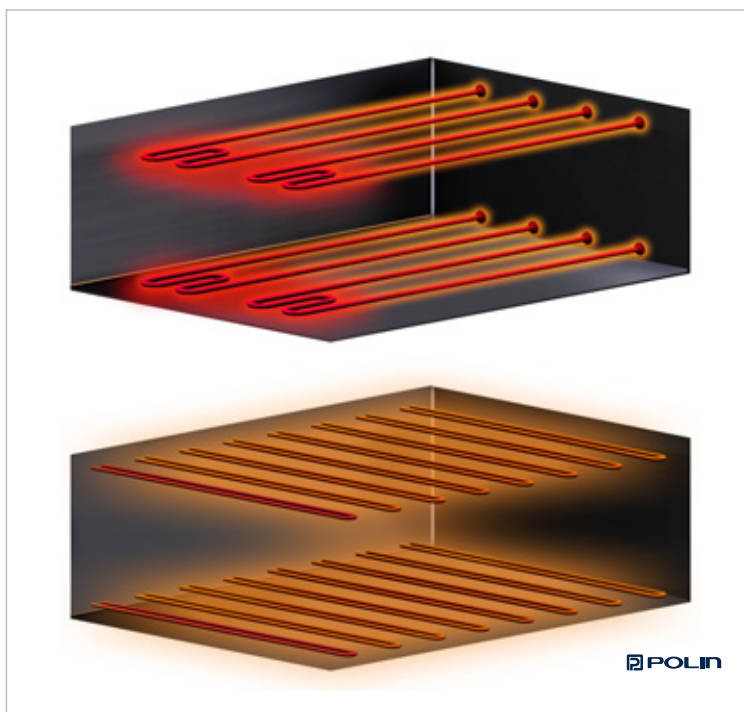
Each individual chamber of the STRATOS OVEN is equipped within an independent control system of the heating elements of the opening (top and bottom).

Temperature controls with the thermostat always on or off usually lead to high levels of thermal inertia, resulting in wasted energy and uneven baking.

The STRATOS OVEN is provided with a thermal inertia control system that maintains the set temperature at a steady level.

► THE OVEN

What are the secrets of a gentle and even baking?



Polin's electronic system gives you all the versatility you are looking for!

The Stratos is equipped with an electronic system that contains several special control and energy savings programmes operated by means of a simple button:



ENERGY BUTTON

sets the energy level based on the type of product to be baked.



CONTROLLED HEATING KEY

for heating at the start of work. It eliminates wasted energy, making the first batch the same as the subsequent ones.




PAUSE BETWEEN BAKING KEY

for two advantages when a pause is necessary:

- Reduces energy consumption up to 18%
- Eliminates overheating of baking plate


The **STANDARD digital keyboard** includes:

- Setting the chamber temperature
- **Separate chamber and door control** (door dispersion compensation)
- **Shutter**: used to assign different power percentages to top and bottom for a great variety of baking results
- **Self-diagnostics program** with alarm display and operating data storage for constantly controlling of oven efficiency
- Turning steam unit on and off with a set steam time ( steam unit)
- Timer with buzzer when the baking cycle is completed

Upon request 

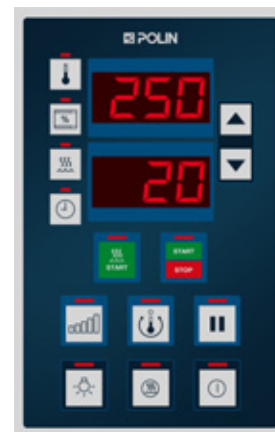
- **Economiser**: limits the requested power for the installation of ovens with 2 - 5 chambers
- Automatic daily turning on and off of the entire oven
- Power increase for baking pizzas and focaccia (**Super Power**)
- Independent control of the top and bottom temperatures by means of a **dual probe**
- Automatic control of the door temperature by means of a probe

The **digital 100 PROGRAMS keyboard** including automatic valve for steam discharge:

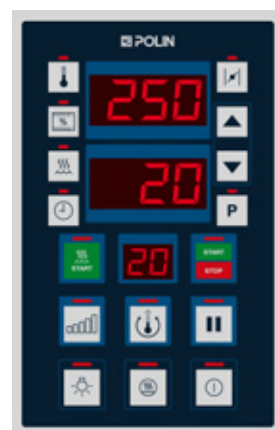
- Manual program for direct control oven
- 99 Programs makes it possible to store the following parameters
- **3 temperature phases** (this makes it possible to start baking at a higher temperature and then automatically switch to a lower one after a prefixed period of time)
- Quantity of steam, in seconds, automatically delivered ( steam unit)
- Automatic valve opening/closing system for steam discharge
- Ratio of top and bottom
- Power level door control
- Automatic switching on and off of the chamber



PROOFER digital keyboard



STANDARD digital keyboard



100 PROGRAMS digital keyboard





► COMPONENTS

Polin's experience dedicated to functionality

The usual manner in which oven doors are tilted outwards when opened is often the cause of injury and takes up space. **A**


The innovative retractable door of the Stratos oven solves this problem, thus avoiding accidental contact when loading and unloading the oven and saves space below the oven.

The oven knobs do not overheat because they are located outside the opening of the chamber.

The doors can be cleaned without having to remove the glass, thus preventing breakage and saving time.

The versatile Stratos oven is available with four different baking surfaces:

- Embossed metal sheet (standard), ideal for baking delicate pastries on a pan
- Fibre-cement, ideal for pastries and bread
- Reinforced cement, thick surface suitable for heavy products such as bread, focaccia and pizza
- Refractory material, an alternative to reinforced cement and perfect for the direct baking of pizza and focaccia.

The steamer is equipped with two powerful ceramic heating elements to ensure plenty of steam available during baking. 

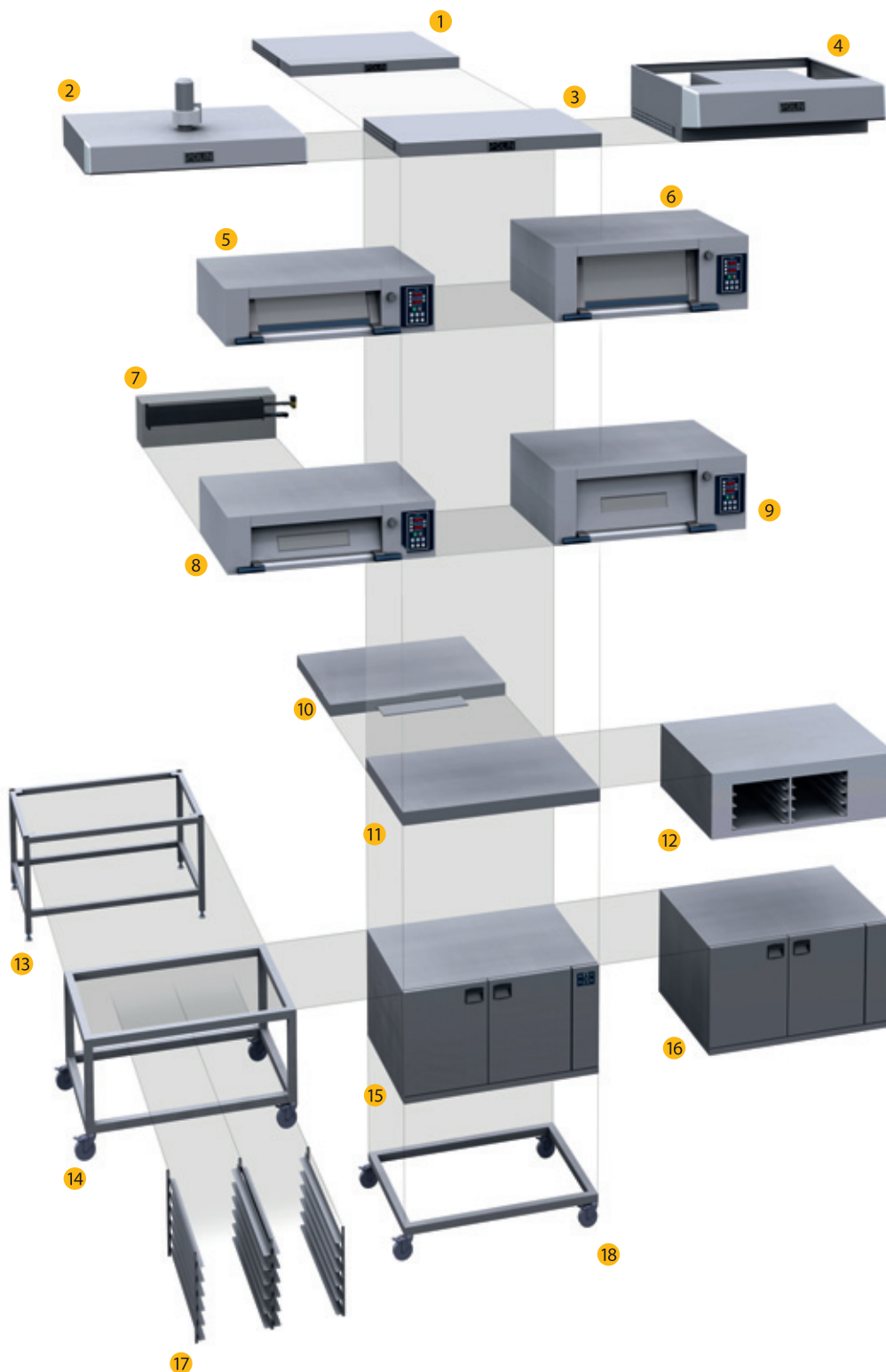
► ACCESSORIES

Details that make the difference

The following accessories are available for each configuration:

- Hood with exhaust fan **2**
- Hood without suction function **B**
- Ventilated proofing chamber with temperature and humidity control
- Digital keyboard for the proofer with humidity probe
- Lower element with removable top **10**
- Intermediate tray holder box **12**
- Innovative dry air steam condenser with activated carbon kit
- Hooks in the door for manual baking racks
- Inner coating in chamber in refractory material **C**
- Doors with mirrored glass with low emissivity for drastically reducing heat loss (~15%) **D**
- Simple base, tray holder and/or streamlined with doors
- Wheel kit for bases and proofers

► MODULARITY

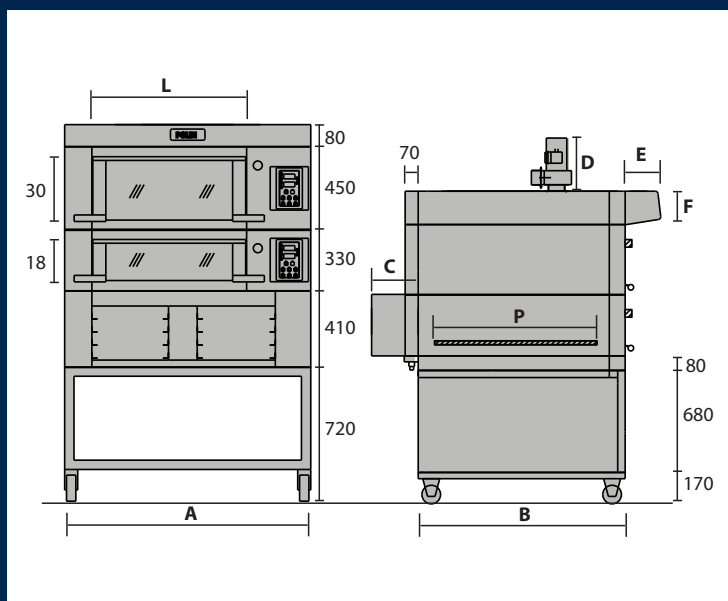


KEY

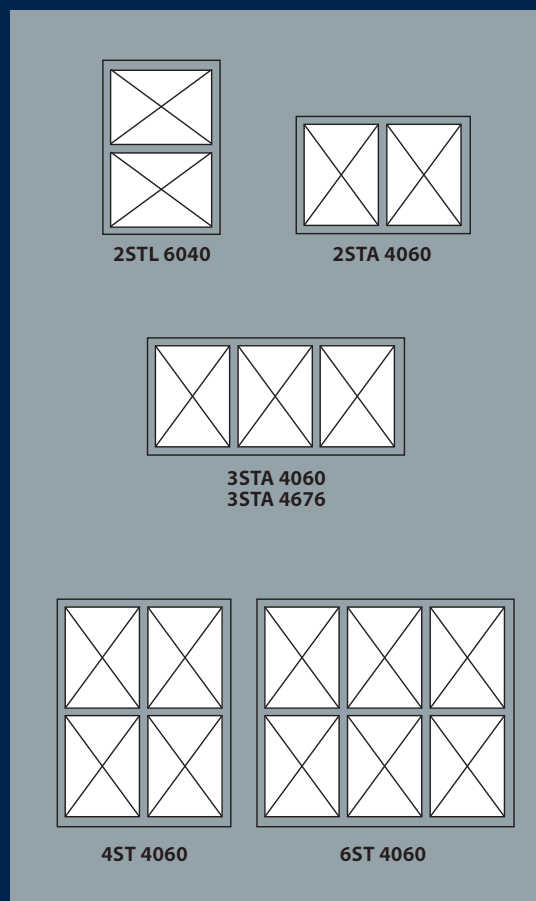
- 1. Hood without suction function
- 2. Hood with exhaust fan
- 3. Upper element
- 4. Air condenser hood
- 5. Standard chamber 18 cm (usable)
- 6. Chamber 30 cm (usable)
- 7. Steam unit
- 8. Chamber 18 cm (usable) insulated door
- 9. Chamber 30 cm (usable) insulated door
- 10. Lower element with removable top
- 11. Lower element
- 12. Tray holder box
- 13. Base on feet
- 14. Base on wheels
- 15. Proofing chamber
- 16. Streamlined base
- 17. Tray holder rack
- 18. Wheel kit for streamlined base/proofer

STRATOS
OVEN

DIMENSIONS



	A	B	L	P	C	D	E	F
2 STL 6040	980	1110	620	840	320	280	190	180
2 STA 4060	1320	910	830	640	250	280	190	180
3 STA 4060	1730	910	1240	640	250	280	190	180
3 STA 4676	1910	1070	1420	800	250	280	190	180
4 ST 4060	1320	1510	830	1240	250	280	190	180
6 ST 4060	1730	1510	1240	1240	250	330	280	250



	PAN CAPACITY		PIZZA CAPACITY		STANDARD ELECTRIC POWER	MAXIMUM ELECTRIC POWER (SUPERPOWER)	POWER SUPPLY
			Ø28	Ø33			
	n°		n°		kW	kW	
2 STL 6040	N° 2	600x400	5	3	4,2	7,3	400/3N~/50
2 STL 6040 CELL	N° 16				1,6	1,6	230/1~/50
2 STA 4060	N° 2	400x600	5	3	4,4	7,4	400/3N~/50
2 STA 4060 CELL	N° 24				1,6	1,6	230/1~/50
3 STA 4060	N° 3	400x600	8	5	6,5	11	400/3N~/50
3 STA 4060 CELL	N° 24				1,6	1,6	230/1~/50
3 STA 4676	N° 3	460x760	11	7	9,2	16,2	400/3N~/50
3 STA 4676 CELL	N° 16				1,6	1,6	230/1~/50
4 ST 4060	N° 4	400x600	11	6	7,2	13,1	400/3N~/50
4 ST 4060 CELL	N° 24				1,6	1,6	230/1~/50
6 ST 4060	N° 6	400x600	16	10	8,5	15	400/3N~/50
6 ST 4060 CELL	N° 24				1,6	1,6	230/1~/50





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