



OVEN LINE

Elettrodrago Avant



ELETTRODRAGO AVANT

GREATER PRODUCTIVITY, LESS CONSUMPTION

The innovative technology of *Elettrodrago Avant* exceeds the performance of normal electric ovens and offers gentle baking that is always perfect, also when baking large items.

In short, *Elettrodrago Avant* operates at low temperatures without the occurrence of electric ovens with announced resistance and uniformly distributed the heat on the product, resulting in an excellent baking quality. From today with the advantage of *Elettrodrago Avant* and with your skills, your customers will be even more satisfied and loyal.

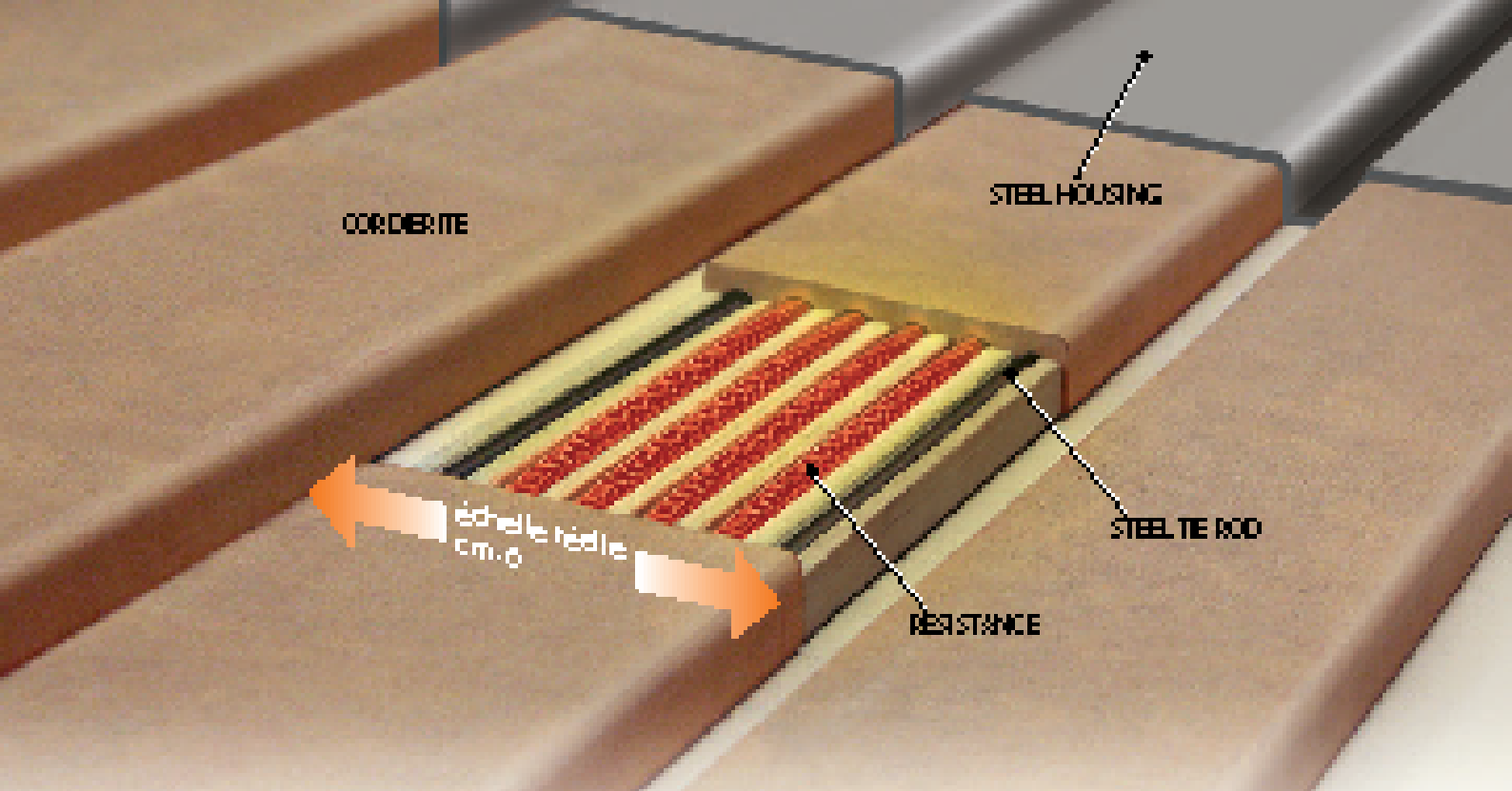
POLIN

No current oven, at equal
baking conditions,
consumes less than
Elettrodrago Avant.

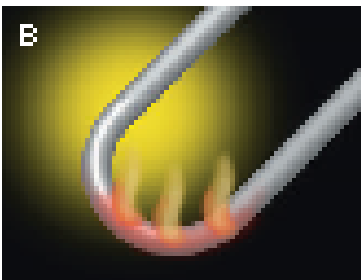
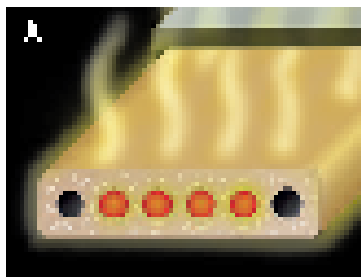


ELETTRODRAGO AVANT





Elettrodrago Avantis unique.
As you can see.



SPECIAL LARGER ELECTRO-CERAMIC RESISTANCE SYSTEM

This special electro-ceramic resistance that forms the core of Elettrodrago Avantis offers matchless performance. This large ceramic matrix that surrounds them (5) releases the heat at a lower temperature and with greater continuity in comparison to traditional enameled resistance (6) used in other electric ovens, offering you:

5 FUNDAMENTAL QUALITIES

- 1 Gentle baking, which is very appreciated by your customers, especially with large sized loaves, due to their low temperature and accumulated calories
- 2 Perfect baking of any product, both large and small sized, thanks to the increased temperature stability (as you well know, baking large sized bread loaves is the weak point of enameled resistance)
- 3 Small and drop in temperature when unplugging time in the oven
- 4 Significant reduction in the down time between baking operations (this increase productivity, resulting in higher profits)
- 5 Improved insulation of the electrical parts = longer duration and greater reliability of the resistance



THE NON-PLUS-ULTRA FOR LARGE AND MEDIUM SIZED BREAD LOAFS

Electro drago doesn't represent the evolution of the electric Polin oven, which over 60 years of experience continues to offer a quality that is always appreciated by bakers.

To day, modern technology makes it possible to produce an oven that, in addition to guaranteeing a seamless operation that was never before obtained, has the same flexibility and abundance of steam from the thermal cycle and makes it possible to obtain a baking quality that is comparable with tub ovens, especially with large sized bread loaves.

Electro drago doesn't maintain all the winning qualities of the previous models, integrating them with significant design innovations.

The use of the most advanced electronic equipment makes it possible to optimize performance, guaranteeing low operating costs, resulting in considerably reduced oven costs.



The large surface (C) of the exclusive ceramic resistor, which is considerably larger than that of traditional resistor (D), ensures:

3 INCOMPARABLE ADVANTAGES

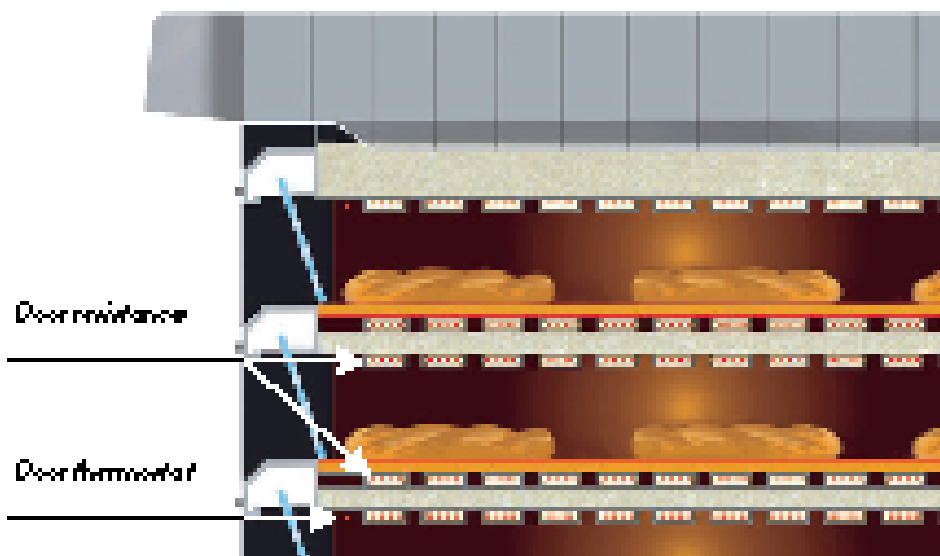
- 1 Greater temperature uniformity
- 2 Increased absolute thermal exchange
- 3 Greater temperature stability



The resistors are housed in the oven chamber in suitably shaped metal panels (E) that not only protect them, but also further increase their performance with:

3 INCOMPARABLE ADVANTAGES

- 1 Improvement and enlargement of the mass and radiant surface to levels never before reached.
- 2 Improved and greater diffusion of heat in comparison to other systems (very important advantage for perfectly even baking).
- 3 Protection from the steam in the chamber, for unequalled duration and reliability.



The Auto Level system guarantees perfect baking uniformity

The exclusive monitoring and auto-compensation system of Elektrodrage (vakt) maintains an even temperature throughout the entire chamber.

One of the most important aspects of this system, for example, is its reaction to heat dispersion at the door: monitoring and compensating for this automatically thanks to an exclusive independent thermostat circuit.

Therefore Auto level is much more efficient than normal fixed calibration systems, as the latter



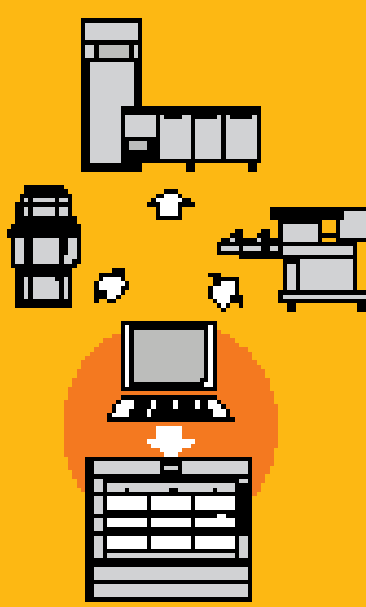
is often equipped with sensors, but only has a small shaping of the

resistor at the door (F) to create a greater radiant effect, which will always be inevitably too little or too much.

IMPORTANT

All of the described advantages are enhanced by integral operation of the resistor coil panels. This technology is the result of baking studies conducted in the Research & Development department.

Valuable advantages!



The Bakery Management Computer (optionally) is valuable to do for your profitability because it helps you achieve considerable savings in your electricity bill that enables to significantly reduce the cost of the bread you bake.

It consists of a special Management Control unit, dedicated software and a special network of sensors that automatically and constantly verify the energy flow used by the equipment, optimally redistributing them to the oven.

This considerably reduces the kW necessary to work at full productivity.

Better use of the global power, thanks to the possibility of also intelligently using the energy for the oven that becomes available during the pauses in operation of the other operative units in the bakery.

This makes it possible to work easily with reduced power.

Possibility of selecting an oven with the desired baking surface, even if few or kW are granted than what is necessary. This means that you can work peacefully even if the kW provided by the operator are lower than the global power required for the bakery.

Lower initial installation expense resulting from the lower power to request from the operator.

Lower monthly fixed cost (by using low power you pay less).

Certainty of not overrunning power (which is very expensive) thanks to the constant measurement of the consumption of all the units in the bakery and due to the intelligent use of the kW available for the oven.

Targeted management of the power supply in relation to the bus-hour rate, increasing use when energy is delivered at a lower cost.

Possibility of programming the automatic switching on of the oven on a daily and weekly basis.

Self-diagnostic function (shutdown) that makes it possible to immediately discover the cause of the malfunction and then to request services, correctly indicating the problem to be fixed.

▶ ECONOMISER COMPUTER

One computer, many benefits

The function of this tool is similar to the Bakery Management Computer but it is restricted to the oven users.

It is used by manually setting the maximum kW value assigned to the oven.

Although it achieves lower total kW savings than what is guaranteed by the Bakery Management Computer, its full response is a significant improvement in the reduction of overall consumption.

It works by deciding and using the power that becomes available during the operating pause of various oven parts (chambers, steam units).



Possibility of selecting an oven with the desired baking surface, making it operate with less kW than its real power.

Lower installation expenses due to low required power.

Moderate monthly fixed cost.

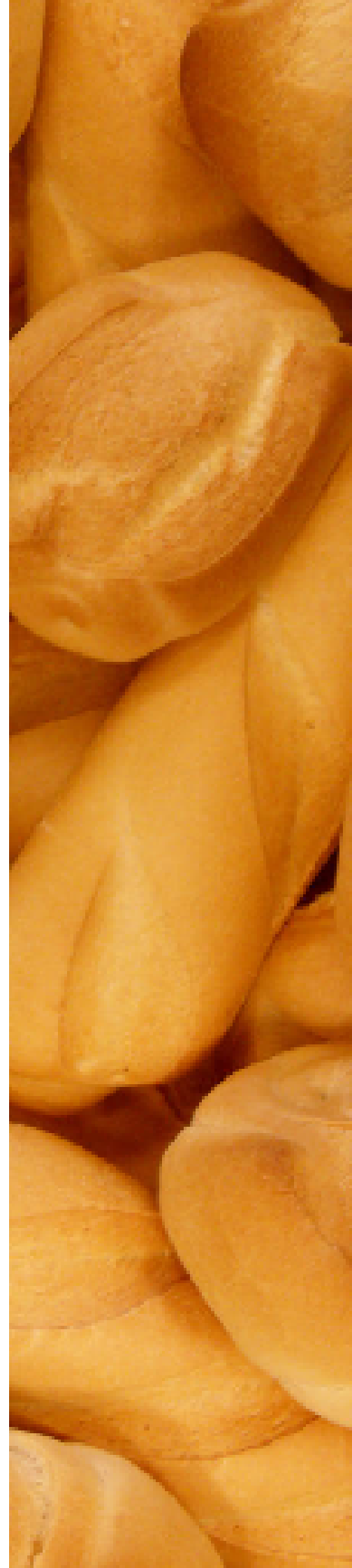
Possibility of avoiding power overruns by manually setting a maximum fixed value you calculate, also for other users present in the bakery (the monthly cost applied by the Operator varies depending on the actual consumption of kW indicated in the contract, even momentarily).

At this point, your oven will operate in a manner to never exceed the kW value that was assigned to it.

Better use of the power supply in relation to the two-hour rate, increasing it to use when the energy cost is low.

Possibility of programming the automatic switching on of the oven on a daily and weekly basis.

Self-diagnostic function (checkup) that makes it possible to immediately discover the cause of the malfunction and therefore request services, correctly indicating the problem to be fixed.



▶ KEYBOARD

With ElettrodraGo Avant, each chamber becomes a separate oven. 100%.

Chaque chambre a ses réglables de façon autonome.

Each chamber can be independently adjusted.

Unlike other ovens that have one keyboard, ElettrodraGo Avant has independent displays, controls and keyboards on an electronic card for each chamber, equipped with a series of splitters.

This avoids pointless errors and keeps you from wasting time.

In this way, you can easily and immediately manage each chamber using its keyboard, adjusting:

- Baking temperature
- Cooling - bread plating ratio
- Baking time and steam delivery time
- Switching on/off of the steam unit
- Switching on/off of the chamber
- Switching light on/off in each chamber

In other ovens, many of these commands are limited to one key (for example, the light, which turns on in all chambers).

You can also control these settings for each chamber on its specific display:

- Set temperature
- Actual temperature
- Cooling - bread plating ratio
- Baking time

And program all of the oven's other baking functions, being certain to correctly and easily set each chamber.

The automatic activation card (optional) can be programmed up to seven days in advance, with different parameters for each day of the week.

Exclude only the chamber not operating due to maintenance reasons (in an oven with a single electronic card, this means stopping all the chambers).



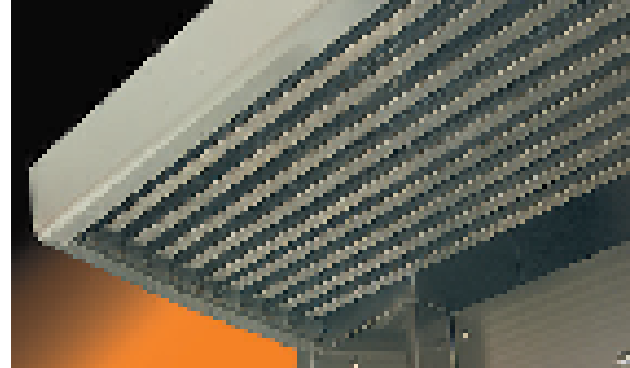
Also maintenance offers an interesting advantage.

All of the ordinary control or maintenance operations can be carried out from the front of the oven (also those involving the electrical panel).



When necessary, the steam disappears quickly

The steam extraction hood has a strong exhaust fan (900 m³/h, 1500 m³/h with an optional two-speed motor) and is fully out of stainless steel. The steam is evacuated quickly and uniformly thanks to the large extraction surface and the special grid design.



The door is adjust to your work method

When used manually, they are opened by pushing with the frame or the oven paddle, remaining open, and they close by moving the sliders upward. When used automatically, they open and reclose when they come into contact with the frame. They also have a special low sensitive glass that is easy to remove for better cleaning.



The design pays attention to your every gesture

The new ergonomic shape of the handle that adjust the steam intake valve and the door opening lever make them safe and easy to use. They are made out of long-lasting aluminium alloy that does not require maintenance. The Elettrodrago Elettronic design has no sharp corners. Every edge is carefully rounded to protect the safety of the operator.

Integrated oven loader

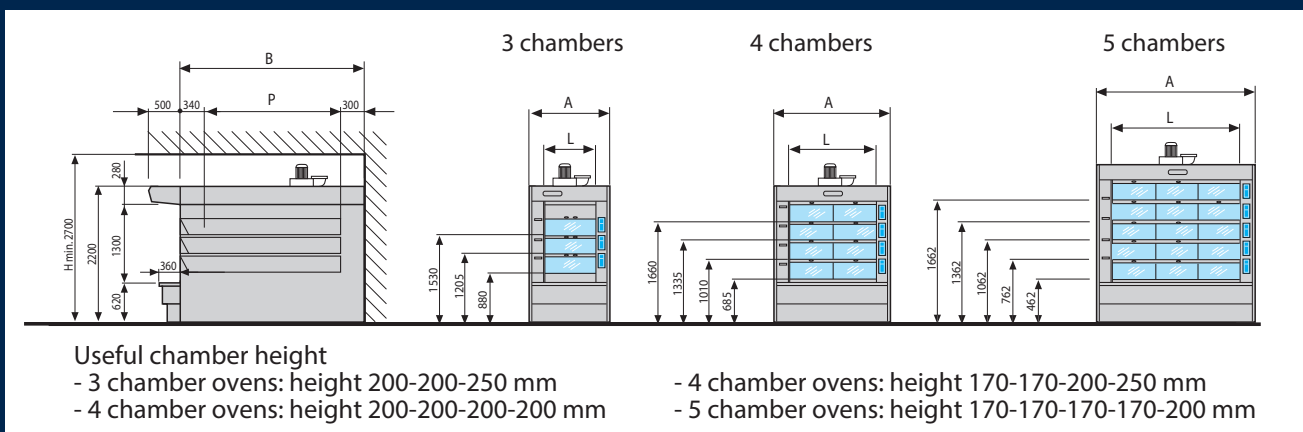
Your best baking assistant

The integrated Elettrodrago oven loader is an accessory designed to be perfectly integrated with Elettrodrago Elettro. Made completely out of stainless steel, it is used to install and remove trays in loading and unloading operations, guaranteeing maximum benefits:

- You can work alone without a assistant
- The ideal standing position keeps the oven door completely free and the area in front of it.
- Handling can take place from the left or from the right
- You can load manually, using special frames with a bread turning frame
- All of your gestures become quicker and more precise
- You can also take the baked bread out of the oven thanks to the optional conveyor.



DIMENSIONS



	chambres	Baking surface	Overall dimensions		Useful chamber dimensions		Electrical power with steam unit		
			Width A	Depth B	Width L	Depth P	maximum*	Economiser computer	Bakery management computer
	n°	m²	mm	mm	mm	mm	kW	kW	kW
4,3 / 84x170-3	3	4,3	1475	2340	840	1700	27,5	21,0	11,0
5,7 / 84x170-4	4	5,7		2340		1700	36,5	27,5	15,0
7,1 / 84x170-5	5	7,1		2340		1700	46,0	37,0	23,5
5,4 / 84x214-3	3	5,4		2780		2140	33,0	25,5	13,0
7,2 / 84x214-4	4	7,2		2780		2140	43,5	33,0	17,0
9,0 / 84x214-5	5	9,0		2780		2140	54,5	44,0	28,0
6,5 / 84x258-3	3	6,5		3220		2580	38,0	30,5	15,0
8,7 / 84x258-4	4	8,7		3220		2580	50,5	38,0	20,0
10,8 / 84x258-5	5	10,8		3220		2580	63,5	51,0	32,5
6,3 / 124x170-3	3	6,3		1875		2340	1240	1700	31,5
8,4 / 124x170-4	4	8,4	2340		1700	42,0		31,5	18,0
10,5 / 124x170-5	5	10,5	2340		1700	52,5		42,0	27,0
8,0 / 124x214-3	3	8	2780		2140	38,0		30,5	18,0
10,6 / 124x214-4	4	10,6	2780		2140	50,0		38,0	23,0
13,3 / 124x214-5	5	13,3	2780		2140	63,0		51,0	32,0
9,6 / 124x258-3	3	9,6	3220		2580	44,0		36,5	21,0
12,8 / 124x258-4	4	12,6	3220		2580	58,5		44,0	28,0
16,0 / 124x258-5	5	16,0	3220		2580	73,5		59,0	37,5
8,0 / 156x170-3	3	8	2195		2340	1560		1700	36,5
10,6 / 156x170-4	4	10,6		2340	1700		48,5	36,5	22,0
13,3 / 156x170-5	5	13,3		2340	1700		61,0	49,0	31,0
10,0 / 156x214-3	3	10		2780	2140		44,0	36,5	21,0
13,5 / 156x214-4	4	13,5		2780	2140		58,5	44,0	28,0
16,7 / 156x214-5	5	16,7		2780	2140		73,5	59,0	37,5
12,0 / 156x258-3	3	12		3220	2580		51,5	44,0	25,0
16,0 / 156x258-4	4	16		3220	2580		69,0	52,0	33,0
20,1 / 156x258-5	5	20,1		3220	2580		86,5	69,5	44,0
9,4 / 186x170-3	3	9,4		2500	2340		1860	1700	38,0
12,5 / 186x170-4	4	12,5	2340		1700	50,5		38,0	25,0
15,8 / 186x170-5	5	15,8	2340		1700	63,5		51,0	32,5
12,0 / 186x214-3	3	12	2780		2140	46,0		38,5	24,0
16,0 / 186x214-4	4	16	2780		2140	61,5		46,5	33,0
19,9 / 186x214-5	5	19,9	2780		2140	77,0		62,0	39,0
14,0 / 186x258-3	3	14	3220		2580	54,5		47,0	29,0
19,0 / 186x258-4	4	19	3220		2580	72,0		54,5	39,0
24,0 / 186x258-5	5	24,0	3220		2580	90,5		73,0	46,0

*Power for each steam unit = kW 2,5

The images, measurements and technical data are not binding and may be changed without prior notice.



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