



RotoAvant HR

FEATURES

+ SPARE KEYBOARD

A reserve command keyboard allows you to carry on working in case of main keyboard fault; it is equipped with all essential control functions of the oven.



EXCLUSIVE of POLIN OVENS

Polin Control

Polin Touch



Energy Save

Hi Control

CONTROL

Control type	Polin Control	Polin Touch
Baking programs	100	200
Password-protected recipes	✓	✓
Phases for each baking cycle	12	10
Display	LCD 8 lines	Touch Screen
USB port saving programs	✓	✓
Energy Stand-by	✓	✓
Energy saving functions	✓	✓
Time/temperature limiter	✓	✓
Automatic start	✓	✓
Alarms to display malfunction	✓	✓
Spare keyboard	✓	✓
Network control of multiple ovens	○	○

HEATING SYSTEM

High-performance combustion chamber	✓	✓
Wide Flow	✓	✓
Vertical Air Direction	✓	✓
Air Fine Control	✓	✓
Rapid Cooling System	○	✓

STEAM SYSTEM

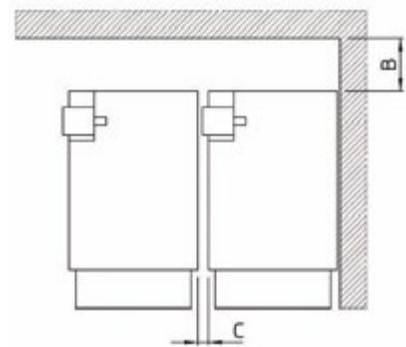
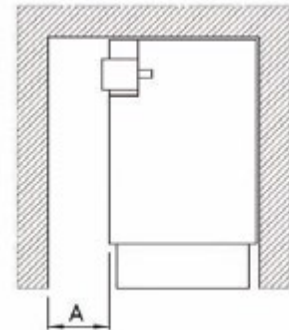
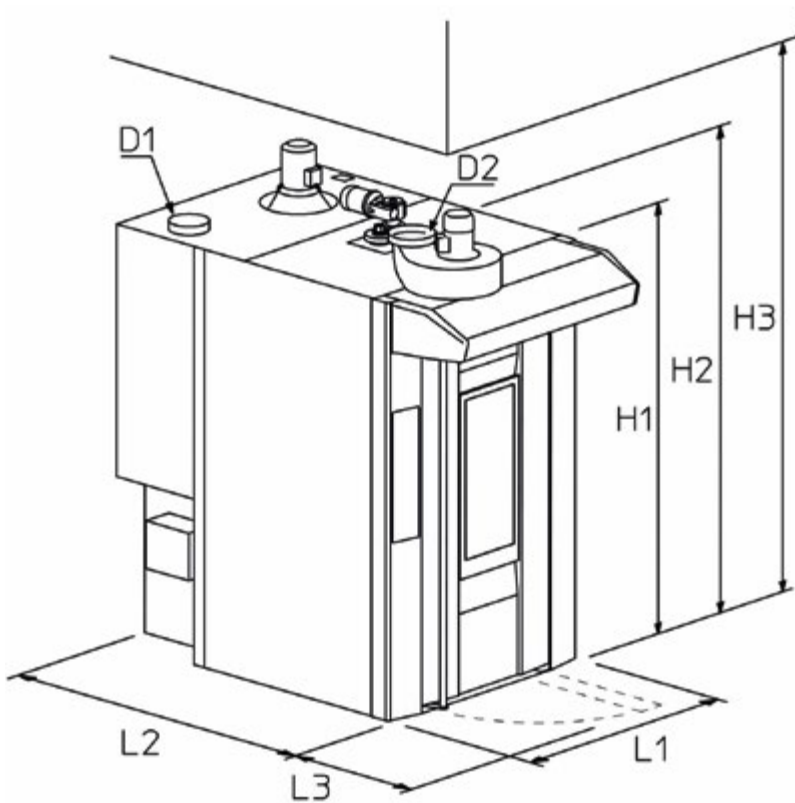
Steam generator with spheres	✓	✓
Automatic steam distribution system	✓	✓
Steam generator liter counter	○	○
Steam exhaust hood second speed (80100 and 80120)	○	○
Fast steam exhaust device (Fast Air)	○	○
Larger steamer	○	○
Air steam condenser (only for SE)	○	○
Automatic steam exhaust valve	✓	✓



BUILDING ELEMENTS		
Low-emission glass	✓	○
Stainless steel panels	○	○
Stainless steel exhaust fan and hood	✓	✓
Hood grid	○	○
Dual stainless steel/silicone seal positioned along door perimeter	✓	✓
Double door-locking system	✓	✓
Door thickness 5,5" (140 mm)	✓	✓
Compressed silicone insulation 264 lb/ft3 (120 kg/m3)	✓	✓
Stainless steel baking chamber	✓	✓
Control panel with front opening	✓	✓
Hinged opening glass	✓	✓
Pressure relief outlet vent	✓	✓
Cast syphon	✓	✓
Cast iron rotation unit	✓	✓
Time/temperature hood display	○	○
Semi-automatic rack-lifting (up to 550 lb / 250 kg)	○	○
Automatic rack-lifting (up to 880 lb / 400 kg)	○	○
Rotating platform	○	○
Symmetrical oven	○	○
Boosted electric unit (6080)	○	○
Manufactured according to UL regulations	○	○

✓ STANDARD ○ OPTIONAL

FEATURES



Oven type		L1 in (mm)	L2 in (mm)	L3 in (mm)	H1 in (mm)	H2 in (mm)	H3 in (mm)	A in (mm)	B in (mm)	C in (mm)	Fume exhaust D1 Ø in (mm)	Steam exhaust D2 Ø in (mm)
80100	SC	68 (1730)	89,3 (2270)	44 (1120)	94,5 (2400)	109,9 (2790)	117,3 (2980)	23,6 (600)	23,6 (600)	1,9 (50) [*]	7,8 (200)	9,8 (250) [***]
	SE							39,3 (1000)	0	0 [**]	-	9,8 (250) [***]

[*] Minimum distance with Riello gas burner (for easier maintenance we suggest to increase the distance at least 3,9"/ 100 mm)

[**] To replace the electric elements group it is necessary to move the oven

[***] Minimum diameter pipe = 7,8" (200 mm)

			80100 SC	80100 SE
Oven weight	lb (kg)		4180 (1900)	4070 (1850)
Trays capacity	n°		16/18	16/18
Trays pitch	in (mm)	0,6 (16)	4,1 (105)	4,1 (105)
		0,7 (18)	3,7 (93)	3,7 (93)
Trays dimensions	in (mm)		31,5x39,4 (800x1000)	31,5x39,5 (800x1000)
Minimum door width	in (mm)		33,1 (840)	33,1 (840)
Increased electrical power	kW		3	65,8
Thermal power	BTU (kcal/h)		317.465,7 (320.000)	-

SE electric **SC** with burner (power: L.P.G., gas, diesel)