



## Teorema Polis Pw

**Forni elettrici per pasticceria, pane e pizza ad elementi modulari**  
Disponibile anche con speciale abbattitore "Clean air", che elimina fumi e vapori di cottura

**Electric pastry, bread and pizza ovens in modular sections**

Available also with a special retainer "Clean air", which removes baking fumes and steam

**Fours électriques pour pâtisserie, pain et pizza à éléments modulaires**

Disponibles même avec réducteur spécial "Clean air", qui élimine odeurs et vapeurs de cuisson

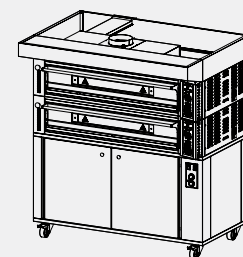
**Elektrobacköfen für Konditorei waren, Brot und Pizza mit Modulelementen**

Verfügbar auch mit einem speziellen Minderer "Clean air", welcher Abgase und Backdämpfe entfernt

**Hornos eléctricos para pastelería, pan y pizza a elementos modulares**

Disponibles también con derribador especial "Clean air", que elimina humos y vapores de cocción

MOD.	DIM. AxBxH cm	POTENZA Power	CAPACITÀ N° pizze/teglie Capacity n° pizzas/pans	TOP	CELLE Proofing Cabinet DIM. AxBxH cm	BASAMENTI Bases DIM. AxBxH cm
	EXT. / INT.					
TPOLIS PW 2S/MC18	102x121x36 65x86x18	6,4 Kw	4 (Ø 30) / 2 (40x60)	102x148x23	102x107x94 (2MC)x70 (3MC)	102x107x124 (1MC) 102x107x94 (2MC) 102x107x70 (3MC) 102x107x39 (4MC)
TPOLIS PW 2/MC18	125x101x36 83x66x18	6 Kw	4 (Ø 30) / 2 (40x60)	125x128x23	125x87x94 (2MC)x70 (3MC)	125x87x124 (1MC) 125x87x94 (2MC)
TPOLIS PW 2/MC30	125x101x48 83x66x30	6 Kw	4 (Ø 30) / 2 (40x60)	125x128x23	125x87x94 (2MC)x70 (3MC)	125x87x70 (3MC) 125x87x39 (4MC)
TPOLIS PW 3/MC18	166x101x36 124x66x18	7,8 Kw	6 (Ø 30) / 3 (40x60)	166x128x23	166x87x94 (2MC)x70 (3MC)	166x87x124 (1MC) 166x87x94 (2MC)
TPOLIS PW 3/MC30	166x101x48 124x66x30	7,8 Kw	6 (Ø 30) / 3 (40x60)	166x128x23	166x87x94 (2MC)x70 (3MC)	166x87x70 (3MC) 166x87x39 (4MC)
TPOLIS PW 4/MC18	125x161x36 83x126x18	10 Kw	8 (Ø 30) / 4 (40x60)	125x188x23	125x147x94 (2MC)x70 (3MC)	125x147x124 (1MC) 125x147x94 (2MC)
TPOLIS PW 4/MC30	125x161x48 83x126x30	10 Kw	8 (Ø 30) / 4 (40x60)	125x188x23	125x147x94 (2MC)x70 (3MC)	125x147x70 (3MC) 125x147x39 (4MC)
TPOLIS PW 6/MC18	166x161x36 124x126x18	13 Kw	12 (Ø 30) / 6 (40x60)	166x188x23	166x147x94 (2MC)x70 (3MC)	166x147x124 (1MC) 166x147x94 (2MC)
TPOLIS PW 6/MC 30	166x161x48 124x126x30	13 Kw	12 (Ø 30) / 6 (40x60)	166x188x23	166x147x94 (2MC)x70 (3MC)	166x147x70 (3MC) 166x147x39 (4MC)
TPOLIS PW 8/MC 18	166x202x36 124x167x18	18,2 Kw	16 (Ø 30) / 8 (40x60)	166x229x28	166x188x94 (2MC)x70 (3MC)	166x188x124 (1MC) 166x188x94 (2MC) 166x188x70 (3MC) 166x188x39 (4MC)



# PIZZA E GASTRONOMIA

## Teorema Polis Pw

**Forni elettrici per pizzeria e gastronomia ad elementi modulari**

**Novità: versione speciale con comandi elettromeccanici, doppia sonda, resistenze potenziata, temperatura differenziata cielo e platea (Temp. Max 450°).**

**Electric pizza and delicatessen ovens in modular sections**

**News: special version with electromechanical controls, double temperature probe, powered heating element, different temperatures available for top and bottom heating elements (max. temp. 450°)**

**Fours électriques pour pizza et produits de gastronomie à éléments modulaires**

**Nouveauté: version spéciale avec commandes électromécaniques, double sonde, résistance "Power", température différenciée pour voûte et sole (Temp. Max 450° C)**

**Elektrobacköfen für Pizza und Delikatessen mit Modulelementen**

**Neuheit: Sonderausführung mit mechanischer Steuerung, zwei Temperaturfühler, Heizkörper Typ "Power", verschieden regulierbare Oberhitze und Unterhitze (max. Temp. 450° C)**

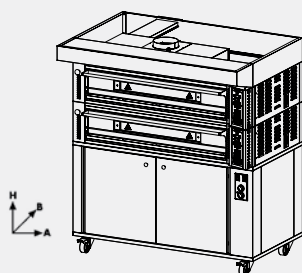
**Hornos eléctricos para pizza y gastronomía a elementos modulares**

**Novedad: version especial con mandos electromecánicos, doble sonda de temperatura, resistencias potenciadas, temperatura diferente arriba Y suelo (Temp. Max 450° C)**



### Pannello per versione speciale

Control panel for special version  
Panneau de contrôle pour version spéciale  
Schalttafel für Sonderausführung  
Panel de mandos para version especial



**Temp. max. standard 400 °C**

MOD.	DIM. AxBxH cm		POTENZA Power	CAPACITÀ N° pizze/teglie Capacity n° pizzas/pans	TOP	CELLE Proofing cabinet DIM. AxBxH cm	CELLE FERMALIEVITAZIONE Retarder Proofer DIM. AxBxH cm	BASAMENTI Bases DIM. AxBxH cm
	EXT.	INT.						
T POLIS PW 2S/MC18	102x121x36	65x86x18	6,4 Kw	4 (Ø 30) / 2 (40x60)	102x148x23	102x107x94 (2MC) x70 (3MC)	-	102x107x124 (1MC) 102x107x94 (2MC) 102x107x70 (3MC) 102x107x39 (4MC)
T POLIS PW 2/MC18	125x101x36	83x66x18	6 Kw	4 (Ø 30) / 2 (40x60)	125x128x23	125x87x94 (2MC) x70 (3MC)	125x95x91	125x87x124 (1MC) 125x87x94 (2MC) 125x87x70 (3MC) 125x87x39 (4MC)
T POLIS PW 3/MC18	166x101x36	124x66x18	7,8 Kw	6 (Ø 30) / 3 (40x60)	166x128x23	166x87x94 (2MC) x70 (3MC)	-	166x87x124 (1MC) 166x87x94 (2MC) 166x87x70 (3MC) 166x87x39 (4MC)
T POLIS PW 4/MC18	125x161x36	83x126x18	10 Kw	8 (Ø 30) / 4 (40x60)	125x188x23	125x147x94 (2MC) x70 (3MC)	125x95x91	125x147x124 (1MC) 125x147x94 (2MC) 125x147x70 (3MC) 125x147x39 (4MC)
T POLIS PW 6/MC18	166x161x36	124x126x18	13 Kw	12 (Ø 30) / 6 (40x60)	166x188x23	166x147x94 (2MC) x70 (3MC)	-	166x147x124 (1MC) 166x147x94 (2MC) 166x147x70 (3MC) 166x147x39 (4MC)
T POLIS PW 6/MC18 SUPER	166x161x36	124x126x18	17 Kw	12 (Ø 30) / 6 (40x60)	166x188x23	166x147x94 (2MC) x70 (3MC)	-	166x147x124 (1MC) 166x147x94 (2MC) 166x147x70 (3MC) 166x147x39 (4MC)
TPOLIS PW 8/MC 18	166x202x36	124x167x18	18,2 Kw	(Ø 30) / 8 (40x60)	166x229x28	166x188x94 (2MC) x70 (3MC)	-	166x188x124 (1MC) 166x188x94 (2MC) 166x188x70 (3MC) 166x188x39 (4MC)