



OVEN LINE

DRAGO

FOR BREAD AND PASTRY



THE CREATORS OF THE FIRST CYCLOTHERMIC IN ITALY

Since 1929 we have been designing and developing ovens which can achieve the ideal baking conditions for every baker and pastry chef. For them, we create a high quality product, capable of responding to specific production requirements and the need to optimize time and costs in an excellent manner.

Our long history as a large company recognized

worldwide for our professionalism and reliability, is founded on the values of Quality, Honesty and Clarity. Among the many technological innovations of which our history is dotted, there is also that of having created the first cyclothermic oven in Italy.



THE MODERN FLEXIBILITY AT THE SERVICE OF "ARTE BIANCA"

DRAGO is the ideal Polin line of cyclothermic ovens for those bakers who do not want to give up a traditional way of baking, and who need to manage the oven in an extremely flexible way. Made in five different versions, to respond specifically to the artisans' demands, Drago offers maximum benefits and performance to anyone

by perfectly baking many types of products. The Drago cyclothermic oven line includes:

- 890
- 890 Twin
- 895
- 896



DRAGO 895

HIGH PRODUCTIVITY, LOW MAINTENANCE

Brilliant and economic

All DRAGO ovens maintain a constant and ready availability of heat during baking and minimally reduce the drop in temperature in the oven loading phase.

The dimensioning of the steam generators allow a readily available abundant production of steam. The steam distribution inside the baking chamber is guaranteed by the decompression valve placed in the mouth (where applicable).

The distinct and exclusive recirculation circuit of fumes ensures uniform and optimal baking conditions for each type of product as well as a highly efficient heat exchange. A feature that, in addition to the use of thick insulation, optimally reduces fuel consumption while promoting important energy saving.





Quiet and practical

In order to contribute to a healthier and more comfortable working environment, a labyrinth silencer has been inserted in the DRAGO oven. It reduces the noise of the burner and of the outgoing exhaust fumes to a minimum (well below the limits required by current regulations).

The convenience in using the oven is maximized thanks to both an intuitive control panel, easy to use even for less experienced staff, as well as the implementation of our integrated oven loader. This also allows a single operator to put the product in the oven and remove it from the oven with ease, using a convenient small frame.

Solid and reliable

The DRAGO oven is the result of a project which, being continuously refined, through the quality of the materials used, the excellence in their work and the pursuit of compactness, has led to the creating of a highly reliable oven and production continuity.

The baking chambers are made with very thick sheet metal, completely welded to hold vapor tight, and largely oversized heat exchange circuits.

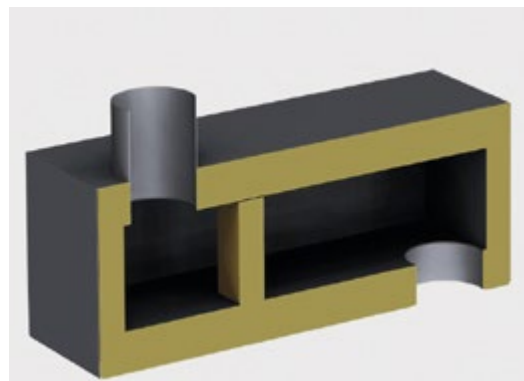
DRAGO ovens are integrally removable and are so sturdy that maintenance interventions can be reduced to a minimum. This means that, even after many years of work, they can be reused in other work locations.

CONSTRUCTION FEATURES



Stainless steel steam suction fan

The innovative extraction system is made entirely of stainless steel. It conveys the vapors from the chambers and from the hood into a single outlet.



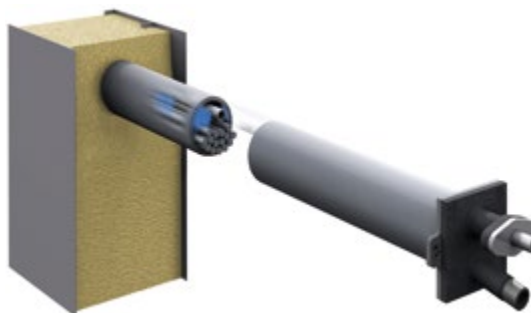
Forced fumes exhaust with silencer

It guarantees a perfect combustion and a quieter working environment thanks to a special integrated silencer.



Mouth and fronts in steel with increased thickness

The oven parts that are most frequently in contact with the working instruments are made of thick AISI 304 steel.



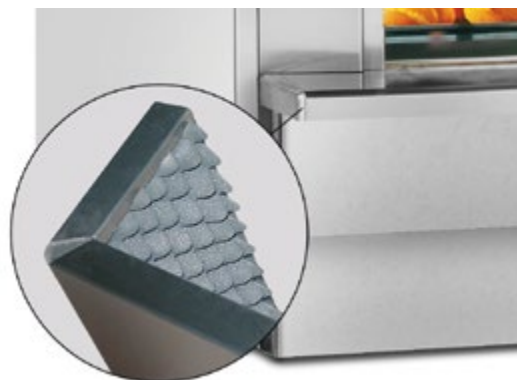
High yielding steam generator

Large mass, extensive surface area for exchange and corrosion resistant head. The steam generators have front access which allow routine cleaning and maintenance operations.



Balanced mouth doors

The doors are made of low emission tempered glass with a high thickness. Their opening mechanism allows both manual and automatic use.



Stainless steel bench with sound-absorbing panels

The bench is made of stainless steel, and is equipped with special sound-absorbing panels which reduce the noise level of the burner.

MANY VERSIONS, IDEAL ADDRESSING EVERY NEED

The relationship we have always had with Arte Bianca artisans from around the world allows us to fully understand every particular production reality and to design the technical solutions adapted to the specific needs.

For those looking for a cyclothermic oven based on the extent of their specific needs, the range of Drago ovens is ideal.



CHOOSE THE IDEAL VERSION FOR YOUR PRODUCTION

SIMPLE

It is the gateway to the world of the great performing POLIN cyclothermic ovens. The Simple version has a basic electromechanical control panel for simple use and reliability.

It also has doors with low-emission tempered glass to dramatically reduce frontal heat loss.

CLASSIC

The oven version equipped with an electromechanical panel for maximum ease of use but, at the same time, including options to improve comfort and efficiency. There are in fact: automatic start, baking timer and steam timer. It has low emission tempered glass doors and steam controlled by solenoid valves to dramatically reduce frontal heat loss.

Maximum reliability is guaranteed thanks to reserve controls.

SMART

This version allows you to manage recipes and oven controls directly using manual controls through a simple yet complete software with graphic display. Smart offers easy management of single chamber with specific commands and settings: baking time and steam injection time.

It has doors with low emission tempered glass to dramatically reduce frontal heat loss. Maximum reliability is guaranteed thanks to reserve controls.

HI CONTROL

The HiControl version includes the Polin Touch computer with a 7 " high-resolution capacitive display. Through this easy yet complete control panel, all oven functions are manageable immediately, by a simple touch: automatic power on, energy saving stand-by, programming of each baking stage, storing recipes. Polin Touch also allows for easy and clear displays as well as commands, alarms and diagnostics. It facilitates the analysis of much of the production data, including monitoring oven efficiency and baking detection.

It is equipped with low emission doors with tempered glass to dramatically reduce frontal heat loss. As standard, it is designed to be connected to the bakeAPP system.

HiControl is a generous oven in all aspects.



KEYBOARDS



Simple Electromechanical

- Digital operating thermostat
- Steam exhaust fan control
- Chamber light control
- Burner control
- White illuminated run push button
- Stop push button
- Manual steam control with taps



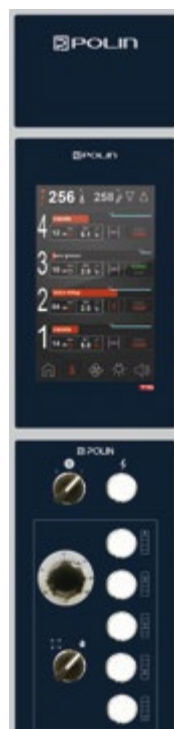
Classic Electromechanical

- Digital operating thermostat
- Backup thermostat
- Steam exhaust fan control
- Chamber light control
- Burner control
- White illuminated run push button
- Stop push button
- Automatic start
- Emergency push button
- End of baking timer
- Control for steam generators timed solenoid valve



Smart digital with Display

- Graphic display
 - Oven management up to 5 chambers
- For each chamber:
- Baking time
 - Steaming time with solenoid valves (optional liter counter)
 - End of baking acoustic signal
 - 2 Speed steam exhaust fan (2 speed motor optional)
 - Automatic oven start
 - Emergency control keyboard



Polin Touch Computer

Large 7" Touch-Screen control panel for the complete vision of the program and the necessary instructions for easy use without consulting the manual.

- 100 baking programs + manual program
- 4 steps for each program with the management of:
 - Baking Time
 - Steam quantity
 - Steam exhaust fan speed
 - Motorized steam valve position
- Baking status display
- Temporary modifications of the current programs
- STAND-BY function
- Diagnostic functions
- Automatic oven start
- Alarm display
- Serial RS 485 plug and ETHERNET for "PC" and Modem connection
- Front USB socket + pendrive
- Program access block key
- Preset remote management bakeAPP
- Motorized valve control (optional)

THE MOST CONVENIENT PROGRAM TO REMOTELY MANAGE YOUR OVENS



For remote management via LAN or WiFi network

Drago can be equipped with special electronic card and BakeApp software that enable remote control of one or more ovens, using PC, Smartphone or Tablet. This is accessed with a simple Internet connection and from any browser, in IOS environment as well as Windows and Android. There are many things you can do, including: uploading and downloading baking programs, change settings, get instant diagnosis and analysis of consumption in real time, check the oven efficiency and of the machine operator, detect baking statistics and manage alarms . Or simply just see if an oven is turned on but not being used.



FEATURES

	Simple	Classic	Smart	Hi Control
CONTROL				
Keyboard type	<i>Elm. Simple</i>	<i>Elm. Classic</i>	<i>Digital Smart</i>	<i>Polin Touch</i>
Baking programs	-	-	-	100
Baking cycle phases	-	-	-	4
Baking time	-	✓	✓	✓
Steaming time	-	✓	✓	✓
End of baking Timer for each chamber	-	✓	✓	✓
Acoustic signal for end of baking time	-	✓	✓	✓
Temporary modifications to the current programs	-	-	-	✓
Programs access block key	-	-	-	✓
Baking status display	-	-	-	✓
Automatic start	-	✓	✓	✓
Energy Stand by function	-	-	✓	✓
Diagnostic functions	-	-	-	✓
Alarms display	-	-	-	✓
Emergency control keyboard	-	✓	✓	✓
Right side steam control	-	○	○	○
Backup steam push button	-	-	✓	✓
Manual steam control with taps	✓	-	-	-
BakeApp Software	-	-	○	○
CONSTRUCTIVE ELEMENTS				
Digital operating thermostat	✓	✓	-	-
Backup thermostat	-	✓	✓	✓
Stainless steel oven mouth	○	○	○	○
Mouth door with low emission tempered glass	✓	✓	✓	✓
Stainless steel coating	○	○	○	○
Electric control board with frontal access	✓	✓	✓	✓
Enforced fumes exhaust with integrated silencer	✓	✓	✓	✓
Stainless steel bench with sound absorbing panels	✓	✓	✓	✓
USB socket	-	-	-	✓
Pre-arranged remote connection for BakeApp	-	-	○	✓
HEAT SYSTEM				
Heating system with high energy efficiency	✓	✓	✓	✓
STEAMING SYSTEM				
Steamer with timed solenoid valve	-	✓	✓	✓
Liter counter	-	-	○	✓
Stainless steel steam extractors	✓	✓	✓	✓
Steam timer (only one for Classic oven version)	-	✓	✓	✓
2 speed steam exhaust fan	-	○	○	○
Motorized steam exhaust valves	-	-	-	○

✓ STANDARD ○ OPTIONAL

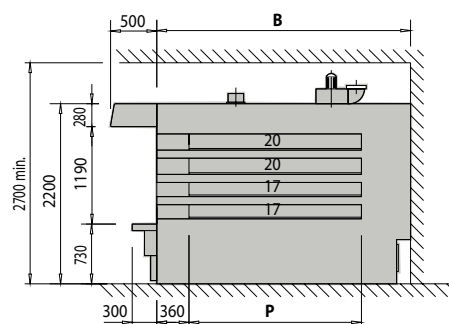
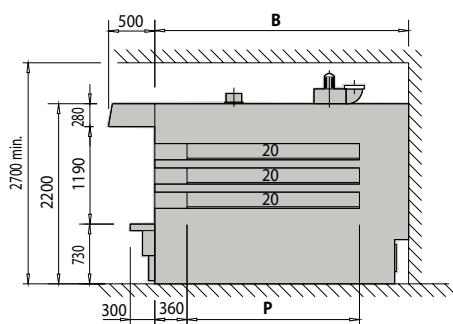


DRAGO 890

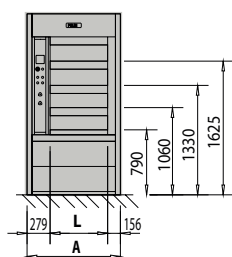
GREAT PERFORMANCES IN SMALL SPACES

It is the ideal choice for all those businesses that have minimal space availability but want the great performances offered by drago ovens.

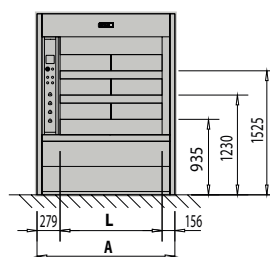
WIDTH	62 - 124 cm
CHAMBERS	3 - 4
MQ	4,2 - 12,8



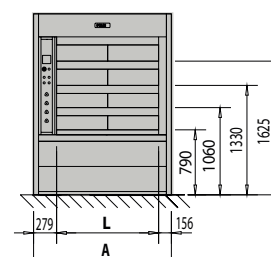
Mod. 62 - 4 chambers



Mod. 124 - 3 chambers



od. 124 - 4 chambers



	Baking surfaces	Chambers	Standard useful chamber dimensions		Dimensions of the space occupied		Installed power	
			width	depth	width	depth	thermic	electrical
	mq	n°	L mm	P mm	A mm	B mm	kcal/hx1000	kW
4,2/62x170-4	4,2	4	620	1700	1055	2680	41	2,3
5,3/62x214-4	5,3	4	620	2140	1055	3120	45	2,3
6,4/62x258-4	6,4	4	620	2580	1055	3560	49	2,3
6,3/124x170-3	6,3	3	1240	1700	1675	2680	55	3,9
8,4/124x170-4	8,4	4	1240	1700	1675	2680	70	3,9
8,0/124x214-3	8,0	3	1240	2140	1675	3120	65	3,9
10,6/124x214-4	10,6	4	1240	2140	1675	3120	75	3,9
9,6/124x258-3	9,6	3	1240	2580	1675	3560	75	3,9
12,8/124x258-4	12,8	4	1240	2580	1675	3560	78	3,9

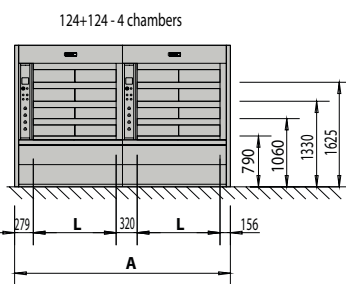
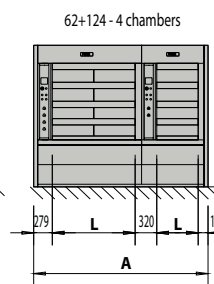
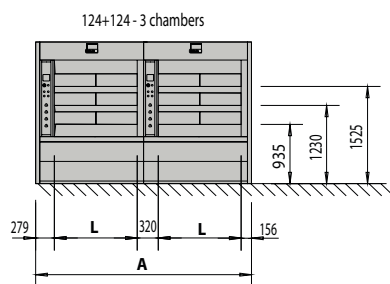
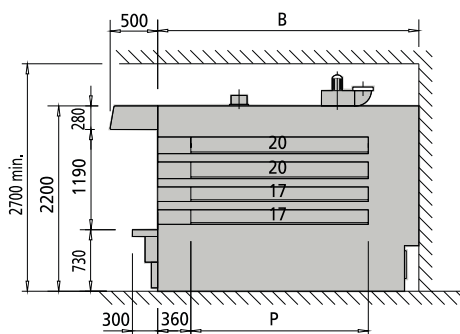
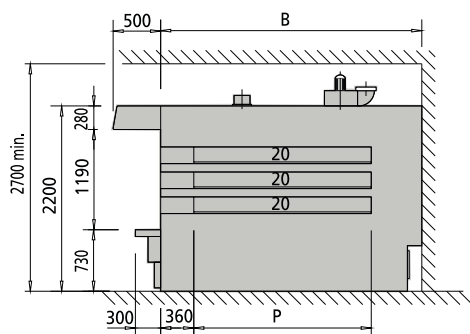
890 TWIN

THE OVEN THAT DOUBLES THE ADVANTAGES

Designed to best address different productivity situations, it allows baking many different types of products in variable quantities. The complete independence of the two side by side ovens allows a great management flexibility based on time slots, days of the week, or "seasonal" requirements.



WIDTH	62+124 e 124+124 cm
CHAMBERS	3 - 4
MQ	12,6 - 25,6



	Baking surfaces	Chambers	Standard useful chamber dimensions		Dimensions of the space occupied		Installed power	
			width	depth	width	depth	thermic	electrical
	mq	n°	L mm	P mm	A mm	B mm	kcal/hx1000	kW
12,6(62+124)x170-4	12,6	4+4	1860	1700	2615	2680	111	6,2
15,9(62+124)x214-4	15,9	4+4	1860	2140	2615	3120	120	6,2
19,2(62+124)x258-4	19,2	4+4	1860	2580	2615	3560	127	6,2
12,6(124+124)x170-3	12,6	3+3	2480	1700	3235	2680	110	7,8
16,8(124+124)x170-4	16,8	4+4	2480	1700	3235	2680	140	7,8
16,0(124+124)x214-3	16	3+3	2480	2140	3235	3120	130	7,8
21,2(124+124)x214-4	21,2	4+4	2480	2140	3235	3120	150	7,8
19,2(124+124)x258-3	19,2	3+3	2480	2580	3235	3560	150	7,8
25,6(124+124)x258-4	25,6	4+4	2480	2580	3235	3560	156	7,8

DRAGO 895

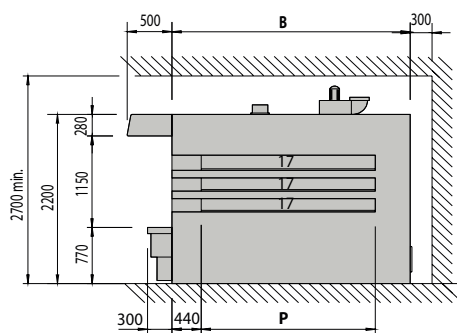
THE BEST-KNOWN IN THE WORLD OF "ARTE BIANCA"



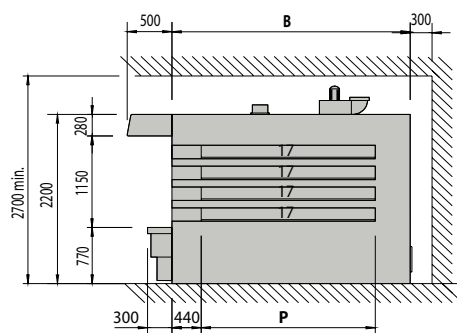
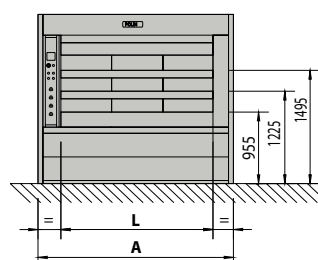
There are thousands of businesses that every day rely on the quality of the best-known drago oven, the 895 model.

Being continually improved, it is the leader in its class for performance and flexibility, which is continually renewed.

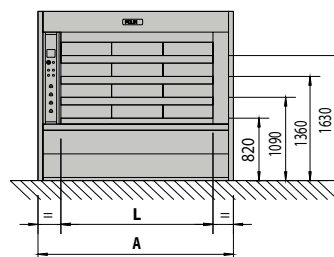
WIDTH	186 cm
CHAMBERS	3 - 4
MQ	9,4 - 19



Mod. 186 - 3 chambers



Mod. 186 - 4 chambers



	Baking surfaces	Chambers	Standard useful chamber dimensions		Dimensions of the space occupied		Installed power	
			width	depth	width	depth	thermic	electrical
	mq	n°	L mm	P mm	A mm	B mm	kcal/hx1000	kW
9,4/186x170-3	9,4	3	1860	1700	2595	3000	90	4,8
12,5/186x170-4	12,5	4	1860	1700	2595	3000	98	4,8
12/186x214-3	12	3	1860	2140	2595	3440	90	4,8
16/186x214-4	16	4	1860	2140	2595	3440	98	4,8
14/186x258-3	14	3	1860	2580	2595	3880	90	4,8
19/186x258-4	19	4	1860	2580	2595	3880	98	4,8

DRAGO 896

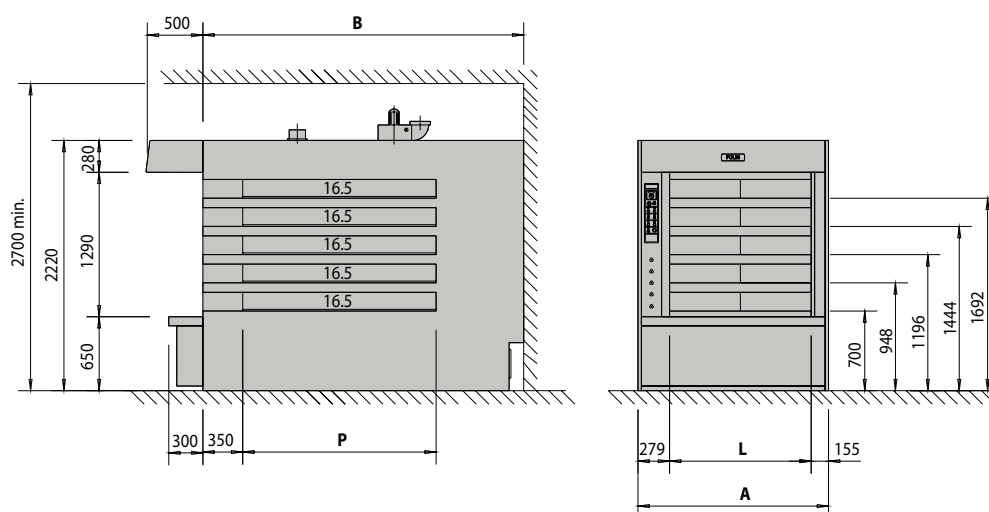
LARGE PRODUCTION IN LITTLE SPACE

An oven designed for maximum baking surface in a reduced space.

Steam generators are oversized to guarantee the availability of large amounts of steam which is optimally distributed in the chambers, thanks to special vent valves that limit leakage from the mouth.



WIDTH	124
CHAMBERS	5
MQ	10,5 - 16



	Baking surfaces	Chambers	Standard useful chamber dimensions		Dimensions of the space occupied		Installed power	
			width	depth	width	depth	thermic	electrical
	mq	n°	L mm	P mm	A mm	B mm	kcal/hx1000	kW
10,5/124x170-5	10,5	5	1240	1700	1675	2820	80	5,2
13,3/124x214-5	13,3	5	1240	2140	1675	3260	90	5,2
16/124x258-5	16,0	5	1240	2580	1675	3700	98	5,2

Since 1929 leader in the world of "Arte Bianca"

We represent the largest Italian industry in the production of ovens and machines for bread, pastry and biscuits. Entirely manufacturing the most complete range of high quality for the modern Arte Bianca laboratory.



POLIN
GROUP

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