



COMPANY



Dal 1929 leader nel mondo dell'Arte Bianca

Rappresentiamo la più grande realtà industriale italiana nella realizzazione di forni e di macchine per il pane, per pasticceria e per biscotti.

Portiamo in tutto il mondo le grandi prestazioni della tecnologia prodotta dal nostro ingegno, creando la più completa gamma di alta qualità per il moderno laboratorio d'Arte Bianca.

Disponiamo oggi del più grande reparto di ricerca e sviluppo dove vengono pensate e testate le novità tecnologiche che immettiamo ogni anno sul mercato.

La produzione avviene in quattro stabilimenti che impiegano tecnologia 4.0 e sono organizzati secondo i più moderni sistemi di gestione.

La nostra capillare rete di servizio e assistenza ci permette di soddisfare con prontezza anche le richieste della clientela più esigente.

Polin, innovation is our tradition.

Since 1929 we are leader in the world of "White Art"

We represent the largest Italian industrial reality in the production of ovens and machines for bread, pastry and cookies. We bring all over the world the great benefits of technology produced with our ability, creating the most complete and high quality range for the modern White Art laboratory.

Today we have the largest research and development department where the technological innovations, that we launch every year on the market, are planned, designed and tested.

Production takes place in four plants using 4.0 technology, organised according to the most modern management systems.

Our widespread service and support network allows us to quickly meet the needs of all our customers.

Polin, innovation is our tradition.

Depuis 1929 leader mondiale dans les métiers de Bouche

Nous représentons le plus grand groupe industriel italien dans la fabrication de fours et machines pour le pain, la pâtisserie et les biscuits.

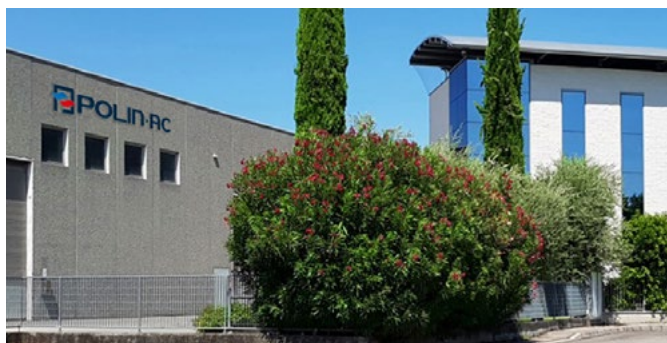
Nous diffusons dans le monde entier nos prestations technologiques fruit de notre savoir-faire, jusqu'à créer nos produits haut de gamme pour les laboratoires modernes de l'Art Blanc.

Nous disposons actuellement du plus grand département de recherche et développement ou nous étudions et mettons au point les nouveautés technologiques que nous commercialisons sur le marché.

Notre production se fait en quatre usines au moyen des technologies les plus modernes selon les systèmes de gestion les plus évolués.

Notre service après-vente nous permet par ailleurs de satisfaire rapidement les besoins de la clientèle la plus exigeante.

Polin, innovation is our tradition.



Desde 1929 líder en el mundo de las "Artes Blancas"

Representamos la realidad industrial italiana más grande en la fabricación de hornos y máquinas para el pan, pastelería y galletería.

Difundimos por todo el mundo las grandes prestaciones de tecnología producidas con nuestro ingenio, creando la gama más completa y de alta calidad para el moderno obrador de las "Artes Blancas"

Hoy disponemos de la inversión más grande en investigación y desarrollo, donde vienen probadas y pensadas las novedades tecnológicas que presentamos todos los años en el mercado.

Nuestra red de servicio y asistencia nos permite satisfacer rápidamente las necesidades de todos nuestros clientes, incluidos los más exigentes.

Polin, innovation is our tradition.

С 1929 года лидер в мире "Белого Искусства - Arte Bianca".

В Италии мы являемся крупнейшим промышленным концерном, создающим профессиональные печи, машины и линии для производства хлеба, кондитерских изделий и печенья.

Наши изобретения и высокая технология обеспечивают полной гаммой высококачественного оборудования любого современного специалиста сферы "Белого Искусства - Arte Bianca" во всех странах мира. На сегодняшний день мы обладаем одним из наиболее крупных научно-исследовательских центров, в котором разрабатываются и тестируются технологические инновации.

Производство оборудования происходит на четырех заводах, которые используют технологию 4.0 и организованы в соответствии с самыми современными системами управления.

Сеть сервисной поддержки позволяет нам быстро удовлетворить даже самые требовательные запросы клиентов.

POLIN, инновация - наша традиция.

Desde 1929 somos líderes no mundo da "Arte Branca"

Representamos a maior realidade industrial italiana na produção de fornos e máquinas para pão, confeitaria e biscoitos.

Nós espalhamos por todo o mundo os grandes benefícios da tecnologia produzida com nosso talento, criando a variedade mais completa e de alta qualidade para o moderno laboratório de Arte Branca.

Hoje temos o maior departamento de pesquisa e desenvolvimento onde as inovações tecnológicas que apresentamos todos os anos ao mercado são testadas e pensadas.

Nossa rede de serviço e suporte nos permite atender rapidamente às necessidades de todos os nossos clientes, incluindo os mais exigentes.

Polin, innovation is our tradition.

RACK OVENS

ROTO CLASSIC



6080

8095

ROTO AVANT FB



4676

6080

80100

RACK OVENS

ROTO AVANT HR



6080

80100

80120

ROTOPELLET AVANT HR



6080

80100

80120

RACK OVENS

SCOOTER



4060

POCKET



4060

4666

6065

CYCLOTHERMIC OVENS

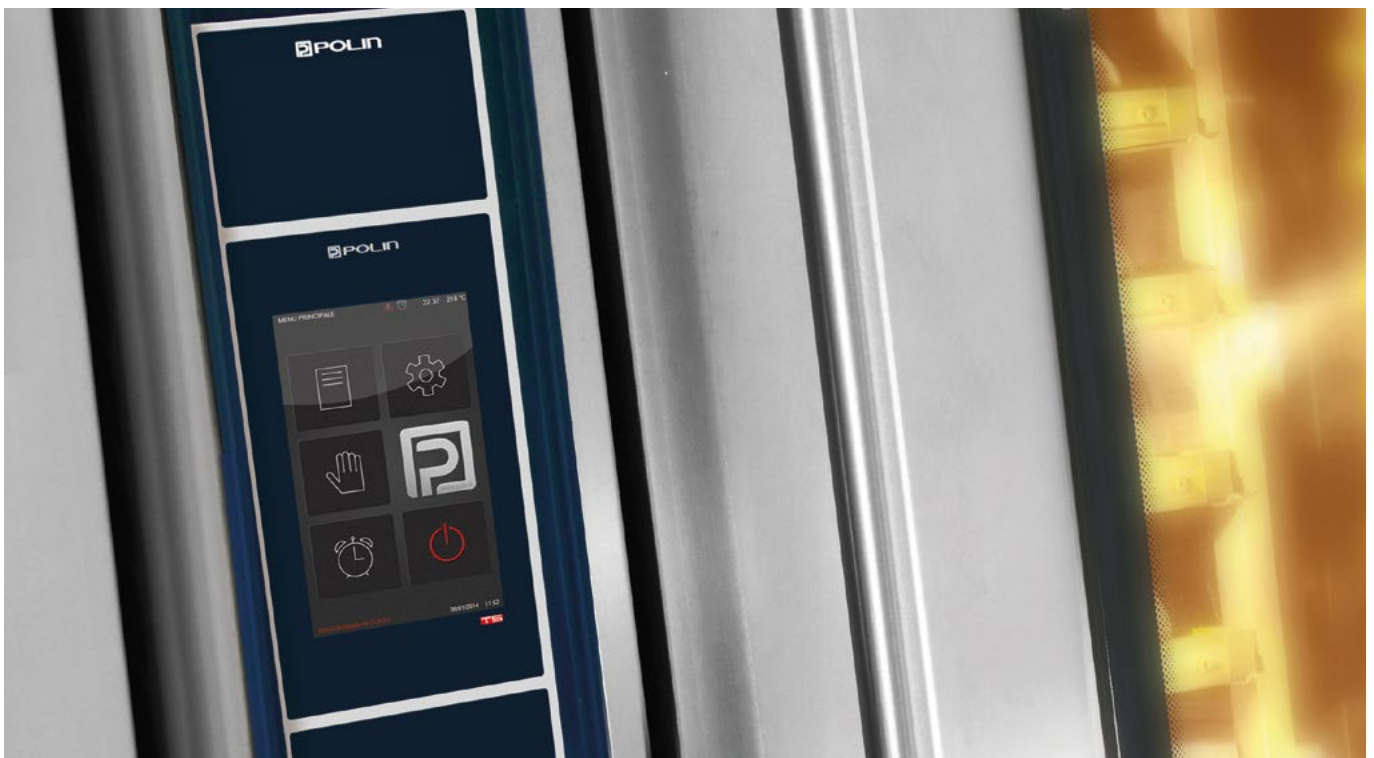
DRAGO



890

D: 3-4 W: 62-124 sq.m: 4,2÷12,8

D: DECKS W: WIDTH | DOORS



STEAM TUBES OVENS

TV SYNT

TV AVANT



840

D: 3-4-5 W: 84 sq.m.: 3,2+10,8



AVANT

D: 3-4-5 W: 124-156-186-248 sq.m.: 6,3+25,6

TV SYNT



AX

D: 5-6 W: 186 sq.m.: 15,8+28,8

INDUSTRIAL

D: DECKS W: WIDTH | DOORS

STEAM TUBES OVENS

TV SYNCRON



TV SYNCRON

D: 4 W: 84-124-156-186 sq.m.: 4,2÷19

TV DRAGO



200

D: 3-4 W: 124-186-248 sq.m.: 6,3÷25,6

D: DECKS W: WIDTH | DOORS

STEAM TUBES OVENS

TV SYNT PELLETT

TV AVANT PELLETT



840

D: 3-4-5 W: 84 sq.m.: 3,2+10,8



AVANT

D: 3-4-5 W: 124-156-186-248 sq.m.: 6,3+25,6

TV SYNT PELLETT



AX

D: 5-6 W: 186 sq.m.: 15,8+28,8

INDUSTRIAL

D: DECKS W: WIDTH | DOORS

STEAM TUBES OVENS

TV SYNCRON PELLET



TV SYNCRON

D: 4 W: 84-124-156-186 sq.m.: 4,2÷19

TV DRAGO PELLET



200

D: 3-4 W: 124-186-248 sq.m.: 6,3÷25,6

D: DECKS W: WIDTH | DOORS

ELECTRIC OVENS

ELETTRODRAGO CLASSIC / CLASSIC FIT



CLASSIC

D: 3-4-5 W: 84-124 sq.m: 3,2÷7,8

CLASSIC FIT

D: 3-4-5 W: 124 sq.m: 3,1÷5,2

ELETTRODRAGO

WITH SPECIAL ARMORED ELECTRIC ELEMENT



ELEKTROS

D: 3-4-5 W: 124-186 sq.m: 6,3÷24

D: DECKS W: WIDTH | DOORS

ELECTRIC OVENS

ELETTRODRAGO

WITH CERAMIC ELECTRIC ELEMENTS



AVANT

D: 3-4-5 W: 84-124-156-186-234-248 sq.m: 3,2÷32

D: DECKS W: WIDTH |  DOORS



ELECTRIC MODULAR OVENS

STRATOS XP



4060 - 6040 - 4680

H: 17-22

STRATOS XP PIZZA



4060 - 6040 - 4680

H: 17-22

H: DECK HEIGHT |  TRAYS

ELECTRIC MODULAR OVENS

STRATOS XP FINISHINGS



SATIN BLACK

SHOT-PEENED BRONZE

BLUE DUNE

ELECTRO-COLORED STAINLESS STEEL

H: 17-22

STRATOS OLD STYLE



4060

H: 18

H: DECK HEIGHT |  TRAYS

VENTILATED OVENS

SMART WIND



SERIES SMART

COMPOSITIONS



SERIES SMART

VENTILATED OVENS

WIND 195



4080/16

SERIES 195



BREAD LINE

CIABATTA DIVIDERS



SPIN 165/4 - 220/4

BRAVO GROUPS



1 row

1 row

BRAVO FILONI 165/4

BRAVO 165/4 P3

BRAVO GROUPS



BRAVO 220/4

DIVIDERS



SPHERE LINE

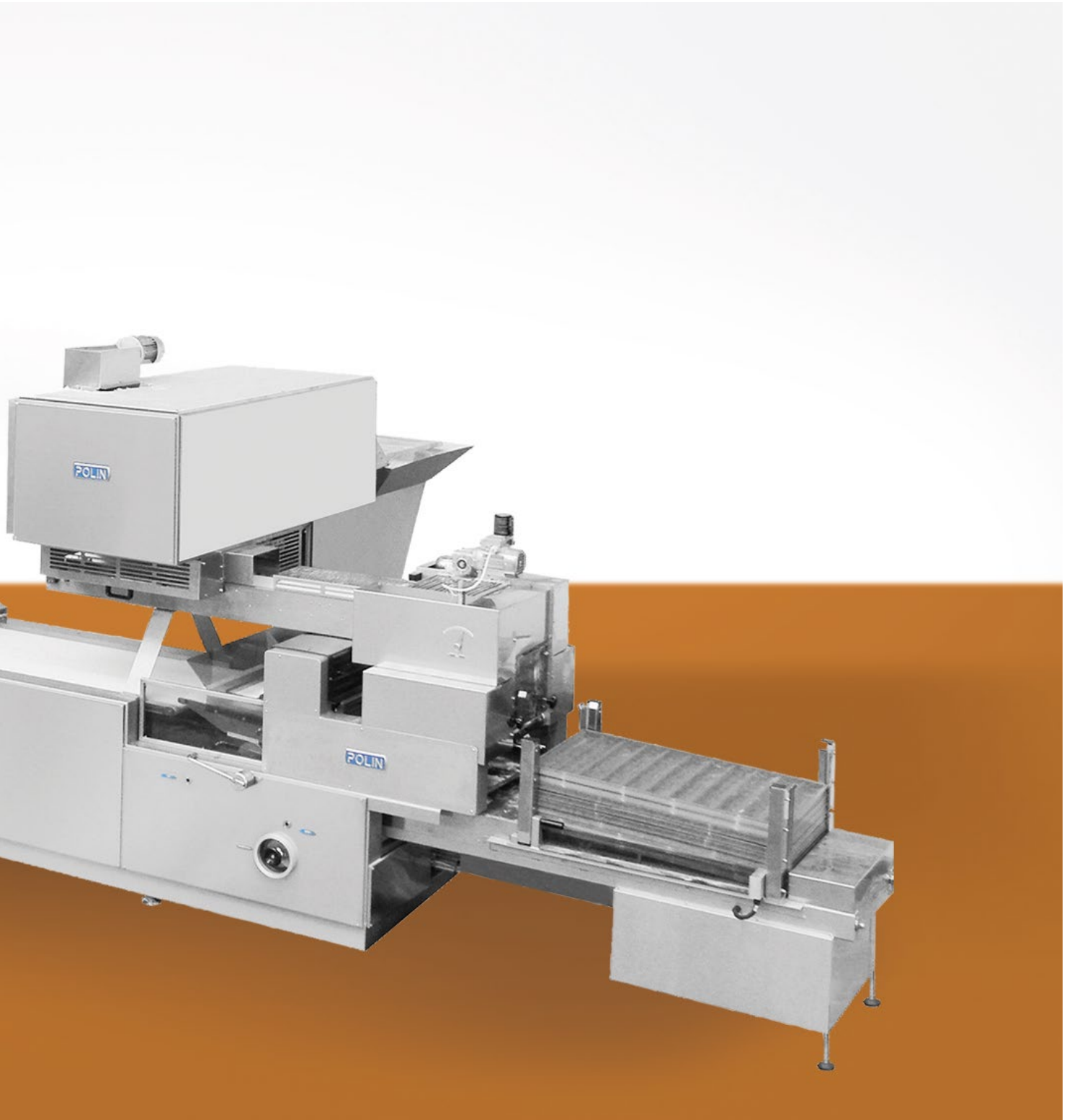
SQUARE LINE

HEXAGONAL LINE

BREAD LINE

VBS MODULAR LINES





BREAD LINE

VBS MODULAR LINES



AIR



COLD LINE

RETARDER PROVER CABINETS



FRIGOCELLE GAMMA

1,1÷1,5 m³



1 or 2 doors

FRIGOCELLE AVANT S18

1,4÷10,9 m³



FRIGOCELLE INDUSTRY 4.0 AVANT

1,4÷10,9 m³

LEAVENING



PROOFER CABINETS AVANT

1,4÷7,8 m³

COLD LINE

TRAYS BLAST CHILLERS



5 T

CLASSIC

AVANT



10 - 15 T

CLASSIC

10 - 15 - 20 T

AVANT



5 - 10 - 15 T

INFINITY

FREEZERS



700 - 1400 LT

FOOD

6040 - 6080

PASTRY CLASSIC

6040 - 6080

PASTRY AVANT

6040 - 6080

CSM ICE

6040 - 6080

CSM FLP

BLAST CHILLERS-FREEZERS



45÷400 kg/h

BLIZZAIR SU

WATER TREATMENT



50÷500 Lt/H

H2O NOVA



NOVA MIX - PLUG IN MIX - FULL MIX

DOSER

MIXER LINE

SPIRAL

FIXED BOWLS



35÷160 Kg

START EVO



35÷80 Kg

START EVO PLUS



60÷250 Kg

ASM EVO

DUMPING



100÷300 Kg

ASM RS



100÷400 Kg

ASM RB



200÷300 Kg

ASR

SPIRAL AND SPECIAL TOOLS

REMOVABLE BOWLS



80÷300 Kg

180÷800 Kg

180÷800 Kg

ASE EVO

PRO EVO

AVANT FORCE EVO

INDUSTRIAL

INDUSTRIAL DOUBLE SPIRAL

SPIRAL AND SPECIAL TOOLS

REMOVABLE BOWLS



180÷800 Kg

320÷950 Kg

WKM EVO

NOVA

INDUSTRIAL DOUBLE SPIRAL

INDUSTRIAL

MIXER LINE

BEATER ARMS

FIXED BOWLS



50÷150 Kg

IBT EVO

REMOVABLE BOWLS



130÷150 Kg

IBTE EVO



180÷320 Kg

IBT EVO

INDUSTRIAL

FORK

FIXED BOWLS



170÷440 Kg

AO

DUMPING



230÷440 Kg

AO RB/RS

FORK

REMOVABLE BOWL



230÷440 Kg

AOE / AOTE

REMOVABLE BOWL



180÷320 Kg

FOR EVO

INDUSTRIAL

PLANETARY



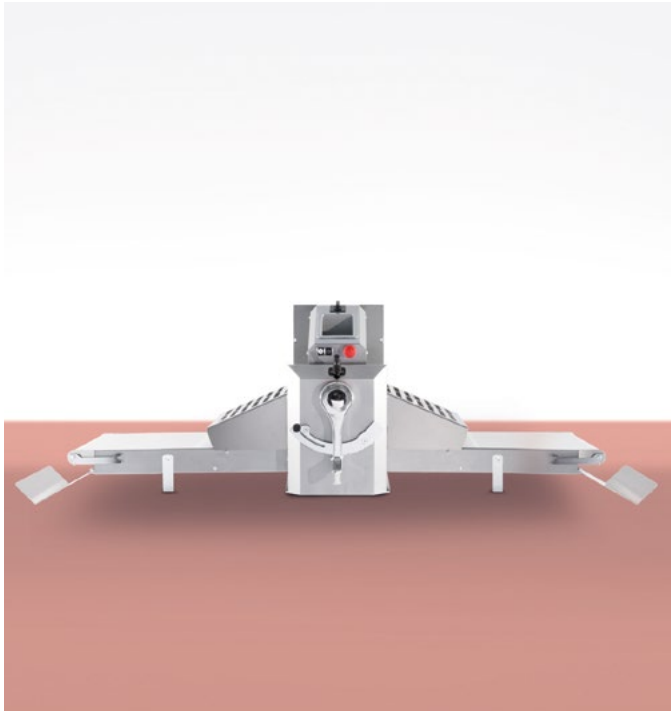
150÷800 Kg

MR AVANT

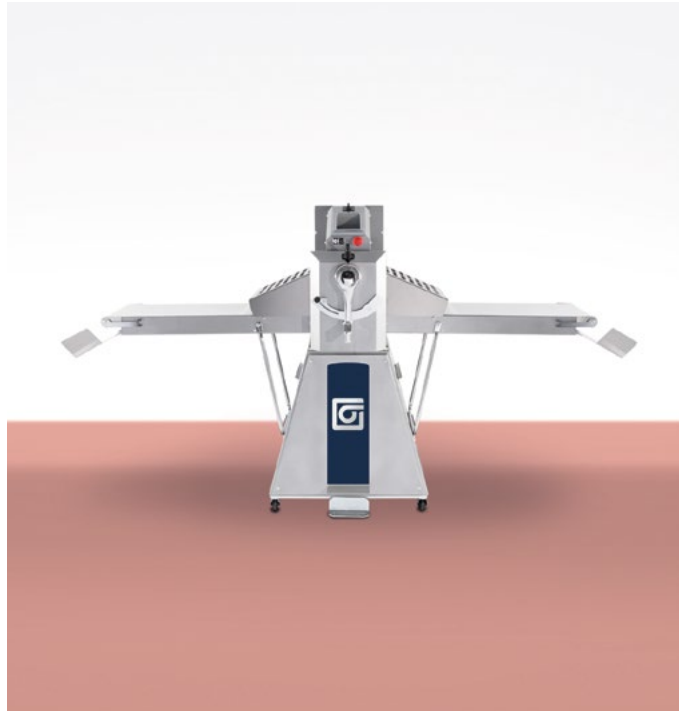
INDUSTRIAL

PASTRY LINE

MANUAL SHEETERS



Q50B



Q500

MANUAL SHEETERS

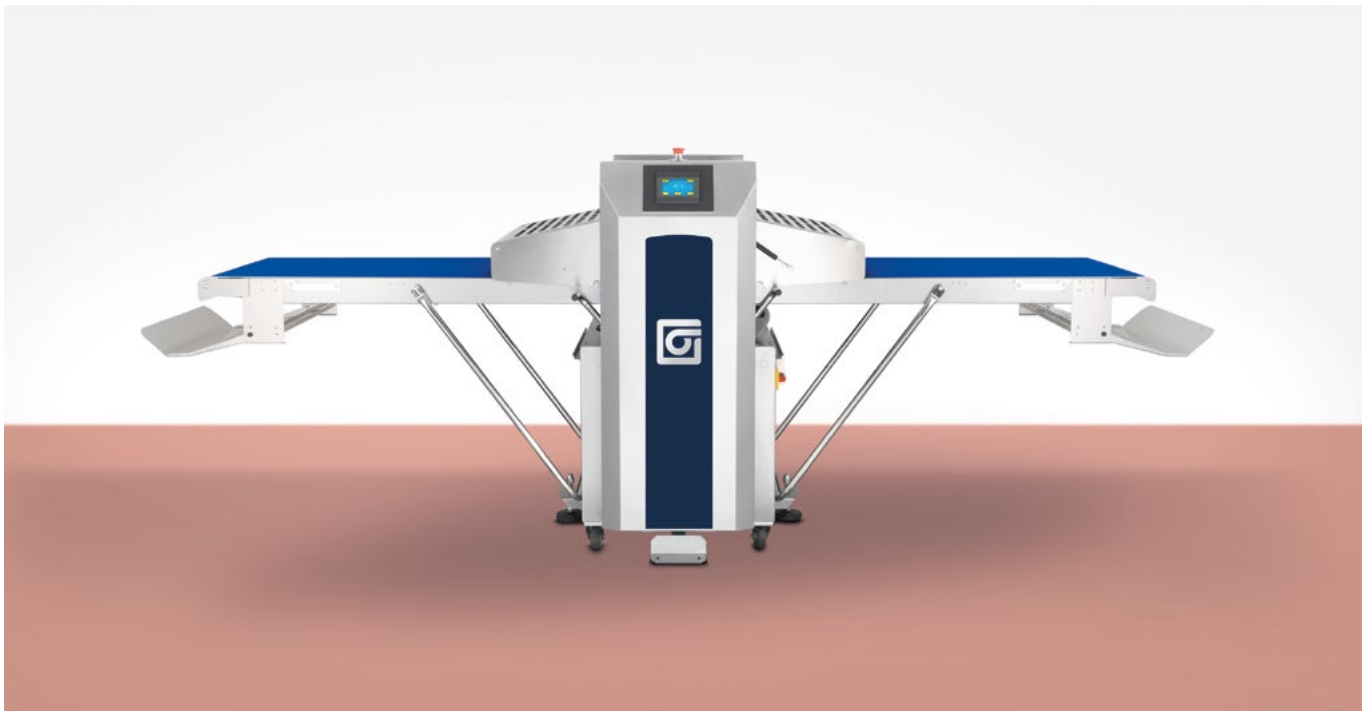


Q500 PLUS / Q600



Q670

SEMI-AUTOMATIC SHEETERS

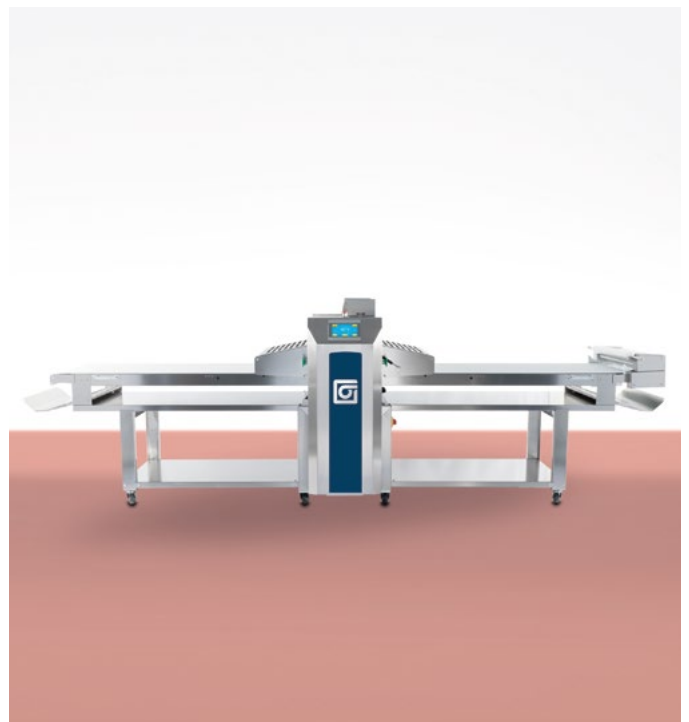


QMT670

AUTOMATIC SHEETERS



QT670



QTP670

PASTRY LINE

AUTOMATIC SHEETERS



QTP715

BAKERS TABLE



PLANETARY MIXERS



KING



KING EVO

BISCUIT LINE

MULTIDROP JUNIOR



FE - FET - FR - FL - FXL

MULTIDROP CLASSIC



NORMAL : E - R - L FAST: FE - FET - FR - FL - FXL

MULTIDROP TIPO C

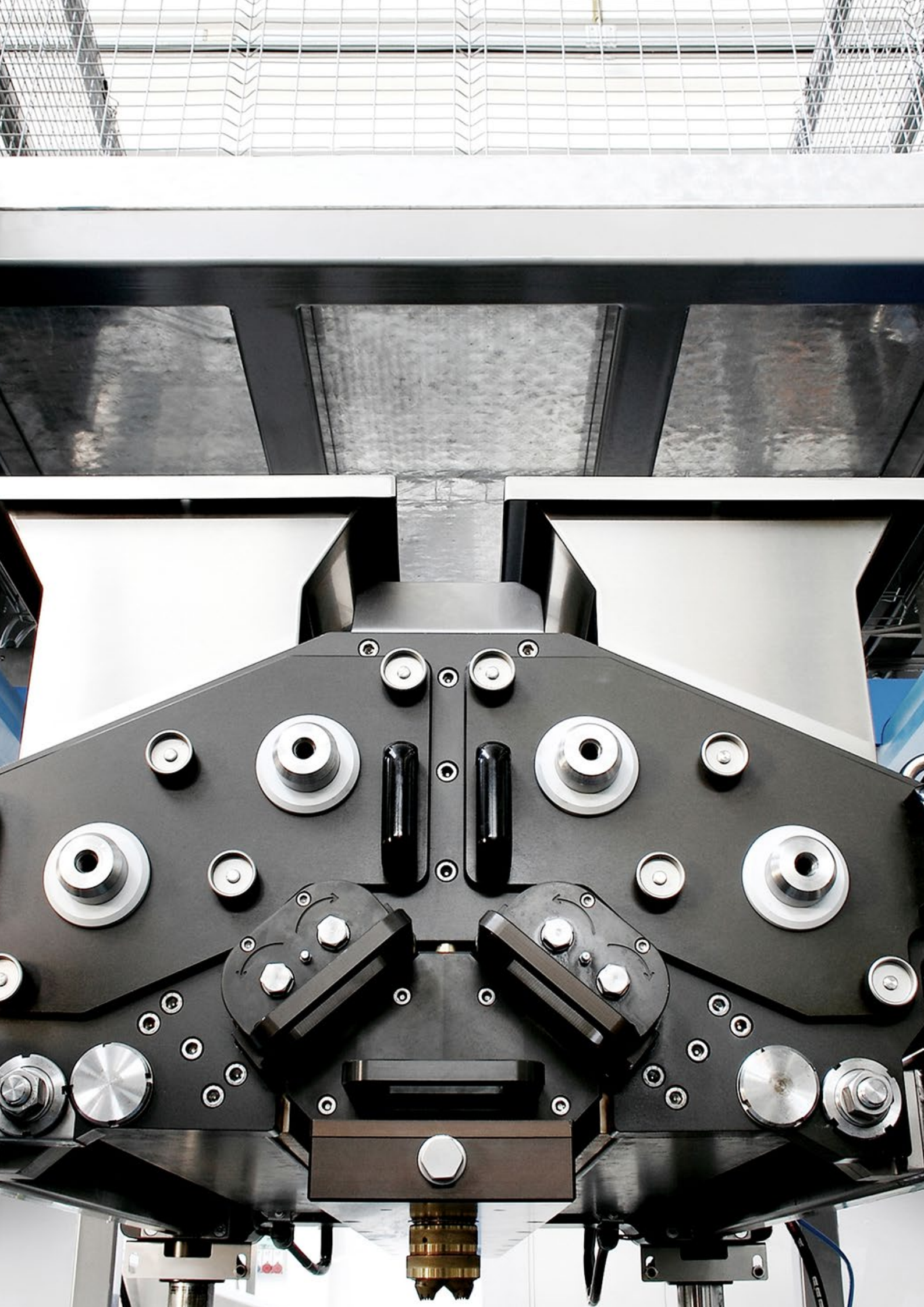


FCP - FCM - FCC

MULTIDROP TWINY



FXE - FXR - FXL





INDUSTRIAL

SOFT BISCUITS

CRACKER, SNACKS
& HARD SWEET BISCUITS

EXTRUDED & WIRE CUT COOKIES

SINGLE COLOUR DEPOSITED
& WIRE CUT COOKIES

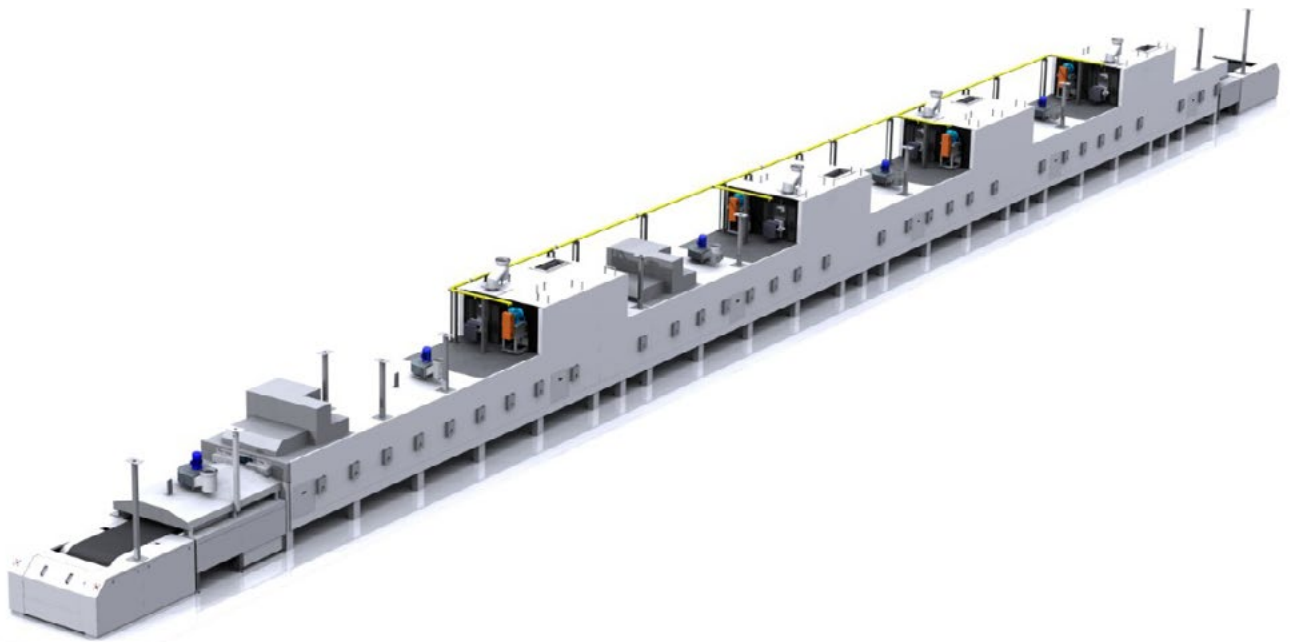
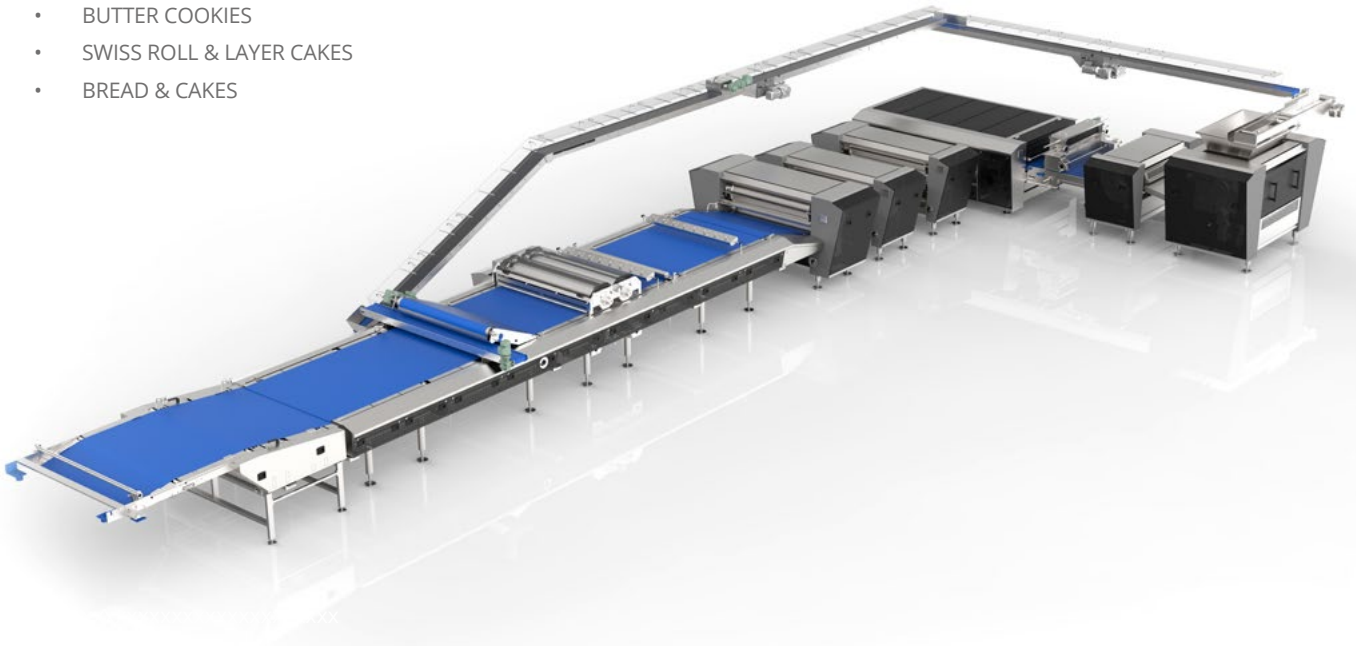
TWINY DEPOSITED
& WIRE CUT COOKIES

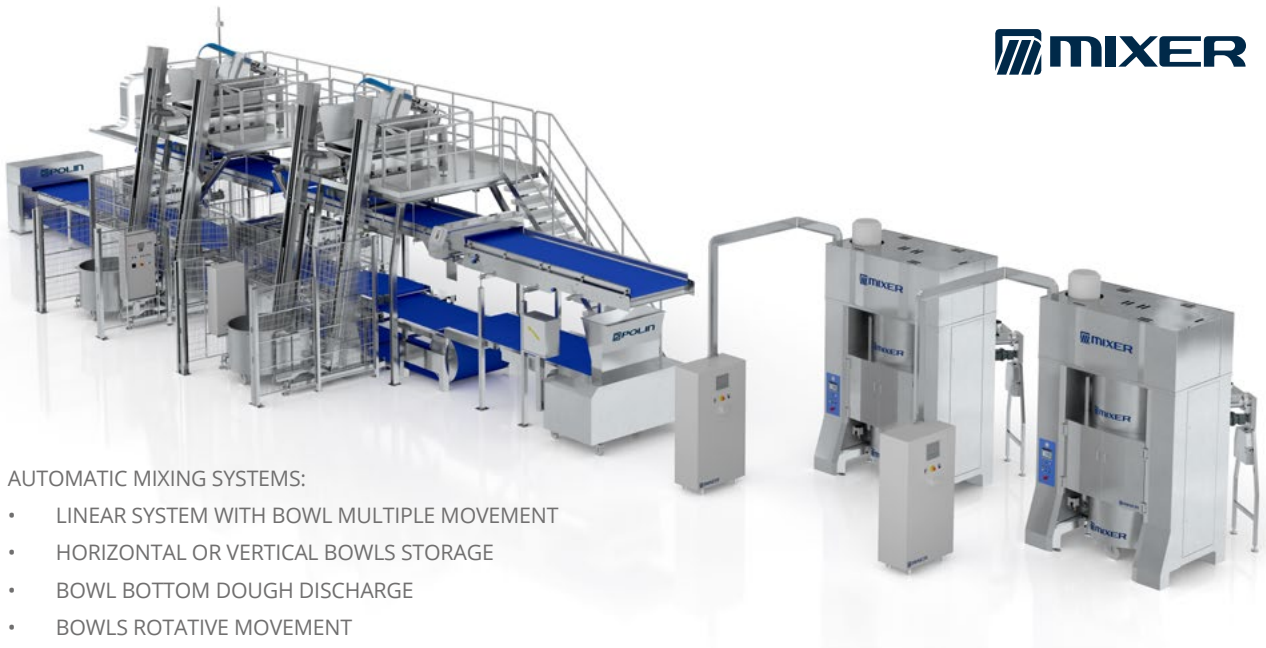
BUTTER COOKIES

SWISS ROLL & LAYER CAKES

BREAD & CAKES

- SOFT BISCUITS
- CRACKER, SNACKS & HARD SWEET BISCUITS
- EXTRUDED & WIRE CUT COOKIES
- SINGLE COLOUR DEPOSITED & WIRE CUT COOKIES
- TWINY DEPOSITED & WIRE CUT COOKIES
- BUTTER COOKIES
- SWISS ROLL & LAYER CAKES
- BREAD & CAKES





AUTOMATIC MIXING SYSTEMS:

- LINEAR SYSTEM WITH BOWL MULTIPLE MOVEMENT
- HORIZONTAL OR VERTICAL BOWLS STORAGE
- BOWL BOTTOM DOUGH DISCHARGE
- BOWLS ROTATIVE MOVEMENT
- LINEAR SYSTEM WITH BOWL SINGLE MOVEMENT
- AUTOMATIC FEEDING SYSTEM

MIXER



- SPIRALS
- TUNNEL OVEN
- CONVEYORS

VIMEK

INDUSTRIAL

• LAMINATING LINES



RAUMER



ING. POLINO
FORNI
VERONI

BREVETTO
VERONI



R
O



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