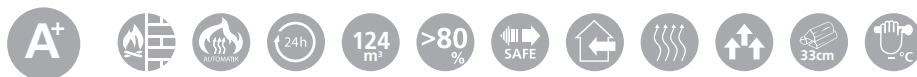


Polar Neo Bakery



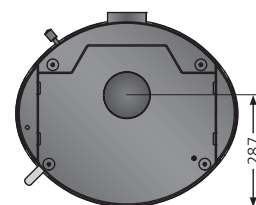
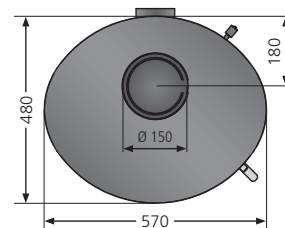
Standard scope of delivery

- » Automatic primary air control
- » ORANIER safe-locking-system
- » Height-adjustable feet
- » Profiled vermiculite firebox lining
- » Standard external combustion air connection
- » Solid cast iron door / cast iron base
- » Extra large ash tray
- » Bimetal-thermometer for temperature measurement in baking compartment with fireclay bottom. Saves the heat. Ideal for making pizza, bread or bread rolls.

The connecting piece for external combustion air supply is not included in the scope of delivery.



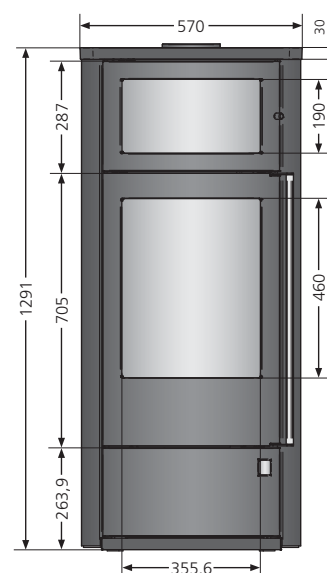
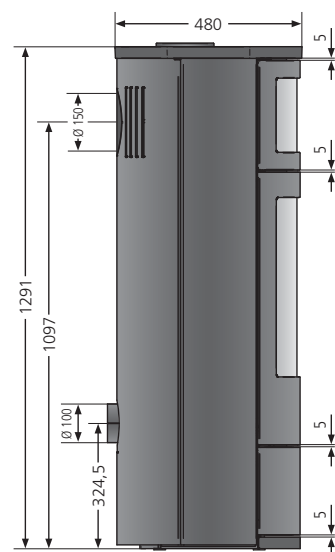
Cast iron door with glass inlay for wood storage is available optionally



Baking compartment with fireclay lining



Bimetal-thermometer for temperature measurement in baking compartment



Technical Data

Energy efficiency class		A+
Connection possibility		top / rear
Operation with external air		rear / bottom
Nominal heat output	kW	6,0
Weight (incl. packaging)	kg	159
Room heating capacity	m³	124
Length of logs	cm	33
Exhaust gas mass flow	g/s	5,7
Exhaust gas temperature	° C	244
Required discharge pressure	mbar	0,12

For all technical data please see pages 88 to 91.

Available design	Order number	EAN-Code
Polar Neo Bakery, steel black	5457 11	4029808540132
Optional accessories		
Connecting piece for external combustion air supply	9200 69	4029807779991
Cast iron door for wood storage black Polar Neo Bakery	9215 54	4029808573437
OrKa-CONTROL (for description please see page 82)	9214 74	4029808540064
Base plate glass 1042,6 x 500 (for description please see page 85)	9215 63	4029808576018

Illustrations are given as indications only. Optical deviations are no defect.