

# Polar Catering

## Blast chillers and freezers

Professional equipment for high performances. Freezing and chilling have never been simpler and faster.

### ○ **VISIBLE QUALITY**

Preserve the organoleptic properties of your food. Customers will notice it.

## Capacity



GN Trays

53x32.5x4cm



EN Trays

60x40x2cm

Model	Max capacity
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<b>PO 3T</b>	3 Trays
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<b>PO 5T</b>	5 Trays
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<b>PO 8T</b>	8 Trays
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<b>PO 12T</b>	12 Trays
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<b>PO 16T</b>	16 Trays
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# Maximize the space

Top with splash-back - Practical rear splash-back 10 cm high for easy cleaning.

With top - Sturdy and resistant worktop that can support the weight of an oven up to 100kg.

Without top - to be recessed and aligned to the 700 mm deep.



# Easy

A display designed with a simple and effective interface, with all the commands necessary to get the best result.



## Maximum hygiene

Inspectionable cataphoresis-treated evaporator.



## Stainless steel guides

Suitable for GN 1/1 and EN 60x40 trays.



## Core probe

Precise control over product's core temperature.



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## PO 3T

Performance from +90°C to +3°C	7 Kg
Performance from +90°C to -18°C	5 Kg
Refrigeration power	792 W
Electric power	700 W
Voltage/Frequency	230V 50Hz
Refrigerant	R452A
Dimensions WxDxH	600 x 855 x 460 mm
Standard equipment	3 pairs of guides



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## PO 5T

Performance from +90°C to +3°C **20 Kg**

Performance from +90°C to -18°C **14 Kg**

Refrigeration power **1748 W**

Electric power **1180 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R452A**

Dimensions WxDxH **800 x 700 x 850 mm**

Standard equipment **5 pairs of guides**

Model data PO 5T PL

## PO 8T

Performance from +90°C to +3°C **28 Kg**

Performance from +90°C to -18°C **22 Kg**

Refrigeration power **3289 W**

Electric power **2052 W**

Voltage/Frequency **230V 50Hz**

Refrigerant **R452A**

Dimensions WxDxH **800 x 825 x 1435 mm**

Standard equipment **8 pairs of guides**

Products are also available with:



Water condensation



Remote unit



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## PO 12T

Performance from +90°C to +3°C	<b>42 Kg</b>
Performance from +90°C to -18°C	<b>35 Kg</b>
Refrigeration power	<b>5907 W</b>
Electric power	<b>3399 W</b>
Voltage/Frequency	<b>400V/3/50Hz</b>
Refrigerant	<b>R452A</b>
Dimensions WxDxH	<b>800 x 825 x 1720 mm</b>
Standard equipment	<b>12 pairs of guides</b>

Model data PO 12T 3N

## PO 16T

Performance from +90°C to +3°C	<b>65 Kg</b>
Performance from +90°C to -18°C	<b>55 Kg</b>
Refrigeration power	<b>7310 W</b>
Electric power	<b>3680 W</b>
Voltage/Frequency	<b>400V/3/50Hz</b>
Refrigerant	<b>R452A</b>
Dimensions WxDxH	<b>800 x 825 x 1980 mm</b>
Standard equipment	<b>16 pairs of guides</b>

Model data PO 16T 3N

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Water condensation



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