

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
PO 3T	3 Trays
PO 5T	5 Trays
PO 8T	8 Trays
PO 12T	12 Trays
PO 16T	16 Trays



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

Model data PO 12T 3N



PO 16T

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

Model data PO 16T 3N

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