

Polar – PO 8T P

Catering

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Technical data

291 lt
-40+10 °C
30 Kg
24 Kg
Plug-in
R290
2880 W (-10°C / +40°C)
1739 W
230V/1~/50Hz

Refrigeration details

Tropicalized and easy extractable monoblock units to guarantee reliability and performance at 43°C. Equipped with low consumption electronic motor fans and thermostatic valve
150 gr
Conceived to provide the maximum exchange surface and to ensure optimal performance. Equipped with cataphoresis anti-corrosion treatment and door that can be opened for an easy cleaning
Manual by air. The equipment can work for 24 hours avoiding ice formation on the evaporator
Through easy extractable condensation collector tray (for installations without water drain system)



Construction details

Product dimensions WxDxH	800x825x1435
Packaging dimensions WxDxH	870x900x1570
Gross weight	155 Kg
Structure	Stainless steel AISI 304 monocoque
External/Internal material	Inside and outside in stainless steel AISI 304; motor unit compartment and bottom in colaminated steel
Insulation thickness	60 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Door	1 Self-closing door right hinged, not reversible on site
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Feet	AISI 304 stainless steel, height adjustable (135mm-230mm)

Functions

Control panel	Capacitive, simple and intuitive display
Open door alarm	Visual and acoustic
Functions	Soft and hard blast chilling, soft and hard blast freezing, automatic end cycle holding, pre-cooling
Probe	Needle probe with automatic recognition of the probe inserted in the food

Accessories

No. included accessories 8 - Pair of runners for GN 1/1 and EN 600x400 mm	
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Versions

Versions	Water cooling unit/ Power supply frequency 60Hz
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