

Polar – PO 16T 3N EP

Pastry and bakery

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Technical data

549 lt
-40+10 °C
50 Kg
45 Kg
Remote
R452A
5907 W (-10°C / +40°C)
334 W
400V/3~/50Hz

Refrigeration details

Refrigeration unit	Remote with possibility to get as optional protection cover
Evaporator	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
Defrost	Manual by air. The equipment can work for 24 hours avoiding ice formation on the evaporator
Condensate evaporation	Through easy extractable condensation collector tray (for installations without water drain system)



Construction details

Product dimensions WxDxH	800x825x1980
Packaging dimensions WxDxH	870x900x2090
Gross weight	157 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	16 - Pair of runners for GN 1/1 and EN 600x400 mm

Remote unit data

Refrigerant gas for remote motor unit	Set up for R452A

Versions

Versions	Water cooling unit/ Power supply frequency 60Hz