



Polar — PO 16T 3N

Catering 16 x 1/1 Tray Capacity



Technical data

Gross volume	549 lt
Working temperature	-40+10 °C
Performance from +90°C to +3°C	65 Kg
Performance from +90°C to -18°C	55 Kg
Motor type	Plug-in
Refrigerant	R452A
Refrigeration power	5907 W (-10°C / +40°C)
Absorption	3498 W
Voltage/Frequency	400V/3~/50Hz

Refrigeration details

Refrigeration unit	Tropicalized condensing unit to guarantee reliability and performance at 43°C. Condenser is cataphores is-treated and oversized to ensue maximum efficiency. Provided with high pressure switch.
Refrigerant charge	2200 gr
Evaporator	Conceived to provide the maximum exchange surface and to ensure optimal performance. Equipped with cataphoresis anti-corrosion treat- ment and door that can be opened for an easy cleaning
Defrost	Manual by air. The equipment can work for 24 hours avoiding ice for- mation on the evaporator
Condensate evaporation	Through easy extractable condensation collector tray (for installations without water drain system)





Italian Gelato Concepts Pty Limited Unit 1, 37 Mortimer Road Acacia Ridge Qld 4110 Bris +61 (0) 7 3162 7724 : Syd +61 (0) 2 8311 9701 info@italiangelato.com.au : www.italiangelato.com.au





Construction details

Product dimensions WxDxH	800x825x1980
Packaging dimensions WxDxH	870x900x2090
Gross weight	215 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 re- duce 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

16 - Pair of runners for GN 1/1 and EN 600x400 mm

Versions

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Water cooling unit/ Power supply frequency 60Hz

Technical data sheet EN Polar PO 16T 3N Catering Updated on 06-04-2022

