



2019 LATEST PRODUCTS

an Ali Group Company



The Spirit of Excellence

REFRIGERATED CABINETS



REFRIGERATED
CABINETS

CREMA



CONFECTIONERY

ICE CREAM
SHOP

Polaris presents the evolution of the storage cabinet in confectionery and ice cream laboratories with the new Crema Line. Technology at the service of cooling, for optimal performance always under safe conditions.





CREMA RANGE



CONFECTIONERY

-3 TO +18°C : CC 5 'C'
-25 TO -15°C : CC 5 'D'

-3 TO +18°C : CC 5 'B'
-25 TO -15°C : CC 5 'D'
-25 TO +18°C MULTIRANGE : CC 5 'D'

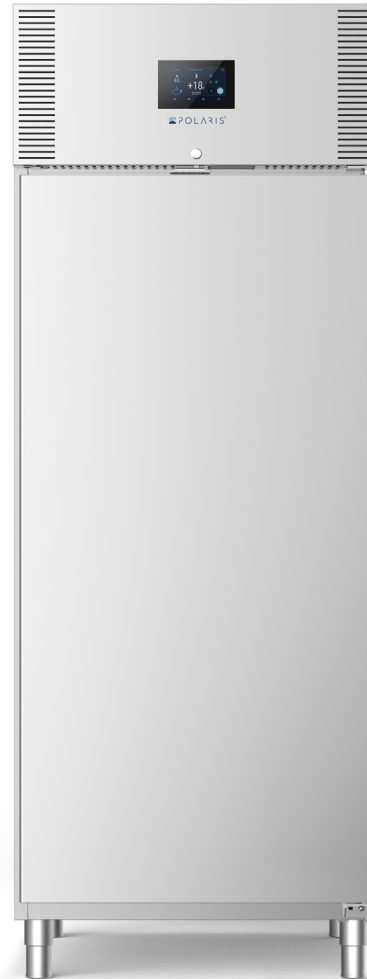


ICE CREAM SHOP

-30 TO -12°C : CC 5 'D'

-30 TO -12°C : CC 5 'D'
-30 TO +18°C MULTIRANGE : CC 5 'D'

STANDARD



DOUBLE DOOR



GLASS DOOR





CREMA PLUS

FLEXI- BILITY IS NOW THE TREND



NEW MODELS
MULTI-
TEMPERATURE
(-30 / +18).



ENERGY SAVING EN-
HANCEMENT: E.G.
CONSUMPTION ON
VERSION BT GOES
FROM CLASS G TO D,
FROM 15.11 KW TO 8.34
KW WITH SAVINGS OF
6.77 KW/DAY ->ALMOST
2500 KW/YEAR
THE EQUIVALENT OF
ALMOST 1 TONNE OF
CO₂ LESS (AVERAGE
ITALIAN VALUE)



5" FULL TOUCH
DISPLAY WITH
HIGH-QUALITY
GRAPHIC
INTERFACE
FOR EASY AND
INTUITIVE
CONTROL



HUMIDITY
PROBE AND
PRECISE
ADJUSTMENT
FROM 40% TO
90%



INSULATION
INCREASED
FROM 60 MM
TO 85 MM
(+25MM = +30%
APPROX.)

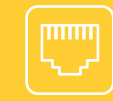
R290 SERIES
GAS COOLANT
(HFC SET-UP)



 POLARIS®



ALWAYS CONNECTED:
CREMA STORAGE
CABINETS CAN
BE CONNECTED
AND MONITORED
REMOTELY TO
GUARANTEE TOTAL
SAFETY



INTEGRATED
NETWORK CARD
WITH ETHER-
NET OUTPUT
INCLUDED (OP-
TIONAL WIFI)

REFRIGERATED
CABINETS

ADVANCE



GASTRONOMY



Excellence in the kitchen. The new Advance cabinet by POLARIS offers a new concept of professional cooling cabinet that can follow you every step of the way as a result of its customisations for the food sector and increased inner space.



ADVANCE RANGE

A140



A70/70



A70

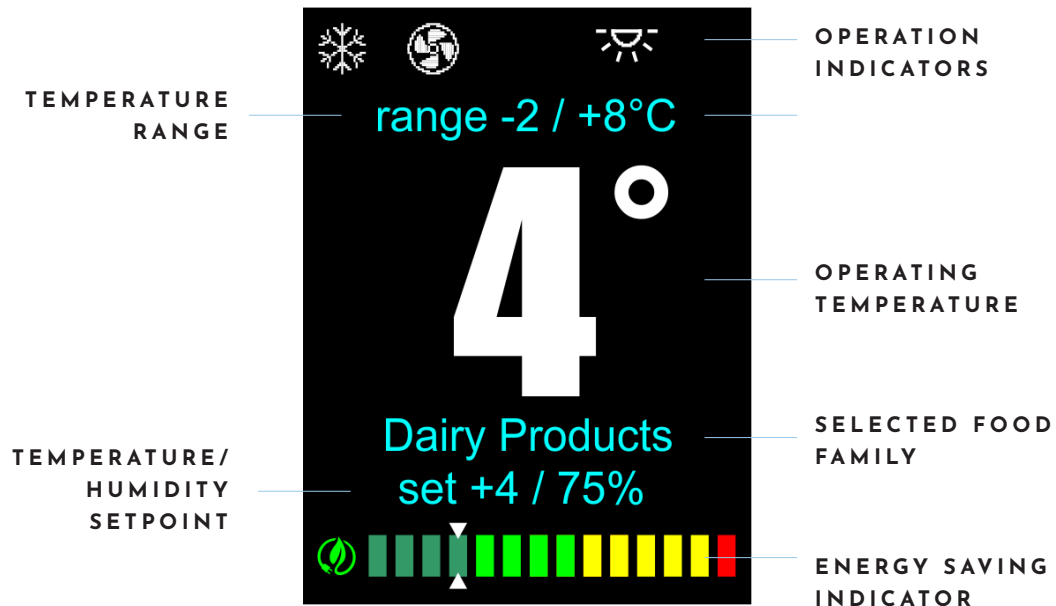


A35/35





ADVANCE PLUS



SOFTWARE
WITH SETTINGS
ACCORDING TO
FOOD FAMILIES,
PRESELECT-
ED FOR YOU,
EACH CHILLED
TO THE RIGHT
TEMPERATURE



THE HUMIDITY
% VALUE CAN
BE EDITED IN
A POINT-TO-
POINT CELL,
FROM 60% TO
90%, FOR EX-
TREMELY PRE-
CISE CUSTOMI-
SATION

CLASS A
WITH R290 GAS



EVAPORATOR
TREATED IN
CATAPHORESIS
FOR PROTEC-
TION AGAINST
TOTAL COR-
ROSION OVER
TIME

GREEN
CONCEPT WITH
ENERGY SAVING
TECHNOLOGY.
POLARIS
ADVANCE
STORAGE
CABINET
INTERPRETS
YOUR WORK
FLOWS AND
ENABLES
YOU TO SET
A SPECIFIC
ENERGY SAVING
WHEN TAKING
A BREAK



REFRIGERATED
CABINETS

HANDY



GASTRONOMY

Simple, solid, practical and
reliable cabinet designed for
intensive use in the kitchen.





HANDY

H140

H70



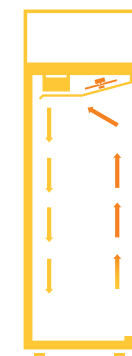
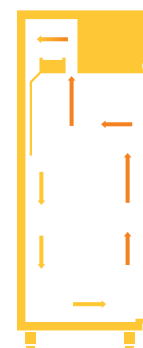
TOUCH
CONTROL
PANEL TYPE
EV3

AUTOMATIC
DEFROSTING
WITH
DISSIPATION
OF CONDENSED
WATER WITH
HOT GAS

AUTOMATIC
BLOCKING OF
VENTILATION
WHEN THE
DOOR IS
OPENED

SINGLE-BLOCK
EVAPORATOR
FOR H MODELS

CELL
EVAPORATOR
IN S AND XS
MODELS



REFRIGERATED TABLES



REFRIGERATED
TABLES

TRECO



GASTRONOMY

Designed for any requirement, they feature a compact technical compartment and an easily removable refrigerating unit. However, they guarantee maximum reliability thanks to the foam evaporator in the cell with automatic dissipation of defrosting water and an automatic ventilation system for even internal temperature, thus ensuring a high level of protection against the acid attack from food.





TRECO/TRECO

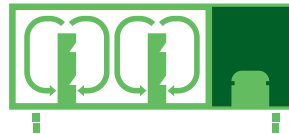
SUPREME

FOAM EVAPORATOR AT THE BACK WITH AUTOMATIC DISSIPATION OF DEFROSTING WATER AND VENTILATION SYSTEM TO ENSURE AN EVEN INTERNAL TEMPERATURE



SUPREME

VENTILATED REFRIGERANT SYSTEM (EVAPORATOR ENTIRELY COATED AND CONTAINED IN A CASING)



ALSO AVAILABLE IN THE SET-UP VERSION



HEIGHT
660 mm/
710 mm



DEPTH
690 mm



INSULATION
THICKNESS
60 mm

TRECO 18-01
KST18 01

TRECO 18-02
KST18 02

TRECO 18-03
KST18 03

TRECO 18-04
KST18 04



GENIUS LINE



A FULL MULTI- PURPOSE RANGE

TEMPERATURE
RANGE
-40/+85°C

Temperature
Range
-40/+85°C



MONOCOQUE CHILLERS GENIUS

GM061



GM121



GM171



GM231



GM172



A FULL MULTI- PURPOSE RANGE



STANDARD VERSION

Cooling and Deep Freezing
(+3°, -18°), available with set-up for
CO2 systems.



PLUS VERSION

Multifunction (+85°, -40°)

Functions: Cooling (+3), Deep freezing
(-18°), Defrosting, Rising*, Low-temperature
cooking, Pasteurisation, Controlled
dehydration.



TROLLEY CHILLERS GENIUS

GC151



GC202



GCR201



*Rising only available on specific
models

DESIGN FEATURES



STAINLESS STEEL HANDLE

WALL THICKNESS 80MM
(BOTTOM 60MM)

SHEET METAL THICKNESS
AISI304 0.8MM

INTERNAL PROTECTION
AISI304 30/10 (BASIC, MEDIUM AND TROLLEY TOP)

DOUBLE-PANELLED
DOOR

IP54 FRONT ELECTRIC PANEL THAT CAN
BE FULLY INSPECTED

ELECTRICAL CONNECTIONS INSIDE THE
CELL PROTECTED BEHIND EVAPORATOR
GUARD AND GEWISS BOXES

FULLY INSPECTED CELL (ONLY COOLING
PIPING ON THE TOP)

DESIGN FEATURES



ELECTRONIC EXPANSION
VALVE FOR IMPROVED BAL-
ANCE OF THERMAL LOADS.

INVERTER FOR SPEED AND
VENTILATION MODULATION.

AIR DISTRIBUTION WITH NEW
INSPECTING DEFLECTOR:
SWING OPENING
AND TECHNICAL KEY
REINFORCED
EVAPORATOR AND
ELECTRIC FANS

BITZER COMPRESSOR

LOAD CAPACITY PURSUANT TO
REGULATION EN 17032

DYNAMIC FLUID STUDY TO
OPTIMISE AIR DISTRIBUTION



an Ali Group Company



The Spirit of Excellence

*The complete 2019 documentation
will be available shortly.*