



**RANGE
PRODUCTS**

2025



**BEHIND
THE
FRESH-
NESS**



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CATERING REFRIGER- ATION SPECIALISTS

For years, Polaris Professional has been a benchmark in professional refrigeration. Specialising in the development and production of advanced solutions for catering professionals, Polaris designs innovative products to meet the concrete needs of modern kitchens.

Polaris' mission is to ensure excellent performance, maximum reliability and energy efficiency, improving the daily work of chefs and operators in the sector. With bespoke solutions, cutting-edge technology and a constant commitment to sustainability, Polaris offers products that are robust, efficient and designed to last. Each product meets the highest quality standards, with a reduced environmental impact

thanks to the use of natural gases such as R290.

Polaris Professional is the ideal partner for those seeking excellence in refrigeration, reliability and innovation at the service of professional catering. Find out more at www.polarisprofessional.com and bring innovation to your kitchen.

Research and development behind the design of each product
A technical department sensitive to market demands and environmental protection
Continuous technological improvement

Ambitious design that allows all product ranges to communicate with each other thanks to a central server
Particular attention and care in design
Design of a user-friendly graphical interface

Polaris is a brand that makes cold its added value and finds its most appropriate representation in the iceberg. Just like the "ice giant," whose surface is only a small fraction of its total surface, the Polaris world is much more than what is easily visible to the eye.



UNA STORIA DI EVOLUZIONE E TANTA ESPERIENZA

1989

year established at Sedico (BL)



2012

total renewal of the product range

2018

Ali Group's reference brand in the cold sector

2004

joins the Ali Group

2015

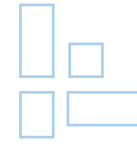
ISO 9001/2018

2025

New production plant in Belluno



EXTENSIVE RANGE



A range of products able to meet multiple needs.



Polaris, a manufacturer specialising in professional catering, offers a wide range of refrigerated cabinets designed to meet the various needs of the sector. With high-performance solutions, advanced control technologies and numerous configurations and sizes, Polaris ensures maximum efficiency and reliability in every working environment, the entire range in **climate class 5 and with R290 gas**. Whether it is cabinets to optimally store food or models designed to ensure versatility and ease of use, Polaris stands out for the quality and professionalism of its equipment, responding to all catering needs.

MASTER MAX

Superior performance and cutting-edge technology. Class A. Master Plus is the ideal choice for anyone who requires precise and constant refrigeration, with advanced controls and optimal solutions to better preserve food products.

ROCKET

Reliable and versatile, even in A-Class, Rocket is designed to ensure uniform temperatures and consistent performance. Ideal for anyone seeking an effective solution to maintain the freshness of food.

WIDE

Extensive storage capacity in an optimised space in 700 mm of depth. Wide is the ideal solution for anyone who requires large capacity in small spaces, while maintaining performance.

HANDY

With a depth of only 700 or 600 mm, HANDY optimises spaces without compromising on storage quality, making it the perfect solution for professional kitchens that require simplicity, solidity, practicality and compactness.

YETI

Robustness and efficiency. Yeti is the refrigerated cabinet with rear ventilation designed to ensure efficiency in all kitchens.

SECO

Perfect balance between performance and effectiveness. Seco offers practical solutions in refrigeration and preservation, ensuring reliability and optimised consumption.

REFRIG- ERATED CABINETS

FOR PROFESSIONAL
REFRIGERATION

CREMA

Designed for the optimal storage of delicate products such as creams, chocolate and pastry bases. Ventilated refrigeration system for uniform temperature distribution.

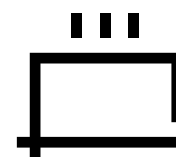
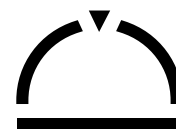
PROOFING RETARDER

Solutions dedicated to the complete control of leavening processes. Electronic management of temperature, humidity and proofing retarder times to always obtain perfect doughs.

MATURATION

Designed for the seasoning and maturation of meats, cured meats and cheeses. Advanced temperature, humidity and ventilation control to ensure a uniform and safe process. Hygienic and configurable interiors to adapt to various types of products.

-  **MASTER MAX**
- ROCKET**
- WIDE**
-  **YETI**
- SECO**
- HANDY**
-  **CREMA**
- PROOFING RETARDER**
- ROLL-IN**
-  **ROLL-IN COMPACT**



MASTER MAX

The Polaris Master refrigerated cabinets represent excellence in professional food storage, with advanced technological solutions to ensure optimal performance, energy efficiency and maximum functionality.

The inner sides are equipped with moulded rack guides with a 55 mm pitch, offering a total of 24 levels of positioning. This solution means being able to maximise the space available, adapting to different operational needs. The monobloc system with evaporator outside the cell maximises the internal refrigerated volume, allowing full use of space without hindrance.



IOT TWO-WAY CONNECTIVITY



FULL-TOUCH 4.3" DISPLAY



EXCELLENT INSULATION THANKS TO THE WALL THICKNESS OF 85 MM



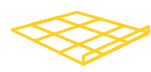
INCREASED TEMPERATURE UNIFORMITY IN THE CHAMBER



ENERGY CLASS "A"



REDUCED HEAT LOSS WHEN OPENING THE DOOR ENSURING FURTHER ENERGY SAVINGS



55 MM PITCH, FOR A TOTAL OF 24 GRILLES



MOULDED SIDES



INNOVATIVE REFRIGERANT CIRCUIT WITH FRONT CURTAIN



INTUITIVE AND SMART TECHNOLOGY

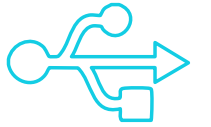
The Master cabinets are equipped with a 4.3-inch touch display, designed to offer an easy and intuitive interface. Thanks to this advanced technology, the operator can easily and precisely manage all the functions of the cabinet, constantly monitoring the temperatures and settings.

ROBUSTNESS AND HYGIENE

Made entirely of **AISI 304 stainless steel**, both inside and out, the Master refrigerated cabinets guarantee strength, durability and impeccable hygiene. This material of the highest quality is ideal for the professional catering environment, facilitating cleaning and ensuring compliance with the highest health standards.

INNOVATION AND RELIABILITY

The Polaris Master refrigerated cabinets combine technological innovation, high performance and attention to the environment. Ideal for any professional setting, they are the perfect choice for anyone seeking cutting-edge solutions for optimal food storage.

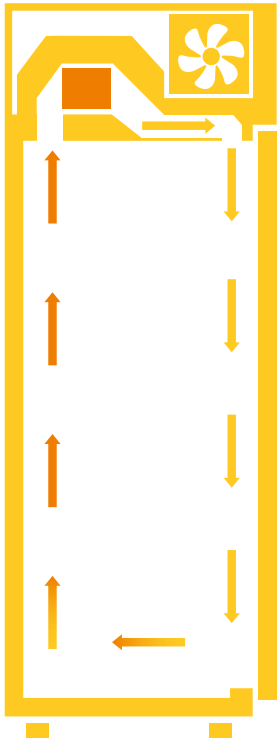


USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



TOTAL COLD QUALITY

Thanks to the ventilation and the front cooling curtain, it changes the way food retains its freshness while preserving



flavours. This air barrier ensures rapid and effective cooling, keeping the internal temperature constant and preserving the quality of the food, even in conditions of intense use.

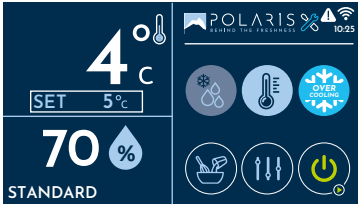
Indirect ventilation, supported by a full-height ducting system, ensures uniform airflow on every level of the cabinet. This innovative solution allows the even distribution of temperature, removing the risk of hot or cold areas and ensuring the perfect preservation of products.

ENERGY EFFICIENCY AND SUSTAINABILITY

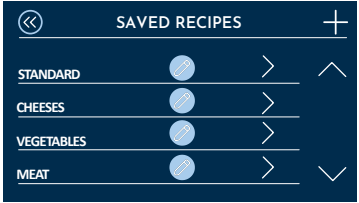
The 85 mm insulation is designed to maximise energy efficiency, reducing consumption and keeping the internal temperature constant. The use of R290 refrigerant gas, compliant with the latest environmental regulations, ensures a reduction in environmental impact, promoting sustainability and respect for the ecosystem.



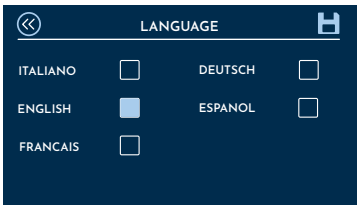
TOTAL CONTROL AND CONNECTIVITY



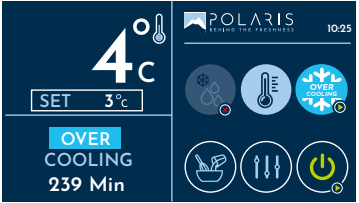
INTUITIVE DISPLAY



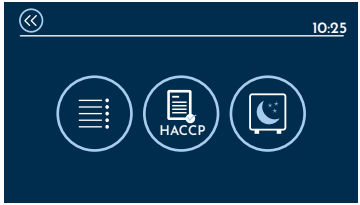
CUSTOMISABLE RECIPES



MULTILINGUAL MANAGEMENT



OVER COOLING FUNCTION



HACCP REGISTER



MASTER MAX

THE COMPLETE RANGE FOR GASTRONOMY



ROCKET REFRIGERATED CABI- NETS FOR GASTRONOMY

Suitable for all sectors of gastronomy, versatile and reliable, the **ROCKET** cabinets find application in every sector of professional catering: restaurants, catering, dark kitchens or canteens, responding to the specific needs of each activity.



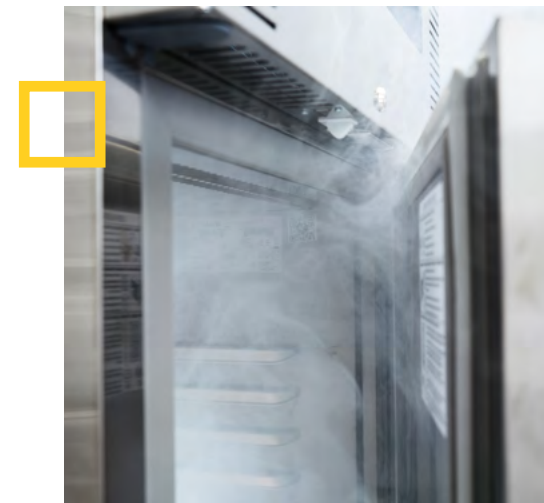
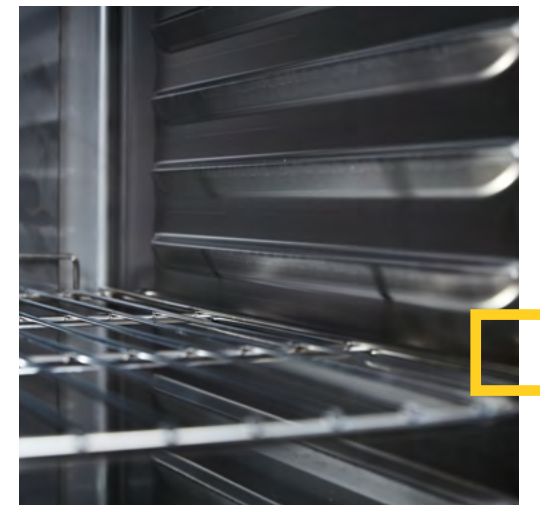
EXCLUSIVE AND INTUITIVE PARAMETER CONTROL

Thanks to an innovative and user-friendly control system, the temperature and operating parameters are easily monitored and adjustable. This exclusive interface offers a simple and immediate experience, allowing precision in storage management.



TOP-OF- THE-RANGE CONSTRUC- TION

The **ROCKET** line stands out for its superior construction quality, with robust materials and superior finishes that guarantee reliability and durability over time, even in the most intense conditions of professional kitchens.



ROCKET is the perfect balance between intuitive technology, high-end construction and reliable performance, for efficient and precise management of your professional kitchen. Energy efficiency and sustainability
The 85 mm insulation is designed to maximise energy efficiency, reducing consumption and keeping the internal temperature constant. The use of R290 refrigerant gas, compliant with the latest environmental regulations, ensures a reduction in environmental impact, promoting sustainability and respect for the ecosystem.

Ventilated Refrigeration Technology
The uniform distribution of cold ensures the constant maintaining of temperature, preserving the quality and freshness of food, even with frequent openings.

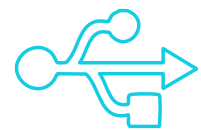
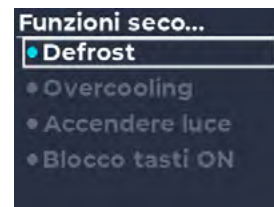
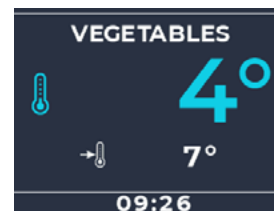


ESSENTIAL IN CONTROL, AT BEST IN PERFORMANCE

USB for standard HACCP data download

The Rocket refrigerated cabinets are equipped with a built-in USB port that allows the direct download of HACCP data. This feature simplifies the recording and management of indoor temperatures, facilitating compliance with the current regulations on food safety.

Through the USB port, it is possible to quickly transfer data to external devices, allowing for accurate and easily accessible documentation. This feature eliminates the need for manual records, reducing the risk of errors and ensuring more efficient management of food preservation information.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



UPDATING OF SOFTWARE VIA USB PORT



SWITCHING ON OF THE DOOR LIGHT ALSO IN MANUAL MODE



ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UPDATED



TWO-WAY CONNECTIVITY OPTIONAL



FULL-TOUCH 4.3" DISPLAY



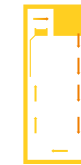
EXCELLENT INSULATION THANKS TO THE WALL THICKNESS OF 85 MM



INCREASED TEMPERATURE UNIFORMITY IN THE CHAMBER



ENERGY CLASS "A"



INNOVATIVE REFRIGERANT CIRCUIT WITH FRONT CURTAIN



55 MM PITCH, FOR A TOTAL OF 24 GRILLES



MOULDED SIDES

Total cold quality

Thanks to the ventilation and the front cooling curtain, the thermal dispersion during door opening is greatly reduced. This air barrier ensures rapid and effective cooling, keeping the internal temperature constant and preserving the quality of the food even in conditions of intense use.

Indirect ventilation, supported by a full-height ducting system, ensures uniform airflow on every level of the cabinet. This innovative solution allows the even distribution of temperature, removing the risk of hot or cold areas and ensuring the perfect preservation of products.



ROCKET

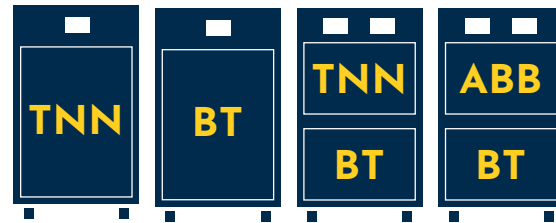
THE COMPLETE RANGE FOR GAS- TRONOMY



WIDE

WIDE, COMPACT AND EFFICIENT

WIDE by Polaris is the ideal solution for kitchens with limited spaces. Designed to integrate seamlessly into preparation lines, it offers capabilities additional to the GN 2/1 and a smart design that ensures efficiency, reliability and optimal food preservation. Solid and functional, WIDE combines impeccable performance and energy savings, optimising every centimetre without losing capacity.



FOR CONFINED SPACES



The Wide refrigerated cabinets are designed to adapt perfectly to tight spaces, thanks to their depth of 76cm, which makes them ideal for limited spaces.

A strong point is the compatibility with the standard depths of most equipment in professional catering, allowing easy integration and optimisation of spaces without compromising on the storage capacity, even GN2/1.



The Wide range stands out for its versatility, offering different versions to meet every professional requirement: TNN (normal temperature), BT (low temperature), combined TNN+BT, and an advanced version that integrates blast chiller and preserver in the same module. This variety of configurations means being able to fully manage your refrigeration and storage needs, maximising the space available even in the most confined of environments. WIDE is not only a practical solution, but a fundamental ally for the organisation and efficiency of the kitchen.

CONTROL



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



UPDATING OF SOFTWARE VIA USB PORT



SWITCHING ON OF THE DOOR LIGHT ALSO IN MANUAL MODE



ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UPDATED



TWO-WAY CONNECTIVITY OPTIONAL



HANDY

SIMPLE, COMPACT, PRACTICAL AND RELIABLE

The refrigerated cabinet that makes simplicity and compactness its strength. Designed to meet the challenges of intensive use in the kitchen, HANDY is the refrigerated cabinet that combines functionality and solidity, without sacrificing easy maintenance plus an optimised design. With a depth of only 700 or 600 mm (HS and HXS versions), HANDY optimises spaces without compromising on performance, making it the perfect solution for professional kitchens that require simplicity, compactness, practicality and reliability.



**AUTOMATIC LOCK
FROM VENTILATION
TO DOOR OPENING**



**AUTOMATIC DE-
FROST WITH DISSI-
PATION OF CON-
DENSATE WATER BY
MEANS OF HOT GAS**

Maintenance has never been so simple: thanks to the openable console, periodic cleaning of the condenser becomes quick and intuitive. Inside, the cell is designed with rounded corners, facilitating every cleaning operation and maintaining the highest level of hygiene.



**DOOR FRAME
WITH HEATING
ELEMENT AND
MAGNETIC SEAL**



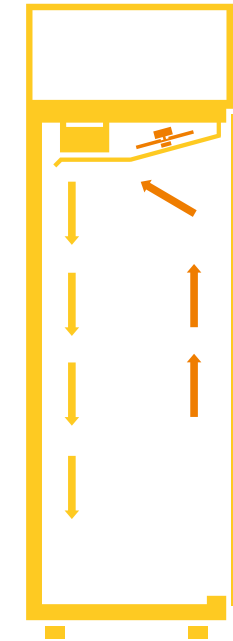
**ROUNDED INTERIOR
FOR TOTAL CLEAN-
ING**



**STAINLESS STEEL
STRUCTURE**



**CONTROL
PANEL
INTUITIVE**



ENERGY EFFICIENCY

Thanks to the evaporator in the cell, HANDY always guarantees excellent and efficient performance. The control of the operating parameters is simple and intuitive, and thanks to the standard USB port, it is possible to download the HACCP data daily, to allow compliance with the food preservation regulations.



**USB PORT TO TRANS-
FER RECIPES AND
HACCP REGISTERS**



**UP TO 100 CUSTO-
MISABLE RECIPES**



**ABILITY TO PER-
FORM MANUAL
DEFROST**



**ALARM LOG AL-
WAYS UPDATED**



**CONNECTIVITY
OPTIONAL TWO-WAY
IOT**

YETI

SIMPLICITY AND RELIABILITY



The Polaris Yeti Line refrigerated cabinet is designed for anyone seeking simplicity and functionality. It guarantees reliable performance with efficient refrigeration and insulation designed to optimise energy consumption. Easy to use thanks to intuitive controls, it is perfect for small businesses that require safe and problem-free preservation. 1- or 2-port configurations in the TNN (-2/+8°C) and BT (-15/-25°C) versions, both with automatic defrost cycles to ensure optimal temperature management. Lock and light are supplied as standard. Automatic defrost with heating element, and dissipation of condensate water by means of hot gas.



AUTOMATIC DEFROST



MOULDED SIDES



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



DOOR LIGHT



DOOR LOCK



ENERGY CLASS "B"

SECO

ESSENTIAL AND PRACTICAL

Essential and practical, this refrigerated cabinet is equipped with a basic control for intuitive temperature management. The moulded sides guarantee robustness and ease of cleaning, ensuring maximum efficiency at every stage of use. Perfect for anyone seeking reliability and essential functionality. Range available in one-door versions in TN (+2/+10°C) and BT (-18/-22°C), to meet a variety of food storage needs.



TIMED DEFROST ON TN VERSION



MOULDED SIDES



INTUITIVE BASE CONTROL



ENERGY CLASS "C"



SPE- CIALIST SOLU- TIONS

SUPERIOR PERFORMANCE

The specialised refrigerated cabinets are designed to meet the daily needs of professionals in the catering, bakery and craft industries. Each product line is designed to ensure high performance, maximum efficiency and operational versatility.



CREMA



ROLL-IN



PRALINERIA



PROOFING RETARDER



WARMER

CREMA

TECHNOLOGY FOR PASTRY/CONFECTIONERY AND ICE CREAM WORKSHOPS

The Crema line represents an evolved version of the refrigerated storage cabinet used in pastry/confectionery and ice cream workshops: thanks to the connection system with smartphones and tablets, it is possible to control the operation of the cabinet at any time, even outside the workshop. Technology at the service of cold for optimal performance and always ensuring safety.



UP TO 100
SETTABLE
RECIPES



FAN
MANAGEMENT



TOUCH
CONTROL



24 TRAYS EN1
OR EN2



INSULATION
85MM



UPDATING OF SOFT-
WARE VIA USB PORT



SWITCHING ON OF
THE DOOR LIGHT
ALSO IN MANUAL
MODE



CONNECTIVITY
OPTIONAL TWO-
WAY IOT



USB PORT TO TRANS-
FER RECIPES AND
HACCP REGISTERS



CLIMATE
CLASS 5



ABILITY TO PER-
FORM MANUAL
DEFROST



ALARM LOG
ALWAYS UP-
DATED



Also available in the specific version for **GELATERIAS**, designed to meet the needs of preservation and storage of artisanal ice cream. Internal structure equipped with reinforced **C-shaped guides**, and perforated shelves compatible with standard ice cream trays



PRALINERIA

TECHNOLOGY FOR PRALINE PRODUCTION

The Pralineria line is an advanced version of the refrigerated cabinet, designed specifically for pastry/confectionery and ice cream laboratories dedicated to the storage of chocolate or foods that require a controlled humidity environment. This model integrates an advanced control system for humidity management, precise regulation of internal temperature (-3/+18°C) and airflow intensity. Thanks to ventilated refrigeration technology, it ensures constant and uniform temperatures, preserving the quality and texture of the chocolate.



INSULATION
85MM



FOAMED MOTOR
COMPARTMENT
SIDES



UP TO 72
SETTABLE
RECIPES



24 TRAYS



CLIMATE
CLASS 5



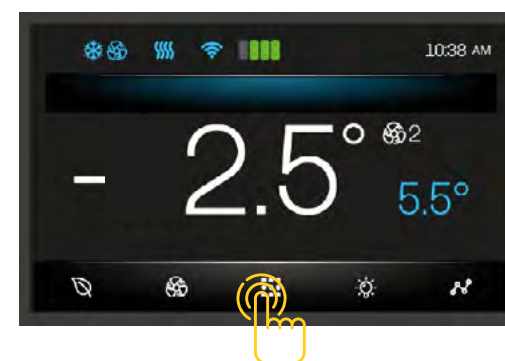
VENTILATION
MODULABLE CELL
WITH MULTIPLE LEVELS
OF SPEED AND
AIR VOLUME



HOT GAS DEFROST WITH
CONDENSATE VAPOUR
DISSIPATION, FOR A MORE
EFFICIENT AND FASTER CYCLE



HUMIDITY PROBE AND
TIMELY ADJUSTMENT FROM
40% TO 90%



5" Full Touch display with high quality graphical interface, designed for intuitive and simple management. It includes dedicated modes for various types of desserts, such as cakes, pastries and chocolate, which automatically optimise temperature and humidity for ideal storage. It also has a specific function to control internal humidity, which is essential to best preserve the quality and texture of chocolate.



PROOFING RETARDER

RATIONALISED MANAGEMENT OF WORKSHOPS

The proofing retarder machines, keeping the dough at a temperature below 4°C, slow down the fermentative action of the yeast, preventing the production of carbon dioxide and therefore leavening of the dough until the start established by the program (for a maximum time of 72 hours). This is made possible by precise management of temperature, humidity and times within a thermally insulated environment, which will allow the fermentation to begin only at the set time.



ANTI-CONDENSATION
HEATING ELEMENT
LOCATED UNDER THE
MAGNETIC SEAL



COMPLETELY
ROUNDED INNER
LINING



UP TO 70
SETTABLE
RECIPES



HUMIDITY
ADJUSTMENT
VIA PROBE



7" TOUCH
CONTROL



20 TRAYS



INSULATION
60MM

The final result will be a slow and controlled leavening that will ensure greater homogeneity to the dough, eliminating the risk of separation between the crust and the interior during cooking. The proofing retarder process is divided into 5 phases:



RIPENERS

TOTAL CONTROL OF THE RIPENING PROCESS



The Ripener Cabinets for cheeses and cured meats and the Seasoner cabinets for fine meats are designed to ensure the perfect balance between temperature, humidity and time, ensuring that each product reaches the right point of ripening or seasoning. With 10 pre-set programs, each divided into 6 phases, these cabinets offer maximum control over the process, for excellent results every time.

PRECISE HUMIDITY CONTROL
 Electronically regulated humidity in the cell, with a range spanning from 30% to 95%, for optimal management of environmental conditions depending on the type of product.



UP TO 48
 RECIPES



FAN
 MANAGEMENT



TOUCH
 CONTROL



INSULATION

ADVANCED CONTROL

Microprocessor control equipped with cell probe, evaporator probe, condenser probe and RH% probe for total monitoring. 10 programs with no.6 phases each for optimal control of temperature, humidity and time.



ADVANCED ADJUSTMENT SYSTEM

The relative humidity (RH%) is regulated by means of a dedicated probe and a steam generator, which ensure the uniform and constant distribution of atmospheric conditions inside the cell.



CHEESES, SALAMI AND PRECIOUS MEATS

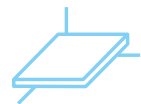
Models designed to guarantee the perfect maturation of cheeses and cured meats and for the optimal seasoning of the finest meats, ensuring a controlled and uniform process.



ROLL-IN

OPTIMISES LARGE PRODUCTIONS

The preserver trolley cabinets of the Roll-In line are the ideal solution for large canteens, restaurants and facilities that host numerous banquets. Designed to speed up service and to reduce food distribution times, these cabinets offer efficient food storage management. With flexible capacities, they are compatible with GN 2/1, 600x400 or 600x800 trolleys, adapting perfectly to every need.



INSULATED FLOOR

In AISI 304 18/10 steel, it guarantees solidity and durability in the BT version, resistant over time to intensive use conditions.



FLEXIBLE CAPACITY

Supports GN 2/1, 600x400 mm or 600x800 mm trolleys, offering superior versatility to better handle any type of load.



ROBUST AND FLEXIBLE

The Roll-In cabinets are designed to meet the needs of large facilities, optimising distribution times and improving operational efficiency. Thanks to their robust construction and flexibility in load capacities, these cabinets offer the ideal solution to better handle large volumes of food, without compromising on quality.



ADVANCED CONTROL

Includes the saving of 3 alarms, to ensure constant monitoring and safe temperature management.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UPDATED



CLIMATE CLASS 5

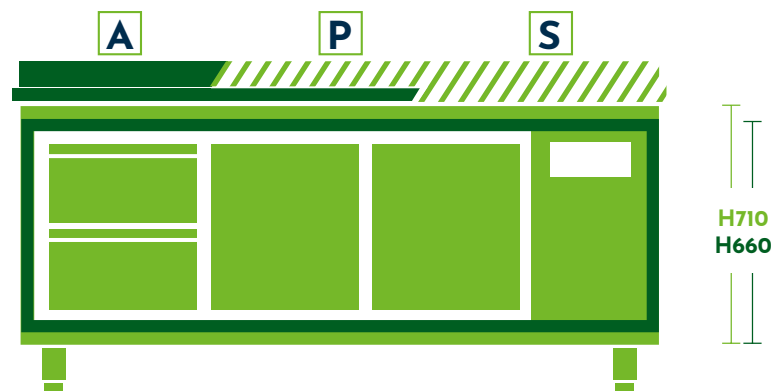


CONNECTIVITY OPTIONAL TWO-WAY IOT



COMMON CONSTRUCTION QUALITY

Robust construction: made of AISI 304 stainless steel both internally and externally, with a Scotch Brite satin finish on the outside, they guarantee durability and hygiene. Efficient insulation: 60 mm thick high density (approximately 42 kg/m³), HCFC-free, ensures high energy efficiency and optimal food storage. The moulded cell base with rounded corners and removable grille supports facilitate general cleaning



All the refrigerated tables of the WINDY, SUPREME and TRECO lines are available with a body height of 710 mm or 660 mm. For both dimensions the following variants are available: (A) top with riser, (P) top only, or the version without top (S). The relative worktops can also be purchased as an accessory.

To complete the series, the drawer kits are always optionally available, to be requested when ordering.

SUPREME

characterised by a ventilated refrigerant system and by a "free in the chamber" evaporation system for improved air circulation. The evaporator in the cell guarantees constant cold over time even in the presence of full cell loads and frequent door openings.

WINDY

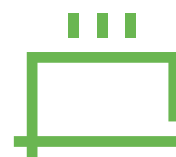
the high-density insulation and special ducted ventilation system ensure an ideal microclimate for the optimal storage of products. The separation between the cold air inlet from the return to the evaporator of the warmer air ensures that the temperature in the cell remains uniform.

TRECO

maximum reliability thanks to the foamed evaporator in the cell, with automatic dissipation of the defrost water, and the automatic ventilation system, which guarantees uniformity of the internal temperature and ensures high protection against acidic food aggression.

REFRIGERATED TABLES

SUPERIOR PERFORMANCE



-  **SUPREME**
-  **WINDY**
-  **TRECO**
-  **UNDERCOUNTER**
-  **SNACK**
-  **PASTICCERIA**

SNACK

The Snack Line is intended for environments with limited spaces and is ideal for serving as a support base for cooking equipment.

UNDERCOUNTER

Perfect solution for small kitchen areas, as it takes up less space under the workbench, for refrigerated storage. The under-the-counter models offer the same high quality as the rest of the range

PASTICCERIA

They represent a specialised version of refrigerated tables, used in pastry and confectionery workshops: Hygienic and configurable interiors to adapt to various types of products. Suitable dimensions for EN1 OR EN2 trays.

SUPREME

IDEAL FOR PROFESSIONAL KITCHENS



The Supreme refrigerated tables, available in two height variants (660 or 710), are made entirely of stainless steel and feature fully extracted doors or drawers, rounded edges and removable grille supports that allow total cleaning and optimal load flexibility. Ideal for any type of professional kitchen, they are distinguished by the ventilated refrigerant system equipped with a completely removable filter and, in particular, by the free evaporation system in the chamber that allows improved air circulation.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UPDATED



"IOT" SYSTEM THAT CAN BE INTEGRATED AS AN ACCESSORY



The ventilated refrigeration system and the perfectly painted and faired evaporators inside the refrigerated compartment guarantee temperature uniformity throughout the cell.



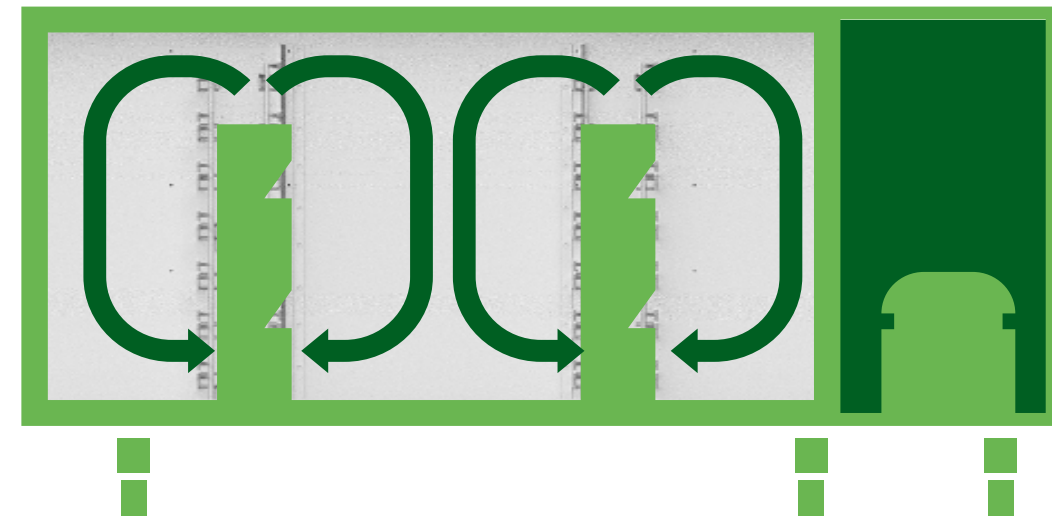
INSULATION THICKNESS 60MM



HEIGHT 660MM 710MM



DEPTH 690MM



The monocoque structure and the careful application of thermal cuts, the assembly of anti-condensation heating elements on the face and the use of magnetic seals on the four sides with 7 chambers, guarantee a high capacity to maintain the chosen temperature, therefore ensuring considerable energy saving. Energy efficiency: available models with energy class A, they ensure reduced consumption and respect for the environment.



WINDY

UNIFORM COLD DISTRIBUTION



Advanced refrigerant system: extractable condenser unit with monobloc system, evaporator positioned outside the refrigerated compartment with anti-corrosion treatment in cathaphoresis and air flow conveyed from above ensure uniform temperature distribution and optimal storage of products.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



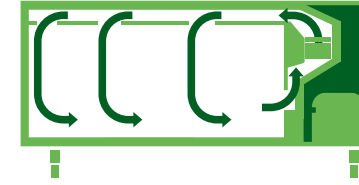
ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UP-DATED



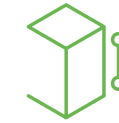
"IOT" SYSTEM THAT CAN BE INTEGRATED AS AN ACCESSORY



The ventilated refrigeration system and the perfectly painted and faired evaporators inside the refrigerated compartment guarantee temperature uniformity throughout the cell.



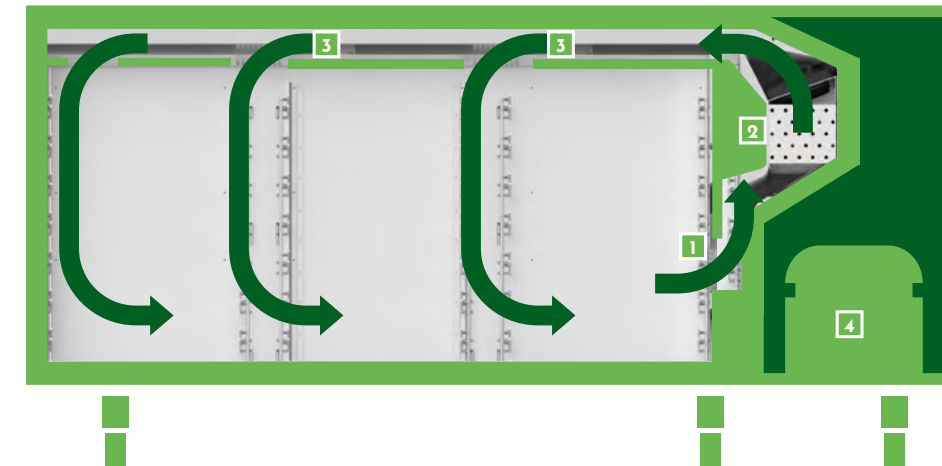
INSULATION THICKNESS 60MM



HEIGHT 660MM 710MM



DEPTH 670MM



1

SUCTION

The hot air inside the refrigerated compartment is suctioned in through a nozzle located at the bottom of the system. This allows the warmest air to be collected and promotes an optimal recirculation cycle.

2

COOLING

The suctioned air is conveyed to the evaporator, where it is cooled through a thermodynamic process. The evaporator is designed to maximise heat exchange efficiency, ensuring uniform cooling.

3

DISTRIBUTION

After cooling, the air is distributed again inside the compartment by means of axial fans through upper vents. This distribution is designed to create a uniform flow that minimises areas of uneven temperature.

4

CONTINUOUS CYCLE

The process repeats cyclically, ensuring constant control of the internal temperature.



TRECO

UNIFORM COLD DISTRIBUTION

The Treco Polaris refrigerated tables, available in two height variants (660 and 710), are completely made of stainless steel and consist of fully extracted drawers, rounded edges and removable grille supports that allow total cleaning and possible load flexibility. Designed for any requirement, they feature a small technical compartment and an easily removable cooling unit. They guarantee maximum reliability, thanks to the foamed evaporator in the cell with automatic dissipation of the defrost water and the automatic ventilation system to even out the internal temperature, ensuring high protection against acidic food aggression.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



ABILITY TO PERFORM MANUAL DEFROST



ALARM LOG ALWAYS UPDATED



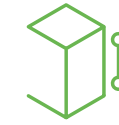
"IOT" SYSTEM THAT CAN BE INTEGRATED AS AN ACCESSORY



Foamed coil evaporator at the rear, with automatic condensate water dissipation system and ventilation system to ensure uniformity of temperature in the chamber.



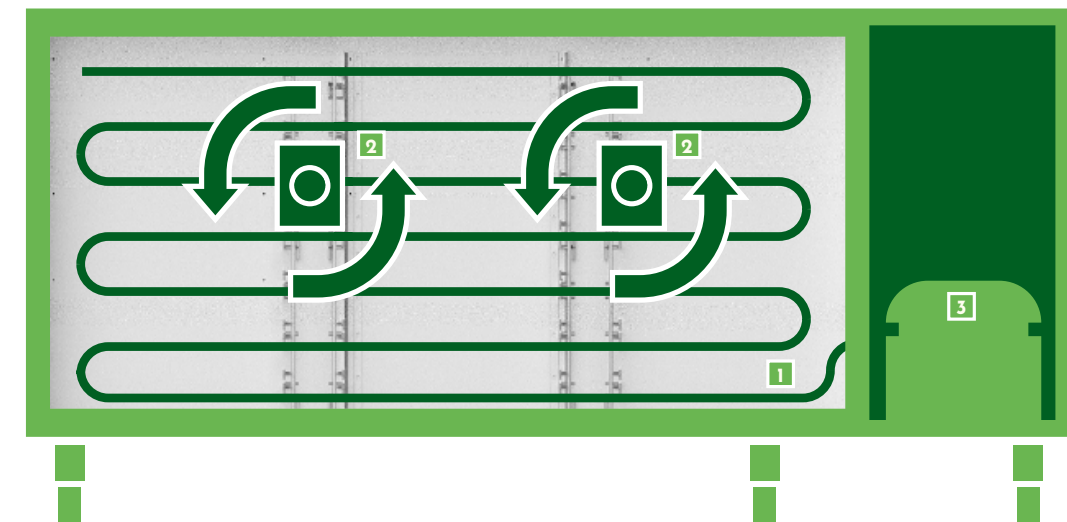
INSULATION THICKNESS 60MM



HEIGHT 660MM 710MM



DEPTH 690MM



1 COIL

The coil integrated throughout the back of the refrigerated table means the cold is evenly distributed throughout the equipment.

2 COOLING

Through the fans positioned at the uprights, air is conveyed to the entire compartment. The evaporator is designed to maximise heat exchange efficiency, ensuring uniform cooling.



SNACK

PERFECT BASE FOR COOKING

The Snack Line is intended for environments with limited spaces and is ideal for serving as a support base for cooking equipment.

The tables can be equipped with wheels, baseboard and lock and each compartment is equipped with a pair of stainless steel guides and a GN 1/1 plasticised grille.



The insulation of the CFC-free expanded polyurethane tables has a thickness of 50 mm that allows the tables to work optimally even at ambient temperatures of +40°C.



The ventilated refrigeration system and the evaporators are perfectly painted and faired, which guarantee temperature uniformity throughout the cell.



Maintenance is facilitated thanks to the possibility of extracting the compressor and condenser that are located inside the technical compartment.



Moulded cell base with rounded edges and removable grille supports for maximum cleanliness and load flexibility

UNDERCOUNTER

PERFECT BASE FOR COOKING



The tables in the Undercounter line are available in the TN and TNV versions with glazed doors. The exterior is completely made of stainless steel, while the interior of the cell is made of shockproof food polymer, with moulded guide supports that ensure a high degree of hygiene and ease of cleaning combined with a load limit indicator.



The insulation of the CFC-free polyurethane foam tables is 55 mm thick



The large display allows viewing of the set temperature via an electronic control. defrosting is automatic and timed.



The magnetic seal is easily disassembled without the use of tools



Cell interior and grille supports moulded with rounded edges in technopolymer



CREMA

SWEET UNIFORMITY OF TEMPERATURE

Advanced technology and intuitive control

Equipped with a capacitive digital display, they allow simple and precise electronic control of the operating parameters. The ventilated system ensures uniform temperature distribution for optimal food storage.



USB PORT TO
TRANSFER RECI-
PES AND HACCP
REGISTERS



UP TO 100
CUSTOMISABLE
RECIPES



ABILITY TO PER-
FORM MANUAL
DEFROST



ALARM LOG ALWAYS
UPDATED



"IOT" SYSTEM THAT
CAN BE INTEGRATED
AS AN ACCESSORY

DESIGNED TO ENSURE MAXIMUM EFFICIENCY,

Thanks to their large storage capacity, they offer an ideal solution for storing food, keeping it in an optimal condition.

The rounded interior corners facilitate cleaning operations, reducing the accumulation of dirt and bacteria and ensuring compliance with the highest hygiene standards. The organisation of the space is highly versatile, thanks to the 600x400 mm Rilsan grilles (three per door), resistant and easy to remove, and the removable L-shaped guides with 55 mm pitch, which can be used to adjust the internal arrangement according to requirements.



EACH TABLE IS EQUIPPED WITH A SERIES OF 8 PAIRS OF "L" GUIDES SUITABLE TO SUPPORT 400X600 MM TRAYS

For efficient and eco-sustainable operation, the automatic condensate water defrost and evaporation system operates without the aid of electricity, reducing consumption and optimising performance. This advanced technology helps to keep the internal temperature constant and to ensure reliable refrigeration at all times.



600X400
TRAYS



STAINLESS
STEEL



INSULATION
50MM



Polaris presents the new range of blast chillers designed to meet the needs of professional catering, with tailor-made solutions for every requirement. With four state-of-the-art product lines, we offer exceptional versatility, efficiency and performance.

QUALITY AND RESPECT FOR THE ENVIRONMENT

Technology and Sustainability: R290 Gas

All the Polaris blast chillers are equipped with **R290** natural gas motors, a choice that guarantees high performance, reduced energy consumption and a reduced environmental impact. Our advanced technology ensures energy efficiency and sustainability, respecting the environment and the most stringent regulations.

TARGET SMART

The ideal solution for anyone who requires reliability and practicality. The Target Smart line guarantees constant and controlled performance, maintaining freshness and food safety, for impeccable results every day.

TARGET EASY

The Target Easy line is designed for anyone seeking the best balance between performance and energy efficiency. Essential features, reduced consumption and a smart design to meet the daily needs of the professional kitchen.

QUICK

Essential, compact and efficient: the Quick line is designed for anyone seeking a functional and accessible blast chiller, always maintaining high quality and sustainability standards.

BLAST CHILLERS

-  **GENIUS LOGICAL**
-  **TARGET SMART**
-  **TARGET EASY**
-  **QUICK**



GENIUS LOGICAL MULTIFUNCTION

The top-of-the-range line, designed for anyone seeking advanced performance and maximum versatility. Genius Logical is the ideal solution for anyone who requires a multifunctional, intuitive and high-performance blast chiller. Perfect to optimise cooking processes while guaranteeing the highest quality of the product.



GENIUS LOGICAL COMBINES FUNC- TIONS FREELY AND LOGICALLY

Genius Logical, a blast chiller used to combine the various phases of heat and cold freely to optimise your work cycle. Freedom to combine cycles, for the optimal planning of production processes throughout the 24-hour period. A machine designed to always work and to assist in the preparation of ingredients thanks to the functions that can be freely combined.

It can be applied in all sectors as the recipes are customised for gastronomy, pastry preparation, baking and even for ice cream making. The I.O.T. 4.0 connectivity means being able to interact with the machine even remotely and to check the progress of the recipe or even modify it.

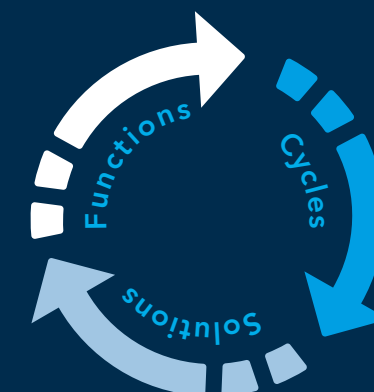


GENIUS LOGICAL

COMBINES FUNCTIONS FREELY AND LOGICALLY



- Multifunction blast chiller 4.0
- T range -40°C / +85°C
- Two-way connectivity 4.0 Full Touch Display 7"
- Humidity adjustment 0/100 with instant steam generation
- Sanitisation with active ion cycle
- High efficiency compressor
- Dual capacity GN/EN
- AISI 304 steel
- Thermostatic valve
- Electronic fans
- WI-FI
- Optically reported operational progress status



GENIUS
Logical



TARGET SMART




ADVANCED TOOL FOR YOUR CREATIVITY

TARGET SMART stands out for the new 4.3" touch control, equipped with renewed graphics and an easy and intuitive use logic, designed to improve the operator experience. With a single solution, TARGET SMART can be used to blast chill, freeze, regenerate and thaw.

Built to meet the challenges and demands of professional catering, TARGET SMART combines robustness and cutting-edge performance, ensuring efficiency, precision and maximum versatility in the kitchen.

With TARGET SMART, every process becomes simpler, faster and safer: an essential ally to optimise daily work and to preserve the quality of your preparations.



-  **POSITIVE BLAST CHILLING**
-  **NEGATIVE BLAST CHILLING**
-  **MAINTAINING OF COLD**
-  **WARMER**



**TWO-WAY
CONNECTIVITY,
LOW CONSUMPTION**



**DEFROST FUNCTION
AND MAINTAINING OF HEAT**



**HIGH PERFORMANCE
COMPRESSOR
R290 GAS**



**OPERATIONAL FLEXIBILITY
WITH SIMULTANEOUS
GASTRONORM&EURONORM
INTERNAL SET-UP**



**USB PORT TO TRANSFER RECIPES
AND HACCP REGISTERS**



**INTEGRABLE "IOT" SYSTEM
AS AN ACCESSORY**



4.3" DISPLAY

Through the new Software, complete and intuitive, it is possible to access all the functions of the Polaris blast chillers

RECIPES

Create and call up recipes with one action, up to 72 programmable recipes

HACCP REGISTER

Manage HACCP data clearly and efficiently by downloading data directly from the blast chiller

ACCESSORY - CLOUD 4.0

Thanks to this advanced technology, the operator can easily and precisely manage all the functions of the blast chiller, constantly monitoring the temperatures and settings.



TARGET EASY

SIMPLE, FAST AND INTUITIVE

A control that offers innovative and intuitive solutions for management of the main functions of blast chilling and freezing food. Thanks to a modern interface and a series of advanced features, TARGET EASY makes it possible to significantly improve the efficiency and reliability of processes. The combination of a clear display and intuitive controls allows precise control and easy monitoring of processes, adapting to the different needs of professional catering.



Simplified navigation thanks to dedicated keys for quick access to the main functions. 2.4" display with excellent legibility, for clear and precise monitoring. Quick access to popular programs, such as hard and soft blast chilling and freezing, to save time and to improve operational efficiency.



USB PORT TO TRANSFER RECIPES AND HACCP REGISTERS



UP TO 100 CUSTOMISABLE RECIPES



"IOT" SYSTEM THAT CAN BE INTEGRATED AS AN ACCESSORY



ALARM LOG ALWAYS UPDATED

KEY FEATURES

Advanced features ensure the complete and intuitive control of key process variables: Direct control of temperature, timer, humidity and ventilation using specific keys. Adjustments are automatically saved, simplifying the next steps and reducing the margins of error.



DISPLAY 2.4"

Through the new Software, complete and intuitive, it is possible to access all the functions of the Polaris blast chillers

HACCP REGISTER

Manage HACCP data clearly and efficiently by downloading data directly from the blast chiller



POST BLAST CHILLING CYCLE MAINTAINING FUNCTION



COMPRESSOR WITH R290 ECOLOGICAL GAS



OPERATIONAL FLEXIBILITY WITH SIMULTANEOUS GASTRONORM&EURONORM INTERNAL SET-UP



HEATED PROBE FOR EASY EXTRACTION



QUICK READY TO USE IN SECONDS

The Polaris blast chiller is a simple solution, designed to deliver excellent performance efficiently. It uses R290a gas and a sturdy structure in Scotch-Brite satin stainless steel, which guarantees strength and ease of maintenance. The manual defrost device, the magnetic seal on the 4 sides of the door and the ergonomic handle make it practical and safe to use.



With a one-point core probe and 60 mm PU insulation, this blast chiller ensures excellent energy performance. It is equipped with a stainless steel support for 6 GN1/1 trays, ideal for anyone seeking a simple and reliable product.

It is also available in the 3-tray GN2/3 version, particularly suitable for small workshops or facilities with small spaces, where it is necessary to manage small quantities of food.



Selection of soft blast chilling (+3°C) or freezing (-18°C) cycle. Both can be set timed or with probe



Defrost start/stop
Open door defrost



INTERIOR FITTINGS:

AISI 304 stainless steel tray holder support
Heated core probe, with 1 measuring point



ELECTRONIC CONTROL:

Easy-to-manage electronic membrane control



REFRIGERANT UNIT:

R290 ecological gas



EQUIPMENT ON REQUEST:

Swivel wheel kit, two with brake
Door reversal



FUNCTIONS:

Positive Blast Chilling
Negative Blast Chilling
T Range -35°C / +3°C



DEFROST:

Manual defrost device



POLARIS ONLINE

YOUR ALWAYS
CONNECTED
CATALOGUE



Visit
polarisprofessional.com/online
register and discover the advantages of
our new online catalogue



OUR SERVICE IS COMPLETE THANKS TO THE SERVICE CENTRES

A COMPETENT, EFFICIENT POINT OF REFERENCE, ALWAYS BY YOUR SIDE

"Consumers are increasingly attentive to the quality of service offered by companies: 90% say that efficient customer service affects purchasing decisions as much as the relationship between price and value (91%)".

Aware of the importance of the after-sales service, we have created an organisational structure dedicated to ensuring the best possible support for our Polaris customers.

We offer assistance through technicians specialised in cooking and refrigeration, who can be contacted directly by e-mail at:
service@polarisprofessional.com.

UP-TO-DATE PERSONNEL

We organise training courses for technical personnel on site, ensuring complete training on the Polaris equipment, so that they can operate efficiently and effectively during operations.

ONLINE TECHNICAL DOCUMENTATION

You can download the technical documentation from the POLARIS website www.polarisprofessional.com, after entering the password. Subscription to the Service Review will provide further exclusive technical information.

SPARE PARTS CONSULTANCY

We offer qualified support in the purchase of original spare parts, managed by a dedicated office. You can contact us at: parts@polarisprofessional.com.





POLARIS ALI GROUP SRL
Via Del Boscon, 424
32100 Belluno - BL - I

polarisprofessional.com

Notes

The product photographs and samples given to the customer have purely indicative and advertising value. The customer will not be able to base any claim on any differences between the goods supplied and what results from the demonstration material in their possession. Polaris Ali group srl also reserves the right to make technical and construction improvements to its products that it deems appropriate, at any time.

