

POLAIR





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About Us

The equipment under POLAIR™ trademark is produced at POLAIR plant - the Europe largest modern highly automated production facility.

The plant is located in the city of Volzhsk (the Republic of Mari El). The plant has a full-cycle production with in-line assembly. Designed annual production capacity of the plant is 153 000 refrigerated cabinets, 105 000 monoblock units and split-systems, 2 500 000 m² of sandwich panels. The plant employs best production equipment from world leading manufacturers, such as Salvagnini, Stam, Cannon, Mossini and Amada.

Production process capabilities ensure the manufacture of equipment that surpasses existing counterparts in quality and reliability. Solid-cast cabinet casings, chamber panels, as well as doors and door blocks, are produced using advanced automated production lines.

The production complex includes an in-house heat-exchanger production center for refrigerated cabinets and monoblock units, allowing the design of equipment tailored to customer needs rather than being limited to standard models available on the market.

The plant has its own R&D center and modern, unique test lab, accredited in accordance with the applicable state standards. Moreover, this in-house test lab is the only one in Eastern Europe, which is certified to meet PepsiCo's stringent specifications.

Engineers of the center continuously work on improving and enhancing existing equipment while developing new product models.

Any modifications to equipment or production processes undergo extensive design and R&D work, followed by prototype manufacturing and rigorous

testing. The test lab's capabilities allow for precise and comprehensive parametric testing of pre-production samples as well as routine testing of serial production units.

All products are certified in compliance with GOST standards of the Russian Federation. Additionally, all equipment meets European electrical safety (CE) requirements.

The foundation of Polair™ equipment lies in the combination of modern production technologies, advanced engineering solutions and high-quality components from global industry leaders, whose expertise has been proven over decades of successful operation.

Company's quality control begins at the supplier selection stage for raw materials and components. For this purpose, a multi-criteria supplier assessment and monitoring system has



been implemented. Since the quality of raw materials and components directly affects the quality of an end-product, we cooperate with proven suppliers only. A multistage production quality control system is implemented at the plant. It begins at the stage of raw materials and components procurement, continues through all subsequent production stages, and remains in effect until the final product is shipped to the customer.

Each unit of finished equipment (whether refrigerated cabinets, split-systems, or monoblock units) undergoes rigorous testing before being assigned a manufacturer's serial number. During these tests, key refrigeration system parameters are verified. All controlled parameters are permanently stored in the database.

The production process at the plant is continuously improved and upgraded to reduce environmental impact. The facility has implemented closed-cycle wastewater treatment systems; modern, low gas- and energy-consumption boiler and heating systems: an efficient energy consumption management system. The plant uses an environmentally friendly PU foam casting system.

The company is committed to making the Polair™ equipment environmentally friendly.

In accordance with the Montreal protocol, ratified by Russia, the company has transitioned to ozone-safe refrigerants — first R134a and R404A, and now R290 (propane), which sets new ecological quality standards.

Current refrigeration equipment models incorporate the world's most advanced solutions to reduce energy consumption and minimize environmental impact, including: energy-saving fans and controllers, high-efficiency compressors from global industry leaders, energy-saving electrical circuits, LED lighting. These innovations not only reduce ecological harm but also significantly lower operating costs for end-users.





Shock freezers

Shock freezers help implement modern technologies, ensure food safety, and increase profitability for any establishment—whether it is a food production facility, professional kitchen, or bakery.

The Polair shock freezers/blast chillers (shockers) reduce the temperature in the core of fresh, semi-finished and cooked food in a short period of time.

In blast cooling mode, rapid temperature reduction minimizes bacterial growth, extending shelf life, locks in moisture, preserving weight, freshness, appearance, and taste. It also reduces preparation and cooking times.

In blast freezing mode, ultra-fast freezing forms micro-crystals of water that maintain structure of fresh, semi-finished and cooked food, preserves its texture, weight, flavour, aroma, and structure.

The Polair blast chillers have one-piece bodies with 61 mm thick walls.

Cooked meals cooling and freezing is possible immediately after the heat treatment – from product temperature of +90 °C.

The Polair blast chillers operate at ambient temperatures up to + 40 °C.

The use of POLAIR shockers enables:

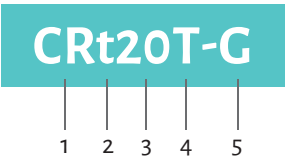
- Reducing the cost of cooked meals by purchasing ingredients at the most advantageous prices (wholesale, seasonal, etc.)
- Cutting down the time required for prep work
- Significantly expanding the menu
- Improving the quality and appearance of finished dishes
- Ensuring high-quality frozen semi-finished products

- Safely using fish from open water sources, even without heat treatment
- Organizing the production of frozen semi-finished bakery products
- Reducing waste
- Streamlining all enterprise processes

Which means higher revenue & profitability for any food business!



Designation system



- 1** equipment type, where:
CR - blast chiller/shock freezers
- 2** t – top location of the unit
- 3** tray capacity, where:
3 - 2/3 - 3 GN2/3
3 - 3 GN1/1 or EN40x60
4 - 4 GN1/1 or EN40x60
5 - 5 GN1/1 or EN40x60
6 - 6 GN1/1 or EN40x60
7 - 7 GN1/1 or EN40x60
10 - 10 GN1/1 or EN40x60
15 - 15 GN1/1 or EN40x60
20 - 20 GN1/1 or EN40x60
- 4** T – Trolley included
- 5** series, where: G – Grande series, L – light series





Polair Grande



Technologies



X-WIDE

Cooling
from +90°C to -18°C



X-STRONG

Operation at ambient
temperatures up to + 40°C



X-DEEP

Lowest chamber
temperature down to -40°C



X-PROFIT

Revenue and profit growth
for any establishment



Polair Light



Comparison of Polair Grande and Polair Light shock freezers



Polair Grande – models are extremely user-friendly; they are equipped with a range of additional features, and designed for almost continuous use.



Polair Light – models have a basic set of functions, with basic programs for simple and high-quality cooling and freezing of fresh, semi-finished and cooked food.

Series	Polair Grande	Polair Light
Body wall thickness, mm	61	61
Cooling from ... to ...°C	+90...+3	+90...+3
Cooling time, min	90	90
Soft cooling mode	+	+
Hard cooling mode	+	–
Freezing from ... to ...°C	+90... -18	+90... -18
Freezing time, min	240	240
Soft freezing mode	+	–
Hard freezing mode	+	+
Lowest chamber temperature, °C	-40	-35
Working cycle by time	+	+
Working cycle by probe	+	+
Core probe included	+	+
Core probe heating	+	–
Ice cream hardening	+	–
Fish sanitation	+	–
Refrigerant	R404A or R452A	R404A or R452A
Temperature control	Multifunctional electronic control panel with enlarged screen	Electronic controller panel with classic screen
Defrost	Automatic with hot gas	Manual natural
Guides	Universal for GN1/1 and EN40x60	Universal for GN1/1 and EN40x60
Handle	Stainless steel all along the door	Built into the end of the door, with a plastic insert

- Lowest chamber temperature -40°C
- Automatic hot gas defrost. Pre-defrosting before each cycle ensures optimal shock freezer performance and continuous operation.
- Temperature reduction in two modes - soft and hard - during both cooling and freezing - suitable for any products and cooked food.
- Multifunctional Russian-localized controller with preset programs, customizable settings, and user-programmable options.
- Core probe included

- Ice cream hardening (Rapid post-processing temperature reduction to achieve ideal consistency and extend shelf life.)
- Fish sanitation before serving raw or with minimal heat treatment (keeping fish from open waters at low temperatures to destroy pathogenic microorganisms).
- Convenient handle along the entire height of the door is suitable for personnel of any height. Similar format steam convection ovens can be placed on the body of three- and five-level models.

- Wheels are option (back wheels are swivel ones, front ones with stoppers), except for CRT20.
- The right hand door opening is the standard, the left one is an option.

- CRt20-G with guides for GN1/1 and EN40x60;
- CRt20T-G with a trolley.





Model	CR3-G	CR5-G	CR7-G	CR10-G	CR15-G	CRt20-G	CRt20T-G
Tray GN1/1 or EN40x60 capacity	3	5	7	10	15	20	Под тележку
Tray pitch, mm	34	34	34	34	34	34	—
Overall dimensions, mm	800x860x785	800x860x920	800x860x1620	800x860x1620	800x860x1910	800x860x2240	800x860x2240
Cooling from ... to ...°C	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3
Cooling time, min	90	90	90	90	90	90	90
Cooled product weight, kg	11	20	35	36	65	90	90
Soft cooling mode	+	+	+	+	+	+	+
Hard cooling mode	+	+	+	+	+	+	+
Freezing from ... to ...°C	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18
Freezing time, min	240	240	240	240	240	240	240
Frozen product weight, kg	7	12	25	25	45	70	70
Soft freezing mode	+	+	+	+	+	+	+
Hard freezing mode	+	+	+	+	+	+	+
Core probe with heating	+	+	+	+	+	+	+
Fish sanitation	+	+	+	+	+	+	+
Ice cream tempering	+	+	+	+	+	+	+
Lowest chamber temperature °C	down to -40	down to -40	down to -40	down to -40	down to -40	down to -40	down to -40
Refrigerant	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A
Defrost	Automatic with hot gas						
Power supply, V/Hz	230V/50Hz	230V/50Hz	230V/50Hz or 400V/50Hz	230V/50Hz or 400V/50Hz	400V/50Hz	400V/50Hz	400V/50Hz
Power consumption during operation, W, not more than	550	800	1550 или 1300	1550 или 1300	2700	3700	3700
Net/gross weight, kg	88/148	116/183	164/250	166/252	215/307	222/323	210+30/ 311+52
Package size, mm	920x1000x 1020	920x1000x 1150	920x1000x 1860	920x1000x1860	920x1000x 2080	920x1000x 2445	920x1000x 2445 / 1670x710x 840

Polair Light shock freezers

The basic set of functions provides high-quality cooling and freezing of products in the most popular and universal modes:

- Soft - for cooling
- Hard - for freezing

The completion of the cycle is both at a specified time and upon reaching the desired core temperature. The core probe is included in the delivery set.

The electronic control allows setting the desired operating parameters and controlling operation of the shock freezer.

Additional Features:

The temperature in the chamber reduces to -35 °C.

Defrost is natural manual with the door open.

Wheels are optional (except for CRt20).

Convenient handle along the entire height of the door is suitable for personnel of any height.

Similar format steam convection ovens can be placed on the body of three-, four-, five- and six-level models.

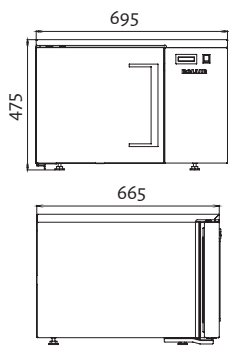
The 20-level shocker comes in two versions:

- CRt20-L with guides for GN1/1 and EN40X60;
- CRt20T-G with a trolley.

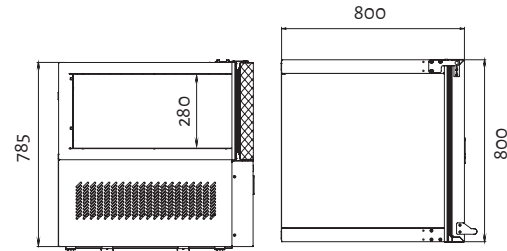
CR3-2/3-L Model:

- Designed to accommodate 3 levels of guides for GN2/3
- Suitable for countertop placement
- Ideal for both small businesses and restaurant and food production workshops

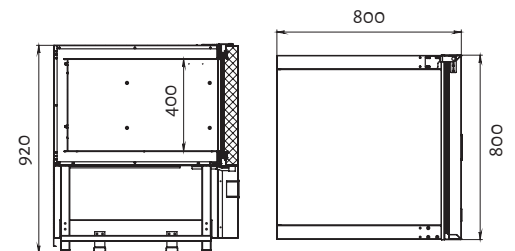
CR3-2/3-L



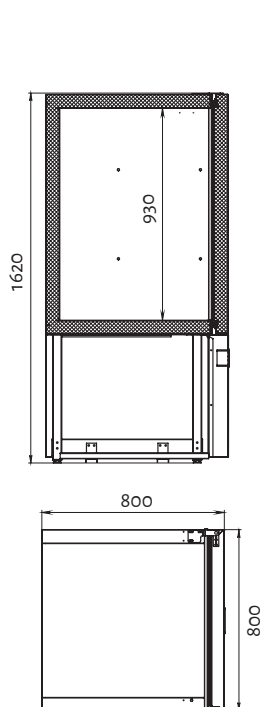
CR3-L/CR4-L



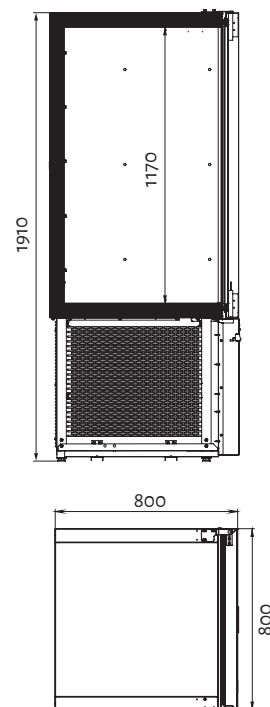
CR5-L/CR6-L



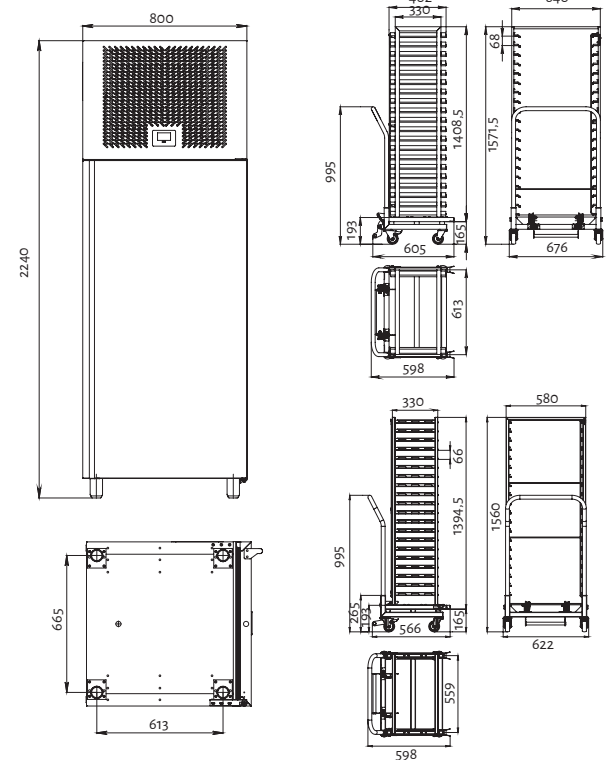
CR7-L/CR10-L



CR15-L



CRt20-L/CRt20T-L





Model	CR3-2/3-L	CR3-L/CR4-L	CR5-L/CR6-L	CR7-L	CR10-L	CR15-L	CRT20-L	CRT20T-L
Tray GN1/1 or EN40x60 capacity	3 GN2/3	3 / 4	5 / 6	7	10	15	20	Trolley
Tray pitch, mm	80	34 / 25	34 / 25	34	34	34	34	—
Overall dimensions, mm	695x660x470	800x800x785	800x800x920	800x800x1620	800x800x1620	800x800x1910	800x800x2240	800x800x2240
Cooling from ... to ...°C	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3	+90...+3
Cooling time, min	90	90	90	90	90	90	90	90
Cooled product weight, kg	11	11	20	35	35	65	90	90
Soft cooling mode	+	+	+	+	+	+	+	+
Freezing from ... to ...°C	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18	+90... -18
Freezing time, min	240	240	240	240	240	240	240	240
Frozen product weight, kg	7	7	12	25	25	45	70	70
Soft freezing mode	+	+	+	+	+	+	+	+
Core probe	+	+	+	+	+	+	+	+
Lowest chamber temperature °C	down to -35	down to -35	down to -35	down to -35	down to -35	down to -35	down to -35	down to -35
Refrigerant	R290/R404A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A	R404A/R452A
Defrost	Manual natural with the door open							
Power supply, V/Hz	230V/50Hz	230V/50Hz	230V/50Hz	400V/50Hz	400V/50Hz	400V/50Hz	400V/50Hz	400V/50Hz
Power consumption during operation, W, not more than	395	550	800	1300	1300	2700	3700	3700
Net/gross weight, kg	50/63	88/148 89/149	116/183 117/184	164/250	166/252	215/307	222/323	210+30/ 311+52
Package size, mm	810x775x660	920x1000x 1020	920x1000x 1150	920x1000x 1860	920x1000x 1860	920x1000x 2080	920x1000x 2445	920x1000x 2445 / 1670x710x840



Blast freezing chambers

The Polair blast freezing chambers are stationary equipment, the main function of which is the fast and uniform freezing of various food products.

The technology implemented by this equipment significantly reduces product freezing time while preserving its appearance, structure, and nutritional qualities.

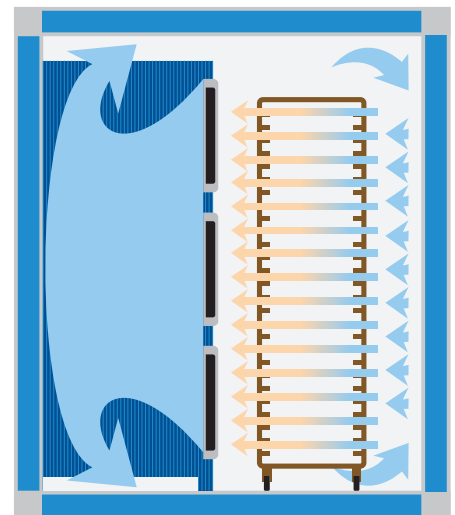
The blast freezing chambers can operate in two modes: blast cooling from +90°C to +3°C and freezing from +90°C to -18°C

The chambers are constructed from 100 mm thick sandwich panels. The interior surface is made of stainless steel, while the exterior surface features steel with polymer coating. Upon customer request, the chamber can be manufactured entirely from stainless steel.

A remote compressor-condensing unit and high-capacity air cooler ensure the required temperature regimes in the chamber.

For product transportation into the chamber, roll-in trolleys are typically used, which accommodate pallets or gastronorm containers. A ramp is provided for convenient trolley movement into the chamber.

Air flow distribution diagram in a shock freezing chamber



Operation processes within the chamber are managed through a digital control panel.

A temperature probe allows for easy monitoring of the interior temperature of products during freezing.

The controller includes built-in cooling and freezing programs for various products, enabling selection of optimal technological modes.

Designation system

BCF 20.1.T1 INOX

1 2 3 4 5

- 1** equipment type, where:
BCF - blast freezing chamber
- 2** capacity (number of levels)
- 3** roll-in trolley type, where:
1 – trolley for GN1/1 or
400*600 sheet pan
- 4** number of trolleys
- 5** exterior construction, where
INOX – stainless/stainless

Structural features

- Panel thickness 100 mm
- Remote compressor-condensing unit
- Swing door. Safe opening from inside the chamber
- Two versions of superficies: coated/stainless or stainless/stainless
- Defrost with hot gas
- High capacity air cooler
- Temperature probe to control the temperature inside the frozen produce
- Ramp for rolling in trolleys
- The control panel with built-in technological programs for cooling and freezing



Model	BCF 20.1.T1	BCF 40.1.T2	BCF 80.1.T4	BCF 120.1.T6
Exterior dimensions, mm	1400x1700x2240	1400x1700x2240	1700 x 2900 x 2240	1700x4100x2240
Interior dimensions, mm	1200x1500x2040	1200x1500x2040	1500 x 2700 x 2040	1500x3900x2040
Cooling from ... to ...°C	+90...+3	+90...+3	+90 ... +3	+90 ... +3
Cooling time, min	90	90	90	90
Cooled product weight, kg	80	130	300	400
Freezing from ... to ...°C	+90... -18	+90... -18	+90 ... -18	+90 ... -18
Freezing time, min	240	240	240	240
Frozen product weight, kg	65	100	240	360
Chamber capacity (GN1/1 trolley or trays 400x600)	1	2	4	6
Refrigeration capacity, kW	3,5	5,9	12,2	17,34
Refrigerant	R404	R404	R404a	R404a
Power supply system, W/f/Hz	3/N/PE 400V 50Hz	3/N/PE 400V 50Hz	3/N/PE 400V 50Hz	3/N/PE 400V 50Hz
Control system	Electronic unit	Electronic unit	Electronic unit	Electronic unit
Defrost	Automatic with hot gas	Automatic with hot gas	Automatic with hot gas	Automatic with hot gas
Core probe	Provided	Provided	Provided	Provided
Compressor capacity, kW·h	2,8	4,6	9,4	16,7
Tunnel (Pass-Through) configuration	—	+	+	+



Bakery equipment

Retarder prover cabinets

Retarder prover cabinets prepare high-quality yeast dough products for baking precisely at the set time without staff involvement.

Retarder prover cabinets eliminate the need for night shifts, enable dynamic assortment management, and optimize bakery operations. They ensure premium-quality visually appealing baked goods are ready for production precisely on schedule.

- Temperature range is from -10 to +40 °C.
- The ultrasonic humidifier allows setting the required humidity level for each stage of dough storage and maturation from 60 to 95% in the CS107 Bakery Br cabinets*.
- The cabinets comply with the HACCP food safety concept.
- An innovative refrigeration system guarantees effective cooling of dough pieces without airing.
- R290 as an ozone-safe refrigerant
- Automatic defrost with a condensate evaporation system does not require staff involvement.
- The cabinets are designed to operate at ambient temperatures up to +40°C.
- Removable guides allow to place up to 20 levels of standard 40x60 and 45x60 cm sheet pans, as well as 40x60 cm dough trays.
- Cabinets have one-piece monolithic bodies and doors filled with polyurethane foam.
- The body and door panels are made of stainless steel. Exterior panels can be made in black.
- A stamped recess in the bottom of the body is provided for ease of maintenance.
- Height-adjustable stainless steel legs will compensate for uneven floors and simplify the maintenance of the cabinets.
- Wheel supports with stoppers for easy movement of the cabinets - optional.
- Pedal for opening the door - standard delivery.
- The cabinet is equipped with a lock.
- Interior LED lighting and double-glazed doors allow visual control of all processes.

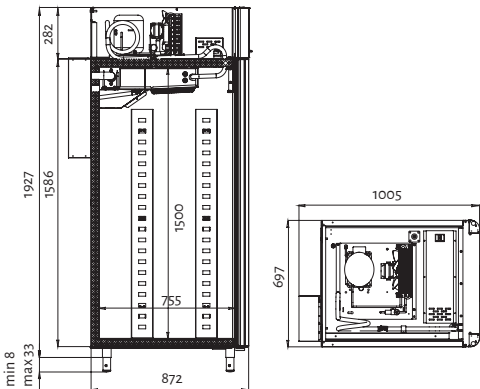
CS107 Bakery Br retarder prover cabinets
(Retarder Provers)

The cabinets provide full control over all processes:

- Fermentation blocking
- Storage
- Fermentation restart
- Proofing
- Final resting before baking

They allow to regulate temperature, humidity, set the exact time for baking to start. Eliminate the need for staff to work night shifts and on holidays, helps improve the quality of baking, save on ingredients and increase the company's profit.

The multifunctional multilingual control panel provides with the exact control for all modes in all stages and perfectly visualizes them.
Capable of creating and store up to 100 custom programs, while minimizing personnel errors and protecting original recipes.



Model	CS107 Bakery Br	CS107 Bakery Br
Operation temperature range, °C	-10...+40	-10...+40
Humidity range, %	from 60 to 95	from 60 to 95
Volume, l	700	700
Dimensions, mm	697X1005X1960	697X1005X1960
Power supply system, V/Hz	230/50	230/50
Power consumption during cooling/heating, W	550/900	550/900
Multifunctional control panel	+	+
Ultrasonic humidifier	+	+
Rails compatible with EN 40x60 and 40x65	20 pairs	20 pairs
Pedal	+	+
Gross weight/Net weight, kg	180/205	180/205
Package dimensions, mm	790X1080X2125	790X1080X2125



Bakery equipment

Storage cabinets

Refrigerated storage cabinets provide optimal storage conditions for dough, dough products and baking ingredients.

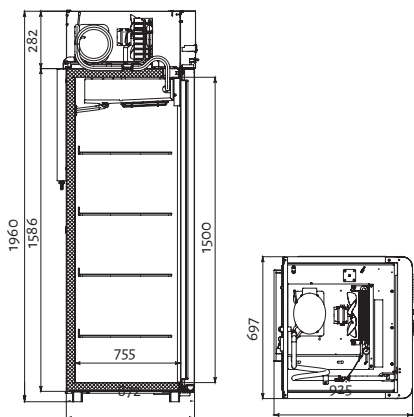
CS107 Bakery Bs refrigerated storage cabinets

The cooling system efficiently chills cabinet contents. The temperature can be adjusted from +2°C to +12 °C.

CS107 Bakery Bs Cabinets are equipped with 20 pairs of slide rails compatible with 40×60 cm and 45×60 cm sheet pans.

The electronic panel with enlarged display symbols allows, in addition to the standard functions, to record and transmit data on the operation of the cabinets.

CS107 Bakery Bs





Model	CS107 Bakery Bs
Operation temperature range, °C	-2...+12
Volume, l	700
Dimensions, mm	697x925x1960
Power supply system, V/Hz	230/50
Power consumption, W	350
Rails compatible with EN 40x60 and 40x65	20 pairs
Pedal	+
Package dimensions, mm	790x988x2125

Bakery equipment

Refrigerated counters



Refrigerated counters for bakeries, confectionery production, pizzerias, chocolate manufactories, etc.

Refrigerated counters for bakeries, confectionery production, pizzerias, chocolate manufactories, etc.

- Have increased overall depth of 800 mm.
- Refrigerated compartment designed for EN 40×60 dough trays and sheet pans.
- Each compartment includes 7 pairs of L-shaped stainless steel slide rails.
- The counters are designed to operate at ambient temperatures up to +43°C.
- Compliant with IP24 rating.
- Front-side maintenance access.
- SmartService - access via QR code to the individual product data sheet, useful information, service provider, spare parts and accessories catalogue.
- Doors with a self-closing mechanism are equipped with a removable, easily replaceable seal with a magnetic insert.
- The body*, doors and handles are made of stainless steel.
- Reinforced stainless steel countertop with rounded front edge – standard delivery.
- Natural granite countertop – ideal for pizzerias and chocolate manufactories.
- The overall depth of the countertop is 800 mm, ideal for working with dough trays and 800x800 mm sheets.
- The counter legs are height-adjustable, with swivel casters available as an option.

*except for the back side



Single-door counters



Counter length, mm	930	
Counter depth, mm	800	
Counter height, mm*	810/850/910/1000	
Operation temperature range, °C	-2...+10	not more than -18
Ambient conditions (t, °C/humidity, %)	up to +43/up to 80	
Power supply system, V/Hz	230/50	
Power consumption, W, not more than	350	550
Refrigerant	R290	
IP 24	+	+
Euronorm 40x60	+	+
Number of guide pairs included	7	
Distance between the guide levels, mm	76	
Available configurations	With granite countertop with stainless steel border/without border	
	With countertop with 150 mm border made of natural granite	
	With integrated ingredient display	
	Without countertop	

Two-door counters



Counter length, mm	1460	
Counter depth, mm	800	
Counter height, mm*	810/850/910/1000	
Operation temperature range, °C	-2...+10	not more than -18
Ambient conditions (t, °C/humidity, %)	up to +43/up to 80	
Power supply system, V/Hz	230/50	
Power consumption, W, not more than	350	550
Refrigerant	R290	
IP 24	+	+
Euronorm 40x60	+	+
Number of guide pairs included	14	
Distance between the guide levels, mm	76	
Available configurations	With granite countertop with stainless steel border/without border	
	With countertop with 150 mm border made of natural granite	
	With integrated ingredient display	
	Without countertop	

Three-door counters



Counter length, mm	1990	
Counter depth, mm	800	
Counter height, mm*	810/850/910/1000	
Operation temperature range, °C	-2...+10	not more than -18
Ambient conditions (t, °C/humidity, %)	up to +43/up to 80	
Power supply system, V/Hz	230/50	
Power consumption, W, not more than	350	550
Refrigerant	R290	
IP 24	+	+
Euronorm 40x60	+	+
Number of guide pairs included	21	
Distance between the guide levels, mm	76	
Available configurations	With granite countertop with stainless steel border/without border	
	With countertop with 150 mm border made of natural granite	
	With integrated ingredient display	
	Without countertop	

Four-door counters



Counter length, mm	2520	
Counter depth, mm	800	
Counter height, mm*	810/850/910/1000	
Operation temperature range, °C	-2...+10	not more than -18
Ambient conditions (t, °C/humidity, %)	up to +43/up to 80	
Power supply system, V/Hz	230/50	
Power consumption, W, not more than	350	550
Refrigerant	R290	
IP 24	+	+
Euronorm 40x60	+	+
Number of guide pairs included	28	
Distance between the guide levels, mm	76	
Available configurations	With granite countertop with stainless steel border/without border	
	With countertop with 150 mm border made of natural granite	
	With integrated ingredient display	
	Without countertop	

*without countertop/with countertop/with countertop and border/pizza – with granite countertop and border

Pizza 800 refrigerated counters

Refrigerated pizza counters with 800 mm depth are optimal solution for pizzerias and Italian restaurants.

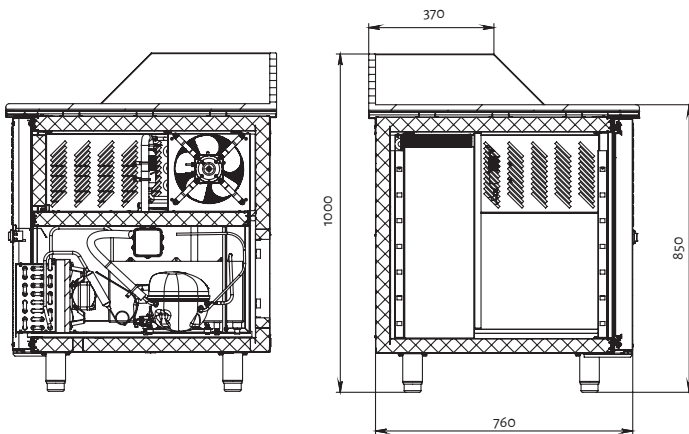
The counters accommodate 600x800 dough trays and sheet pans and allow

storing products, semi-finished food and dough pieces on 400x600 sheet pans in the refrigerated compartment.

The natural granite countertop provides a perfectly flat and cool surface, 150 mm

high granite borders enclosure it on three sides and make it possible to place display

cases for ingredients on them, leaving the entire countertop available for work.



Countertop display cases for Pizza 800 counters

Countertop display cases can be mounted on the granite borders of models with a corresponding granite countertop or on a countertop without borders (or with borders made of stainless steel).

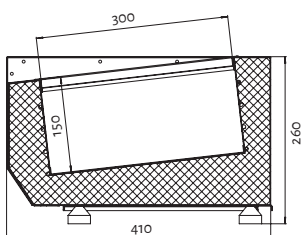
They are manufactured with a glass superstructure and lighting or open type.

Designed to accommodate GN1/3 gastronorm containers (gastronorm containers are not included in the delivery set).

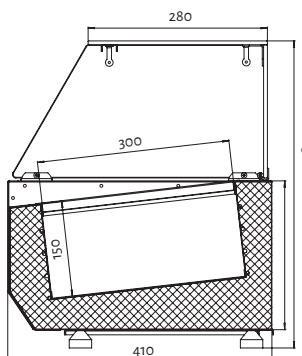
Static cooling system, electronic control unit, automatic defrosting with condensate evaporation, inclined placement of gastronorm containers,

precisely verified ergonomic design, tailored for a pizza maker or baker of any height, reliability of operation, ease of use make these display cases indispensable assistants in a pizzeria, bakery, in a professional kitchen.

Display cases without glass



Display cases with cover





Model	TM1EN pizza-G	TM2EN pizza-G	TM3EN pizza-G	TM4EN pizza-G
Number of doorframes	1	2	3	4
Location of the unit	side location	side location	side location	side location
Operation temperature range, °C	-2...+10	-2...+10	-2...+10	-2...+10
Ambient conditions (t, °C/humidity, %)	up to +43/up to 80	up to +43/up to 80	up to +43/up to 80	up to +43/up to 80
Dimensions, mm	930x800x850/1000	1460x800x850/1000	1990x800x850/1000	1520x800x850/1000
Exterior casing material	stainless steel	stainless steel	stainless steel	stainless steel
Interior casing material	stainless steel	stainless steel	stainless steel	stainless steel
Body wall thickness, mm	43	43	43	43
Countertop	countertop made of natural granite with 150 mm border on three sides	countertop made of natural granite with 150 mm border on three sides	countertop made of natural granite with 150 mm border on three sides	countertop made of natural granite with 150 mm border on three sides
Cooling type	dynamic	dynamic	dynamic	dynamic
Refrigerant	R290	R290	R290	R290
Defrost type	automatic with condensate evaporation system	automatic with condensate evaporation system	automatic with condensate evaporation system	automatic with condensate evaporation system
Temperature controller	electronic control unit	electronic control unit	electronic control unit	electronic control unit
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350
IP 24	+	+	+	+
Euronorm 40x60	+	+	+	+
Number of guide pairs included	7	7	7	7
Distance between the guide levels, mm	76	76	76	76

Available configurations:

low-Temperature Configuration	+	+	+	+
with granite countertop without borders	+	+	+	+

Countertop display cases for Pizza 800 counters

Model	VT1EN-G и VT1vEN-G	VT2EN-G и VT2vEN-G	VT3EN-G и VT3vEN-G	VT4EN-G и VT4vEN-G
Operation temperature range, °C	+2...+10	+2...+10	+2...+10	+2...+10
Dimensions, mm	930x410x 260 и 480	1460x410x 260 и 480	1990x410x 260 и 480	2520x410x 260 и 480
Refrigerant	R600	R600	R600	R600
Power supply system, V/Hz	230/50	230/50	230/50	230/50
LED lighting	-/+	-/+	-/+	-/+
Capacity GN	3x1/3	6x1/3	9x1/3	12x1/3

800-Series refrigerated counters with integrated ingredient display case



Refrigerated counters with integrated ingredient display cases are the standard for organizing workspaces where it is essential to serve high-quality dishes in minimal time.

Refrigerated counters with integrated ingredient display case are the standard for organizing the perfect workspace not only in pizzerias and Italian restaurants but also in fast-food establishments, food courts, buffets, and other food service outlets where it is essential to serve high-quality dishes in minimal time.

These counters keep the product stock fresh in the refrigerated compartment, as well as in the display case mounted on the countertop, ensuring maximum convenience for chefs and pizza makers.

An 800-mm countertop depth provides comfortable access to the display case contents while leaving ample space for assembling pizzas of any size, preparing salads, sandwiches, and more. It also allows for seamless use of various tools and professional cookware.

The counters are designed to operate efficiently even in high ambient temperatures.

Featuring a dual-circuit refrigeration system, the counters have two separate evaporators—one for the refrigerated compartment and another for the ingredient display case.

The counters boast excellent thermal insulation in both the body and display case, thanks to polyurethane foam.

The refrigerated compartment is designed to accommodate 400x600 mm trays, while the ingredient display case fits GN 1/3 gastronorm containers with a depth of up to 150 mm.

The display case comes with a lid that locks in the open position during operation for added staff convenience.

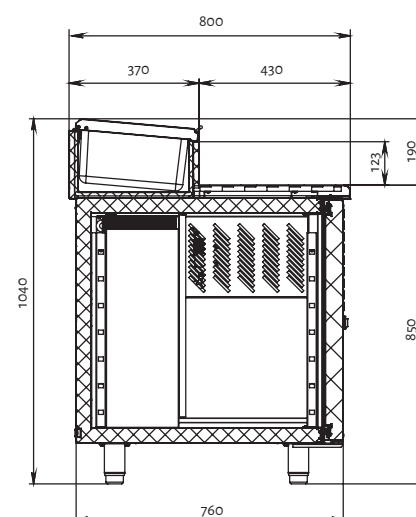
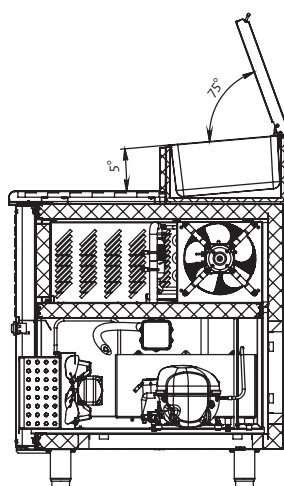


Model	TM2ENvt-G	TM3ENvt-G	TM4ENvt-G
Number of doorframes	2	3	4
Dimensions, mm	1460x800x850/1040	1990x800x850/1040	2520x800x850/1040
Operation temperature range in the refrigerated compartment, °C	-2...+10	-2...+10	-2...+10
Operation temperature range in the ingredient display case, °C	0...+10	0...+10	0...+10
Ambient temperature (t, °C)	up to +32	up to +32	up to +32
Cooling type in the refrigerated compartment	dynamic	dynamic	dynamic
Cooling type in the ingredient display case	static	static	static
Refrigerant	R290	R290	R290
Defrost type	automatic with condensate evaporation system	automatic with condensate evaporation system	automatic with condensate evaporation system
Temperature controller	electronic control unit	electronic control unit	electronic control unit
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350
IP 24	+	+	+
Exterior casing material	stainless steel	stainless steel	stainless steel
Interior casing material	stainless steel	stainless steel	stainless steel
Body wall thickness, mm	43	43	43
Countertop	reinforced made of stainless steel	reinforced made of stainless steel	reinforced made of stainless steel
Euronorm 40x60 in the refrigerated compartment	+	+	+
Number of guide pairs included	7	7	7
Distance between the guide levels, mm	76	76	76
GN 1/3 compartments in the ingredient display case*	8	11	14

Available configurations:

with granite countertop	+	+	+
with castors as an option	+	+	+

* Gastronorm containers are not included in the delivery set



Bakery equipment

Proofing chambers



Proofing chambers are designed to create and maintain optimal temperature and humidity conditions during the technological process of preparing dough products for baking.

Unlike Bakery cabinets, proofing chambers are designed for large-scale production of bakery products, enabling higher productivity, optimized workflows, and reduced costs.

The entire proofing cycle is controlled via a multifunctional TouchScreen panel, which visualizes each stage in a graphical format, ensuring full visual monitoring of the technological process.

Three temperature modes for proofing chambers:

1. Delayed proofing chambers with temperature range from -5°C to +35°C.

These chambers are designed to slow down fermentation during cooling, store in a cooled state, activate and start fermentation process, proofing before baking.

2. Final Proofing Chambers with temperature range from -5°C to +35°C.

These chambers are designed for the final proofing stage of dough pieces, the technology of which provides for proofing above 35 degrees.



COMBI



CRP-Series delayed proofing chambers

CRP-Series delayed proofing chambers feature a modular design constructed from sandwich panels with 80 mm thermal insulation. The chamber panel casing is made of stainless steel.

The delayed proofing technology involves slowing fermentation through cooling down to -5°C, cold storage of

dough, activation and start of fermentation process, final proofing before baking at temperatures up to 35 °C.

Available configurations of the CRP-Series chambers:

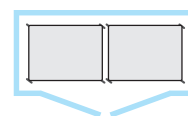
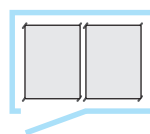
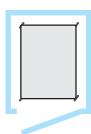
- Floorless configuration
- Galvanized painted steel exterior casing

- Tunnel (pass-through) type with two doors on opposite sides (except for CRP2.6080.T6 model)

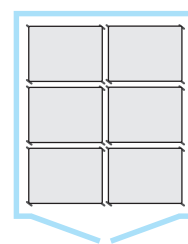
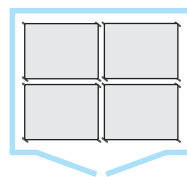
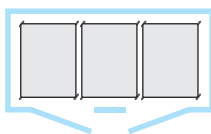


Key Features

- Temperature range from -5°C to +35°C;
- The built-in compact ultrasonic humidifier maintains optimal humidity levels in the chamber within 60-90%, while preventing moisture condensation on products, enhances heat conductivity of dough pieces, improving fermentation;
- The special air duct panel serves to distribute the airflow, preventing direct airflow on dough pieces. The slowly circulating airflow ensures uniform humidification and temperature control throughout the entire chamber;
- The multifunctional TouchScreen control panel, same as in BAKERY POLAIR cabinets, allows to visualize individual processes in the form of a diagram and provides accessible visual control over the entire proofing process;
- Hinged doors with integrated glass panel;
- Built-in folding ramp for smooth trolley loading;
- Additional door seal at the bottom edge in "floorless" models for better insulation.



Model	CRP1.6080.T1inox	CRP1.6080.T2inox	CRP2.6080.T2inox
Operation temperature range, °C	from -5 to +35°C	from -5 to +35°C	from -5 to +35°C
Humidity, %	from 60 to 90	from 60 to 90	from 60 to 90
Interior dimensions (available storage), mm	1135 x 1000 x 1920	1735 x 1000 x 1920	2335 x 1000 x 1920
Exterior dimensions (without climate control unit), mm	1360 x 1160 x 2300	1960 x 1160 x 2300	2560 x 1160 x 2300
Number of doors, pcs	1	1	2
Doorframe, mm	900 x 1930	900 x 1930	900 x 1930
600x800 trolley capacity, pcs	1	2	2
Power supply system	3N/400V/50Hz	3N/400V/50Hz	3N/400V/50Hz
Maximum power consumption during cooling/heating, kW	2,2/5,5	2,2/5,5	2,2/5,5
Power consumption per day, kW, not more than	84	84	84



Model	CRP2.6080.T3inox	CRP2.6080.T4inox	CRP2.6080.T6inox
Operation temperature range, °C	from -5 to +35°C	from -5 to +35°C	from -5 to +35°C
Humidity, %	from 60 to 90	from 60 to 90	from 60 to 90
Interior dimensions (available storage), mm	2335 x 1000 x 1920	2335 x 2000 x 1920	2335 x 3000 x 1920
Exterior dimensions (without climate control unit), mm	2560 x 1160 x 2300	2560 x 2160 x 2300	2560 x 3160 x 2300
Number of doors, pcs	2	2	2
Doorframe, mm	900 x 1930	900 x 1930	900 x 1930
600x800 trolley capacity, pcs	3	4	6
Power supply system	3N/400V/50Hz	3N/400V/50Hz	3N/400V/50Hz
Maximum power consumption during cooling/heating, kW	2,2/5,5	2,4/9,3	2,6/12,9
Power consumption per day, kW, not more than	84	145	201

CR-Series final proofing chambers

CRP-Series final proofing chambers feature a modular design constructed from sandwich panels with 80 mm thermal insulation.

The chambers are designed for proofing bakery and confectionery products, the technological process of which includes final proofing before baking at

a temperature above +35°. The chambers are not equipped with a cooling module, therefore cooling and storage of dough pieces in such chambers is not provided.

The chamber panel casing is made of stainless steel.

All chamber models of this series have floorless design.

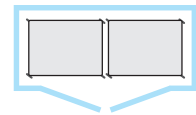
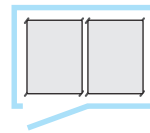
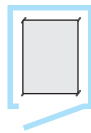
Available configurations of the CR-Series chambers:

- Galvanized painted steel exterior casing
- Tunnel (pass-through) type with two doors on opposite sides (except for CRP2.6080.T6 model)

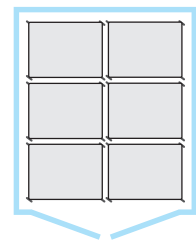
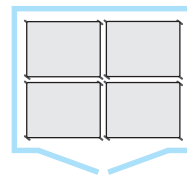
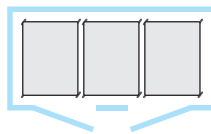


Key Features

- Temperature range from -5°C to +35°C;
- The climatic module with built-in compact ultrasonic humidifier maintains optimal humidity levels in the chamber within 60-90%;
- The special air duct panel serves to distribute the airflow, providing uniform humidification and temperature control throughout the entire chamber;
- The multifunctional TouchScreen control panel, same as in BAKERY POLAIR cabinets, allows to visualize individual processes in the form of a diagram and provides accessible visual control over the entire proofing process;
- Hinged doors with integrated glass panel;
- Additional door seal at the bottom edge in «floorless» models for better insulation.



Model	CR1.6080.T1inox	CR1.6080.T2inox	CR2.6080.T2inox
Operation temperature range, °C	from +30 to +45°C	from +30 to +45°C	from +30 to +45°C
Humidity, %	from 60 to 90	from 60 to 90	from 60 to 90
Interior dimensions (available storage), mm	1135 x 1000 x 1920	1735 x 1000 x 1920	2335 x 1000 x 1920
Exterior dimensions (without climate control unit), mm	1360 x 1160 x 2220	1960 x 1160 x 2220	2560 x 1160 x 2220
Number of doors, pcs	1	1	2
Doorframe, mm	900 x 1930	900 x 1930	900 x 1930
600x800 trolley capacity, pcs	1	2	2
Power supply system	3N/400V/50Hz	3N/400V/50Hz	3N/400V/50Hz
Maximum power consumption during cooling/heating, kW	3,25	3,25	3,25
Power consumption per day, kW, not more than	2,1	2,9	3,3



Model	CR2.6080.T3inox	CR2.6080.T4inox	CR2.6080.T6inox
Operation temperature range, °C	from +30 to +45°C	from +30 to +45°C	from +30 to +45°C
Humidity, %	from 60 to 90	from 60 to 90	from 60 to 90
Interior dimensions (available storage), mm	2335 x 1000 x 1920	2335 x 2000 x 1920	2335 x 3000 x 1920
Exterior dimensions (without climate control unit), mm	2560 x 1160 x 2220	2560 x 2160 x 2220	2560 x 3160 x 2220
Number of doors, pcs	2	2	2
Doorframe, mm	900 x 1930	900 x 1930	900 x 1930
600x800 trolley capacity, pcs	3	4	6
Power supply system	3N/400V/50Hz	3N/400V/50Hz	3N/400V/50Hz
Maximum power consumption during cooling/heating, kW	5	8,25	8,25
Power consumption per day, kW, not more than	4,5	4,5	10,9



Expert Dry Aging cabinets

Dry Aging cabinets create ideal conditions for fermentation and maturation of dry-cured sausages, cheeses and meat.

The dry aging cabinets are available in three base models with shared core features, differing only in configuration based on their intended use:

- Dry Age – Meat – for meat aging and premium dry-aged steaks
- Cheese – for cheese maturation
- Salami – for dry-cured sausages and delicacies.

Innovative refrigeration system ensures gentle airflow without surface drying.

Propane 290 as the refrigerant.

Humidity level can be adjusted in the range from 60% to 90% (ultrasonic humidifier is included in the delivery set*).

Operating temperature range from -2 to +30°C.

Reliable performance even in high ambient temperatures – up to +40°C.

Automatic evaporators defrosting with condensate evaporation system does not require staff involvement.

Multifunctional Russified control panel with 5-inch display makes it possible to precisely set all the parameters for each stage of maturation and save the programs in memory of the electronic unit.

UV lamp is included in the delivery set (for Meat and Salami models).

Monolithic stainless steel bodies with full-pour insulation provide maximum thermal efficiency.

Doors with poured insulation, replaceable magnetic-seal gaskets, and handles integrated into aluminum profiles guarantee durability and ease of use.

Double-glazed doors and interior LED lightning enable visual process monitoring.

Key micro switch to stop the air cooler fan and activate the interior LED lightning.

The stamped recess in the bottom of the body is provided for ease of maintenance.

Pedal is included in the standard delivery set.

Castor supports with brakes are optional.

Body casing:

exterior:

- stainless steel
- black painted steel;

interior:

- stainless steel.

*Cabinets require connection to pre-filtered water supply and drainage systems.

Polair Meat Cabinets



Designed for meat aging (including Dry Age). These cabinets provide ideal conditions for fermentation, significantly enhancing the quality of steaks, semi-finished food and ready-to-serve dishes made from beef, pork, venison, poultry and other meats. They also improve profitability of the business.

Available configurations:

- Hook bar system for large cuts of meat + 2 perforated stainless steel shelves.
- 4 perforated stainless steel shelves

Ультразвуковой увлажнитель и UV-лампа в комплекте поставки.

Polair Cheese cabinets



Designed for high-quality hard and semi-hard cheeses.

These cabinets maintain optimal temperature and humidity conditions to produce cheeses that rival the finest legendary global brands.

2 shelf configurations are available::

- 4 perforated stainless steel sheet shelves
- 4 wire shelves with polymer-coated steel.

An ultrasonic humidifier ensures ideal aging conditions.

Polair Salami cabinets



These cabinets enable the production of salami, dry-cured ham, and other high-margin delicacies.

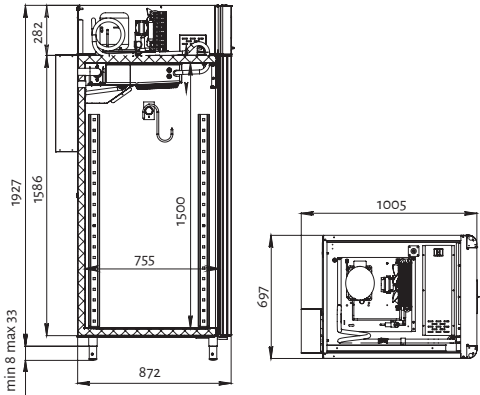
They create necessary temperature and humidity conditions to obtain high-quality products that are completely analogous to the products of famous brands. They also provide the opportunity to organize profitable production of meat delicacies with the shortest payback period.

They allow saving significantly on food additives and producing healthy products.

An ultrasonic humidifier, a UV lamp, 3 pairs of guides with three crossbar with hangers for sausages are included in the delivery set.

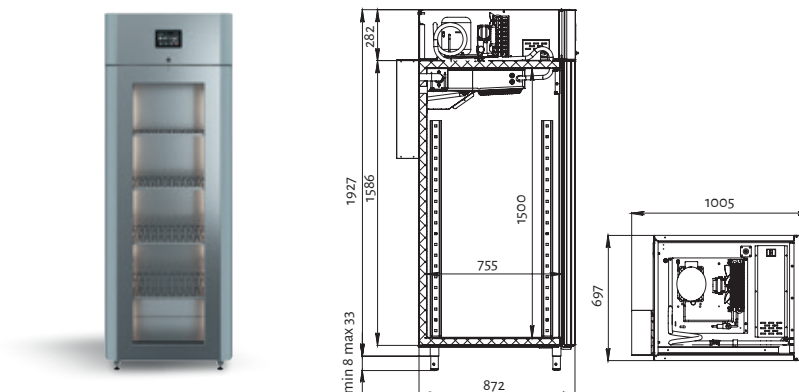


Polair Meat cabinets



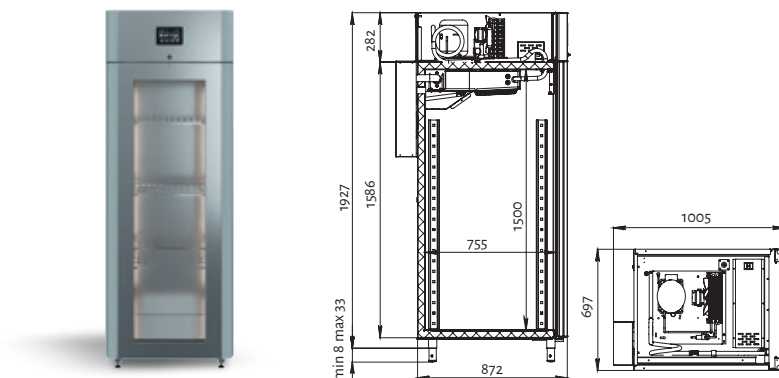
Model	CS107 Meat
Operation temperature range, °C	-2...+30
Humidity level adjustment, %	from 60 to 95
Volume, l	700
Dimensions, mm	697X1005X1960
Power supply system, V/Hz	230/50
Power consumption, W, not more than	550/900
UV lamp	+
Ultrasonic humidifier	+
Delivery set type 1	bar + 2 perforated stainless steel sheet shelves
Delivery set type 2	4 perforated stainless steel sheet shelves
Pedal	+
Net/gross weight, kg	160/190
Package dimensions, mm	790X1080X2125

Polair Cheese cabinets



Model	CS107 Cheese
Operation temperature range, °C	-2...+30
Humidity level adjustment, %	from 60 to 95
Volume, l	700
Dimensions, mm	697X1005X1960
Power supply system, V/Hz	230/50
Power consumption, W, not more than	550/900
Ultrasonic humidifier	+
Delivery set type 1	4 perforated stainless steel sheet shelves
Delivery set type 2	4 wire shelves with polymer-coated steel
Pedal	+
Net/gross weight, kg	160/190
Package dimensions, mm	790X1080X2125

Polair Salami cabinets



Model	CS107 Salami
Operation temperature range, °C	-2...+30
Humidity level adjustment, %	from 60 to 95
Volume, l	700
Dimensions, mm	697X1005X1960
Power supply system, V/Hz	230/50
Power consumption, W, not more than	550/900
UV lamp	+
Ultrasonic humidifier	+
Delivery set	3 pairs of guides with three crossbar with hangers
Pedal	+
Net/gross weight, kg	160/190
Package dimensions, mm	790X1080X2125

Expert Compact Dry Aging cabinets



The ideal microclimate for a perfect steak.

Maximum results in a minimum
of space.

Compact dimensions with significant capacity.

The level of humidity necessary for high-quality maturation.

Optimal air circulation.

The correct temperature range.

Disinfection using a UV lamp.

Excellent visibility of the contents.

Impeccable appearance and high hygienic properties.

Various configuration options.

Ease of use.

The cabinets provide optimal conditions for maturing Dry Age steaks, aging meat, and are also an excellent showcase that attracts the attention of guests of establishments and buyers of butcher shops.

Expert Compact models can be used to obtain dry-cured meat delicacies, as well as to mature cheeses, expanding the range and increasing the profitability of the business.

Two types of design:

1. Exterior casings and interior casings of stainless steel.
2. Exterior body panels made of steel with a stylish black polymer coating to maintain the stylistic unity of a steak house, restaurant, or butcher shop. Interior body panels and doors made of stainless steel.





Model	CS101 Meet / CS101 Meet Black	CS104 Meet / CS104 Meet Black
Operation temperature range, °C	0...+15	0...+15
Humidity level adjustment, %	from 60 to 80	from 60 to 80
Ambient temperature, °C	up to +32	up to +32
Volume, l	110	400
Dimensions, mm	520x600x850	606x630x1780
Power supply system, V/Hz	230/50	550 / 900
Defrost	automatic	automatic
Refrigerant	R290 (propane)	R290 (propane)
Humidifier	+/-	+
UV lamp	+	+
Exterior body casing	stainless steel	stainless steel
Interior body casing	stainless steel	stainless steel
Double-glazed door in aluminium frame	+	+

Delivery set

Type 1	bar + 1 shelf	bar + 2 shelves
Type 2	3 shelves	4 shelves
Size of wall shelf, mm	500x360	505x455
Size of base shelf, mm	500x170	505x220
Interior lighting	+	+
Lock	+	+



Refrigerated cabinets with solid doors

Polair refrigerated cabinets are professional equipment for commercial purposes.

Polair refrigerated cabinets with solid doors are designed for intensive use by catering and trade enterprises.

Fully comply with GOST 23833-95 (Commercial refrigeration equipment).

Designed for use in a professional kitchen, in conditions of high ambient temperatures and relative air humidity.

Reliably preserve the freshness of products, are characterized by low energy consumption, ease of operation and maintenance.

Upper location of the unit.

Automatic defrosting with a condensate evaporation system.

Monolithic solid-filled bodies.

Body wall thickness:

- 43 mm for medium-temperature cabinets and CB105,
- 61 mm - for low-temperature models.

Doors filled with polyurethane foam with a replaceable seal with a magnetic insert.

The stamped recess in the bottom of the body is provided for ease of maintenance (models 107 and 114).

Interior LED lighting.

Castor supports with stoppers are an option.

Technologies



X-COOL

Efficient cooling of products at high exterior temperatures and energy efficiency



X-STRONG

High reliability and mechanical strength – cabinets are designed for intensive use in harsh conditions



X-VOLUME

Increased capacity



X-WORK

Long service life, full maintainability, factory warranty, availability of service and spare parts



X-COMFORT

Maximum ease of operation and maintenance



Model range

Profi



POLAIR Standard и
POLAIR Grande

Master



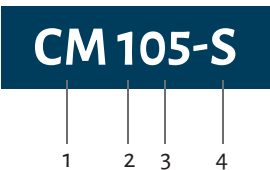
POLAIR Sm POLAIR Gm

Expert Compact



Polair
Bravo Polair
Bravo G Polair
Bravo P

Designation system



- 1 equipment type, where:
CM - medium-temperature refrigerated cabinet
CB – low-temperature refrigerated cabinet
CC – combined refrigerated cabinet
CV – universal refrigerated cabinet
- 2 number of sections, where
1 – one-section cabinet
2 – two-section cabinet
- 3 standard interior volume size, where:
05 – interior volume of the cabinet 500l
07 - interior volume of the cabinet 700l
10 – interior volume of the cabinet 1000l
14 – interior volume of the cabinet 1400l
- 4 cabinet series, where:
S – Standard series, G – Grande series,
Sm – Sm series, Gm – Gm series,
P – Professionale series

Polair Profi refrigerated cabinets with solid doors

Polair Profi refrigerated cabinets with solid doors are popular and reliable cabinets of classic design in various versions.

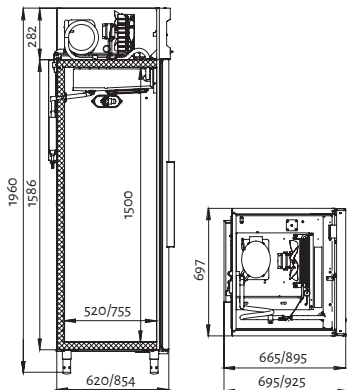
POLAIR Standard – cabinets with steel casing with a polymer coating.

POLAIR Grande – cabinets with stainless steel casing outside (except for the back wall) and inside.

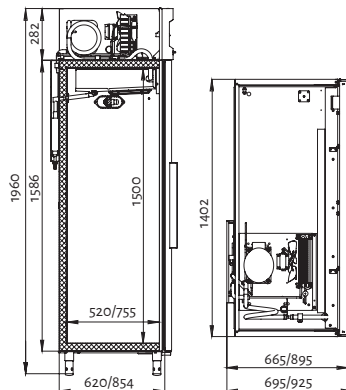
They operate reliably at ambient temperatures up to +40°C.

Equipped with an electronic control unit, microswitch, interior LED lighting, and a lock.

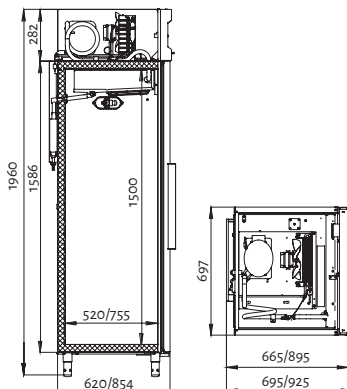
CM105*/CM107



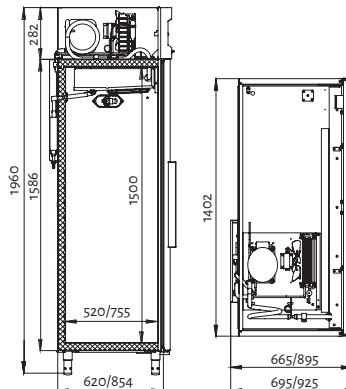
CM110/CM114



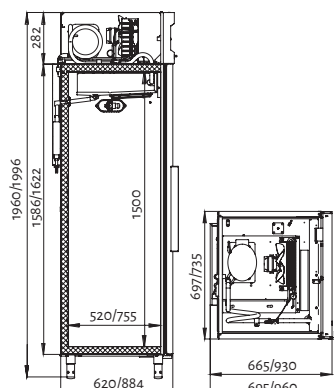
CV105/CV107



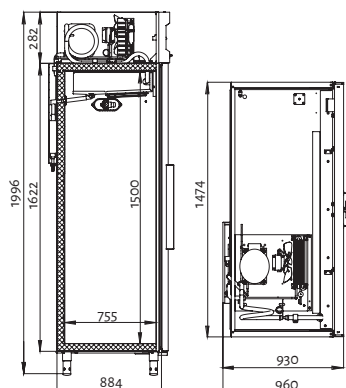
CV110/CV114



CB105/CB107



CB114



* The diagrams are given using POLAIR Standard cabinets as an example



Medium-temperature refrigerated cabinets

Model	CM105-S/G	CM107-S/G	CM110-S/G	CM114-S/G
Operation temperature range, °C	0...+6	0...+6	0...+6	0...+6
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	550	550
Electric energy consumption max, kW	2,8	2,8	3,3	5,7
Refrigerant	R290	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	595x455	530x650 (GN 2/1)
Number of shelves	4	4	8	8
Net/gross weight, kg (S (G))	95/114 (96/115)	112/137 (114/139)	155/184 (158/187)	184/214 (188/218)
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Universal refrigerated cabinets

Model	CV105-S/G	CV107-S/G	CV110-S/G	CV114-S/G
Operation temperature range, °C	-5...+5	-5...+5	-5...+5	-5...+5
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	400	400	630	630
Electric energy consumption max, kW	4,9	4,9	7	7
Refrigerant	R290	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	595x455	530x650 (GN 2/1)
Number of shelves	4	4	8	8
Net/gross weight, kg (S (G))	96/115 (97/116)	113/138 (115/140)	156/185 (159/188)	185/215 (189/219)
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Low-temperature refrigerated cabinets

Model	CB105-S	CB107-S/G	CB114-S/G
Operation temperature range, °C	not more than -18	not more than -18	not more than -18
Volume, l	500	700	1400
Dimensions, mm	697x695x1960	735x960x1996	1474x960x1996
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	550/400	550/400	800/1200
Electric energy consumption max, kW	7	7,9	12
Refrigerant	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	530x650 (GN 2/1)
Number of shelves	4	4	8
Net/gross weight, kg (S (G))	102/121	125/149 (128/152)	212/242 (217/247)
Package dimensions, mm	790x744x2125	850x988x2160	1550x988x2160

Combined refrigerated cabinets

Combined refrigerated cabinets with two isolated compartments, medium and low temperature, and two refrigeration systems, allow:

- To store both chilled and frozen products in one cabinet;
- To provide product proximity;
- To guarantee double reliability;
- To save production space;
- To save money when purchasing equipment.

The cabinets are designed to operate at ambient temperatures up to +40°C.

Each of the cabinets is equipped with two refrigeration units located on top of the cabinets.

The evaporators are defrosted automatically, in low-temperature compartments - using heating elements.

An electronic control unit is used as a thermostat.

One-piece bodies and doors guarantee excellent thermal insulation.

Replaceable seals with magnetic inserts ensure complete tightness of the cooled space.

Heating elements for doorways prevent the doors of low-temperature compartments from freezing to the body. The heating elements can be easily replaced if necessary.

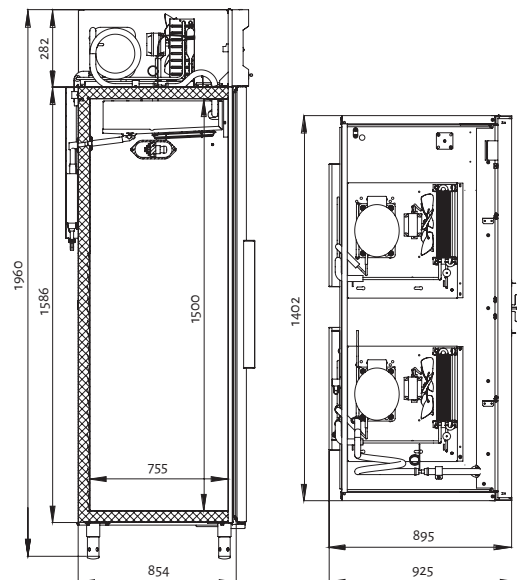
Combined cabinets of the Polair Standard series are made of galvanized steel with a polymer coating.

Combined cabinets of the Polair Grande series are made of stainless steel*.

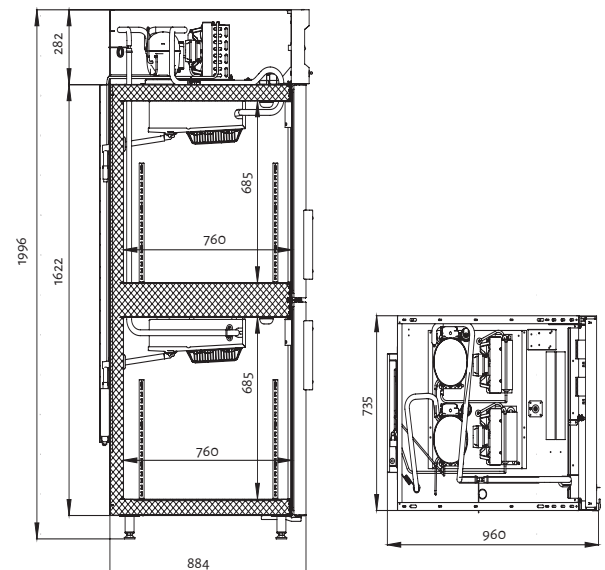
*except for the outer back wall



CC214



CC207





Model	CC207-S	CC214-S
Operation temperature range, °C	0...+6/ not more than -18	0...+6/ not more than -18
Volume, l	320+320	700 + 700
Dimensions, mm	735x960x1996	1402x925x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	600	900
Refrigerant	R290	R290
Shelf size, mm	530x650	530x650
Number of shelves	4	8
Net/gross weight, kg (S (G))	129/154	214/244
Package dimensions, mm	850x988x2160	1490x988x2125



Model	CC207-G	CC214-G
Operation temperature range, °C	0...+6/ not more than -18	0...+6/ not more than -18
Volume, l	320+320	700 + 700
Dimensions, mm	735x960x1996	1402x925x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	600	900
Refrigerant	R290	R290
Shelf size, mm	530x650	530x650
Number of shelves	4	8
Net/gross weight, kg (S (G))	130/155	219/249
Package dimensions, mm	850x988x2160	1490x988x2125

Polair Master refrigerated cabinets with solid doors

Polair Master refrigerated cabinets are the result of a deep modernization of Polair Profi models.

Gm cabinets are made of food grade stainless steel outside and inside.

The Sm cabinets casing and doors are made of galvanized steel with a polymer coating.

A multifunctional control panel with enlarged display symbols is used as a thermostat.

The new door design with a handle integrated into the aluminum profile provides ergonomics, safety, and an attractive appearance.

The upper front panel with side aluminum profiles harmonizes the design and adds

rigidity to the structure.

The traditional microswitch has been replaced with a key switch.

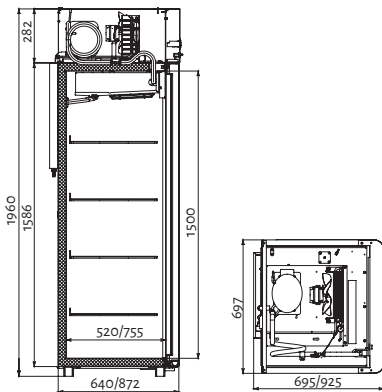
The backlight is located on the front panel for ease of use.

A pedal for opening cabinets is included in the delivery set. Wheel supports with stoppers instead of height-adjustable legs are an additional option..

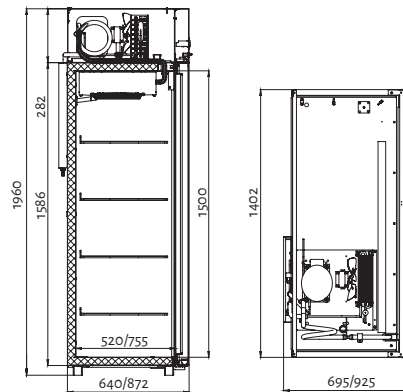
*Except for the exterior back wall

**When using a WiFi or BlueTooth module as an additional option

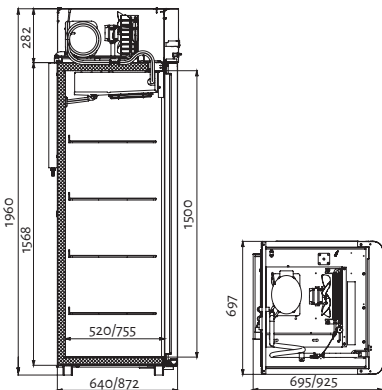
CM105/CM107



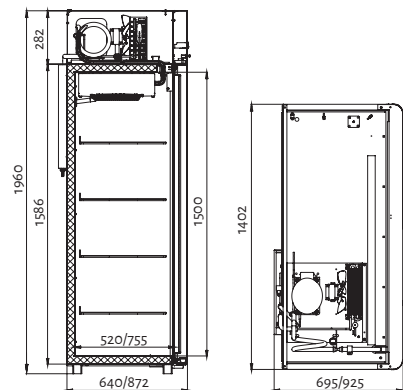
CM110 / CM114



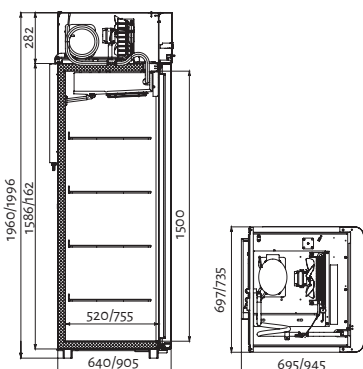
CV105 / CV107



CV110



CB107





Medium-temperature refrigerated cabinets

Model	CM105-Sm/Gm	CM107-Sm/Gm	CM110-Sm/Gm	CM114-Sm/Gm
Operation temperature range, °C	0...+6	0...+6	0...+6	0...+6
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	550	550
Electric energy consumption max, kW	2,8	2,8	3,3	5,7
Refrigerant	R290	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	595x455	530x650
Number of shelves	4	4	8	8
Net/gross weight, kg (S (G))	95/114	112/137	155/184	184/214(188/218)
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Universal refrigerated cabinets

Model	CV105-Sm/Gm	CV107-Sm/Gm	CV110-Sm/Gm	CV114-Sm/Gm
Operation temperature range, °C	-5...+5	-5...+5	-5...+5	-5...+5
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	400	400	630	630
Electric energy consumption max, kW	4,9	4,9	7	7
Refrigerant	R290	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	595x455	530x650
Number of shelves	4	4	8	8
Net/gross weight, kg (S (G))	96/115	113/138	156/185	185/215 (189/219)
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Low-temperature refrigerated cabinets

Model	CB105-Sm	CB107-Sm/Gm	CB114-Sm/Gm
Operation temperature range, °C	not more than -18	not more than -18	not more than -18
Volume, l	500	700	1400
Dimensions, mm	697x695x1960	735x945x1996	1474x945x1996
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	550/400	550/400	800/1200
Electric energy consumption max, kW	7	7,9	12
Refrigerant	R404A or R290*	R404A or R290*	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	530x650
Number of shelves	4	4	8
Net/gross weight, kg (S (G))	102/121	125/149	212/242 (217/247)
Package dimensions, mm	790x744x2125	850x988x2160	1550x988x2160

Expert Compact refrigerated cabinets with solid doors

Polair Expert Compact Refrigerated Cabinets – compact yet spacious medium-temperature models with solid doors available in various designs.

These cabinets feature a dynamic cooling system with an axial fan and even air distribution inside the chilled compartment.

The Sm cabinets casing and doors are made of galvanized steel with a polymer coating.

With minimal exterior dimensions and increased storage capacity, they ensure reliable freshness preservation, making them an ideal solution for small spaces,

buffets, food trucks, kiosks, and similar settings.

An automatic evaporator defrost system, an electronic control unit serving as a thermostat, a micro-switch, and interior lighting provide maximum convenience when using the Expert Compact cabinets. The cabinets operate in ambient temperatures up to +40°C.

Available in three design options:

- CM104-Bravo – classic models with exterior and interior cabinet panels, as well as doors made of white-painted galvanized steel.

- CM104-P – exterior cabinet panels made of galvanized steel with a stylish gray polymer coating, while the interior remains standard white. The door is made of stainless steel. The exterior cabinet panels and door can also be painted in custom colors upon customer request.

- CM104-G – premium-grade cabinets with exterior and interior panels, as well as doors, made of stainless steel.

*upon request

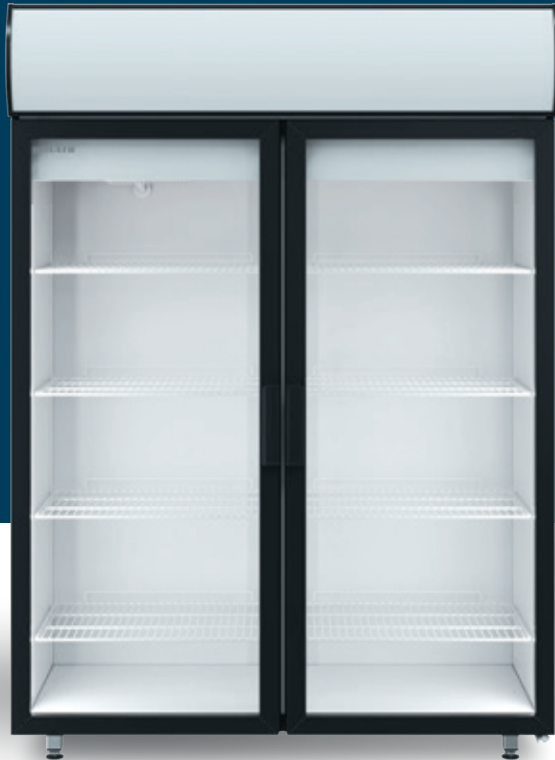
**except for the exterior back wall

CM104-Bravo/CM104-G/CM104-P





Model	CM104-Bravo	CM104-Bravo G	CM104-Bravo P
Operation temperature range, °C	0...+6	0...+6	0...+6
Volume, l	390	390	390
Dimensions, mm	600x606x1780	600x606x1780	600x606x1780
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	300	300	300
Refrigerant	R290	R290	R290
Shelf size, mm	505x455	505x455	505x455
Number of shelves	4	4	4
Net/gross weight, kg (S (G))	80/100	80/100	80/100
Package dimensions, mm	720x660x1950	720x660x1950	720x660x1950



Refrigerated cabinets with glass doors

Polair refrigerated cabinets are professional equipment for commercial purposes.

POLAIR refrigerated cabinets with glass doors ensure high-quality product display, reliable storage, and convenient sales of beverages, food, and ice cream.

The professional dynamic cooling system guarantees even cooling of products and drinks across all shelves.

Automatic defrosting with a condensate evaporation system eliminates the need for staff intervention.

The ozone-safe refrigerant R290 helps save energy.

An easily replaceable magnetic door seal ensures complete airtightness of the refrigerated space and simplifies maintenance.

Double-glazed panels in aluminum frames provide excellent thermal insulation, a flawless appearance, and practical convenience.

A self-closing mechanism and the ability to switch the door hinge side (for single-door models) enhance user comfort.

Interior LED lighting.

LED Canopy lighting (for cabinets with an information display panel).

Steel wire shelves with polymer coating, supporting up to 40 kg per shelf.

Mechanical and electromechanical locks with remote control key are key optional features.

The exterior and interior panels of POLAIR Standard, POLAIR Bravo, and POLAIR Professionale models are made of steel with polymer coating, while POLAIR Grande features stainless steel construction.

Technologies



X-COOL

Efficient cooling of products at high exterior temperatures and energy efficiency



X-STRONG

High reliability and mechanical strength – cabinets are designed for intensive use in harsh conditions



X-VOLUME

Increased capacity



X-WORK

Long service life, full maintainability, factory warranty, availability of service and spare parts



X-COMFORT

Maximum ease of operation and maintenance



Model range



Polair Standard и Polair Grande

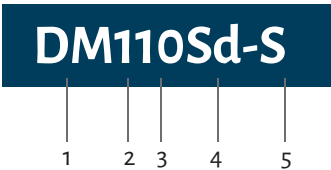


Polair Standard 2,0



Polair Bravo

Designation system



- 1** equipment type, where:
DM - medium-temperature refrigerated cabinet
DP – preserves refrigerated cabinet
DV – universal refrigerated cabinet
DB – low-temperature refrigerated cabinet
DW – wine refrigerated cabinet
- 2** number of sections, where
1 – one-section cabinet
2 – two-section cabinet
- 3** standard interior volume size, where:
02 – interior volume of the cabinet 200l
04 – interior volume of the cabinet 400l
05 – interior volume of the cabinet 500l
07 - interior volume of the cabinet 700l
10 – interior volume of the cabinet 1000l
14 – interior volume of the cabinet 1400l
- 4** door's type, where Sd - sliding doors
- 5** cabinet series, where:
S – Standard series, G – Grande series,
B – Bravo series

Polair Standard and Polair Grande refrigerated cabinets with glass doors

Reliable, spacious and functional cabinets have a modern and attractive design. These cabinets highlight the products while creating optimal conditions for display and storage.

An electronic control unit is used as a thermostat.

Two-door models are presented in versions with hinged doors and sliding doors.

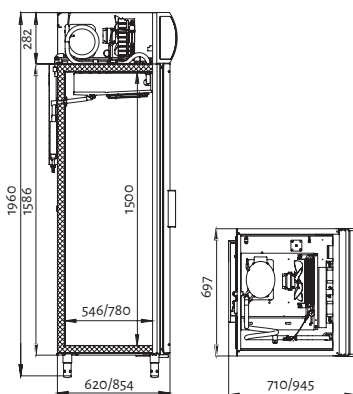
POLAIR Standard - cabinets with steel casing with a polymer coating.

POLAIR Grande - cabinets with interior and exterior stainless steel casing.

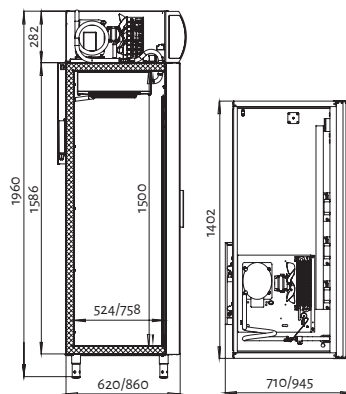
The cabinets are designed to operate at ambient temperatures up to +32°C.

Refrigerant R290.

DM105/DM107



DM110Sd/DM114Sd



Polair Standard version 2.0 refrigerated cabinets with glass doors

The cabinets are designed for optimal display and sale of beverages.

The design of the air cooler has been modernized, with modified shelf mounting (in models DM107 and DM114) for improved product visibility,

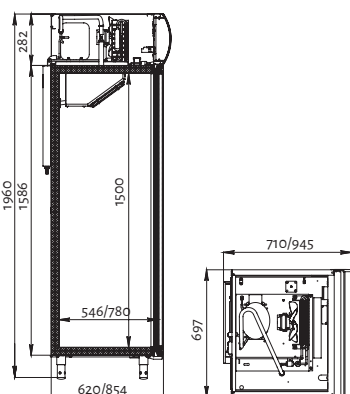
facing and storage volume have been increased.

The use of shelves with a reduced distance between the rods has improved the quality of display of beverages in various types of containers.

The absence of gaps between adjacent horizontal shelves of two-door cabinets makes it possible to use the cooled space to the maximum and increases the capacity of the cabinets.

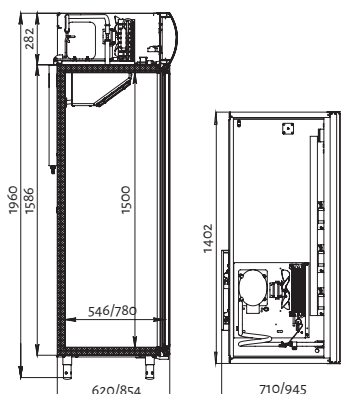
DM105-S 2.0

DM107-S 2.0



DM110-S 2.0

DM114-S 2.0





Medium-temperature refrigerated cabinets

Model	DM105-S/G	DM107-S/G	DM110Sd-S	DM114Sd-S/G
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	500	700	1000	1400
Dimensions, mm	697x710x1960	697x945x1960	1402x710x1960	1402x945x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	400	550	600
Electric energy consumption max, kW	3,9	3,9	8	8
Shelf size, mm	595x455	530x650	595x455	530x650
Number of shelves	4	4	8	8
Shelf pitch, mm	12,5	60	12,5	60
Canopy lighting	+	+	+	+
Net/gross weight, kg (S (G))	105/124 (106/125)	122/146 (124/148)	176/205	205/235 (209/239)
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125



Polair Standard version 2.0 medium-temperature refrigerated cabinets

Model	DM105-S 2.0	DM107-S 2.0	DM110Sd-S 2.0	DM114Sd-S 2.0
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	500	700	1000	1400
Dimensions, mm	697x710x1960	697x945x1960	1402x710x1960	1402x945x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	400	550	600
Shelf load capacity, kg	40	40	40	40
Shelf size, mm	595x455	595x650	645x455	595x650
Number of shelves	5	5	10	10
Shelf pitch, mm	12,5	12,5	12,5	12,5
Capacity (0.5l Euro type glass bottles)	256	400	624	902
Canopy lighting	+	+	+	+
Net/gross weight, kg (S (G))	105/124	122/146	176/206	205/235
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

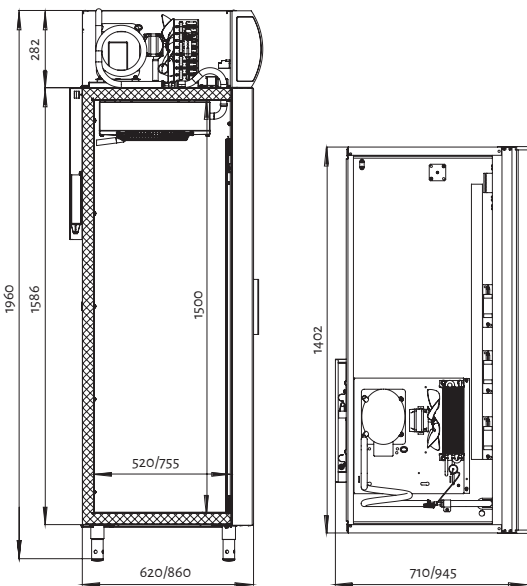
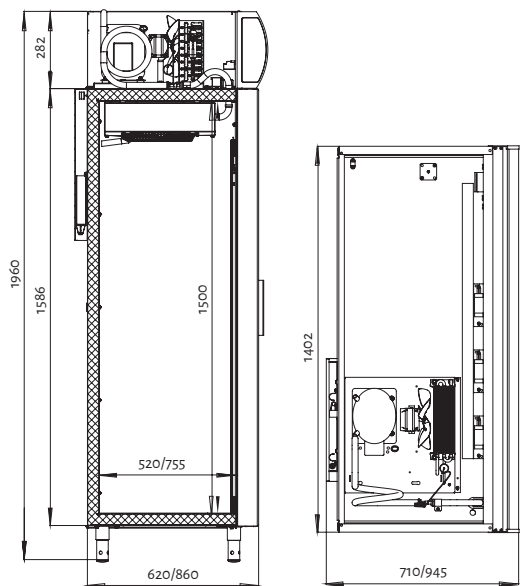


Refrigerated cabinets with hinged doors for food and beverages

Two-door cabinets with swing doors prevent thermal insulation loss while providing excellent product visibility for both food and beverages.

DM110, DM114

DM110, DM114





Medium-temperature refrigerated cabinets

Model	DM110-S	DM114-S
Operation temperature range, °C	+1...+10	+1...+10
Volume, l	1000	1400
Dimensions, mm	1402x710x1960	1402x945x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	550	600
Electric energy consumption max, kW	6,7	6,7
Shelf size, mm	595x455	530x650
Number of shelves	8	8
Shelf pitch, mm	12,5	60
Canopy lighting	+	+
Net/gross weight, kg (S (G))	176/204	205/234
Package dimensions, mm	1490x744x2125	1490x988x2125



Universal refrigerated cabinets

Model	DV110-S	DV114-S
Operation temperature range, °C	-5...+5	-5...+5
Volume, l	1000	1400
Dimensions, mm	1402x710x1960	1402x945x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	630	630
Electric energy consumption max, kW	10	10
Shelf size, mm	595x455	530x650
Number of shelves	8	8
Shelf pitch, mm	12,5	60
Canopy lighting	+	+
Net/gross weight, kg (S (G))	177/205	206/235
Package dimensions, mm	1490x744x2125	1490x988x2125



Polair Standard refrigerated cabinets
for caviar and preserves

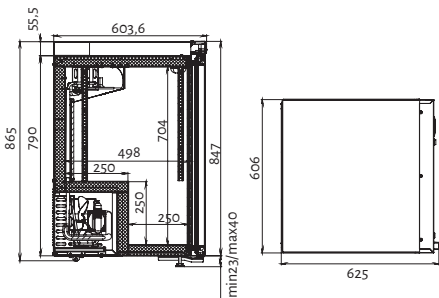
DP refrigerated cabinets are specially designed for display and sale of caviar, fish delicacies and preserves, meeting all requirements for storage and presentation of these delicate products.

The cabinets reliably maintain a temperature regime from -8 to 0°C. They ensure high quality display and storage of fish delicacies in the ideal conditions.

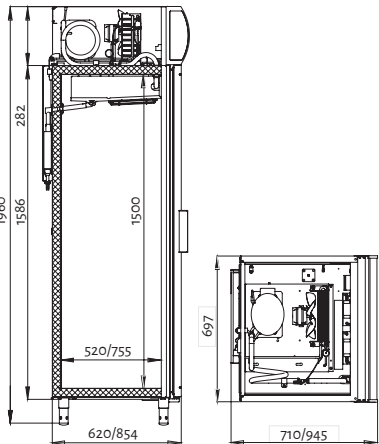
A mechanical lock in the standard delivery set protects the contents of the cabinets from unauthorized access.

Refrigerant P290.

DP102



DP105/DP107





Model	DP102
Operation temperature range, °C	-8...0
Volume, l	150
Dimensions, mm	600x630x890
Power supply system, V/Hz	230/50
Power consumption, W, not more than	240
Refrigerant	R290
Temperature controller	Electronic unit
Defrost	Automatic
Body wall thickness, mm	43
Shelf size, mm	505x455
Number of shelves	2
Shelf pitch, mm	12,5
Lightning	—
Canopy lighting	—
Lock	+
Net/gross weight, kg (S (G))	58/73
Package dimensions, mm	720x660x1100



Model	DP105-S	DP107-S
Operation temperature range, °C	-8...0	-8...0
Volume, l	500	700
Dimensions, mm	697x620x1960	697x854x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	550 operating/400 defrosting	550 operating/400 defrosting
Refrigerant	R290	R290
Temperature controller	Electronic unit	Electronic unit
Defrost	Automatic	Automatic
Body wall thickness, mm	43	43
Shelf size, mm	595x455	530x650
Number of shelves	4	4
Shelf pitch, mm	12,5	60
Lightning	vertical LED	vertical LED
Canopy lighting	+	+
Lock	+	+
Net/gross weight, kg (S (G))	106/126	125/150
Package dimensions, mm	790x744x2125	790x988x2125

Low-temperature Polair Standard refrigerated cabinets with glass doors

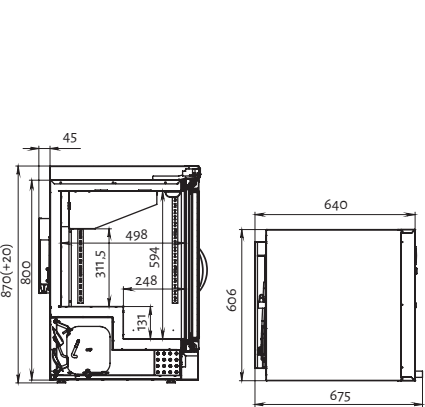
A proprietary solution designed to display and store frozen products and ice cream at their optimal temperature, ensuring superior product presentation with minimal ownership costs.

The cabinets are designed to operate at ambient temperatures up to +25°C and relative air humidity up to 60%. Under these conditions, the double-glazed door

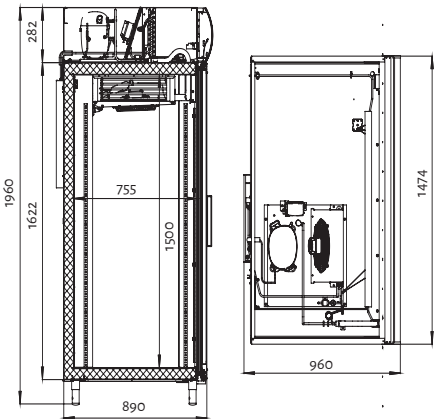
remains transparent in all operating modes.

Refrigerant P290.

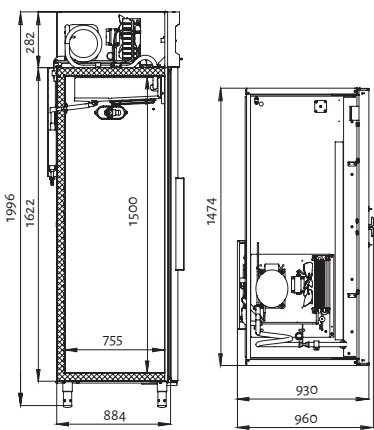
DB102



DB114 с канале

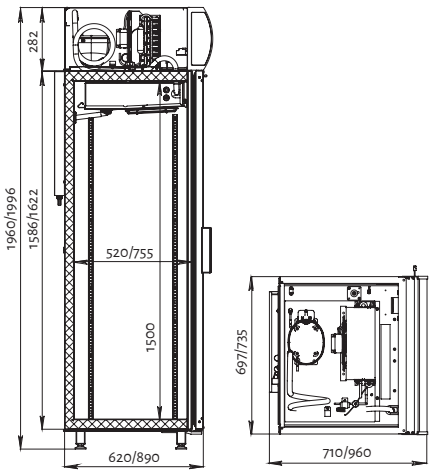


DB114 без канале



DB105/DB107

Low-temperature cabinets DB105 and DB107 are available in two versions – serial version, designed for operation under standard environmental conditions (up to +25°C and 60%) and Speciale version, designed for regions with high air humidity - coastal and other territories with similar humidity indicators



Model	DB105-S	DB105-S Speciale	DB107-S	DB107-S Speciale
Insulated glass unit	two-chamber	two-chamber	two-chamber	two-chamber
Inert gas in one of the insulated glass unit chambers	+	+	+	+
Door opening heating	+	+	+	+
Insulated glass unit heating	-	+	-	+
Doorframe heating	+	-	+	-
Dual-speed fan	-	+	-	+
Micro switch	2	2	2	2
Interior LED lighting	+	+	+	+
Canopy lightning	+	+	+	+
Lock	optional	optional	optional	optional
Door connector	optional	optional	optional	optional

Low-temperature refrigerated cabinets



Model	DB102-S	DB114-S	DB114-S без канале
Operation temperature range, °C	-21... -18	-21... -18	-21... -18
Volume, l	130	1400	1400
Dimensions, mm	606x672x870	1474x960x1996	1474x960x1996
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	400	1100/1200 отт	1100/1200 отт
Refrigerant	R290	R290	R290
Temperature controller	Electronic unit	Electronic unit	Electronic unit
Defrost	Automatic	Automatic	Automatic
Body wall thickness, mm	43	61	61
Shelf size, mm	505x455	530x650	530x650
Number of shelves	2	8	8
Shelf pitch, mm	12,5	60	60
Canopy lighting	-	+	-
Gross weight, kg	65	237	237
Net weight, kg	80	267	267
Package dimensions, mm	725x795x1100	1550x988x2160	1550x988x2160



Model	DB105-S / DB105-S Speciale	DB107-S / DB107-S Speciale
Operation temperature range, °C	-21... -18	-21... -18
Volume, l	500	700
Dimensions, mm	697x710x1960	735x960x1996
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	550 operating/400 defrosting	550 operating/400 defrosting
Refrigerant	R290	R290
Temperature controller	Electronic unit	Electronic unit
Defrost	Automatic	Automatic
Body wall thickness, mm	43	61
Shelf size, mm	595x455	595x650
Number of shelves	4	4
Shelf pitch, mm	12,5	12,5
Canopy lighting	+	+
Gross weight, kg	113	144
Net weight, kg	132	168
Package dimensions, mm	744x790x2125	850x988x2160

Polair Standard and Grande refrigerated cabinets with glass doors without canopy

Refrigerated cabinets with glass doors without canopy are designed for those who use this type of equipment in a professional kitchen, in food production facilities, for whom constant visual control over the operational stock and the state of chilled products is important, as well as the ability to use GN2/1 gastronorm containers in the cabinets (in models with a capacity of 700 and 1400 l).

The cabinets are an ideal solution for Dark Store stores without customers, they allow to scan price tags/labels without opening the doors.

Models with glass doors without canopy are also convenient for professional kitchens, facilities for processing agricultural raw materials, factory kitchens, because they allow to monitor and manage product stocks from afar and without opening the doors.

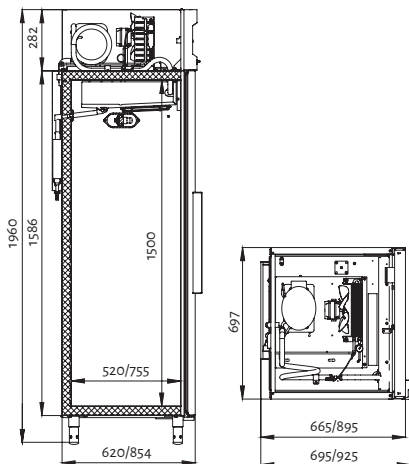
The cabinets are equipped with a professional dynamic refrigeration system, are produced in solid polyurethane foam bodies. They operate at ambient temperatures up to +32°C.

Doors with Insulated glass units in aluminum frames and interior lighting guarantee excellent visibility of the contents of these cabinets and complete thermal insulation.

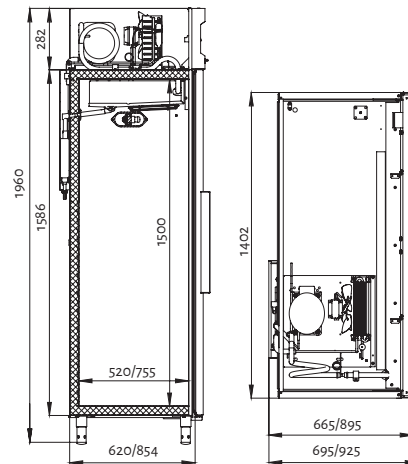
The cabinets are available in two series:

- Polair Standard with galvanized steel body casing with a polymer coating;
- Polair Grande with food-grade stainless steel body casing.

DM105/DM107
DM105/DM107
without canopy



DM110/DM114
DM110/DM114
without canopy





Polair Standard without canopy

Model	DM105-S w/o canopy	DM107-S w/o canopy	DM110-S w/o canopy	DM114-S w/o canopy
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	400	550	550
Refrigerant	R290	R290	R290	R290
Temperature controller	Electronic unit	Electronic unit	Electronic unit	Electronic unit
Defrost	Automatic	Automatic	Automatic	Automatic
Shelf size, mm	595x455	530x650 (GN2/1)	595x455	530x650 (GN2/1)
Number of shelves	4	4	8	8
Shelf pitch, mm	12,5	60	12,5	60
Net/gross weight, kg	105/124	122/146	176/204	205/234
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125



Polair Grande without canopy

Model	DM105-G w/o canopy	DM107-G w/o canopy	DM110-G w/o canopy	DM114-G w/o canopy
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	500	700	1000	1400
Dimensions, mm	697x695x1960	697x925x1960	1402x695x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	400	550	550
Refrigerant	R290	R290	R290	R290
Temperature controller	Electronic unit	Electronic unit	Electronic unit	Electronic unit
Defrost	Automatic	Automatic	Automatic	Automatic
Shelf size, mm	595x455	530x650 (GN2/1)	595x455	530x650 (GN2/1)
Number of shelves	4	4	8	8
Shelf pitch, mm	12,5	60	12,5	60
Net/gross weight, kg	105/124	122/146	176/204	205/234
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Polair Bravo refrigerated cabinets with glass doors

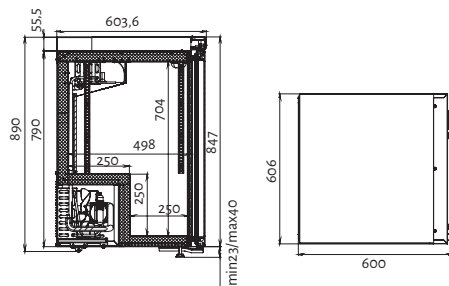
Thanks to their well-engineered construction, these cabinets offer substantial storage capacity while maintaining compact exterior dimensions.

The units are located at the bottom of the cabinets.

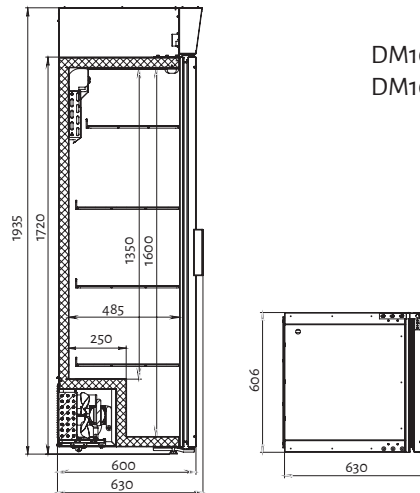
In the DM104-Bravo and DM104c-Bravo models, a thermostat is used as a temperature controller.

The DM102-Bravo cabinets are available in two colors - traditional black and white and completely black.

DM102-Bravo



DM104-Bravo
DM104c-Bravo



Polair Bravo specialized refrigerated wine cabinets

Specialized refrigerated cabinets for wine Polair Bravo are designed for displaying, selling and storing red, white and sparkling wines while meeting all specific requirements for each wine type.

Tinted glass, shelves made of natural oak with protective coating create ideal conditions for preserving the high quality

of wines of any kind and their best demonstration.

DW104-Bravo cabinets have six temperature zones on five hanging shelves and an inclined base shelf.

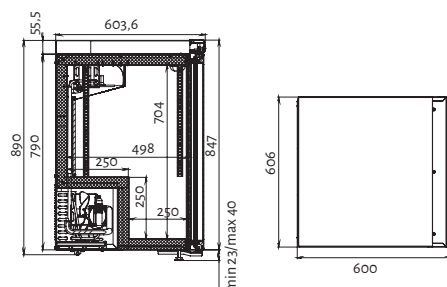
DW102-Bravo cabinets have three temperature zones on four display levels -

two hanging shelves and a two-shelf base structure.

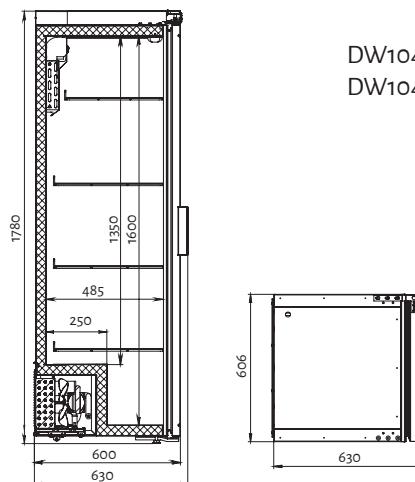
The DW104u-Bravo cabinet maintains a uniform temperature throughout the entire volume.

A hanging shelf for displaying bottles at an angle of 30° and 45° is available as an option.

DW102-Bravo



DW104-Bravo
DW104u-Bravo



Polair Bravo refrigerated cabinets



Model	DM102-Bravo	DM104-Bravo	DM104c-Bravo
Operation temperature range, °C	+1...+10	+1...+10	+1...+10
Volume, l	200	400	400
Dimensions, mm	606x600x890	606x600x1720	606x600x1935
Ambient conditions (t, °C/humidity, %)	до +32/до 60	до +32/до 60	до +32/до 60
Power consumption, W, not more than	240	240	240
Power supply system, V/Hz	230/50	230/50	230/50
Temperature controller	electronic unit	thermostat	thermostat
Number of shelves	3	4	4
Shelf load capacity, kg	40	50	50
Shelf size, mm	505x455	505x455	505x455
Shelf pitch, mm	12,5	12,5	12,5
Lightning	upper LED	upper LED	vertical LED
Canopy lighting	-	-	+
Net/gross weight, kg	50/70	82/102	87/107
Package dimensions, mm	720x660x1100	720x660x1950	720x660x2100

Specialized refrigerated wine cabinets



Model	DW102-Bravo	DW104-Bravo	DW104u-Bravo
Operation temperature range, °C	+4...+18	+4...+18	+4...+18
Volume, l	200	400	400
Dimensions, mm	606x600x890	606x630x1780	606x630x1780
Power consumption, W, not more than	120	170	240
Power supply system, V/Hz	230/50	230/50	230/50
Temperature controller	electronic unit	electronic unit	electronic unit
Number of display levels	4	6	6
Shelf load capacity, kg	50	50	50
Lock	+	+	+
Tinted glass with UV protection	+	+	+
Net/gross weight, kg	58/65	82/102	82/102
Package dimensions, mm	720x660x1100	720x660x1950	720x660x1950



SmartDoor refrigerated cabinets

SmartDoor refrigerated cabinets are models featuring split doors with a shared refrigerated compartment.

SmartDoor cabinets with split doors and a shared refrigerated compartment are presented by a wide range of models of the main series with solid and glass doors in various combinations of designs and temperature modes.

The basic characteristics of the cabinets correspond to the properties of the basic models of the corresponding series.

SmartDoor refrigerated cabinets ensure:

- maximum preservation of product freshness
- uniform and guaranteed refrigeration on all shelves of the cabinets
- effective thermal insulation, operation at high exterior temperatures
- mechanical strength
- ease of use
- customer confidence in the correctness of their choice for many years to come: factory warranty, convenient service, availability of spare parts and full reparability of the cabinets

Technologies



More than twofold minimization of cold losses when opening the door, which means maximum preservation of freshness of products



No compensation for cold losses, which means significant reduction in energy costs



Double the number of guaranteed door openings - from 220,000, which means increased service life!



Designation system

DB105hd-S

1 2 3 4 5

- | | |
|--|---|
| <p>1 equipment type, where:</p> <p>DM - medium-temperature refrigerated cabinet with glass doors</p> <p>DP – preserves refrigerated cabinet</p> <p>DV – universal refrigerated cabinet</p> <p>CM - medium-temperature refrigerated cabinet with solid doors</p> <p>CB – low-temperature refrigerated cabinet with solid doors</p> <p>CV – universal refrigerated cabinet with solid doors</p> | <p>2 number of sections, where</p> <p>1 – one-section cabinet</p> <p>3 standard interior volume size, where:</p> <p>04 – interior volume of the cabinet 400l</p> <p>05 – interior volume of the cabinet 500l</p> <p>07 - interior volume of the cabinet 700l</p> <p>4 door type, where:</p> <p>hd – split doors</p> <p>5 cabinet series, where:</p> <p>S – Standard series;</p> <p>G – Grande series.</p> |
|--|---|

SmartDoor refrigerated cabinets with solid doors

SmartDoor refrigerated cabinets with solid doors are presented by medium- and low-temperature models.

All the properties of SmartDoor cabinets correspond to the characteristics of the basic models of the corresponding series:

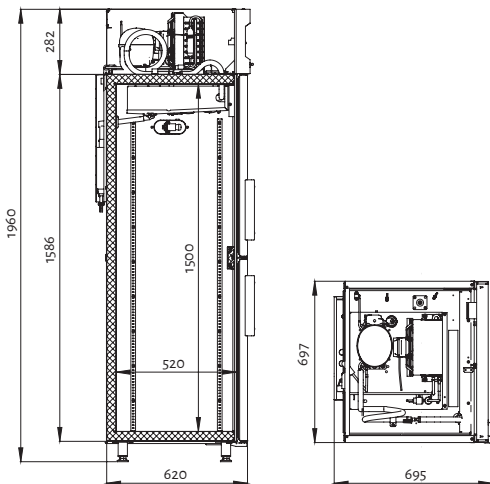
- cabinets operate at high exterior temperatures - up to +40°C
- reliably preserve the freshness of products
- help save electricity
- have an extended service life
- ensure ease of operation - easy opening of doors and temperature comfort for personnel

The casings of the Polair Standard series cabinets are made of galvanized steel with a polymer coating.

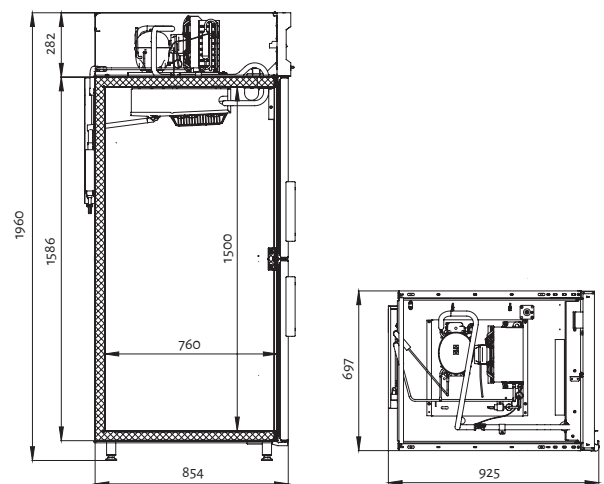
The Polair Grande series cabinets are made of stainless steel*.

*except for the exterior back wall

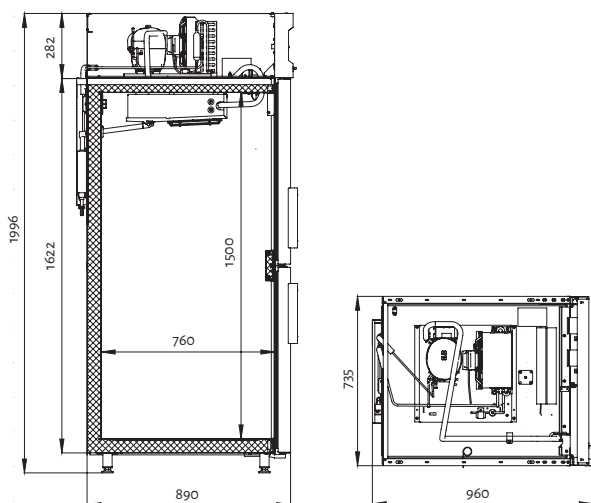
CM105hd



CM107hd



CB107hd



SmartDoor medium-temperature cabinets



Model	CM105hd-S	CM107hd-S	CM105hd-G	CM107hd-G
Operation temperature range, °C	0...+6	0...+6	0...+6	0...+6
Volume, l	500	700	500	700
Dimensions, mm	697x695x1960	697x925x1960	697x695x1960	697x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350
Refrigerant	R290	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	595x455	530x650 (GN 2/1)
Number of shelves	4	4	4	4
Net/gross weight, kg (S (G))	95/114	114/139	96/115	114/139
Package dimensions, mm	790x744x2125	790x988x2125	790x744x2125	790x988x2125

SmartDoor low-temperature cabinets



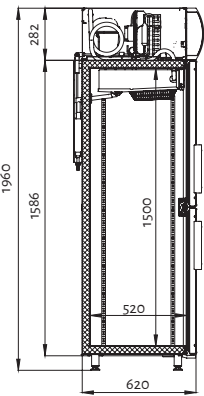
Model	CB105hd-S	CB107hd-S	CB107hd-G
Operation temperature range, °C	not more than -18	not more than -18	not more than -18
Volume, l	700	700	700
Dimensions, mm	697x695x1960	735x960x1996	735x960x1996
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	550/400	550/400	550/400
Refrigerant	R290	R290	R290
Shelf size, mm	595x455	530x650 (GN 2/1)	530x650 (GN 2/1)
Number of shelves	4	4	4
Net/gross weight, kg (S (G))	102/121	128/152	128/152
Package dimensions, mm	790x744x2125	850x988x2160	850x988x2160

SmartDoor refrigerated cabinets with glass doors

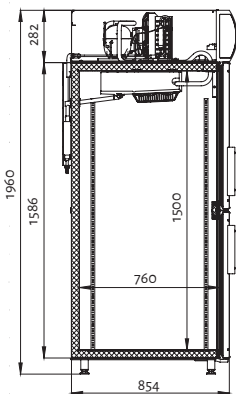
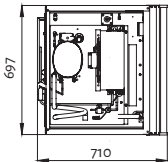
SmartDoor refrigerated cabinets with glass doors are designed for display and sale of food, drinks, ice cream. They are available in medium-temperature and low-temperature versions.

The cabinets have:

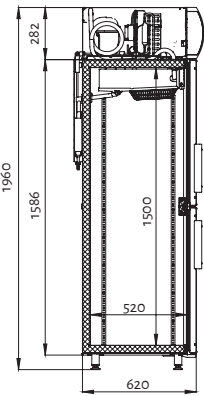
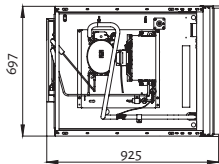
- Professional dynamic cooling system (automatic defrosting, electronic unit as a thermostat)
- Solid bodies with galvanized steel casing with a polymer coating
- Aluminium door frames with double-glazed windows and easily replaceable seals with a magnetic insert
- Self-closing door mechanism.



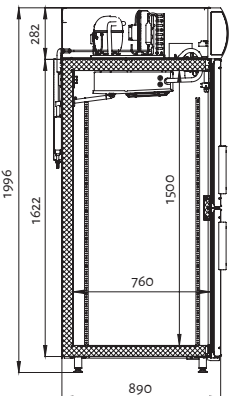
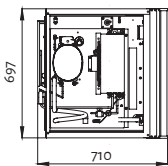
DM105hd



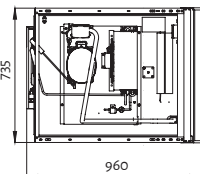
DM107hd



DB105hd



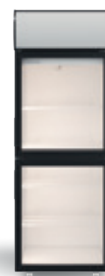
DB107hd



Low-temperature DB105hd-S cabinets are available in two versions – Standard and Speciale, designed for use in high-humidity areas.

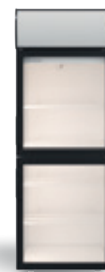
Model	DB105hd-S	DB105hd-S speciale	DB107hd-S	DB107hd-S speciale
Insulated glass unit	two-chamber	two-chamber	two-chamber	two-chamber
Inert gas in one of the insulated glass unit chambers	+	+	+	+
Door opening heating	+	+	+	+
Insulated glass unit heating	-	+	-	+
Doorframe heating	+	-	+	-
Dual-speed fan	-	+	-	+
Micro switch	2	2	2	2
Interior LED lighting	vertical on the left side	Π-shaped on three sides	vertical on the left side	Π-shaped on three sides
Canopy lightning	+	+	+	+
Lock	optional	optional	optional	optional
Door connector	optional	optional	optional	optional

SmartDoor medium-temperature cabinets



Model	DM105hd-S	DM107hd-S
Operation temperature range, °C	+1...+10	+1...+10
Volume, l	500	700
Dimensions, mm	697x710x1960	697x945x1960
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	350	400
Shelf size, mm	595x455	530x650
Number of shelves	4	4
Shelf pitch, mm	12,5	60
Canopy lightning	+	+
Net/gross weight, kg (S (G))	105/124 (106/125)	122/146 (124/148)
Package dimensions, mm	790x744x2125	790x988x2125

SmartDoor low-temperature cabinets



Модель	DB105hd-S / DB105hd-S Speciale	DB107hd-S / DB105-Shd Speciale
Operation temperature range, °C	-21... -18	-21... -18
Volume, l	500	700
Dimensions, mm	697x710x1960	735x960x1996
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	550 operating/400 defrosting	550 operating/400 defrosting
Refrigerant	R290	R290
Temperature controller	Electronic unit	Electronic unit
Defrost	Automatic	Automatic
Body wall thickness, mm	43	61
Shelf size, mm	595x455	595x650
Number of shelves	4	4
Shelf pitch, mm	12,5	12,5
Canopy lightning	+	+
Net weight, kg	113	144
Gross weight, kg	132	168
Package dimensions, mm	744x790x2125	850x988x2160



Pharmaceutical refrigerated cabinets

Polair refrigerated cabinets are professional equipment for commercial purposes.

Refrigerated pharmaceutical cabinets of the POLAIR TM are designed for storing medicinal, biological, veterinary drugs, vaccines, reagents in hospitals, clinics, pharmacies, laboratories of various fields and diagnostic centres, research institutions, pharmaceutical enterprises.

Dynamic cooling system provides efficient and uniform cooling of the contents of all shelves of the cabinets.

Defrosting is carried out automatically, water evaporates from the drain tray.

The range of operating temperatures is from 0 to +15 °C, which allows using the same model as both a cold (t° from +2 to +8 °C) and cool (t° from +8 to +15 °C) cabinets.

Electronic control units make it possible to set the desired temperature with an accuracy of one degree and signal about temperature deviation from the set one.

Micro switches automatically stop the rotation of the air cooler fans when the doors are opened and, for cabinets with solid doors, turn on the interior lighting.

Solid-cast bodies guarantee reliable thermal insulation, strength and durability of the cabinets.

POLAIR pharmaceutical refrigerated cabinets have all the necessary permits.

Cabinets with glass doors are designed to operate at ambient temperatures up to +32 °C.

Cabinets with solid doors operate at ambient temperatures up to +40 °C and reliably store medicines.

The shelves can withstand loads of up to 40 kg.

Cabinets can be supplied in a delivery set with baskets.



Model range



Pharmaceutical refrigerated cabinets with glass doors



Pharmaceutical refrigerated cabinets with solid doors

Designation system

ШХФ-0,5ДС-01N нерж

1 2 3 4 5 6

- 1 equipment type, where:
ШХФ – pharmaceutical refrigerated cabinet
ШХКФ – combined pharmaceutical refrigerated cabinet
- 2 standard interior volume size, where:
0.2 – 0.2 m3 (200l); 0.4 – 0.4 m3 (400l);
0.5 – 0.5 m3 (500l); 0.7 – 0.7 m3 (700l);
1.0 – 1.0 m3 (1000l); 1.4 – 1.4 m3 (1400l);
- 3 door type, different from the solid doors with steel casing, where:
ДС – door/glass doors
- 4 01 – version with baskets. The position is not filled for the version with shelves
- 5 N – number of shelves or baskets: from 2 to 14
- 6 Body and/or door casing material, different from galvanized steel with polymer coating, where:
нерж – stainless steel

Polair pharmaceutical refrigerated cabinets with glass doors

The casings of the solid-cast body are made of galvanized steel with a polymer coating on the outside and inside.

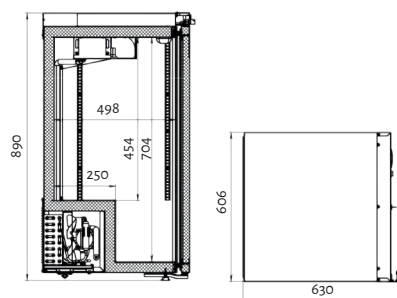
Doors in aluminium frames with a self-closing mechanism, with an easily replaceable seal with a magnetic insert create complete sealing of the cooled

space, provide excellent appearance and high performance properties of the cabinets. The cabinets are equipped with an audible signal about temperature deviation from the set one..

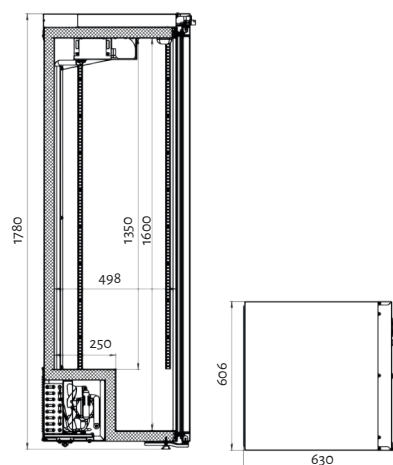
Delivery set:

- shelves or baskets
- micro switches,
- locks,
- interior LED lighting and canopy LED lighting (for cabinets with canopy).

ШХФ-0,2ДС

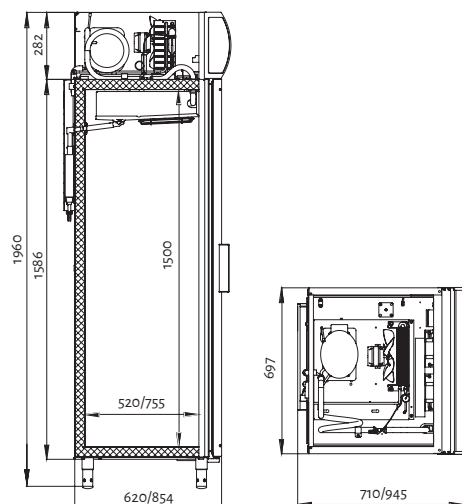


ШХФ-0,4ДС



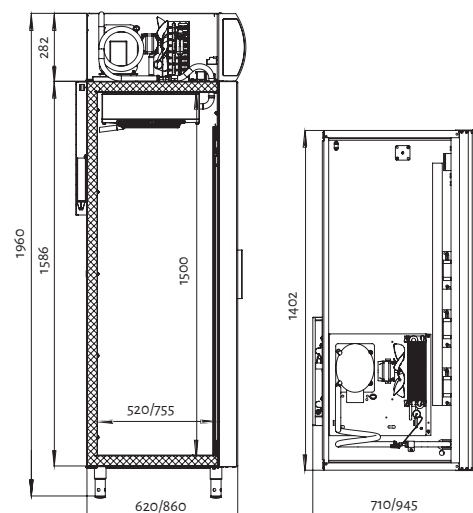
ШХФ-0,5ДС

ШХФ-0,7ДС



ШХФ-1,0ДС

ШХФ-1,4ДС





Model	ШХФ-0,2ДС	ШХФ-0,4ДС
Operation temperature range, °C	0...+15	0...+15
Volume, l	200	400
Dimensions, mm	606x625x890	606x625x1780
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	350	400
Shelf size, mm	505x455	505x455
Number of shelves*	3	4
Shelf pitch, mm	12,5	12,5
Net/gross weight, kg	61/71	91/105
Package dimensions, mm	720x660x1100	720x660x1950



Model	ШХФ-0,5ДС	ШХФ-0,7ДС	ШХФ-1,0ДС	ШХФ-1,4ДС
Operation temperature range, °C	0...+15	0...+15	0...+15	0...+15
Volume, l	500	700	1000	1400
Dimensions, mm	697x710x1960	697x945x1960	1402x710x1960	1402x945x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50
Power consumption, W, not more than	450	450	650	650
Shelf size, mm	595x460	530x655	595x460	530x655
Number of shelves*	4	4	8	8
Shelf pitch, mm	12,5	60	12,5	60
Net/gross weight, kg	105/124	122/146	176/206	205/235
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125

Polair pharmaceutical refrigerated cabinets with solid doors

The cabinets guarantee high-quality storage of pharmaceutical products in the required conditions.

The cabinets operate reliably even at high ambient temperatures: up to +40°C. Solid-cast bodies and doors provide excellent thermal insulation of the cabinet contents. The body and door casings are made of

galvanized steel with a polymer coating on the outside and inside.

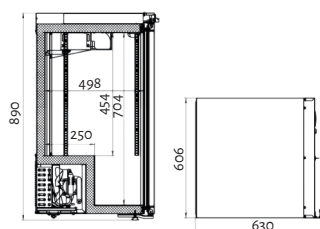
The doors have a self-closing mechanism and are equipped with an easily replaceable seal with a magnetic insert. The cabinets are equipped with electronic control units that support the

function of light and sound signaling of temperature deviation from the set value..

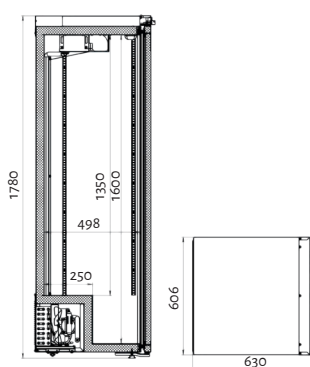
Delivery set:

- shelves or baskets
- micro switches,
- locks,
- interior LED lightning.

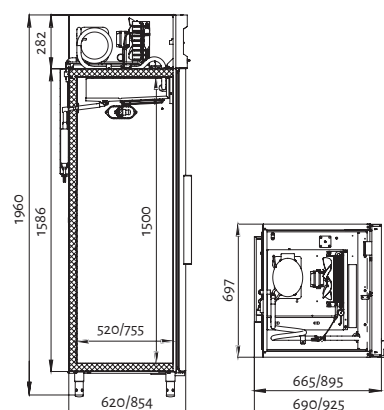
ШХФ-0,2



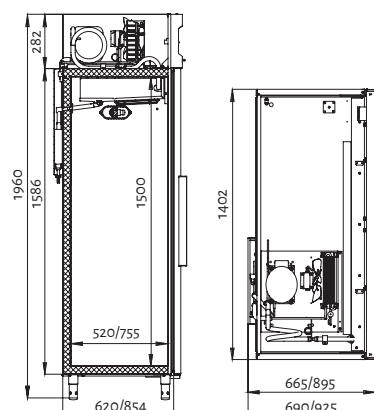
ШХФ-0,4



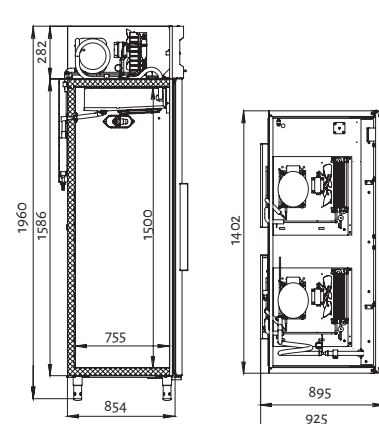
ШХФ-0,5 / ШХФ-0,7



ШХФ-1,0 / ШХФ-1,4



ШХКФ-1,4





Model	ШХФ-0,2	ШХФ-0,4
Operation temperature range, °C	0...+15	0...+15
Volume, l	200	400
Dimensions, mm	606x625x890	606x625x1780
Power supply system, V/Hz	230/50	230/50
Power consumption, W, not more than	350	400
Shelf size, mm	505x455	505x455
Number of shelves*	3	4
Shelf pitch, mm	12,5	12,5
Net/gross weight, kg	56/65	82/95
Package dimensions, mm	720x660x1100	720x660x1950



Model	ШХФ-0,5	ШХФ-0,7	ШХФ-1,0	ШХФ-1,4	ШХФ-1,4
Operation temperature range, °C	0...+15	0...+15	0...+15	0...+15	0...+15/0...+15
Volume, l	500	700	1000	1400	700 + 700
Dimensions, mm	697x690x1960	697x925x1960	1402x690x1960	1402x925x1960	1402x925x1960
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	450	450	650	650	900 (450+450)
Power consumption per day, kW/h, not more than	3,5	4	5,5	6	14,5
Shelf size, mm	595x460	530x655	595x460	530x655	530x655
Number of shelves*	4	4	8	8	8
Shelf pitch, mm	12,5	60	12,5	60	60
Net/gross weight, kg	95/114	112/137	155/184	184/214	214/244
Package dimensions, mm	790x744x2125	790x988x2125	1490x744x2125	1490x988x2125	1490x988x2125

Refrigerated counters



Polair refrigerated counters

are universal equipment that combines the functions of a refrigerated cabinet and a full-fledged worktop.

Reliability, energy efficiency, technological effectiveness and rationality

of POLAIR refrigerated counters are the result of using the most advanced technologies, using the experience of the best refrigeration equipment designers, thorough testing in our own laboratory, control at all stages of production, and equipping with components from the most trusted manufacturers.

POLAIR refrigerated counters, with a standard storage volume for each format, take up minimal space in the room, saving production areas, rationalizing the work of personnel, and minimizing energy consumption.

A variety of design options expand the choice.

Three model lines - classic POLAIR Grande counters and cubic design POLAIR GC and SC counters allow everyone to choose a counter in accordance with their tastes and preferences.

Completely solid-cast bodies (including the upper part of the counters under the countertop, as well as the unit compartment) provide maximum thermal insulation, strength of the counters and the possibility of delivery without countertops.

For the convenience of working with POLAIR refrigerated counters, a unique resource has been created - the Refrigerated Counters Selection Program on the website www.polair.com..

Technologies



Reliable operation at high ambient temperatures - up to +43°C



Minimum occupied area of the room with standard capacity of products on shelves, in boxes and in GN



Lowest cost of ownership: low price + low energy consumption + 3-year warranty



Factory warranty - 3 years



Ease of maintenance - the unit is pulled out from the front

Try our Polair™
Counter Configurator



Designation system

TMi4GN-0321-GC



- | | | |
|--|--|--|
| <p>1 equipment type, where:
TM – medium-temperature counter
TB – low-temperature counter
TD – counter with glass doors</p> <p>2 designation of the counter with bottom-mounted unit, where:
I – bottom-mounted unit</p> <p>3 number of sections, where:
1 – one-section
2 – two-section
3 – 3-section
4 – 4-section</p> | <p>4 compliance with standards, where:
GN – Gastronorm
EN – Euronorm</p> <p>5 Special features of the counters.
Designation of number and type of counters with pullout drawers, where:
0 – section with a door
1, 2, 3 – sections with drawers of various types
Designation of the purpose of special counters, where:
pizza – counters for pizza with granite countertop</p> | <p>sal – saladette, granite – counter with granite countertop and stainless steel border
vt – integrated ingredient display case</p> <p>6 counter series, where:
G – Grande,
GC – GC,
SC – SC</p> |
|--|--|--|

Polair Grande refrigerated counters with side-mounted unit

POLAIR Grande refrigerated counters are designed for use in a professional kitchen.

They occupy minimal space with maximum capacity.

The counters are made of food-grade stainless steel*. They comply with IP24 standard.

Equipped with a modular unit, pulled out from the front for ease of maintenance.

All elements of the dynamic cooling system are located outside of the cooled compartment. Refrigerant is economical and environmentally friendly R290 (propane).

Countertop has circular bend of the front edge.

Handles of doors and drawers (with polyurethane thermal insulation) are

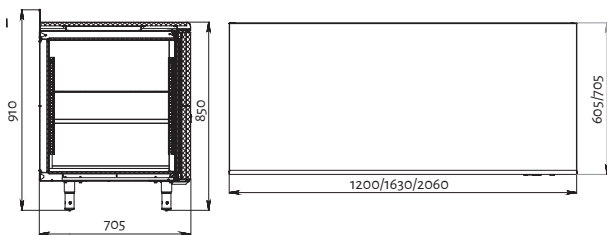
made of stainless steel, fully ergonomic and hygienic.

Tables with a depth of 700 mm are gastronomically standardized - GN1/1 (including drawers).

*except for the exterior back wall

Medium-temperature refrigerated counters with solid doors or drawers

TM-G, TMGN-G

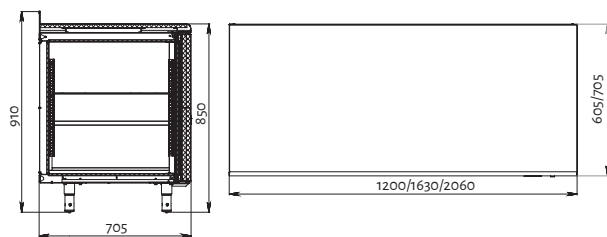


Available drawer units



Low-temperature refrigerated counters with solid doors or drawers

TBGN-G

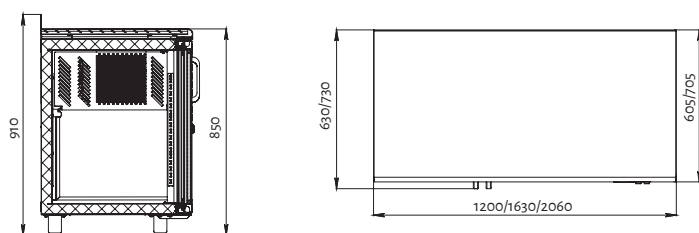


Available drawer units



Medium-temperature refrigerated counters with glass doors

TD-G, TDGN-G





Medium-temperature counters

Модель	TM2-G	TM2GN-G	TM3-G	TM3GN-G	TM4-G	TM4GN-G
Operation temperature range, °C	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10
Volume, l	270	320	400	450	500	600
Dimensions, mm	1200x605x850/910	1200x705x850/910	1628x605x850/910	1628x705x850/910	2060x605x850/910	2060x705x850/910
Ambient conditions (t, °C/humidity, %)	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm GN1/1	-	+	-	+	-	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	125/145	130/150	145/170	150/175	160/190	165/195
Package dimensions, mm	1310x715x1045	1310x815x1045	1725x715x1045	1725x815x1045	2165x715x1045	2165x815x1045
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	-	-
with countertop and 150 mm border made of natural granite	+	+	+	+	-	-

Low-temperature counters

Model	TB2GN-G	TB3GN-G	TB4GN-G
Operation temperature range, °C	not more than -18°	not more than -18°	not more than -18°
Volume, l	320	450	600
Dimensions, mm	1200x705x850/910	1628x705x850/910	2060x705x850/910
Ambient conditions (t, °C)	up to +25	up to +25	up to +25
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	550	550	550
Gastronorm GN1/1	+	+	+
Number of shelves in the delivery set	2	3	4
Net/gross weight, kg	130/150	150/175	165/195
Package dimensions, mm	1310x815x1045	1725x815x1045	2165x815x1045
Available configurations:			
with pull-out drawers	+	+	+
with granite countertop with stainless steel border	+	+	-
with countertop and 150 mm border made of natural granite	+	+	-

Medium-temperature counters with glass doors

Model	TD2-G	TD2GN-G	TD3-G	TD3GN-G	TD4-G	TD4GN-G
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	270	320	400	450	500	600
Dimensions, mm	1200x605x850/910	1200x705x850/910	1630x605x850/910	1630x705x850/910	2060x605x850/910	2060x705x850/910
Ambient conditions (t, °C)	up to +32	up to +32	up to +32	up to +32	up to +32	up to +32
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm Standard	-	+	-	+	-	+
Number of shelves in the delivery set	2	2	3	3	4	4
Interior lightning	+	+	+	+	+	+
Net/gross weight, kg	125/145	130/150	145/170	150/175	160/190	165/195
Package dimensions, mm	1310x715x1045	1310x815x1045	1725x715x1045	1725x815x1045	2165x715x1045	2165x815x1045
Available configurations:						
with granite countertop and stainless steel border	+	+	+	+	-	-
with countertop and 150 mm border made of natural granite	+	+	+	+	-	-

Polair GC and SC refrigerated counters with side-mounted unit

Cubic design counters are indispensable in any stores, cafeterias, open kitchens of restaurants, etc.

A streamlined curved countertop, stylish handles built into the door leaf, the minimalist aesthetics of forms and lines will help the counters to harmoniously fit into the interior of any establishment decorated in a modern style.

GC models are made of stainless steel*.

The bodies of the SC series counters are made of galvanized steel with a gray polymer coating, the countertop is made of food-grade stainless steel.

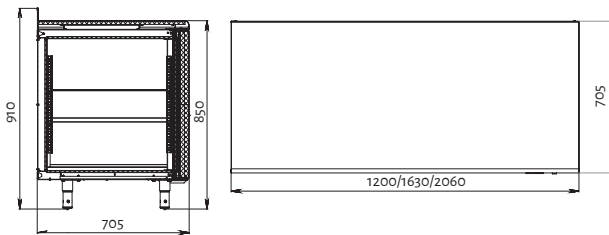
The dynamic cooling system is located in a narrow unit compartment. The unit is fully extendable for ease of maintenance (from the front).

Eco-friendly R290 propane helps reduce energy costs and lowers the cost of owning counters.

*except for the exterior back wall

Medium-temperature refrigerated counters with solid doors or drawers

TM-GC/SC, TMGN-GC/SC

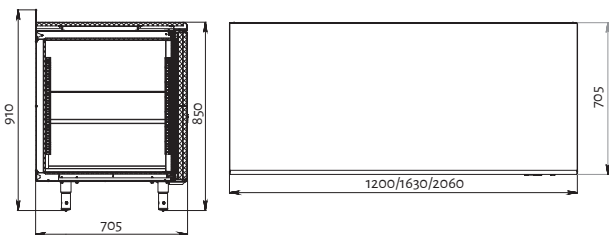


Available drawer units



Low-temperature refrigerated counters with solid doors or drawers

TBGN-GC/SC

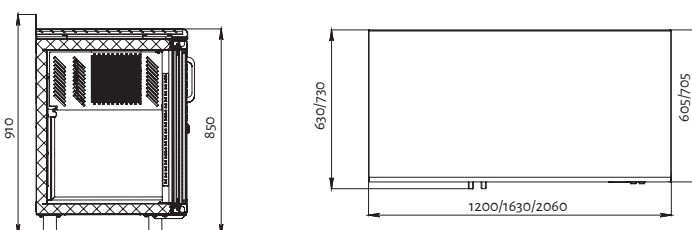


Available drawer units



Medium-temperature refrigerated counters with glass doors

TD-GC/SC, TDGN-GC/SC





Medium-temperature counters

Model	TM2-GC/SC	TM2GN-GC/SC	TM3-GC/SC	TM3GN-GC/SC	TM4-GC/SC	TM4GN-GC/SC
Operation temperature range, °C	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10
Volume, l	270	320	400	450	500	600
Dimensions, mm	1200x605x850/910	1200x705x850/910	1628x605x850/910	1628x705x850/910	2060x605x850/910	2060x705x850/910
Ambient conditions (t, °C/humidity, %)	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80	up to +43/ up to 80
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm GN1/1	-	+	-	+	-	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	125/145	130/150	145/170	150/175	160/190	165/195
Package dimensions, mm	1310x715x1045	1310x815x1045	1725x715x1045	1725x815x1045	2165x715x1045	2165x815x1045
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	-	-
with countertop and 150 mm border made of natural granite	+	+	+	+	-	-

Low-temperature counters

Model	TB2GN-GC/SC	TB3GN-GC/SC	TB4GN-GC/SC
Operation temperature range, °C	not more than -18°	not more than -18°	not more than -18°
Volume, l	320	450	600
Dimensions, mm	1200x705x850/910	1628x705x850/910	2060x705x850/910
Ambient conditions (t, °C)	up to +25	up to +25	up to +25
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	550	550	550
Gastronorm GN1/1	+	+	+
Number of shelves in the delivery set	2	3	4
Net/gross weight, kg	130/150	150/175	165/195
Package dimensions, mm	1310x815x1045	1725x815x1045	2165x815x1045
Available configurations:			
with pull-out drawers	+	+	+
with granite countertop with stainless steel border	+	+	-
with countertop and 150 mm border made of natural granite	+	+	-

Counters with glass doors

Model	TD2-GC/SC	TD2GN-GC/SC	TD3-GC/SC	TD3GN-GC/SC	TD4-GC/SC	TD4GN-GC/SC
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	270	320	400	450	500	600
Dimensions, mm	1200x605x850/910	1200x705x850/910	1630x605x850/910	1630x705x850/910	2060x605x850/910	2060x705x850/910
Ambient conditions (t, °C)	up to +32	up to +32	up to +32	up to +32	up to +32	up to +32
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm Standard	-	+	-	+	-	+
Number of shelves in the delivery set	2	2	3	3	4	4
Interior lightning	+	+	+	+	+	+
Net/gross weight, kg	125/145	130/150	145/170	150/175	160/190	165/195
Package dimensions, mm	1310x715x1045	1310x815x1045	1725x715x1045	1725x815x1045	2165x715x1045	2165x815x1045
Available configurations:						
with granite countertop and stainless steel border	+	+	+	+	-	-
with countertop and 150 mm border made of natural granite	+	+	+	+	-	-

Polair Grande refrigerated counters with bottom-mounted unit

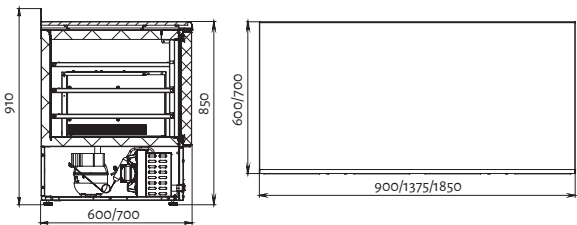
Counters with a bottom-mounted unit are made of stainless steel.
Equipped with a dynamic cooling system.
Refrigerant is environmentally friendly propane R290.

The compressor-condensing unit is mounted on slides for easy front-side maintenance.
The counters are equipped with streamlined curved countertops of the front edge.

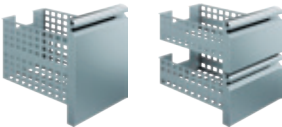
The door and drawer handles are made of stainless steel.
The shelves and drawers of the 700 mm deep models are standardized to GN 1/1 gastronorm dimensions.
The counters do not have protruding elements.

Medium-temperature refrigerated counters with solid doors or drawers

TMi-G, TMiGN-G

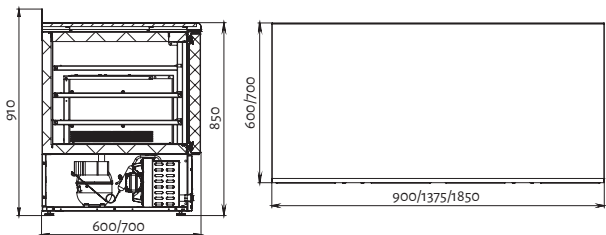


Available drawer units

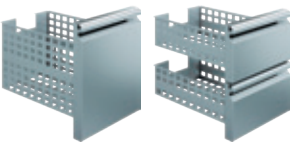


Low-temperature refrigerated counters with solid doors or drawers

TBi-G, TBiGN-G

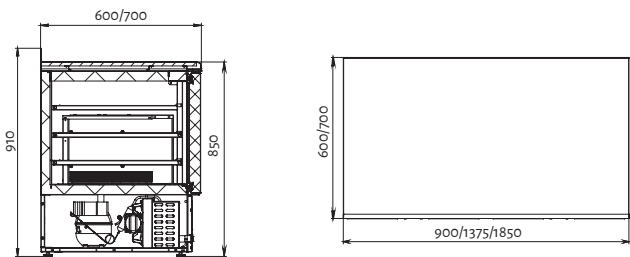


Available drawer units



Medium-temperature refrigerated counters with glass doors

TDi-G, TDiGN-G





Medium-temperature counters

Model	TMi2-G	TMi2GN-G	TMi3-G	TMi3GN-G	TMi4-G	TMi4GN-G
Operation temperature range, °C	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C/humidity, %)	up to +43	up to +43	up to +43	up to +43	up to +43	up to +43
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm GN1/1	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	95/115	100/125	110/140	120/150	135/170	140/175
Package dimensions, mm	1045x714x1040	1045x814x1040	1520x714x1040	1520x814x1040	2000x714x1040	2000x814x1040
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	—	—
with countertop and 150 mm border made of natural granite	+	+	+	+	—	—

Low-temperature counters

Model	TBi2-G	TBi2GN-G	TBi3-G	TBi3GN-G	TBi4-G	TBi4GN-G
Operation temperature range, °C			not more than -18°			
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C)	up to +25	up to +25	up to +25	up to +25	up to +25	up to +25
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	550	550	550	550	550	550
Gastronorm GN1/1	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	100/120	110/135	125/155	130/160	140/175	150/185
Package dimensions, mm	1045x720x1120	1045x820x1120	1520x720x1120	1520x820x1120	2000x720x1120	2000x820x1120
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	—	—
with countertop and 150 mm border made of natural granite	+	+	+	+	—	—

Counters with glass doors

Model	TDi2-G	TDi2GN-G	TDi3-G	TDi3GN-G	TDi4-G	TDi4GN-G
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C)	up to +32	up to +32	up to +32	up to +32	up to +32	up to +32
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm Standard	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Maximum shelf load capacity, kg	30	30	30	30	30	30
Interior lightning	+	+	+	+	+	+
Net/gross weight, kg	95/115	100/125	110/140	120/150	135/170	140/175
Package dimensions, mm	1045x720x1120	1045x820x1120	1520x720x1120	1520x820x1120	2000x720x1120	2000x820x1120
Available configurations:						
with granite countertop and stainless steel border	+	+	+	+	—	—
with countertop and 150 mm border made of natural granite	+	+	+	+	—	—

Polair GC and SC refrigerated counters with bottom-mounted unit

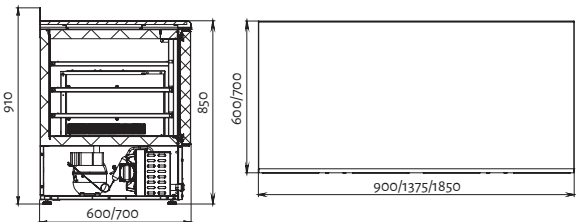
Cubic design counters with bottom-mounted unit are available in two series:
 POLAIR GC Series – fully made of stainless steel (except for the exterior back wall);
 POLAIR SC – with body made of galvanized steel with stylish gray polymer coating and stainless steel countertop.

The dynamic cooling system, pull-out refrigerating unit, propane (R290) as a refrigerant, a wide range of models and variability of designs are in demand by any trade and catering enterprises, from large-scale to very small ones.

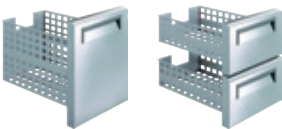
Stylish laconic design, complete ergonomics, energy efficiency and ease of use are distinctive features of Polair GC and SC counters with a bottom-mounted unit.

Medium-temperature refrigerated counters with solid doors or drawers

TMi-GC/SC, TMiGN-GC/SC

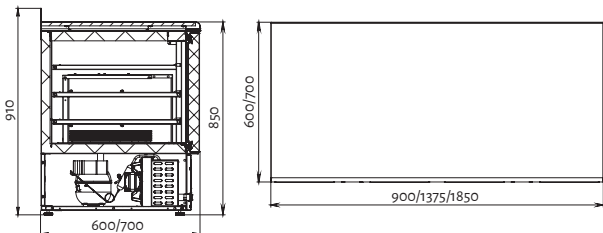


Available drawer units

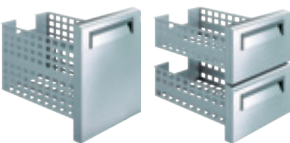


Low-temperature refrigerated counters with solid doors or drawers

TBi-GC/SC, TBiGN-GC/SC

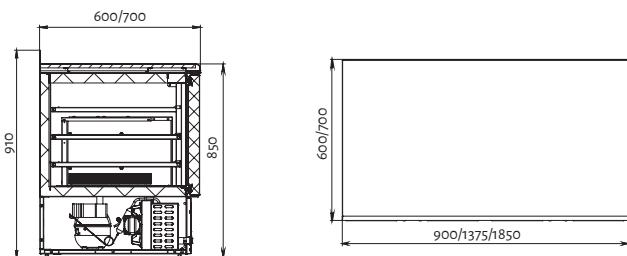


Available drawer units



Medium-temperature refrigerated counters with glass doors

TDi-GC/SC, TDiGN-GC/SC





Medium-temperature counters

Model	TMi2-GC/SC	TMi2GN-GC/SC	TMi3-GC/SC	TMi3GN-GC/SC	TMi4-GC/SC	TMi4GN-GC/SC
Operation temperature range, °C	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10	-2...+10
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C/humidity, %)	up to +43	up to +43	up to +43	up to +43	up to +43	up to +43
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm GN1/1	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	95/115	100/125	110/140	120/150	135/170	140/175
Package dimensions, mm	1045x714x1040	1045x814x1040	1520x714x1040	1520x814x1040	2000x714x1040	2000x814x1040
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	+	+
with countertop and 150 mm border made of natural granite	+	+	+	+	+	+

Low-temperature counters

Model	TBi2-GC/SC	TBi2GN-GC/SC	TBi3-GC/SC	TBi3GN-GC/SC	TBi4-GC/SC	TBi4GN-GC/SC
Operation temperature range, °C	not more than -18°					
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C)	до +25	до +25	до +25	до +25	до +25	до +25
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	550	550	550	550	550	550
Gastronorm GN1/1	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Net/gross weight, kg	100/120	110/135	125/155	130/160	140/175	150/185
Package dimensions, mm	1045x720x1120	1045x820x1120	1520x720x1120	1520x820x1120	2000x720x1120	2000x820x1120
Available configurations:						
with pull-out drawers	+	+	+	+	+	+
with granite countertop with stainless steel border	+	+	+	+	—	—
with countertop and 150 mm border made of natural granite	+	+	+	+	—	—

Counters with glass doors

Model	TDi2-GC/SC	TDi2GN-GC/SC	TDi3-GC/SC	TDi3GN-GC/SC	TDi4-GC/SC	TDi4GN-GC/SC
Operation temperature range, °C	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10	+1...+10
Volume, l	180	220	300	370	400	520
Dimensions, mm	900x600x850/910	900x700x850/910	1375x600x850/910	1375x700x850/910	1850x600x850/910	1850x700x850/910
Ambient conditions (t, °C)	up to +32		up to +32		up to +32	
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350	350	350	350
Gastronorm Standard	—	+	—	+	—	+
Number of shelves in the delivery set	2	2	3	3	4	4
Maximum shelf load capacity, kg	30	30	30	30	30	30
Interior lightning	+	+	+	+	+	+
Net/gross weight, kg	95/115	100/125	110/140	120/150	135/170	140/175
Package dimensions, mm	1045x720x1120	1045x820x1120	1520x720x1120	1520x820x1120	2000x720x1120	2000x820x1120
Available configurations:						
with granite countertop and stainless steel border	+	+	+	+	—	—
with countertop and 150 mm border made of natural granite	+	+	+	+	—	—

Saladette

Saladette is a counter for preparing salads, assembling sandwiches, tapas, bruschetta and snacks. The countertop has a through-hole for installing 2xGN1/1 and 2xGN1/4* gastronorm containers.

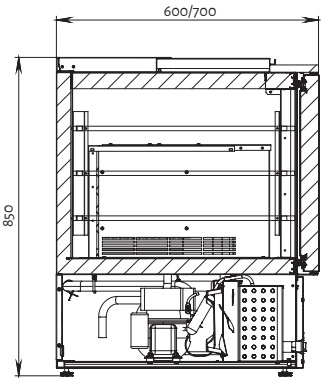
A sliding stainless steel lid protects the ingredients and is fixed in the open position for ease of use.

A polypropylene cutting board is included in the delivery set.

The main refrigerated volume is standardized to GN 1/1 gastronorm dimensions.

The saladette is designed for use at ambient temperatures up to +32°C.
Operating temperature range: 0...+10°C.

*Gastronorm containers are not included in the delivery set

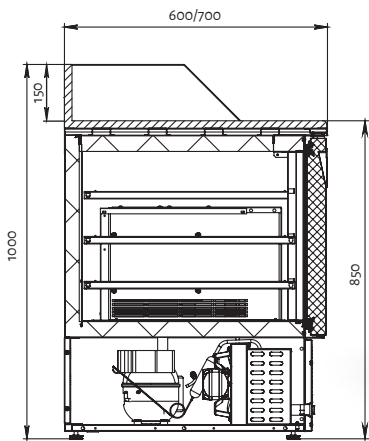
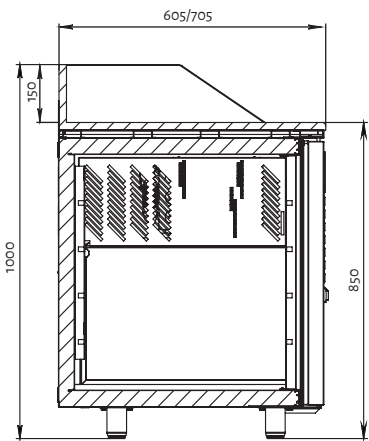


Model	TMizGNsal-G
Operation temperature range, °C	0...+10
Volume, l	220
Dimensions, mm	900x700x850
Ambient conditions (t, °C/humidity, %)	up to +32
Power supply system, V/Hz	230/50
Power consumption, W, not more than	350
IP 24	+
Gastronorm GN1/1	+
Number of shelves in the delivery set	2
Net/gross weight, kg	100/125
Package dimensions, mm	1045x820x1120

Refrigerated counters with countertop and 150 mm border made of natural granite

Any refrigerated counter can be made in a version for pizza makers with a countertop made of natural granite with high granite borders.

This design allows for an ideal surface for working with dough and for placing display cases for ingredients of various models on the granite borders, containing toppings, sauces and fillings.



*except for saladette and four-door models of counters with side-mounted unit

Display cases for ingredients/countertop display cases

Universal refrigerated stainless steel display cases are securely fixed on the borders of pizza counters and can also be installed on any flat surfaces. They are equipped with stoppers for fixing on the borders and leveling feet for installation on flat surfaces.

Available in the following models:

- open type,
- with a protective stainless steel cover,
- with a glass cap with lighting.

Available in two types:

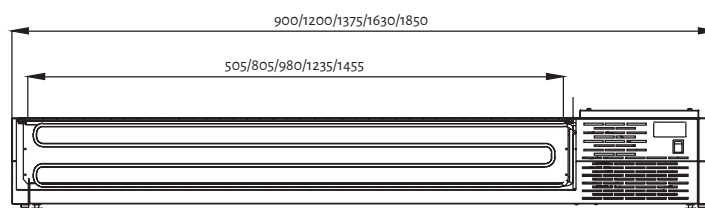
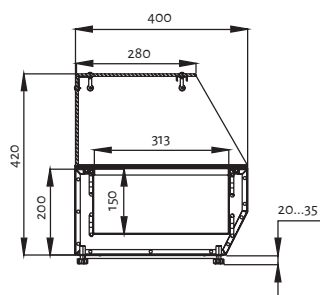
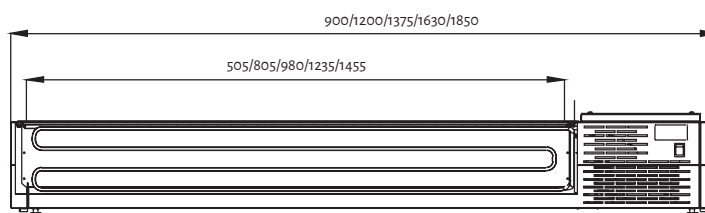
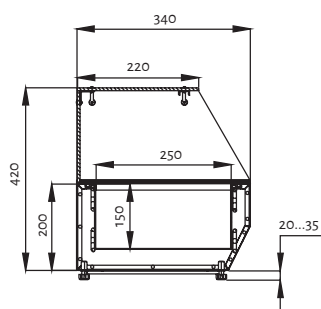
- For GN1/3* gastronorm containers,
- For GN1/4* gastronorm containers.

The display cases have a static cooling system with automatic defrosting of evaporators with condensate evaporation.

The electronic control unit is used as a thermostat.

Refrigerant - ozone-safe R600 (isobutane) or R134a.

*Gastronorm containers are not included in the delivery set



Display cases for ingredients/countertop display cases

Model	VT2-G и VT2v-G GN 1/4	VT2-G и VT2v-G GN 1/3	VT3-G и VT3v-G GN 1/4	VT3-G и VT3v-G GN 1/3
Operation temperature range, °C	+2...+10	+2...+10	+2...+10	+2...+10
Dimensions, mm	1200x340x220 и 420	1200x400x220 и 420	1630x340x220 и 420	1630x400x220 и 420
Power supply system, V/Hz	230/50	230/50	230/50	230/50
LED lightning	-/+	-/+	-/+	-/+
GN capacity	5xGN1/4	3xGN1/3 + 1xGN1/2	7xGN1/4	7xGN1/3

Model	VTi2-G GN 1/4	VTi2-G GN 1/3	VTi3-G GN 1/4	VTi3-G GN 1/3	VTi4-G GN 1/4	VTi4-G GN 1/3
Operation temperature range, °C	+2...+10	+2...+10	+2...+10	+2...+10	+2...+10	+2...+10
Dimensions, mm	900x340x220	900x400x220	1375x340x220	1375x400x220	1850x340x220	1850x400x220
Power supply system, V/Hz	230/50	230/50	230/50	230/50	230/50	230/50
LED lightning	-/+	-/+	-/+	-/+	-/+	-/+
GN capacity	3xGN1/4	3xGN1/3	6xGN1/4	5xGN1/3	9xGN1/4	8xGN1/3

Refrigerated counters with integrated display case for ingredients



Refrigerated counters with integrated display case for ingredients

are designed for preparing sandwiches and salads.

counters with integrated display case for ingredients are indispensable where the speed of preparing ready meals for guests of establishments and clients of delivery services is especially important.

They ensure that ingredients remain fresh, are accessible to staff, and create all the conditions for the most efficient work.

Ingredients in the showcase can be placed in GN1/3 or 1/6 gastronorm containers. A built-in evaporator is responsible for their reliable cooling.

A stainless steel cover with a special lock for ease of use protects the contents from drying out during non-working hours.

The main refrigerated compartment is designed for placing products on shelves or in GN 1/1 gastronorm containers.

Tables can be equipped with blocks of pull-out drawers.

High-quality storage at the required temperature is guaranteed by a two-level refrigeration unit located in a separate compartment.

The use of propane as a refrigerant is responsible for the efficiency of the counters in terms of energy consumption.

The counter covers are made of stainless steel, which is important for ease of maintenance and an increase in the service life of the counters.

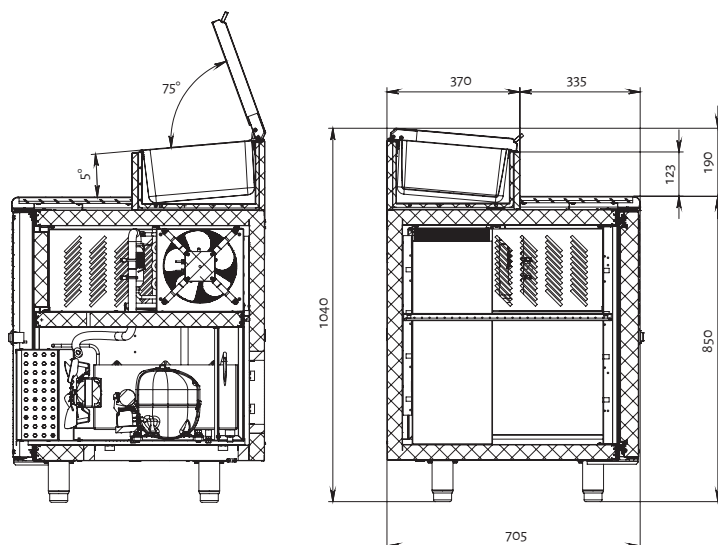
The 335 mm deep work surface is ideal for assembling sandwiches, salads and other dishes.

The height-adjustable legs can be replaced with wheels.



Model	TM2GNvt-G	TM3GNvt-G	TM4GNvt-G
Operation temperature range in the refrigerated compartment, °C	-2...+10	-2...+10	-2...+10
Operation temperature range in the ingredient display case, °C	0...+10	0...+10	0...+10
Dimensions, mm	1200x705x850/1040	1628x705x850/1040	2060x705x850/1040
Ambient temperature (t, °C/%)	up to +32/up to 60%	up to +32/up to 60%	up to +32/up to 60%
Cooling type in the refrigerated compartment	dynamic	dynamic	dynamic
Cooling type in the ingredient display case	static	static	static
Refrigerant	R290	R290	R290
Defrost type	automatic with condensate evaporation system		
Temperature controller	electronic unit	electronic unit	electronic unit
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	350	350	350
IP 24	+	+	+
Body exterior casing material	stainless steel	stainless steel	stainless steel
Body interior casing material	stainless steel	stainless steel	stainless steel
Body wall thickness, mm	43	43	43
Countertop	reinforced made of stainless steel		
GN1/1 gastronorm containers in the refrigerated compartment*	+	+	+
Number of shelves in the delivery set	2	3	4
GN 1/3 compartments in the ingredient display case*	6	9	11
Available configurations:			
with pull-out drawers	+	+	+
with granite countertop	+	+	+
with castors as an option	+	+	+

*Gastronorm containers are not included in the delivery set



Available drawer units





Bar refrigerated tables/cabinets

Polair bar refrigerated counters/cabinets are the ideal solution for displaying and storing drinks and products in any cafe, bar, restaurant and other HORECA establishments.

They are designed for installation in bars, wall modules, niches, various furniture elements, building structures*.

Thanks to the use of a unique refrigeration system, they operate reliably even in confined spaces and in conditions of limited air access.

The bottom-mounted unit provides a significant capacity for drinks in various types of containers, ease of operation and excellent visibility.

Automatic defrosting with a condensate evaporation system does not require personnel involvement.

The use of ozone-safe refrigerant R290 (propane) meets the most current environmental safety requirements and helps save energy.

The electronic control unit allows to set the desired temperature and control the operation of the refrigeration system.

POLAIR bar counters/cabinets are

produced in solid-cast bodies, filled with polyurethane foam.

They are designed to operate at ambient temperatures up to +32°C.

The counters/cabinets have compact dimensions with significant capacity.

Available with glass and solid doors.

*for normal operation of the equipment, it is necessary to ensure a distance of at least 10 mm from furniture elements and other structures to the upper and side surfaces of bar counters/cabinets, and at least 20 mm to their back wall



POLAIR bar refrigerated counters/cabinets are available in two series:



POLAIR Bar – stylish models in completely black color. The optimal solution for the interior of any bar, cafe, cafeteria, restaurant.

POLAIR Grande – made of stainless steel. Ideal for use as a compact refrigerated counter for small establishments with limited space.

Designation system

TD102-Bar

1 2 3 4

- 1** equipment type, where:
TD – bar counter/cabinet with glass doors
TM – bar counter/cabinet with solid doors
- 2** number of sections, where:
1 – one-section bar counter/cabinet
- 3** number of doors, where:
01 – 1 door
02 – 2 doors
03 – 3 doors
- 4** series, where:
Bar – Bar series
Grande – Grande series

Bar counter/cabinet with glass doors

Provide high quality of display.

Insulated glass units in aluminum door frames guarantee excellent thermal insulation and impeccable appearance.

Easily replaceable seal with magnetic insert completely seals the cooled space.

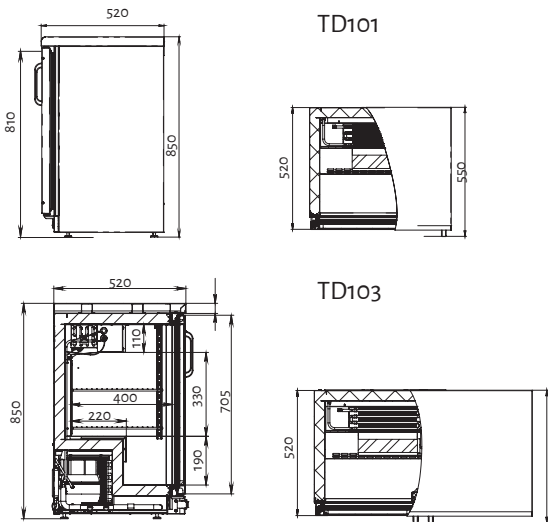
Doors have a self-closing mechanism and are equipped with convenient handles.

LED display lighting improves the quality of display.

The option to supply with or without a countertop enhances versatility.

POLAIR Bar – body and countertop are made of steel with a black polymer coating, aluminum door frames are painted black.

POLAIR Grande – with a body made of stainless steel, with a tabletop made of stainless steel. Aluminum door frames are stylish gray.



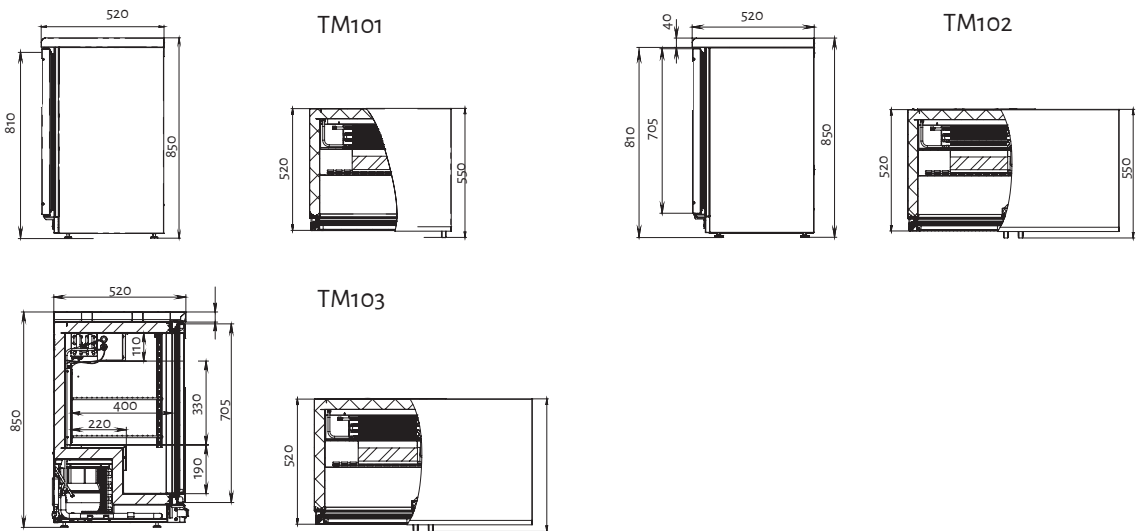
Bar counter/cabinet with solid doors

Series of Mini format counters are universal models that are applicable as a full-fledged compact refrigerated counter with impressive storage capacity and a refrigerated cabinet built into a bar, wall module, niches, openings, etc. They are ideal for coffee-points, food trucks, etc.

POLAIR Bar and POLAIR Grande series counters/cabinets with solid doors are equipped with a stainless steel countertop with or without a 60 mm high border.

The countertop allows for the installation of equipment (of the appropriate format) as well as storage of utensils and tableware. The counters are available

with an extended 600 mm-depth countertop or without a countertop. Doors filled with thermal insulation are equipped with stylish handles built into the door leaf, a seal with a magnetic insert, and have a self-closing mechanism.





Model	TD101-Bar/G	TD102-Bar/G	TD103-Bar/G
Operation temperature range, °C	+1...+10	+1...+10	+1...+10
Volume, l	110	160	240
Dimensions, mm	600x520x850	900x520x850	1350x520x850
Ambient conditions (t, °C)	up to +32	up to +32	up to +32
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	250	250	250
Number of shelves in the delivery set	2	4	6
Maximum shelf load capacity, kg	25	25	25
Interior lighting	+	+	+
Net/gross weight, kg	50/75	75/100	100/150
Package dimensions, mm	754x644x1030	1008x644x1030	1458x644x1030



Model	TM101-Bar/G	TM102-Bar/G	TM103-Bar/G
Operation temperature range, °C	+1...+10	+1...+10	+1...+10
Volume, l	110	160	240
Dimensions, mm	600x520x850	900x520x850	1353x520x850
Ambient conditions (t, °C)	up to +32	up to +32	up to +32
Power supply system, V/Hz	230/50	230/50	230/50
Power consumption, W, not more than	250	250	250
Number of shelves in the delivery set	2	4	6
Maximum shelf load capacity, kg	25	25	25
Net/gross weight, kg	50/75	75/100	100/150
Package dimensions, mm	754x644x1030	1008x644x1030	1458x644x1030

Refrigerating machines



Polair refrigerating machines are professional commercial refrigeration equipment for built-in and remote refrigeration.

Refrigerating machines for built-in unit are available in comprehensive ranges of monoblocks and split systems. They are intended for cooling, freezing and maintaining the temperature regime in the interior volume of small and medium-sized refrigeration chambers.

Refrigerating machines are manufactured in accordance with the requirements of GOST 23833-95 «Commercial refrigeration equipment» and are designed to operate at an ambient temperature from +5 to +40 °C and a relative humidity up to 80%. When installing a special «winter kit», refrigerating machines can operate at an ambient temperature up to -30 °C.

All product lines of POLAIR refrigerating machines are produced in medium- and low-temperature versions.

Monoblocks are refrigerating machines for built-in cooling, in which two main blocks, an air cooler and a compressor-condensing unit, are connected into a single non-detachable structure using a thermal insulating plug or special brackets. The monoblocks are supplied

filled with refrigerant and are ready for operation.

The product line of monoblocks is represented by the following series:

S series monoblocks – a wide range of conventional plug-type refrigerating machines designed for wall mounting.

S Green-series monoblocks – a range of conventional plug-type refrigerating machines that meet the most stringent environmental standards. They combine a conventional standard device and advanced, environmentally friendly and energy-efficient technologies.

R series monoblocks – backpack refrigerating machines with a microchannel condensing unit (wall mounting).

T series monoblocks – a line of high-tech refrigerating machines, designed for ceiling mounting.

ST-series monoblocks – a standard series of plug-type refrigerating machines designed for ceiling mounting.

Split systems are refrigerating

machines in which the air cooler and the compressor-condensing unit are connected to each other by copper tubes in thermal insulation and power and control cables.

The product line of split systems is represented by the following series:

S series split systems – a wide range of practical and reliable refrigerating machines for small and medium-sized refrigerated chambers. Supplied without refrigerant.

P series split systems – a line of high-tech refrigerating machines with coupling connections of unit outlets and connecting tubes for quick installation. Supplied filled with refrigerant.

M series split systems – a line of refrigerating machines with a microchannel condensing unit. Supplied without refrigerant.

All refrigerating machines undergo computer testing and control of operating parameters at the output.

H series split systems are a line of highly

Воспользуйтесь
нашим конфигуратором
холодильных машин



versatile split systems adapted to outdoor operating conditions from +40°C to -30°C and possessing all the necessary installation methods.

Refrigerating machines for remote cooling are represented by lines of air coolers, compressor-condensing units and bi-blocks. They are designed for cooling, freezing and maintaining the temperature regime in the interior volume of refrigerated chambers of medium and large volumes. They can be used in built-in refrigeration systems.

Air coolers are a model range of ceiling-type units with a capacity of up to 11.6 kW.

Air coolers are a wide range of ceiling type units up to 20 kW power.

Compressor-condensing units Moderno are the updated condensing refrigeration units with cooling performance up to 20 kW for medium temperature, or up to 11 kW for low temperature refrigeration machines.

B-blocks system Moderno are professional, high-performance refrigeration machines. Designed to maintain low and medium temperature thermal insulation chambers up to 250 m³.

Monoblocks



S series monoblocks



R series monoblocks



T series monoblocks



ST series monoblock

Split systems



S series split system



P series split system



M series split system



H series split system

Refrigerating machines



Compressor-condensing units



Air coolers



Bi-blocks

General characteristics and designations of refrigerating machines. Built-in units.



Designation system for refrigerating machines

MM.109.SD

1 2 3 4 5 6

SB.214.PU

1 2 3 4 5 6

- 1** refrigerating machine type, where:
M – monoblocks
S – split system
- 2** temperature regime, where:
M – medium-temperature
B – low-temperature
- 3** refrigerating machine casing type (1, 2, 3)
- 4** cold consumption, kW:
- 5** refrigerating machine series, where:
S – Standard series
P – Professional series
R – Backpack series
T – Ceiling-mounted series
H – Floor-mounted series
- 6** special features of refrigerating machine
U – outdoor version
D – with remote control

Design features

Ambient temperature +5...+40°C

Temperature range:

medium temperature +10...-5°C

low temperature -15...-25°C

Hermetically sealed piston-type compressor

Throttling device - capillary tube

Electronic control unit

Automatic evaporator defrosting

Refrigerant R404, R452, R290

Computer testing of each product

General characteristics and designations of refrigerating machines. Remote refrigeration.



Design features

Ambient temperature -30...+40°C

Optimal standard equipment and the possibility of installing additional options

Scroll compressor

Galvanized steel body with polymer coating

Air-cooled condenser with copper-aluminium heat exchanger

Low-noise 6-pole fan

Acoustic insulation of the body

Accessibility of the product units due to an easy-to-open door

Designation system

for compressor-condensing units

CUM-RCM57...W

1 2 3 4

CUB-RCL18...W

1 2 3 4

- 1** equipment type, where:
CU – compressor-condensing units
- 2** temperature regime, where:
M – medium-temperature
B – low-temperature
- 3** compressor brand
- 4** additional set, where:
W – winter kit

for air-coolers

AS 312-4,5

1 2 3 4

- 1** equipment type, where:
AS – ceiling-mounted air-cooler
- 2** diameter of fan impeller, cm
- 3** number of fans
- 4** cold consumptions, kW

for bi-blocks

BM 1048

1 2 3 4

BB 2059

1 2 3 4

- 1** equipment type, where:
B – bi-block
- 2** temperature regime, where:
M – medium-temperature
B – low-temperature
- 3** standard casing size
- 4** cold consumption, kW

Polair Standard monoblocks (S Series)

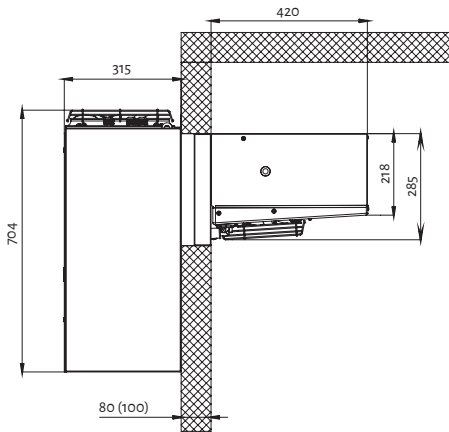
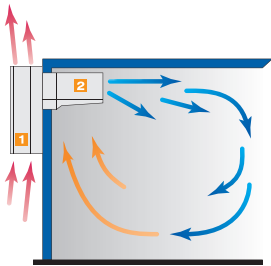
Polair Standard monoblocks (S Series) are professional refrigerating machines designed for commercial use. Monoblocks are supplied filled with refrigerant and ready for operation.

Plug-type designed
Ceiling-mounting type
They are available in three standard sizes, depending on the size of the body.



Model	MM	MB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	606... 5515	454... 4921
Chamber volume, m³	3,2... 67,0	1,1... 40,0

Scheme of installation of the refrigerating machine in the chamber



Design features

- galvanized metal body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic control and monitoring unit,
- throttling device - capillary tube,
- copper-aluminium heat exchanger CSA,
- high pressure relay for three-phase units,
- automatic cyclic defrosting with electric heaters.

Standard delivery set

- LED lamp with switch,
- hanging bracket,
- condensate drain tube.

Additional options:

- remote control,
- winter kit for operating monoblocks outdoors at subzero temperatures (up to -30°C),
- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Medium-temperature monoblocks

Model	MM 109S	MM 111S	MM 113S	MM 115S	MM 218S	MM 222S	MM 226S	MM 232S	MM 337S	MM 342S
	Body 1				Body 2				Body 3	
Dimensions, mm	807x490x704				807x790x704				952x790x795	
Temperature regime, °C						+10...-5				
Power supply system, W/f/Hz	1/N/PE 230V/50Hz					3/N/PE 400V/50Hz				
Max. power consumption, kW	0,6	0,76	1	1,18	1,22	1,7	2,2	3	2,15	3,1
R404 fuelling, kg	0,62	0,58	0,59	0,59	0,93	0,95	0,86	0,84	1,62	1,78
CONDENSER:	copper-aluminium									
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	6,25	6,25	11,14	11,14	11,14	11,14	19,5	19,5
Number of fans, pcs	1	1	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	80/2400	105/1350	105/1350
Impeller diameter, mm	254	254	254	254	254	254	254	250	315	315
Capacity, m³/h	600	600	600	600	1200	1200	1200	1900	1850	1850
AIR-COOLER:	copper-aluminium									
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	4,63	4,63	8,93	8,93	8,93	8,93	15	15
Number of fans, pcs	1	1	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	55/2300	105/1350	105/1350
Impeller diameter, mm	200	200	200	200	200	200	200	200	315	315
Capacity, m³/h	600	600	600	600	1200	1200	1200	1600	1850	1850
DEFROSTING TYPE:	electric					electric				
Air jet range, m	4	4	4	4	4	4	4	9	9	9
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Chamber lightning and switch cable	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75
Net/gross weight, kg	50/81	50/81	58/89	58/89	71/144	72/145	72/145	90/150	97/117	97/117
Package dimensions, mm	585x905x916				924x984x916				1135x924x992	

Low-temperature monoblocks

Model	MB 108 S	MB 109 S	MB 211S	MB 214S	MB 216S	MB 220S	MB 328S	MB 331S
	Body 1			Body 2			Body 3	
Dimensions, mm	807x490x704			807x790x704			972x790x795	
Temperature regime, °C	-15...-25							
Power supply system, W/f/Hz	1/N/PE 230V/50Hz			1/N/PE 400V/50Hz				
Max. power consumption, kW	1	1,2	1,3	1,7	2,1	2,2	2,3	3,2
R404 fueling, kg	0,75	0,51	0,8	0,9	0,9	0,84	1,7	1,5
CONDENSER:	copper-aluminium							
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	11,14	11,14	11,14	11,14	19,5	19,5
Number of fans, pcs	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	80/2400	105/1350	105/1350
Impeller diameter, mm	254	254	254	254	254	250	315	315
Capacity, m³/h	600	600	1200	1200	1200	1900	1850	1850
AIR-COOLER:	copper-aluminium							
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	8,93	8,93	8,93	8,93	15	15
Number of fans, pcs	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	55/2300	105/1350	105/1350
Impeller diameter, mm	200	200	200	200	200	200	315	315
Capacity, m³/h	600	600	1200	1200	1200	1600	1850	1850
DEFROSTING TYPE:	electric							
Air jet range, m	4	4	4	4	4	9	9	9
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Chamber lightning and switch cable	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75
Net/gross weight, kg	55/87	56/88	73/146	82/155	83/156	90/160	96/116	112/132
Package dimensions, mm	585x905x916			924x984x916			1135x924x992	

Polair Standard monoblocks (Green Series)

POLAIR Standard monoblocks (Green series) are professional commercial refrigerating machines that meet the stringent environmental standards. The monoblocks are filled with ozone-safe refrigerant R290 (propane) and are

completely ready for operation. They combine a traditional standard device and advanced, environmentally friendly and energy-efficient technologies.



Design features

- galvanized metal body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic control and monitoring unit,
- throttling device - capillary tube,
- copper-aluminium or microchannel heat exchanger CSA,
- automatic cyclic defrosting with electric heaters.

Standard delivery set

- LED lamp with switch,
- hanging bracket,
- condensate drain tube.

Additional options:

- remote control,
- winter kit for operating monoblocks outdoors at subzero temperatures (up to -30°C),
- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Model	MM 109S	MM 111S	MM 113S	MM 115S	MM 218S	MB 108S	MB 109S	MB 211S	MB 214S
Machine type	medium temperature machine						low temperature machine		
Temperature regime, °C	+10...-5						-15...-25		
Power supply system, W/f/Hz	1/N/PE 230V/50Hz						1/N/PE 230V/50Hz		
Dimensions, mm	807x490x704				807x790x704	807x490x704	807x790x704		
Number of condensers, pcs	1	1	1	1	2	1	1	2	2
Max. power consumption, W, R290	500	630	690	840	1000	960	1170	1050	1400
Rated current, A	3,3	3,5	3,7	3,9	6,5	5	5,7	5,8	6,2
Power consumption per day, kW/h, max. R290	8	10	11	13	16	16	20	18	22
Power consumption per day, kW/h, max. R404	10	12	15	18	19	17	25	26	27
R290 fuelling, kg	150	150	150	150	150+150	140	150	150+150	150+150
Cold consumption, W	860	1060	1260	1400	1765	860	960	1060	1375
CONDENSER	Tubular copper-aluminium								
Fan spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	6,25	6,25	11,14	6,25	6,25	11,14	11,14
Number of fans, pcs	1	1	1	1	2	1	1	2	2
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254	254	254	254	254	254	254
Capacity, m³/h	600	600	600	600	1200	600	600	1200	1200
AIR-COOLER	Tubular copper-aluminium								
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	4,63	4,63	8,93	4,63	4,63	8,93	8,93
Number of fans, pcs	1	1	1	1	2	1	1	2	2
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200	200	200	200	200	200	200
Capacity, m³/h	600	600	600	600	1200	600	600	1200	1200
DEFROSTING TYPE	electric								
Air jet range, m	4	4	4	4	4	4	4	4	4
Electric power cable									
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5
Chamber and cable lightning	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75	2x0,75
Net/gross weight, kg	50/81	58/89	58/89	58/89	82/140	55/87	56/88	73/146	73/146
Package dimensions, mm	905x585x916	905x585x916	905x585x916	905x585x916	924x984x916	905x585x916	905x585x916	924x984x916	924x984x916

Polair Standard monoblocks (R Series)

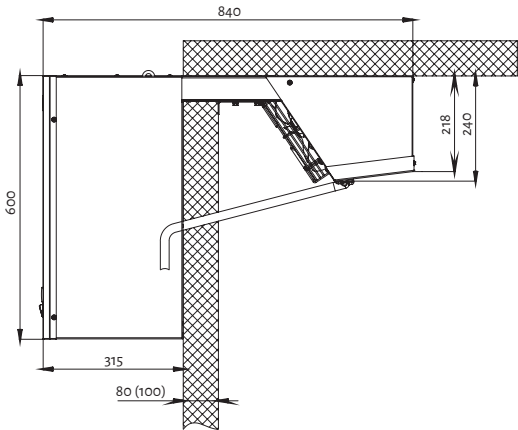
Polair Standard monoblocks (R Series) are professional refrigerating machines designed for commercial use. Opposed to the Standard series, they have microchannel aluminium condenser battery.

Backpack-type design
Wall-mounted type
Monoblocks are supplied filled with refrigerant. They are available in two standard sizes, depending on the size of the body.



Model	MM	MB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	661... 4988	547... 1754
Chamber volume, m³	3,6... 43,0	2,1... 17,0

Scheme of installation of the refrigerating machine in the chamber



Design features

- galvanized steel body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic control and monitoring unit,
- throttling device - capillary tube,
- microchannel aluminium heat exchanger CSA,
- high pressure relay for three-phase units,
- automatic cyclic defrosting with electric heaters.

For the same performance advantages such monoblocks are:

- reducing the size of the product due to the greater heat exchange surface,
- reducing the consumption of materials,
- increase of corrosion resistance due to absence of galvanic corrosion,
- reduction of refrigerant flow,
- reducing the level of noise,
- energy efficiency.

Medium-temperature monoblocks

Model	MM111 R	MM115 R	MM 218R	MM 226R	MM232 R
	Body 1	Body 1	Body 2	Body 2	Body 2
Dimensions, mm	840x420x600	840x420x600	840x738x600	840x738x600	840x738x600
Temperature regime, °C	+10...-5	+10...-5	+10...-5	+10...-5	+10...-5
Refrigerant	R404A	R404A	R404A	R404A	R404A
Power supply system	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz	3/N/PE 400V/50Hz
Rated current, A	3,8	5,8	6,0	4,8	6,6
Max. power consumption, kW	0,76	1,18	1,22	2,2	3
R404 fuelling, kg	0,56	0,53	0,62	0,78	0,5
Compressor	NEU6215GK (Embraco)	NT6226GK (Embraco)	NT6226GK (Embraco)	NJ9238GS	TFH2511Z
Condenser type	microchannel aluminium				
Number of fans, pcs	1	1	2	2	2
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	120/2500
Impeller diameter, mm	254	254	254	254	254
Capacity, m³/h	600	600	1200	1200	1800
Air-cooler type	copper-aluminium				
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	8,93	8,93	8,93
Number of fans, pcs	1	1	2	2	2
Fan power, W/rpm	10/1300	10/1300	18/2600	18/2600	64/2600
Impeller diameter, mm	230	230	200	200	200
Capacity, m³/h	600	600	1200	1200	1800
Defrosting type	Tubular heating element 700		Tubular heating element 1150		
Chamber lightning	LED	LED	LED	LED	LED
Cold consumption at t +32°C, W	893	1191	1609	2154	3095
Net/gross weight, kg	40/69	50/79	58/110	67/117	89/139
Package dimensions, mm	920x500x815	920x500x815	980x910x830	980x910x830	980x910x830

Low-temperature monoblocks

Model	MB109 R	MB 211R	MB 214R
	Body 1	Body 2	Body 2
Dimensions, mm	840x420x600	840x738x600	840x738x600
Temperature regime, °C	-15...-25	-15...-25	-15...-25
Refrigerant	R404A	R404A	R404A
Power supply system	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz
Rated current, A	5,8	6,3	3,9
Max. power consumption, kW	0,935	1,263	1,485
R404 fuelling, kg	0,45	0,52	0,5
Compressor	NJ2212GK (Embraco)	NJ2212GK (Embraco)	TFH2480Z (TECUMSEH)
Condenser type	microchannel aluminium		
Number of fans, pcs	1	1	2
Fan power, W/rpm	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254
Capacity, m³/h	600	600	1200
Air-cooler type	copper-aluminium		
Fin spacing, mm	3,6	3,6	3,6
Surface, m²	4,63	8,93	8,93
Number of fans, pcs	1	2	2
Fan power, W/rpm	10/1300	18/2600	18/2600
Impeller diameter, mm	230	200	200
Capacity, m³/h	600	1200	1200
Defrosting type	Tubular heating element 700	Tubular heating element 1150	Tubular heating element 1150
Chamber lightning	LED	LED	LED
Cold consumption at t +32°C, W	935	1263	1485
Net/gross weight, kg	50/79	67/117	77/127
Package dimensions, mm	920x500x815	980x910x830	980x910x830

Polair Standard monoblocks (T Series)

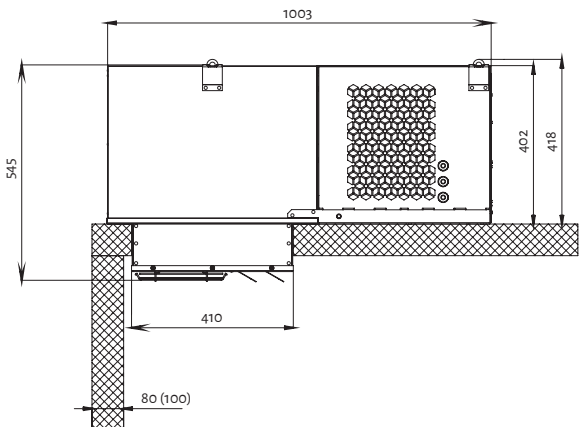
Polair Standard T Series monoblocks are professional ceiling-mounted refrigerating machines designed for commercial use that allow maximal usage of the interior volume of the refrigerated chamber.

Monoblocks are supplied filled with refrigerant. They are available in two standard sizes, depending on the size of the body.



Model	MM	MB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	661... 2926	547... 1754
Chamber volume, l	3,6... 28,0	1,7... 17,0

Scheme of installation of the refrigerating machine in the chamber



Design features:

- air-cooler and compressor unit bodies are made of steel with polymer coating,
- air-cooler body is thermally insulated,
- condensate evaporating system does not require exterior connections for its collection,
- automatic defrosting with tubular heating element,
- remote control unit,
- the air intake system allows to mount the monoblock on a short distance from the wall of the chamber.

Additional options:

- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Medium-temperature monoblocks

Model	MM111T	MM115T	MM222T
Temperature regime, °C	+10...-5	+10...-5	+10...-5
Power supply system, W/f/Hz	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz
Max. power consumption, kW/day	12	18	26
R404 fuelling, kg	440	690	860
Condenser	2x12x450	4x12x450	3x12x700
Compressor	NEU 6215GK	TYA 9456Z	NJ 9232GS
Fin spacing, mm	2,8	2,8	2,8
Surface, m²	4,2	8,4	10
Number of fans	1	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	300
Capacity, m³/h	840	840	1400
Air-cooler	4x8x350	4x10x350	4x10x600
Fin spacing, mm	4,2	4,2	4,2
Surface, m²	3,6	4,5	7,2
Number of fans	1	1	2
Fan power, W/rpm	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200
Capacity, m³/h	600	600	1200
Defrosting type	Tubular heating element	Tubular heating element	Tubular heating element
Air jet range, m	4	4	4
Suction pipe diameter, mm	8	10	12
Discharge pipe diameter, mm	6	8	8
Dimensions, mm	1003x603x545	1003x603x545	1003x853x545
Net/gross weight, kg	50/75	57/83	69/98
Package dimensions, mm	1064x704x772	1064x704x772	1064x954x772

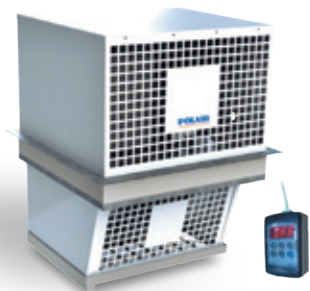
Low-temperature monoblocks

Model	MB 109T	MB214T
Temperature regime, °C	-15...-25	-15...-25
Power supply system, W/f/Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz
Max. power consumption, kW/day	25	27
R404 fuelling, kg	720	850
Condenser	4x12x450	4x12x700
Compressor	NJ 2212 GK	TFH 2480Z
Fin spacing, mm	2,8	2,8
Surface, m²	8,4	13,4
Number of fans	1	2
Fan power, W/rpm	18/1300	18/1300
Impeller diameter, mm	254	254
Capacity, m³/h	840	1680
Air-cooler	4x10x350	4x10x600
Fin spacing, mm	4,2	4,2
Surface, m²	4,5	7,2
Number of fans	1	2
Fan power, W/rpm	18/2600	18/2600
Impeller diameter, mm	200	200
Capacity, m³/h	600	1200
Defrosting type	Tubular heating element	Tubular heating element
Air jet range, m	4	4
Suction pipe diameter, mm	10	16
Discharge pipe diameter, mm	8	10
Dimensions, mm	1003x603x545	1003x853x545
Net/gross weight, kg	57/83	75/104
Package dimensions, mm	1064x704x772	1064x954x772

Polair Standard monoblocks (ST Series)

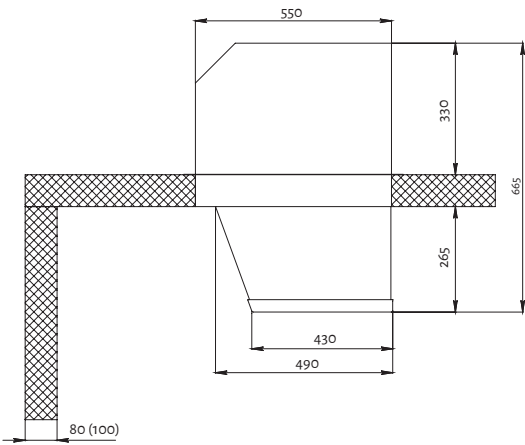
Polair Standard ST Series monoblocks are professional monoblock-type refrigerating machines designed for commercial use.
Plug-type design.
Ceiling-mounted.

Monoblocks are supplied filled with refrigerant.
They are available in two standard sizes, depending on the size of the body.



Model	MM	MB
Temperature regime, °C	-5... +5	up to -18
Cold consumption, W	521... 1670	748... 1420
Chamber volume, m³	1,3... 21,0	4,2... 13,0

Scheme of installation of the refrigerating machine in the chamber



Design features:

- galvanized steel body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic control unit,
- copper-aluminium heat exchanger,
- throttling device - capillary tube.

Standard delivery set:

- remote control unit,
- drainage 0.8 meter long pipe,
- LED lightning/

Medium-temperature monoblocks

Model	MM109 ST	MM113 ST	MM115 ST
	Body1	Body1	Body1
Dimensions, mm	550x550x665	550x550x665	550x550x665
Temperature regime, °C	+5...-5	+5...-5	+5...-5
Power supply system	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz
Power consumption per day, kW, not more than	10	12	15
Power consumption, not more than, kW	740	680	680
R404 fuelling, kg	0,7	0,75	1,05
Recommended chamber volume max, m ³	6	12	15
CONDENSER	copper-aluminium	copper-aluminium	copper-aluminium
Fin spacing, mm	3,2	3,2	3,2
Surface, m ²	6,25	6,25	6,25
Number of fans, pcs	1	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254
Capacity, m ³ /h	600	600	600
AIR-COOLER	copper-aluminium	copper-aluminium	copper-aluminium
Fin spacing, mm	3,6	3,6	3,6
Surface, m ²	4,63	4,63	4,63
Number of fans, pcs	1	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254
Capacity, m ³ /h	600	600	600
DEFROSTING TYPE	electric	electric	electric
Air jet range, m	4	4	4
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5
Remote control unit cable	4x0,75	4x0,75	4x0,75
Chamber lightning	2x0,75	2x0,75	2x0,75
Net/gross weight, kg	55/75	55/75	57/77
Package dimensions, mm	735x640x890	735x640x890	735x640x890

Medium-temperature monoblocks

Model	MB109 ST	MB214 ST
	Body1	Body2
Dimensions, mm	550x550x665	830x550x665
Temperature regime, °C	до -18	до -18
Power supply system	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz
Power consumption per day, kW, not more than	22	24
Power consumption, not more than, kW	560	1380
R404 fuelling, kg	1,25	1,36
Recommended chamber volume, m ³	6	10
CONDENSER	copper-aluminium	copper-aluminium
Fin spacing, mm	3,2	3,2
Surface, m ²	6,25	6,25
Number of fans, pcs	1	2
Fan power, W/rpm	18/1300	18/1300
Impeller diameter, mm	254	254
Capacity, m ³ /h	600	1200
AIR-COOLER	copper-aluminium	copper-aluminium
Fin spacing, mm	3,6	3,6
Surface, m ²	4,63	4,63
Number of fans, pcs	1	2
Fan power, W/rpm	18/1300	18/1300
Impeller diameter, mm	254	254
Capacity, m ³ /h	600	1200
DEFROSTING TYPE	electric	electric
Air jet range, m	4	4
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5
Remote control unit cable	4x0,75	4x0,75
Chamber lightning	2x0,75	2x0,75
Net/gross weight, kg	64/84	70/95
Package dimensions, mm	735x640x890	915x640x890

Polair Standard split systems (S Series)

Polair Standard split systems (S Series) are professional refrigerating machines designed for commercial use.

Wall-mounted type for compressor-condensing unit, ceiling mounted – for air cooler.

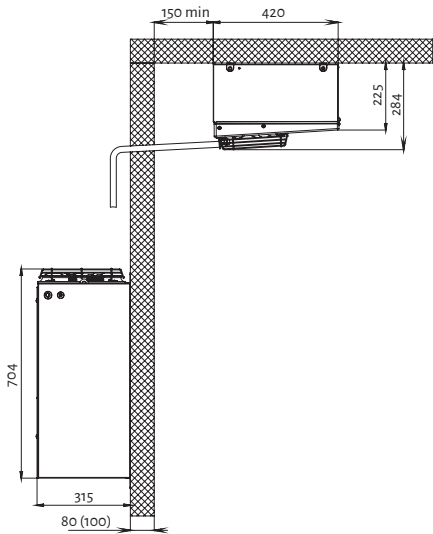
They are available in three standard sizes, depending on the size of the body.

Split systems are supplied without refrigerant.



Model	SM	SB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	606... 5515	454... 4921
Chamber volume, m³	2,8... 67,0	1,1... 40,0

Scheme of installation of the refrigerating machine in the chamber



Design features:

- galvanized metal body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic control unit,
- copper-aluminium heat exchanger,
- high pressure relay for three-phase units,
- automatic defrosting with electric heaters.

Standard delivery set:

- compressor-condensing unit filled with dry nitrogen,
- air cooler, filled with dry nitrogen,
- set of 5 meter long copper pipes in thermal insulation,
- 1 meter long drainage pipe,
- LED lamp,
- hanging bracket.

Additional options:

- remote control,
- winter kit for operating split systems outdoors at subzero temperatures (up to -30°C),
- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Medium-temperature split systems

Model	SM 109S	SM 111S	SM 113S	SM 115S	SM 218S	SM 222S	SM 226S	SM 232S	SM 337S	SM 342S
	Body 1				Body 2				Body 3	
Dimensions, mm	415x420x284/ 490x315x704				715x420x284/790x315x704				800x480x500/790x417x704	
Temperature regime, °C					+10...-5					
Power supply system, W/f/Hz	1/N/PE 230V/50Hz				3/N/PE 400V/50Hz					
Max. power consumption, kW	0,6	0,76	1	1,18	1,22	1,7	2,2	3	2,15	3,1
R404 fuelling, kg	0,62	0,58	0,59	0,59	0,93	0,95	0,86	0,84	1,6	1,5
CONDENSER					copper-aluminium					
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	6,25	6,25	11,14	11,14	11,14	11,14	19,5	19,5
Number of fans, pcs	1	1	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	80/2400	105/1350	105/1350
Impeller diameter, mm	254	254	254	254	254	254	254	250	315	315
Capacity, m³/h	600	600	600	600	1200	1200	1200	1900	1850	1850
AIR-COOLER					copper-aluminium					
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	4,63	4,63	8,93	8,93	8,93	8,93	15	15
Number of fans, pcs	1	1	1	1	2	2	2	2	1	1
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	55/2300	105/1350	105/1350
Impeller diameter, mm	200	200	200	200	200	200	200	200	315	315
Capacity, m³/h	600	600	600	600	1200	1200	1200	1600	1850	1850
DEFROSTING TYPE					electric					
Air jet range, m	4	4	4	4	4	4	4	9	9	9
Suction pipe diameter, mm	10	10	10	12	12	12	12	16	16	18
Discharge pipe diameter, mm	6	6	6	6	8	8	8	8	10	10
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Connection electric power cable	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0
Sensor connection	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75
Net/gross weight, kg	57/85	57/85	61/92	61/92	71/145	75/149	75/149	90/164	105/177	105/177
Package dimensions, mm	585x905x916				924x984x916				1060x1060x952	

Low-temperature split systems

Model	SB 108 S	SB 109 S	SB 211S	SB 214S	SB 216S	SB 328S	SB 331S
	Body 1			Body 2			Body 3
Dimensions, mm	415x420x284/490x315x704			715x420x284/790x315x704			800x480x500/790x417x704
Temperature regime, °C				-15...-25			
Power supply system, W/f/Hz	1/N/PE 230V/50Hz			3/N/PE 400V/50Hz			
Max. power consumption, kW	1	1,2	1,3	1,7	2,1	2,3	3,2
R404 fuelling, kg	0,75	0,51	0,8	0,9	0,9	1,45	1,3
CONDENSER				copper-aluminium			
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	11,14	11,14	11,14	19,5	19,5
Number of fans, pcs	1	1	2	2	2	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	105/1350	105/1350
Impeller diameter, mm	254	254	254	254	254	315	315
Capacity, m³/h	600	600	1200	1200	1200	1850	1850
AIR-COOLER				copper-aluminium			
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	8,93	8,93	8,93	15	15
Number of fans, pcs	1	1	2	2	2	1	1
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	105/1350	105/1350
Impeller diameter, mm	200	200	200	200	200	315	315
Capacity, m³/h	600	600	1200	1200	1200	1850	1850
DEFROSTING TYPE				electric			
Air jet range, m	4	4	4	4	4	9	9
Suction pipe diameter, mm	12	12	12	16	16	16	18
Discharge pipe diameter, mm	6	6	8	8	8	10	10
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Connection electric power cable	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0	4x1+1x1,0
Sensor connection	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75
Net/gross weight, kg	61/92	63/94	77/151	78/152	86/166	105/180	119/190
Package dimensions, mm	585x905x916			924x984x916			1060x1060x952

Polair Professionale series split systems (P Series)

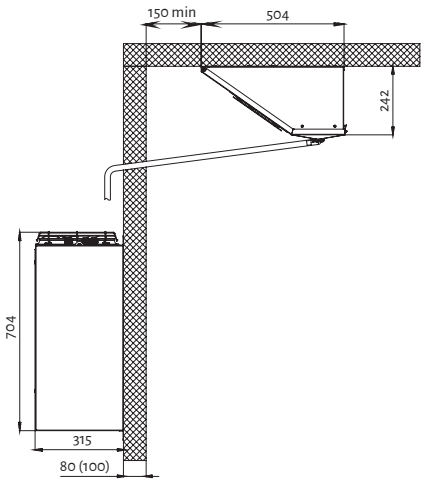
Polair Standard split systems (S Series) are professional high-tech refrigerating machines with coupling connections of unit outputs and connection pipes, air

cooler of new design and remote control unit.
Split systems are supplied filled with refrigerant.



Model	SM	SB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	606... 3185	454... 2009
Chamber volume, m³	3,2... 33,0	1,1... 21,0

Scheme of installation of the refrigerating machine in the chamber



Design features:

- modernised air cooler,
- connection of pipelines with the help of special threaded couplings installed at the ends of the unit outputs and connecting pipes greatly simplifies installation, reduces the time and eliminates errors,
- distribution box with modified terminal blocks is mounted inside the air cooler.

Standard delivery set:

- compressor-condensing unit filled with refrigerant,
- air cooler, filled with refrigerant,
- set of 5 meter long copper pipes in thermal insulation,
- 1 meter long drainage pipe,
- LED lamp,
- hanging bracket.

Additional options:

- winter kit for operating split systems outdoors at subzero temperatures (up to -30°C),
- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Medium-temperature split systems

Model	SM 109P	SM 111P	SM 113P	SM 115P	SM 218P	SM 222P	SM 226P
	Body 1				Body 2		
Dimensions, mm	650x512x278/490x315x704				1050x512x278/790x315x704		
Temperature regime, °C					+10...-5		
Power supply system, W/f/Hz	1/N/PE 230V/50Hz				3/N/PE 400V/50Hz		
Max. power consumption, kW	0,6	0,76	1	1,18	1,22	1,7	2,2
R404 fuelling, kg	0,53	0,53	0,63	0,63	0,85	0,95	0,89
CONDENSER:	copper-aluminium						
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	6,25	6,25	11,14	11,14	11,14
Number of fans, pcs	1	1	1	1	2	2	2
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254	254	254	254	254
Capacity, m³/h	600	600	600	600	1200	1200	1200
AIR-COOLER:	copper-aluminium						
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	4,63	4,63	8,93	8,93	8,93
Number of fans, pcs	1	1	1	1	2	2	2
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200	200	200	200	200
Capacity, m³/h	600	600	600	600	1200	1200	1200
DEFROSTING TYPE	electric						
Air jet range, m	4	4	4	4	4	4	4
Suction pipe diameter, mm	12	12	12	12	12	12	12
Discharge pipe diameter, mm	8	8	8	8	8	8	8
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Connection electric power cable	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0
Sensor connection	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75
Remote keyboard	4x0,75	4x0,75	4x0,75	4x0,75	4x0,75	4x0,75	4x0,75
Net/gross weight, kg	57/85	57/85	61/92	61/92	71/145	75/149	75/149
Package dimensions, mm	877x710 x916				820x1270 x916		

Low-temperature split systems

Model	SB 108 P	SB 109 P	SB 211P	SB 214P	SB 216P
	Body 1			Body 2	
Dimensions, mm	650x512x278/490x315x704			1050x512x278/790x315x704	
Temperature regime, °C				-15...-25	
Power supply system, W/f/Hz	1/N/PE 230V/50Hz			3/N/PE 400V/50Hz	
Max. power consumption, kW	1	1,2	1,3	1,7	2,1
R404 fuelling, kg	0,53	0,63	0,73	0,8	0,73
CONDENSER:	copper-aluminium				
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	11,14	11,14	11,14
Number of fans, pcs	1	1	2	2	2
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254	254	254
Capacity, m³/h	600	600	1200	1200	1200
AIR-COOLER:	copper-aluminium				
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	8,93	8,93	8,93
Number of fans, pcs	1	1	2	2	2
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200	200	200
Capacity, m³/h	600	600	1200	1200	1200
DEFROSTING TYPE:	electric				
Air jet range, m	4	4	4	4	4
Suction pipe diameter, mm	12	12	12	16	16
Discharge pipe diameter, mm	8	8	8	8	8
Exterior electric power cable	2x1,5+1x1,5	2x1,5+1x1,5	2x1,5+1x1,5	4x1,5+1x1,5	4x1,5+1x1,5
Connection electric power cable	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0	4x1,0+1x1,0
Sensor connection	3x0,75	3x0,75	3x0,75	3x0,75	3x0,75
Remote keyboard	4x0,75	4x0,75	4x0,75	4x0,75	4x0,75
Net/gross weight, kg	61/92	63/94	77/151	78/152	86/166
Package dimensions, mm	877x710 x916			820x1270 x916	

Polair M series split systems

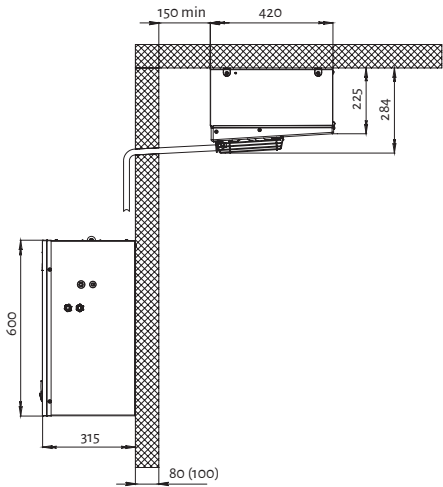
Polair M series split systems are professional refrigerating machines designed for commercial use. Opposed to the Standard series, they have microchannel aluminium condenser battery.

Split systems are supplied without refrigerant.
They are available in two standard sizes, depending on the size of the body.



Model	SM	SB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	661... 4988	547... 1754
Chamber volume, m³	3,6...43,0	2,1...17,0

Scheme of installation of the refrigerating machine in the chamber



Design features:

- microchannel aluminium heat exchanger CSA.

Standard delivery set:

- compressor-condensing unit filled with dry nitrogen,
- air cooler, filled with dry nitrogen,
- set of 5 meter long copper pipes in thermal insulation,
- 1 meter long drainage pipe,
- LED lamp,
- hanging bracket.

Split systems advantages:

- reducing the size of the product due to the greater heat exchange surface,
- reducing the consumption of materials,
- increase of corrosion resistance due to absence of galvanic corrosion,
- reduction of refrigerant flow,
- reducing the level of noise,
- energy efficiency.

Model	SM111 M	SM115 M	SM218 M	SM 226M	SM 232M	SB109 M	SB 211M	SB 214M
Dimensions, mm	415x420x284/ 420x315x600	415x420x284/ 420x315x600	715x420x284/ 754x315x600	715x420x284/ 754x315x600	715x420x284/ 754x315x600	415x420x284/ 420x315x600	715x420x284/ 754x315x600	715x420x284/ 754x315x600
Operating temp. range, °C	-5...+10					-15...-25		
Refrigerant	R404A					R404A		
Refrigerant fuelling	460	530	620	630	720	390	440	580
Power supply system	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz	3/N/PE 400V/50Hz	1/N/PE 230V/50Hz	1/N/PE 230V/50Hz	3/N/PE 400V/50Hz
Rated current, A	3,8	5,8	6,5	5	6,2	6	6,6	4,5
Max. power consumption, kW	0,76	1,18	1,22	2,2	3	1,2	1,3	1,7
Compressor	NEU6215GK (Embraco)	NT6226GK (Embraco)	NT6226GK (Embraco)	NJ9238GS (Embraco)	TFH2511Z (TECUMSEH)	NJ2212GK (Embraco)	NJ2212GK (Embraco)	TFH2480Z (TECUMSEH)
Condenser type	microchannel aluminium					microchannel aluminium		
Number of fans, pcs	1	1	2	2	2	1	1	2
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	120/2600	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254	254	254	254	254	254
Capacity, m³/h	600	600	1200	1200	1800	600	600	1200
Air-cooler type	copper-aluminium					copper-aluminium		
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	8,93	8,93	8,93	4,63	8,93	8,93
Number of fans, pcs	1	1	2	2	2	1	2	2
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	64/2600	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200	200	200	200	200	200
Capacity, m³/h	600	600	1200	1200	1800	600	1200	1200
Defrosting type	Tubular heating element 700+160+8	Tubular heating element 700+160+8	Tubular heating element 1150+300+8	Tubular heating element 1150+300+8	Tubular heating element 1150+300+8	Tubular heating element 700+160+8	Tubular heating element 1150+300+8	Tubular heating element 1150+300+8
Chamber lightning	LED	LED	LED	LED	LED	LED	1200	1200
Cold consumption, W	890	1190	1600	2154	3095	930	1263	1485
Recommended refrigerated chamber volume, m³	9	15	19	30	35	6	10	12
Net/gross weight, kg	41/69,5	47	65	66	84	52/80,5	67	77
Package dimensions, mm	920x500x816	920x500x816	980x910x830	980x910x830	980x910x830	920x500x816	980x910x830	980x910x830

Polair Horizontal series split systems (H series)

Polair H series split systems are professional refrigerating machines designed for commercial use.

Floor-mounted type for compressor-condensing unit, ceiling mounted – for air cooler.

Split systems are available in two standard sizes, depending on the size of the body. They are supplied without refrigerant.

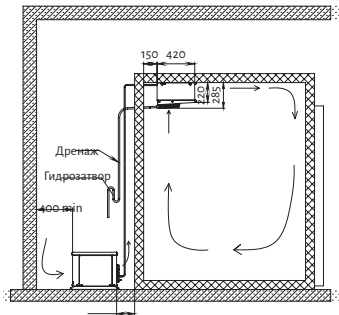
-  IP24
-  up to -30°C
-  can be used outdoors



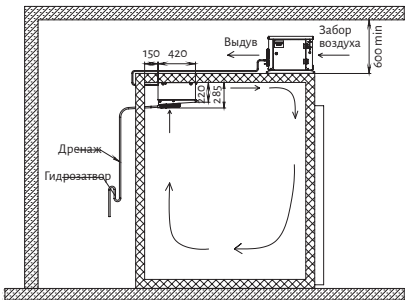
Model	SM	SB
Temperature regime, °C	+10... -5	-15... -25
Cold consumption, W	606... 5515	454... 4921
Chamber volume, m³	2,8... 67,0	1,1... 40,0

Standard schemes of installation of the Horizontal series split systems

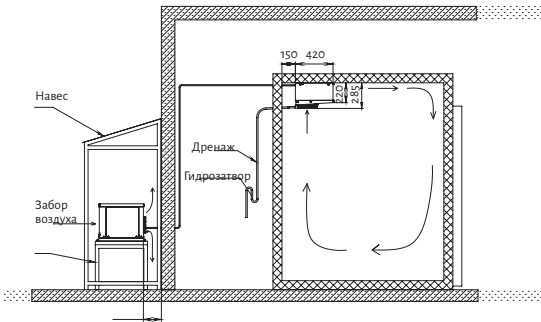
Floor



Ceiling



Doorframe or brackets



Design features:

- galvanized metal body with polymer coating,
- hermetically sealed piston-type compressor,
- electronic unit with remote control panel,
- copper-aluminium heat exchanger,
- high pressure relay,
- automatic cyclic defrosting with electric heaters.

Standard delivery set:

- compressor-condensing unit filled with dry nitrogen,
- air cooler, filled with dry nitrogen,
- electronic unit with remote control panel,
- set of 5 meter long copper pipes in thermal insulation,
- 1 meter long drainage pipe,
- LED lamp.

Additional options:

- winter kit for operating split systems outdoors at subzero temperatures (up to -30°C),
- network modules (Bluetooth/Wi-Fi) for remote control with the ability to connect equipment to a remote monitoring and control system.

Model	SM 109H	SM 111H	SM 113H	SM 115H	SB 108H	SB 109H
Standard body size	Body 1					
	medium-temperature			low-temperature		
Operating temp. range, °C	+10.....-5			-15.....-25		
Dimensions,air cooler/ compressor-condensing unit, mm	415x420x284 / 700x500x415					
Power supply system, W/f/Hz	1/N/PE 230V/50Hz					
Max. power consumption, kW	0,6	0,76	1	1,18	1	1,2
Refrigerant fuelling	620	580	590	590	750	590
Condenser	copper-aluminium					
Fin spacing, mm	3,2	3,2	3,2	3,2	3,2	3,2
Surface, m²	6,25	6,25	6,25	6,25	6,25	6,25
Number of fans, pcs	1	1	1	1	1	1
Fan power, W/rpm	18/1300	18/1300	18/1300	18/1300	18/1300	18/1300
Impeller diameter, mm	254	254	254	254	254	254
Capacity, m³/h	600	600	600	600	600	600
Air-cooler	copper-aluminium					
Fin spacing, mm	3,6	3,6	3,6	3,6	3,6	3,6
Surface, m²	4,63	4,63	4,63	4,63	4,63	4,63
Number of fans, pcs	1	1	1	1	1	1
Fan power, W/rpm	18/2600	18/2600	18/2600	18/2600	18/2600	18/2600
Impeller diameter, mm	200	200	200	200	200	200
Capacity, m³/h	600	600	600	600	600	600
Defrosting type	electric					
Air jet range, m	4	4	4	4	4	4
Suction pipe diameter, mm	10	10	10	12	12	12
Discharge pipe diameter, mm	6	6	6	6	6	6
Exterior electric power cable	2X1,5+1X1,5	2X1,5+1X1,5	2X1,5+1X1,5	2X1,5+1X1,5	2X1,5+1X1,5	2X1,5+1X1,5
Connection electric power cable	4X1+1X1,0	4X1+1X1,0	4X1+1X1,0	4X1+1X1,0	4X1+1X1,0	4X1+1X1,0
Sensor connection	3X0,75	3X0,75	3X0,75	3X0,75	3X0,75	3X0,75
Net/gross weight, kg	57/85	57/85	61/92	61/92	61/92	63/94
Package dimensions, mm	885x665x915					

Compressor-condensing units Moderno



Updated model range of high-performance compressor-condenser units for a wide application variety.

- Modernized design
- Improved set
- Optimized prices
- Advanced manufacturing technologies
- Short production times
- Basic models available at stock
- 100% quality control
- Manufacturer's warranty

Medium-temperature CCU

- 8 models
- 4 stock models
- 3 sizes
- Cold consumption up to 20 kW

Low-temperature CCU

- 9 models
- 4 stock models
- 4 sizes
- cold consumption up to 11 kW

Basic CCU set

- compressor with a crankcase heater and a sight glass
- receiver
- non-return check valves on compressor discharge line
- filter-drier
- sight glass
- shut-off valves
- automatic high and low pressure relays
- automatic high pressure relays for condenser fans
- low and high pressure gauges
- low-noise fan
- unit control panel
- unit's casing
- acoustic casing insulation
- documentation package

Medium-temperature

Model	CUM-RCM15	CUM-RCM21	CUM-RCM30	CUM-RCM38	CUM-RCM45	CUM-RCM57	CUM-RCM66	CUM-RCM77
Cabinet casing type	Body 2	Body 2	Body 3	Body 3	Body 3	Body 4	Body 4	Body 4
Cold consumption at the boiling point = -25, kW	3,54	4,82	7,09	8,45	10,35	12,74	15,33	17,83
Power consumption at the boiling point = -10, condensing's temperature = +45, kBr	2,04	2,65	3,89	4,53	5,51	6,53	7,82	9,49
Cold consumption at the boiling point = -6, kW	4.14	5.64	8.29	9.88	12.09	14.89	17.92	20.84
Power consumption at the boiling point = -6, condensing's temperature = +45, kBr	2.10	2.72	4.00	4.66	5.69	6.74	8.06	9.79
Number & diameter of fans	1 x 450	1 x 450	1 x 500	1 x 500	1 x 500	2 x 500	2 x 500	2 x 500
Receiver capacity	10	10	12,5	16	16	20	20	20
Fluid line diameter, inch	3/8	3/8	1/2	1/2	1/2	1/2	5/8	5/8
Suction line diameter, inch	3/4	3/4	7/8	7/8	7/8	1 1/8	1 1/8	1 1/8
Size dimensions, mm	1250x650x750	1250x650x750	1440x650x870	1440x650x870	1440x650x870	1440x650x1350	1440x650x1350	1440x650x1350

Low-temperature

Model	CUB-RCL05	CUB-RCL09	CUB-RCL13	CUB-RCL15	CUB-RCL18	CUB-RCL24	CUB-RCL28	CUB-RCL34	CUB-RCL38
Cabinet casing type	Body 1	Body 1	Body 2	Body 2	Body 3	Body 3	Body 3	Body 4	Body 4
Cold consumption at the boiling point = -25, kW	1,62	2,59	3,51	4,43	5,3	6,54	7,83	9,1	10,36
Power consumption at the boiling point = -25 kW, condensing's temperature = +45, kW	1,73	2,55	3,42	4,05	4,70	5,67	6,67	7,69	8,79
Number & diameter of fans	1 x 400	1 x 400	1 x 450	1 x 450	1 x 500	1 x 500	1 x 500	2 x 500	2 x 500
Receiver capacity	10	10	12.5	16	16	20	20	20	20
Fluid line diameter, inch	3/8	3/8	3/8	3/8	1/2	1/2	1/2	1/2	5/8
Suction line diameter, inch	3/4	3/4	7/8	7/8	7/8	1 1/8	1 1/8	1 1/8	1 1/8
Size dimensions, mm	1150x650x650	1150x650x650	1250x650x750	1250x650x750	1440x650x870	1440x650x870	1440x650x870	1440x650x1350	1440x650x1350

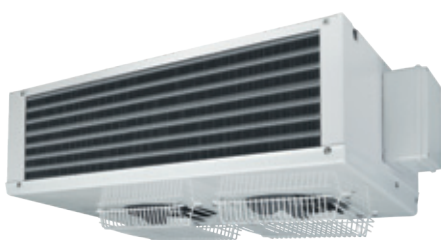
Medium-temperature unit's power consumption, kW

Model	The boiling point, °C					
	-20	-15	-10	-5	0	5
CUM-RCM15	2.34	2.9	3.54	4.3	5.2	6.25
CUM-RCM21	3.19	3.94	4.82	5.86	7.08	8.52
CUM-RCM30	4.69	5.8	7.09	8.61	10.41	12.52
CUM-RCM38	5.59	6.91	8.45	10.26	12.41	14.92
CUM-RCM45	6.84	8.46	10.35	12.56	15.19	18.27
CUM-RCM57	8.42	10.41	12.74	15.47	18.7	22.49
CUM-RCM66	10.13	12.53	15.33	18.62	22.5	27.06
CUM-RCM77	11.78	14.57	17.83	21.65	26.17	31.47

Low-temperature unit's power consumption, kW

Model	The boiling point, °C				
	-35	-30	-25	-20	-15
CUB-RCL05	1.02	1.29	1.62	2.02	2.48
CUB-RCL09	1.62	2.06	2.59	3.22	3.95
CUB-RCL13	2.2	2.8	3.51	4.36	5.36
CUB-RCL15	2.78	3.53	4.43	5.51	6.76
CUB-RCL18	3.32	4.22	5.3	6.58	8.08
CUB-RCL24	4.1	5.21	6.54	8.13	9.98
CUB-RCL28	4.9	6.23	7.83	9.73	11.95
CUB-RCL34	5.7	7.24	9.1	11.3	13.88
CUB-RCL38	6.49	8.25	10.36	12.87	15.81

Ceiling-mounted air coolers

**AS202-2,8****AS201-1,5****AS201-1,4**

Design features

- galvanized steel casing with polymer coating,
- copper-aluminum heat exchanger,
- powerful axial fans,
- electric defrost by electric heating tube,
- low power consumption motor, equipped with a built-in thermostat to protect against overheating.

Model	AS201-1,4	AS201-1,5	AS202-2,8	AS311-4,5	AS312-4,5	AS352-6,0	AS402-7,5	AS402-9,0	AS402-11,0
Cold consumption at t° -10°C, kW	1,4	1,5	2,8	4,5	4,7	6,3	7,9	9,5	11,6
at t° -25°, kW		1,3	2,4	3,8	4,5	6	7,5	9,0	11,0
Power supply system	3/N/PE 400B/50Гц								
Surface area, m²		4,53	8,93	17,86	20	27	33	40	47
Fin spacing, mm	3,6/7,2				6				
Number of fans, pcs		1	2	1	2	2	2	2	2
Impeller diameter, mm	200	200	200	315	315	350	400	400	400
Fans capacity of, m³/h	600	600	1200	2400	1500	2300	3400	3400	3400
Power, W / speed of rotation, rpm	18/2600	18/2600	18/2600	102/1400	90/1300	140/1380	180/1380	180/1380	180/1380
Defrost type	электрическая								
Maintenance: number of heating elements/power, W	1/700	1/700	1/1150	2/1150	3/900	3/900	4/1200	5/1200	6/1200
AC tray: number of heating elements/power, W	1/160	1/160	1/300		1/900	1/900	1/1200	1/1200	1/1200
Drain tube heating: number of heating elements/power, W	1/40	1/40	1/40	1/40					
Total power, kW	0,9	0,9	1,49	2,34	3,6	3,6	6	7,2	8,4
Overall dimensions, mm	460x634x207	415x420x284	715x420x284	800x480x500	1108x455x465	1408x455x465	1488x455x555	1488x455x665	1488x455x665
Connection pipe dimensions, mm									
Outlet (gas)	12	12	16	18	22	22	22	28	28
Inlet (liquid)	8	8	8	10	12,7	16	16	16	16
Net/gross weight, kg	13/19	13/19	19/28	33/41	45/60	56/72	70/95	75/100	79/104
Dimensions in package, mm	500x700x250	655x555x300	855x555x300	960x535x510	1250x660x630	1550x660x630	1605x750x740	1605x750x840	1605x750x840

Bi-blocks Moderno (split systems)



The Bi-Blocks system is a ready-to use solution consisting of a compressor-condensing unit, an air cooler with the appropriate cooling capacity and a control panel.

The Bi-Blocks system Moderno

Professional, high-performance refrigeration machines. Designed to maintain low and medium temperature in coldrooms up to 250 m³. CCU adapted for outdoor use at temperatures of -30°C to +40°C. The recommended length of the connecting line is up to 30 meters.

The ideal choice for equipping facilities in any industry:

- food, dairy, meat and fish processing industries
- refrigerated warehouses and terminals
- for the flowers sale and storage
- for agricultural products storage
- in medicine and pharmacology for storage of medical preparations, serums, etc.
- for cooling of commercial premises, production complexes

The Bi-Blocks system Moderno

- high capacity
- compact size
- low noise level
- optimal design
- easy installation and maintenance
- high energy efficiency
- reliability
- high quality
- manufacturer's warranty

Medium-temperature

Model	BM1035	BM1048	BM1071	BM1085	BM1103	BM2127	BM2153	BM2178
CCU	CUM-RCM15	CUM-RCM21	CUM-RCM30	CUM-RCM38	CUM-RCM45	CUM-RCM57	CUM-RCM66	CUM-RCM77
air cooler	AS201-1,5	AS202-2,8	AS311-4,5	AS312-4,5	AS352-6,0	AS402-7,5	AS402-9,0	AS402-11,0
Cold consumption at t° -10°C, kW	3,54	4,82	7,09	8,45	10,35	12,74	15,33	17,83
Power consumption at the boiling point = -25 kW, condensing's temperature = +45, kW	2,04	2,65	3,89	4,53	5,51	6,53	7,82	9,49
Number & diameter of fans	1 x 450	1 x 450	1 x 500	1 x 500	1 x 500	2 x 500	2 x 500	2 x 500
Receiver capacity	10	10	12,5	16	16	20	20	20
Fluid line diameter, inch	3/8	3/8	1/2	1/2	1/2	1/2	5/8	5/8
Suction line diameter, inch	3/4	3/4	7/8	7/8	7/8	1 1/8	1 1/8	1 1/8
Unit's size dimensions, mm	1250x650x750	1250x650x750	1440x650x870	1440x650x870	1440x650x870	1440x650x1350	1440x650x1350	1440x650x1350
AC's dimensions, mm	1108x455x465	1108x455x465	1408x455x465	1408x455x465	1488x555x565	1488x555x565	1488x555x665	1488x555x665
AC's attachment area, mm	384x860	384x860	384x1160	384x1160	474x1240	474x1240	474x1240	474x1240

Low-temperature

Model	BB1016	BB1026	BB1035	BB1044	BB1053	BB1065	BB1078	BB2091	BB2103
CCU	CUB-RCL05	CUB-RCL09	CUB-RCL13	CUB-RCL15	CUB-RCL18	CUB-RCL24	CUB-RCL28	CUB-RCL34	CUB-RCL38
air cooler	AS201-1,5	AS202-2,8	AS312-4,5	AS312-4,5	AS352-6,0	AS352-6,0	AS402-7,5	AS402-9,0	AS402-11,0
Cold consumption at t° -10°C, kW	1,62	2,59	3,51	4,43	5,3	6,54	7,83	9,1	10,36
Power consumption at the boiling point = -25 kW, condensing's temperature = +45, kW	1,73	2,55	3,42	4,05	4,7	5,67	6,67	7,69	8,79
Number & diameter of fans	1 x 400	1 x 400	1 x 450	1 x 450	1 x 500	1 x 500	1 x 500	2 x 500	2 x 500
Receiver capacity	10	10	12,5	16	16	20	20	20	20
Fluid line diameter, inch	3/8	3/8	3/8	3/8	1/2	1/2	1/2	1/2	5/8
Suction line diameter, inch	3/4	3/4	7/8	7/8	7/8	1 1/8	1 1/8	1 1/8	1 1/8
Unit's size dimensions, mm	1150x650x650	1150x650x650	1250x650x750	1250x650x750	1440x650x870	1440x650x870	1440x650x870	1440x650x1350	1440x650x1350
AC's dimensions, mm	1108x455x465	1108x455x465	1408x455x465	1408x455x465	1488x555x565	1488x555x565	1488x555x565	1488x555x665	1488x555x665
AC's attachment area, mm	384x860	384x860	384x1160	384x1160	474x1240	474x1240	474x1240	474x1240	474x1240

Table for selection of medium-temperature refrigerating machines depending on the chamber volume.
Valid for any type of refrigerating machine from any series.

Monoblocks and split systems		109		111		113		115		218		222		226		232		337		342	
Chamber t°	Outside t°	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³	Q, W	V, m³
+10°C	20°C	1274	9,6	1339	10,3	1586	13,4	1648	14,9	1977	19,8	2926	28,0	3185	33,0	4988	43,0	4936	55,0	5515	67,0
	25°C	1198	8,7	1267	9,5	1508	12,4	1572	14	1896	18,4	2771	27,0	3009	31,0	3901	40,0	4616	52,0	5185	62,0
	30°C	1122	7,9	1197	8,7	1432	11,8	1496	13,4	1805	17,8	2606	25,7	2839	29,0	3689	37,0	4296	48,0	4850	56,0
	35°C	1046	7,2	1125	7,9	1357	11,1	1418	12,2	1799	17	2356	24,0	2667	28,0	3514	34,0	3976	44,0	4515	51,0
	40°C	970	6,5	1055	7,0	1277	10,2	1342	11,3	1702	16	2292	21,5	2496	27,0	3317	31,0	3657	40,0	4180	48,0
+5°C	20°C	1056	7,3	1101	7,8	1363	10,5	1494	12,0	1961	17,0	2360	22,5	2603	25,8	3798	42,2	4342	49,6	4811	56,4
	25°C	1035	7,1	1086	7,6	1293	9,7	1423	11,2	1933	16,7	2285	21,4	2555	25,1	3606	39,6	4068	45,8	4522	52,1
	30°C	975	6,5	1027	7,0	1221	8,9	1347	10,3	1833	15,6	2168	19,5	2429	23,4	3401	36,8	3796	42,2	4232	48,1
	35°C	913	5,9	966	6,4	1147	8,2	1266	9,4	1728	14,5	2045	17,8	2293	21,6	3180	33,7	3526	38,5	3942	44,1
	40°C	849	5,3	901	5,8	1070	7,5	1180	8,5	1618	13,3	1915	16,5	2147	19,2	2992	32,0	3259	34,8	3651	40,2
0°C	20°C	907	5,9	961	6,4	1152	8,2	1328	10,1	1719	14,4	2023	17,6	2174	19,7	3462	37,6	3808	42,3	4236	48,1
	25°C	891	5,7	946	6,2	1140	8,1	1261	9,3	1701	14,2	2018	17,6	2163	19,5	3284	35,2	3557	38,9	3981	44,7
	30°C	836	5,2	893	5,7	1073	7,5	1191	8,6	1609	13,2	1918	16,5	2154	19,3	3095	32,6	3307	35,5	3726	41,2
	35°C	780	4,7	836	5,2	1004	6,8	1116	7,9	1513	12,2	1805	15,3	2031	17,7	2892	29,7	3060	32,1	3469	37,7
	40°C	723	4,1	777	4,6	933	6,1	1037	7,1	1412	11,1	1686	14,0	1899	16,3	2753	27,9	2816	28,7	3212	34,2
-5°C	20°C	774	4,6	821	5,0	1005	6,8	1169	8,4	1500	12,1	1829	15,9	2158	19,2	3125	33,0	3267	34,9	3648	40,2
	25°C	758	4,4	805	4,9	994	6,7	1107	7,8	1480	11,9	1750	14,7	1970	17,1	2961	30,7	3040	31,8	3418	37,0
	30°C	709	4,0	756	4,4	935	6,1	1042	7,2	1396	10,9	1665	13,8	1855	15,9	2786	28,3	2816	28,7	3186	33,8
	35°C	658	3,6	715	4,1	868	5,5	973	6,5	1308	9,8	1540	12,5	1760	14,8	2601	25,8	2594	25,7	2955	30,6
	40°C	606	3,2	661	3,6	803	4,9	901	5,8	1216	8,9	1469	11,7	1651	13,7	2498	23,6	2373	22,7	2722	27,4

Table for selection of medium-temperature refrigerating machines depending on the chamber volume.
Valid for any type of refrigerating machine from any series.

Monoblocks and split systems		108			109			211			214			216			220			328			331		
Chamber t°	Out-side t°	Q, W	V, m³		Q, W	V, m³		Q, W	V, m³		Q, W	V, m³		Q, W	V, m³		Q, W	V, m³		Q, W	V, m³		Q, W	V, m³	
			100 mm	80 mm		100 mm	80 mm		100 mm	80 mm		100 mm	80 mm		100 mm	80 mm		100 mm	80 mm		100 mm	80 mm		100 mm	80 mm
-15°C	20°C	951	6,5	5,2	1089	8,7	7,0	1470	13,4	10,7	1754	17,0	13,6	2009	21,0	16,8	2450	24,0	19,2	3452	35,0	33,0	4921	40,0	38,0
	25°C	929	6,2	5,0	1041	7,5	6,0	1427	12,7	10,2	1692	16,2	13,0	1896	19,0	15,2	2400	23,5	18,8	3391	33,0	31,0	3829	38,0	36,0
	30°C	870	5,7	4,6	979	6,8	5,4	1344	11,5	9,2	1587	14,7	11,8	1776	17,8	14,2	2250	22,0	17,6	3194	31,0	29,0	3563	35,0	33,0
	35°C	809	5,0	4,0	913	6,2	5,0	1258	10,6	8,5	1477	13,5	10,8	1649	15,8	12,6	2100	20,5	16,4	2997	29,0	27,0	3278	32,0	30,0
	40°C	744	4,2	3,4	847	5,4	4,3	1163	9,2	7,4	1364	11,8	9,4	1513	14,0	11,2	2000	19,5	15,6	2798	27,0	25,0	2972	29,0	27,0
-20°C	20°C	807	4,9	3,9	935	6,1	4,9	1263	10,4	8,3	1485	13,0	10,4	1709	17,0	13,6	2050	20,0	16,0	2997	28,6	26,4	3465	34,2	32,4
	25°C	797	4,7	3,8	902	5,9	4,7	1214	9,8	7,8	1465	12,5	10,0	1644	16,0	12,8	2000	19,5	15,6	2829	27,0	25,0	3316	32,0	30,0
	30°C	744	4,2	3,4	845	5,3	4,2	1154	9,0	7,2	1366	11,8	9,4	1531	14,2	11,4	1850	18,0	14,4	2679	25,0	23,0	3084	30,0	28,0
	35°C	688	3,6	2,9	785	4,6	3,7	1076	8,1	6,5	1263	10,4	8,3	1412	12,2	9,8	1700	16,5	13,2	2518	23,0	21,0	2836	27,0	25,0
	40°C	630	3,0	2,4	723	4,0	3,2	994	7,0	5,6	1158	9,0	7,2	1294	11,0	8,8	1600	15,0	12,0	2346	21,0	20,0	2568	23,7	22,7
-25°C	20°C	625	3,0	2,3	719	3,7	3,0	943	4,3	4,2	1100	6,0	5,4	1278	8,5	7,6	1634	18,0	13,8	2579	25,0	23,0	2787	31,0	28,0
	25°C	583	2,6	1,9	676	3,3	2,7	893	4,0	3,9	1042	5,7	5,1	1214	8,0	7,1	1528	15,0	12,0	2428	23,0	21,0	2634	28,0	25,0
	30°C	540	2,2	1,5	633	2,9	2,3	841	3,7	3,6	980	5,3	4,7	1149	7,4	6,5	1446	12,0	10,0	2276	21,0	19,0	2484	25,0	22,0
	35°C	497	1,7	1,1	590	2,5	2,0	789	3,4	3,2	920	4,9	4,3	1085	6,8	6,0	1343	8,9	7,8	2126	19,0	16,0	2332	22,0	20,0
	40°C	454	1,1	0,7	547	2,1	1,7	738	3,1	2,8	872	4,4	3,8	1021	6,2	5,4	1235	8,0	7,0	1967	16,0	14,0	2180	20,0	17,0



Food Line thermal containers

Food Line thermal containers ensure continuity of the cold chain supply of goods requiring temperature storage conditions

In short-haul delivery conditions, the capabilities of the thermal container are fully revealed. Stores can accept products during the night shift and carry out the display in the morning.

Polair thermal containers are capable of maintaining the temperature of products inside for up to 15 hours. The exact storage time before defrosting, for example, of frozen products, must be calculated individually.

Polair thermal containers can be additionally equipped with cooling elements, which will extend the maximum shelf life.

The outside of the body is made of impact-resistant polystyrene and protected by galvanized steel stiffeners.

The walls of the solid body with a thickness of 82 to 110 mm have effective thermal insulation and rigidity, filled with polyurethane foam with a density of up to 51 kg/m³, which provides a high thermal conductivity coefficient of 0.028-0.039 W/(mK).

The door of the thermal container is equipped with a reliable and high-strength locking device, an arrow indicator of the internal temperature and a special pocket for placing accompanying documents or markings.

Thermal containers are made of certified plastic and can be washed with special means for the sanitary treatment of containers for food products.

The line includes models with a base on supports for hydraulic trolleys and on wheels.



Model	CT-150	CT-200	CT-400	CT-700	CT-800	CT-1000	CT-1100	CT-1300
Type	without support	without support	wheel support	wheel support	wheel support	pallet support	pallet support	pallet support
Exterior dimensions, mm	600 x 800 x 680	600 x 800 x 880	583 x 800 x 1745	750 x 945 x 1745	750 x 945 x 1910	800 x 1200 x 1832	800 x 1200 x 2000	1000 x 1200 x 1832
Interior dimensions, mm	470 x 660 x 525	470 x 660 x 725	430 x 625 x 1406	610 x 810 x 1406	610 x 810 x 1570	620 x 1025 x 1480	620 x 1025 x 1650	820 x 1040 x 1480
Volume, l	150	200	380	700	780	950	1070	1270
Useful capacity, kg	50	130	300	500	650	700	700	800
Weight, kg, not more than	35	40	72	90	105	150	200	230
DELIVERY SET								
Recesses for shelves, pairs			2	2	2	1	1	
Document pocket			+	+	+	+	+	+
Transport handles	+	+	+	+	+			
Door lock in open position			+	+	+	+	+	+
OPTIONS								
Cooling elements	+	+	+	+	+	+	+	+
Lattice shelf			+	+	+	+	+	+
Wheel supports			+	+	+	+		
Thermometer			+	+	+	+	+	+

Cold rooms



Cold rooms are modular prefabricated structures designed for storing chilled and frozen food products..

The cold rooms are manufactured in accordance with the requirements of GOST 23833-95 «Commercial refrigeration equipment».

The cold rooms are modular, collapsible structures made of sandwich panels 80 or 100 mm thick. Both medium-temperature and low-temperature cold rooms are used at ambient temperatures from -30°C to +40°C indoors or outdoors under a canopy, excluding precipitation and direct sunlight.

The cold rooms are supplied unassembled. The Polair cold rooms are supplied with a set of sandwich panels (ceiling, floor and walls), a door unit, corner posts, as well as parts and materials necessary for the installation of the room.

The sandwich panel consists of two metal casings installed in impact-resistant frost-resistant PVC profiles, and a layer of poured thermal insulation polyurethane foam between them.

The wall and ceiling panels are covered with 0.5 mm thick galvanized steel sheet with a polymer coating, the floor panels are covered with 1.0 mm thick hot-dip galvanized steel sheet.

The sandwich panels are filled with polyurethane foam components under high pressure. This eliminates voids and ensures excellent adhesion of the thermal insulation material to the metal.

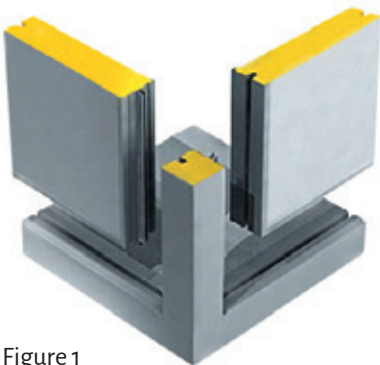


Figure 1

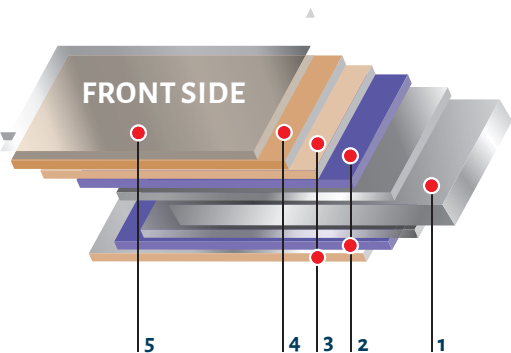


Figure 2

- 1 Steel sheet
- 2 Passivation layer
- 3 Primer layer
- 4 Coating layer
- 5 Polyethylene layer

Try the new Polair Pro online service for building and calculating refrigeration chambers



Features of Polair cold rooms:

- wide range of models
- quick installation of the room due to the tongue and groove connection of the panels, full set of necessary consumables and parts
- antibacterial coating of the panels on the inside of the room
- reliable packaging of products, ensuring safety during transportation
- pro.polair.com – online service for quick construction, creation of specifications and calculation of the price of cold rooms

Product range of Polair cold rooms:

- refrigeration chambers made of panels of a standard size range with a thickness of 80 mm, depth of no more than 2560 mm - standard solutions
- cold rooms according to individual orders from panels with a thickness of 80 and 100 mm - individual solutions
- rooms with glass door units and blind glass modules
- Minicella mini-chambers with a volume of 1.28 and 1.44 m³

Additional options are available equipment for cold rooms - expansion belts, PVC curtains, door units of various models, ramps, gravity racks.

All rooms are supplied disassembled and equipped with a full set of materials and parts for installation. набором материалов и деталей для монтажа

Standard sizes of cold rooms

Model	Thickness, mm	Length, mm	Width, mm
Wall panels	80	2040	300
		2300	600
		2560	900
			1200
	100	2040	300
		2300	600
		2560	900
			1200
Ceiling and floor panels	80	1360	End 680, 980
		1660 ...(+300)...5560	Middle 300, 600, 900, 1200
	100	1400	End 700, 1000
		1700 (+300) ...5600	Middle 300, 600, 900, 1200

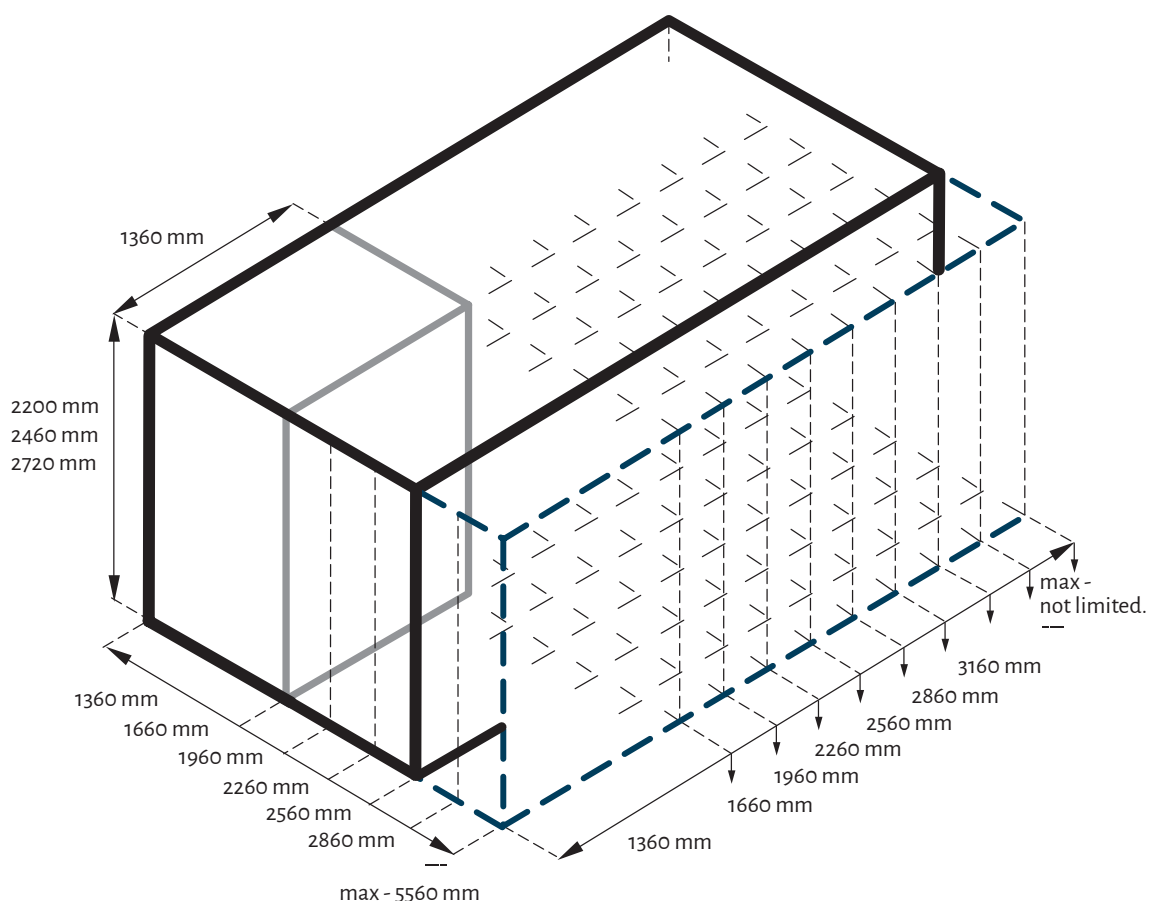


Standard cold room options

Standard cold rooms are a wide range of models assembled from 80 mm thick panels.

All Polair™ standard series cold rooms have following features:

- they are assembled from panels of a standard size range with a thickness of 80 mm
- room size in depth from 1360 ... 2560 mm (step 300 mm)
- room size in length from 1360 (step 300 mm) is not limited
- room size in height 2200, 2460, 2720 mm
- chamber panel casing - galvanized steel with a polymer coating
- equipped with universal hinged door units



[illegible][illegible]

5560 (5600)															74,65
5260 (5300)														66,59	70,5
4960 (5000)												58,98	62,67	66,36	
4660 (4700)											51,84	55,30	58,75	62,21	
4360 (4400)										35,48	38,71	41,93	45,16	48,38	
4060 (4100)									38,94	41,93	44,93	47,92	50,92	53,91	
3760 (3800)								33,18	34,94	38,71	41,47	44,24	47,00	49,77	
3460 (3500)							27,88	30,41	32,95	35,48	38,02	40,55	43,08	45,62	
3160 (3200)						23,04	25,34	27,65	29,95	32,26	34,56	36,86	39,17	41,47	
2860 (2900)					18,66	20,74	22,81	24,88	26,96	29,03	31,10	33,18	35,25	37,32	
2560 (2600)				14,75	16,59	18,43	20,28	22,12	23,96	25,80	27,65	29,49	31,33	33,18	
2260 (2300)			11,29	12,9	14,52	16,13	17,74	19,35	20,97	22,58	24,19	25,80	27,42	29,03	
1960 (2000)		8,29	9,68	11,06	12,44	13,82	15,21	16,59	17,97	19,35	20,74	22,12	23,50	24,88	
1660 (1700)	5,76	6,91	8,06	9,22	10,37	11,52	12,67	13,82	14,98	16,13	17,28	18,43	19,58	20,74	
1360 (1400)	3,69	4,61	5,53	6,45	7,37	8,29	9,22	10,14	11,06	11,98	12,90	13,82	14,75	15,67	16,59
MM	1360 (1400)	1660 (1700)	1960 (2000)	2260 (2300)	2560 (2600)	2860 (2900)	3160 (3200)	3460 (3500)	3760 (3800)	4060 (4100)	4360 (4400)	4660 (4700)	4960 (5000)	5260 (5300)	5560 (5600)

The manufacturer reserves the right to make changes in design and configuration of the equipment without notice

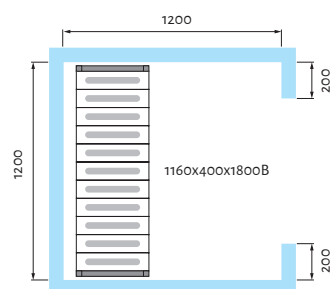
Warehouse assortment of Polair cold rooms

The most popular rooms from the standard line (7 most popular models) are always in stock.

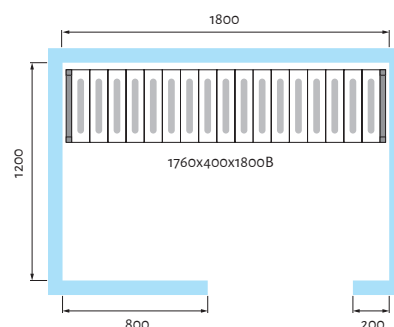
- The thickness of the panels of the rooms in stock is 80 mm.
- The rooms are equipped with a universal door unit with a hinged door and a mounting kit.
- The door in the room can be installed on any side of the room, both in left-hand and right-hand versions.

Examples of shelving arrangements in warehouse assortment of cold rooms:

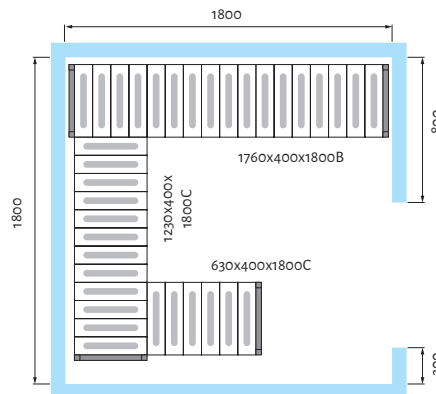
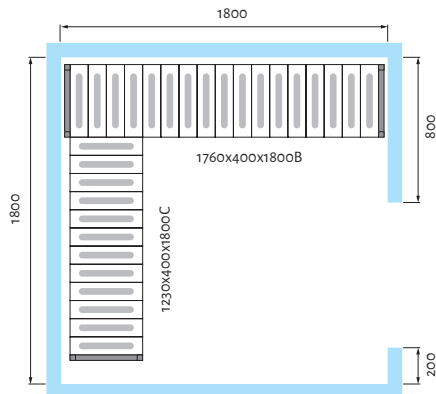
KXH-2,94 (1360 x 1360 x 2200)



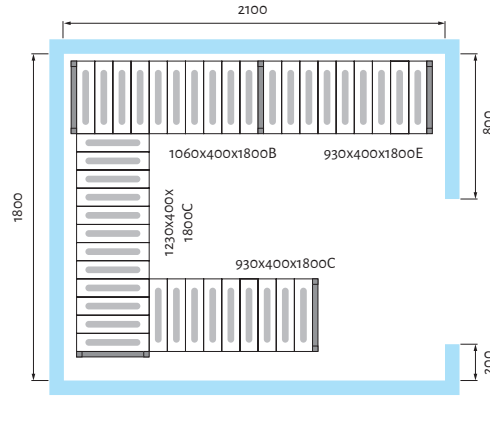
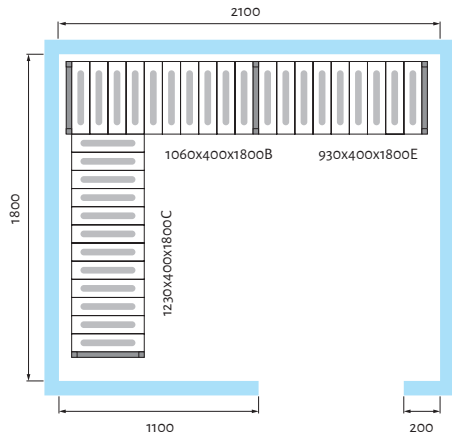
KXH-4,41 (1360 x 1960 x 2200)

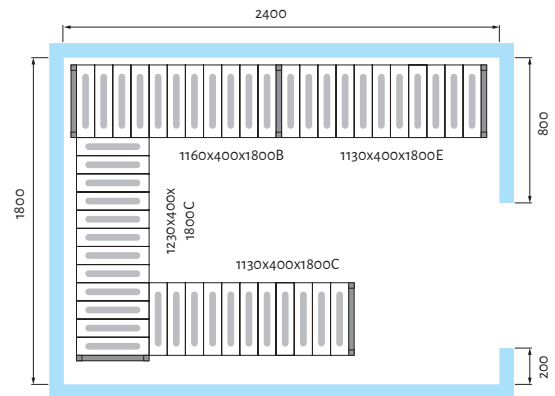
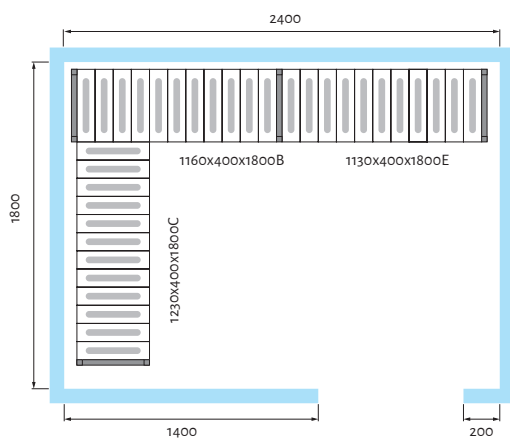
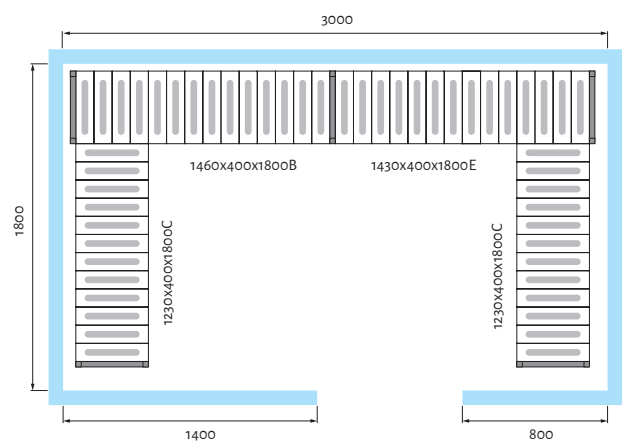
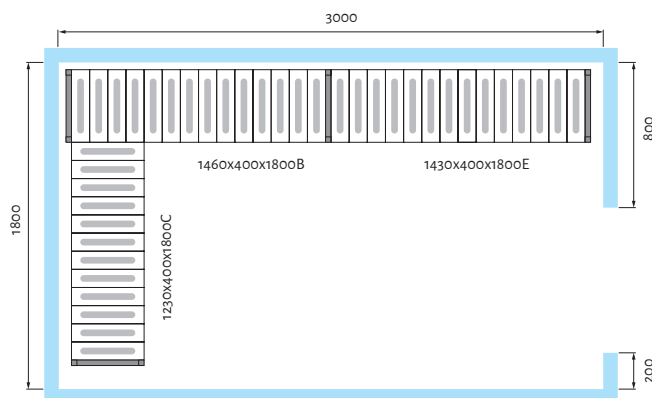
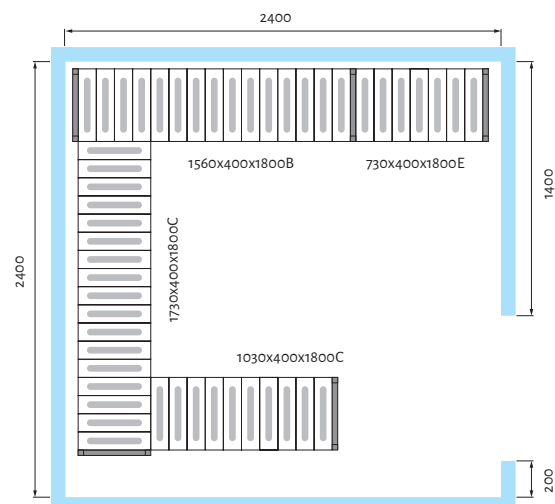
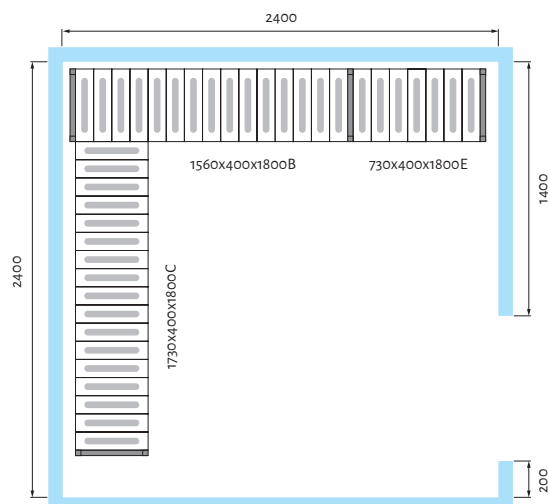


KXH-6,61 (1960 x 1960 x 2200)



KXH-7,71 (1960 x 2260 x 2200)



KXH-8,81 (1960 x 2560 x 2200)**KXH-11,02 (1960 x 3160 x 2200)****KXH-11,75 (2560 x 2560 x 2200)****Logistics information**

Model	KXH-2,94	KXH-4,41	KXH-6,61	KXH-7,71	KXH-8,81	KXH-11,02	KXH-11,75
Net/gross weight, kg	190/310	247/370	311/435	343/470	376/505	441/573	451/600
Package dimensions, mm	2200x1370 x1020	2200x1370 x1100	2200x1370 x1180	2200x1370 x1260	2200x1370 x1340	2200x1370 x1500	2200x1370 x1420

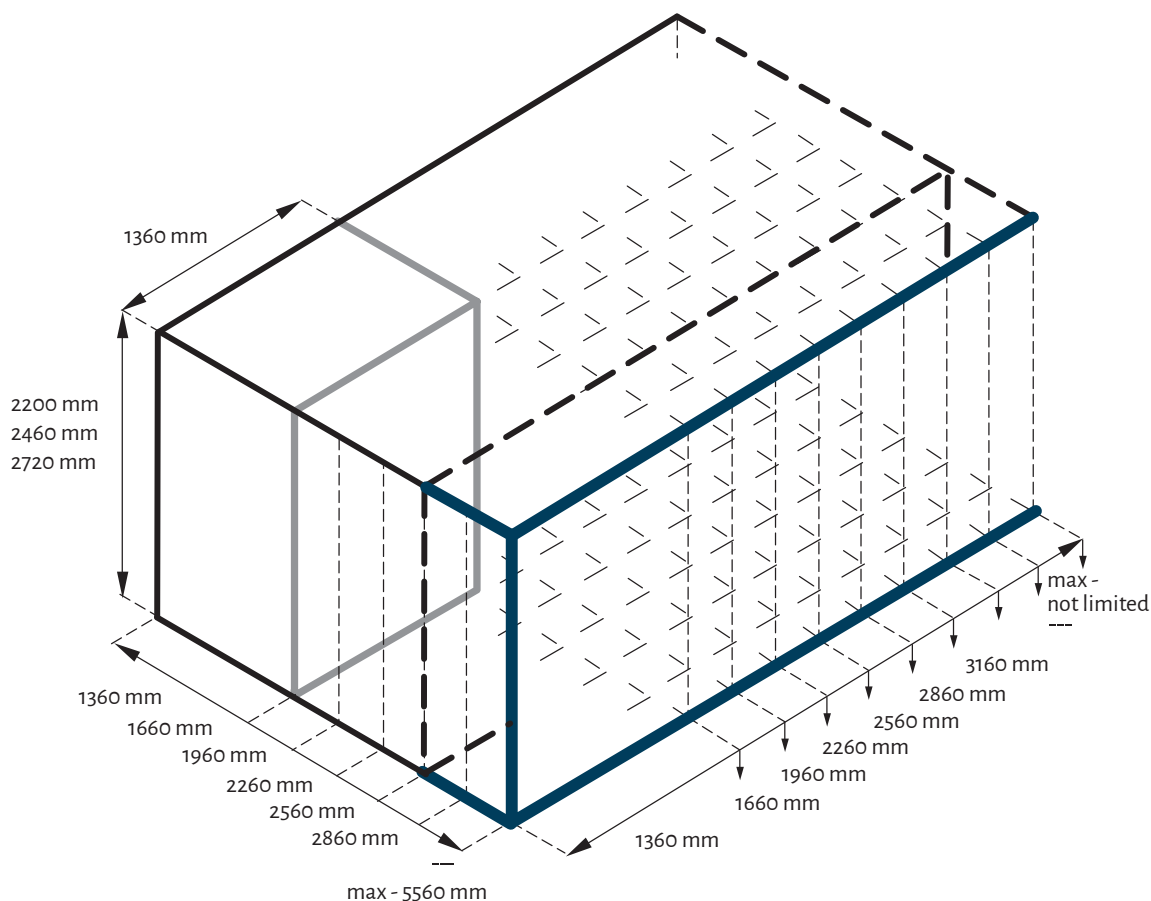
Customized cold room options



Customized cold room options are a wide range of models, made according to individual projects.

Customized series cold rooms:

- Cold rooms made of 100 mm thick panels
- Cold rooms of standard size range made of 80 mm thick panels and depth from 2560 to 5560 mm (increment 300 mm)
- Cold rooms with partition panels of various arrangements
- Cold rooms with «floorless» design
- Cold rooms with container, sliding doors and hinged doors with a clear opening of 900x1930
- Combined cold rooms
- Corner cold rooms (angle 135°)
- Cold rooms made of panels with casings made of alternative materials



Cold rooms with partition panels

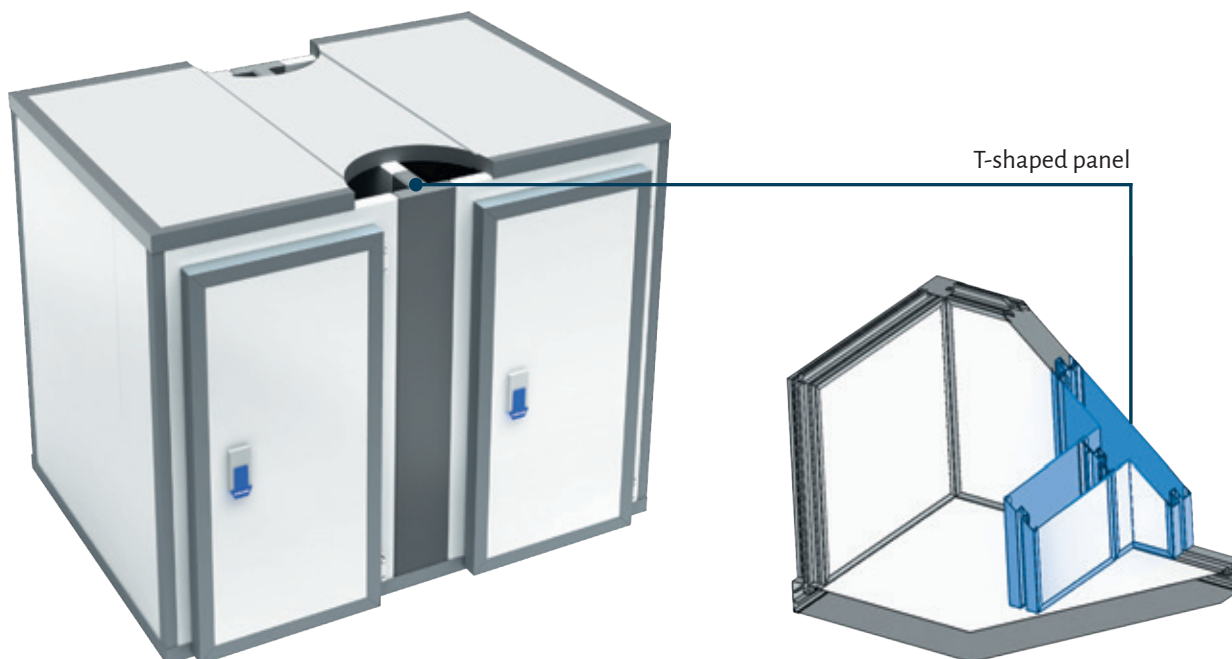
Cold rooms with partition panels are used when it is necessary to store different types of products in one volume, and sometimes to maintain different temperature conditions. For this purpose, each section of the room with a partition panel is equipped with a separate refrigerating machine and a door unit.

The partition panels are attached to the room panels using metal corners along the entire perimeter on both sides.

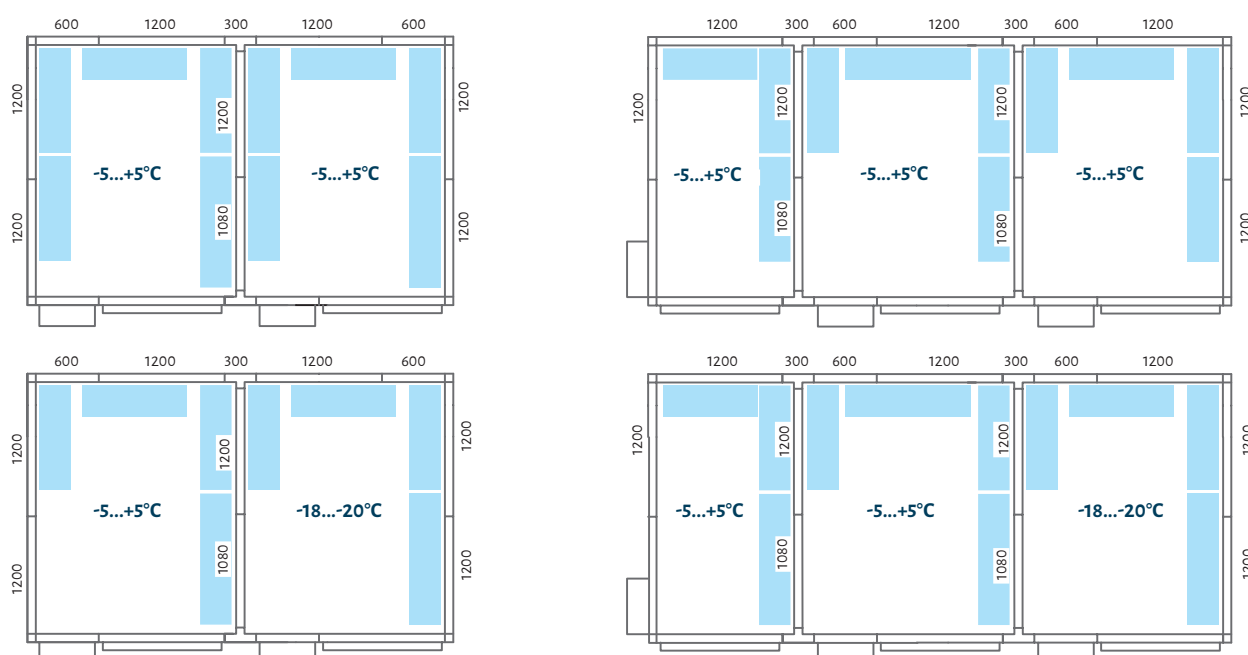
The most rational way to attach the partition panels is to assemble the partition in the room using a special T-shaped wall panel using the «tongue and groove» method of connection.

Using a T-shaped wall panel allows to:

- eliminate the use of corners for attaching the partition in the rooms,
- improve the design,
- reduce the assembly time of the room.



Examples of panels' layout and shelves position in the cold rooms with partition panels:



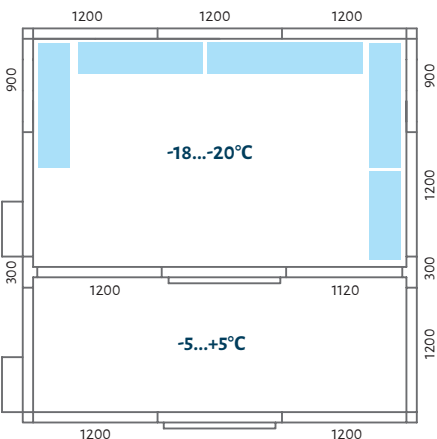
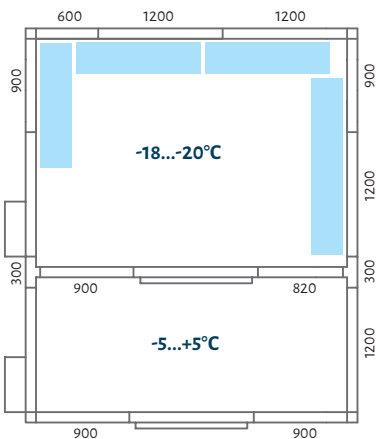
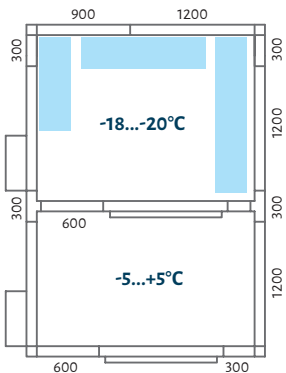
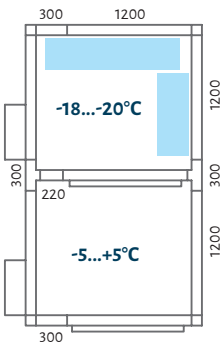
Combined cold rooms

Often in cold rooms with partitions, instead of a second external door unit, a door unit is installed in the partition. In this case, if different temperature conditions are created in different sections of the room, additional heating of the doorway is provided.

In order to eliminate gaps between the room floor and the door, a silicone seal is installed on the latter.



Examples of panels' layout and shelves position in the cold rooms with partition panels:

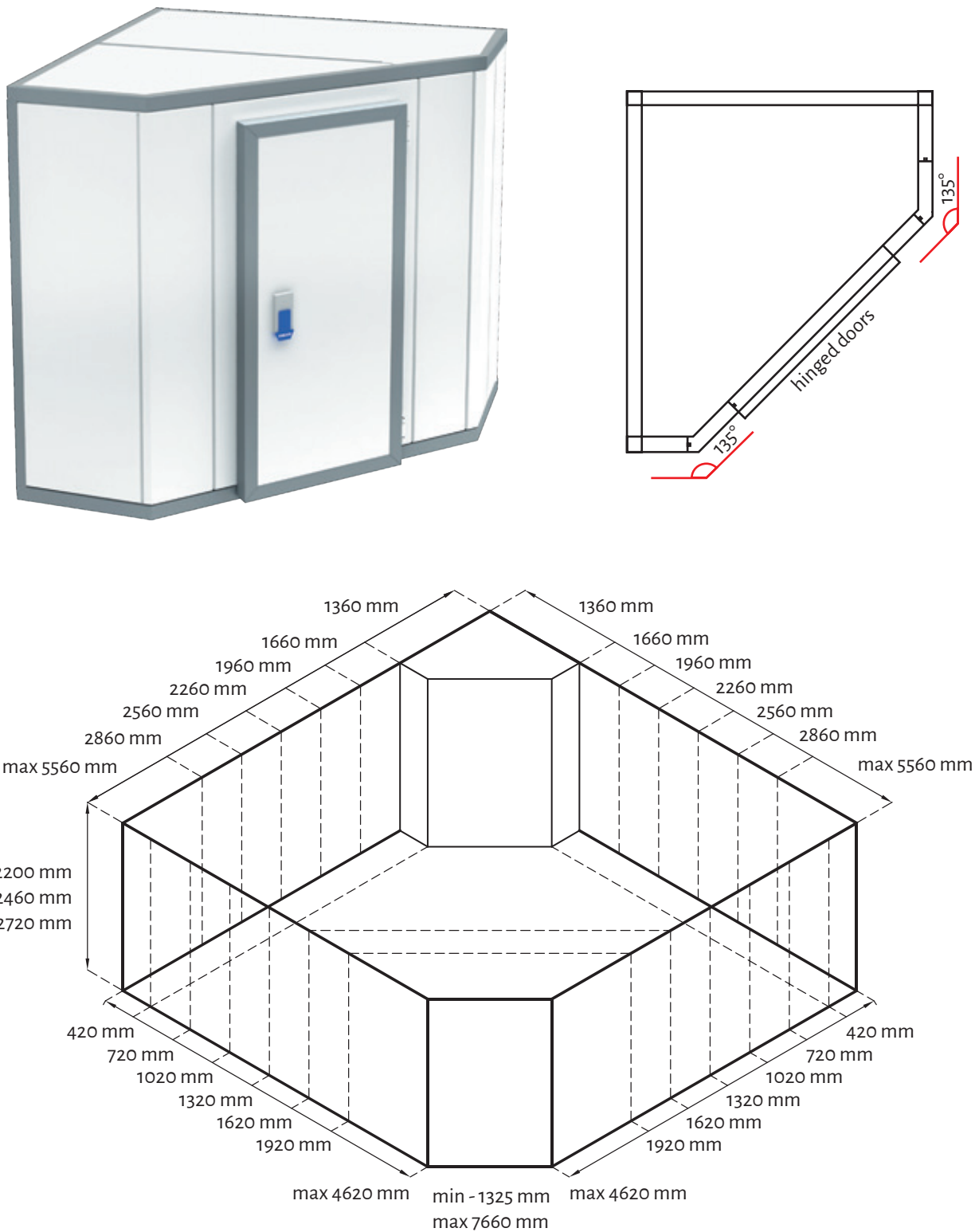


Corner cold rooms

Polair cold rooms with panel installation at an angle of 135° are conveniently placed in small retail premises for the purpose of rational use of limited space.

The corner connection of wall panels is achieved by using symmetrical panels made with an angle of the corresponding size and installed instead of corner posts.

In such rooms, along with universal door units, glass door units and modules are often used.



Door units for Polair cold chamber

Polair cold rooms can be made with different types of door units.

A door unit is a prefabricated unit that includes a doorway panel and the door itself.

The doors, like the room panels, have a three-layer sandwich structure, edged with a shock-resistant PVC profile.

The thickness of the doors is 80 mm.

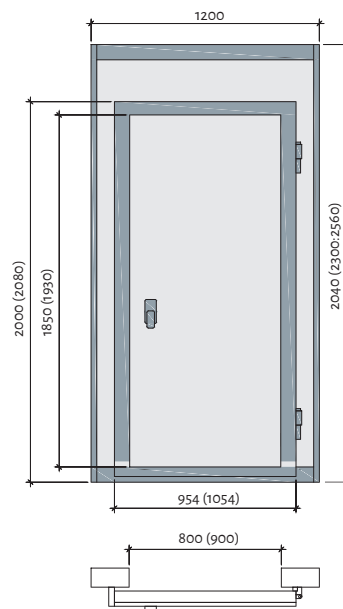
The thickness of the doorway panels corresponds to the thickness of the wall panels of the room - 80 mm or 100 mm.

Door units are manufactured in three height options: 2040 mm, 2300 mm, 2560 mm.

Hinged and container doors can be hung both on the right and on the left side.

A compensation valve and a PEN door (optional) are provided for low-temperature rooms.

Door unit with a hinged door (light opening size 800x1850 mm)



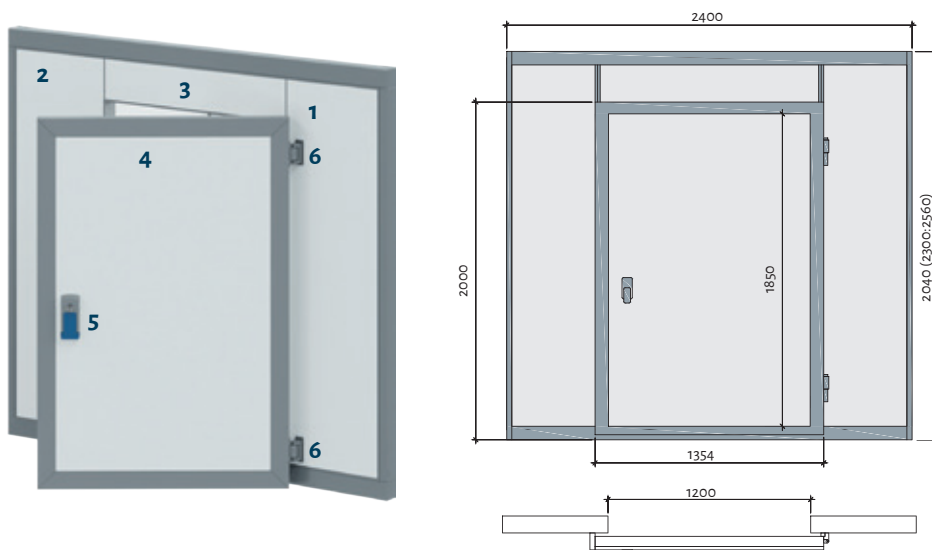
Standard delivery set:

- 1 doorway panel,
- 2 door with double-circuit seal made of soft PVC,
- 3 handle with built-in lock and emergency opening button from the inside,
- 4 hinges for hanging the door.

It is possible to manufacture a door unit with a light opening size of 900x1930 mm

The door units are equipped with all the materials necessary for installation and can be purchased separately from the rooms.

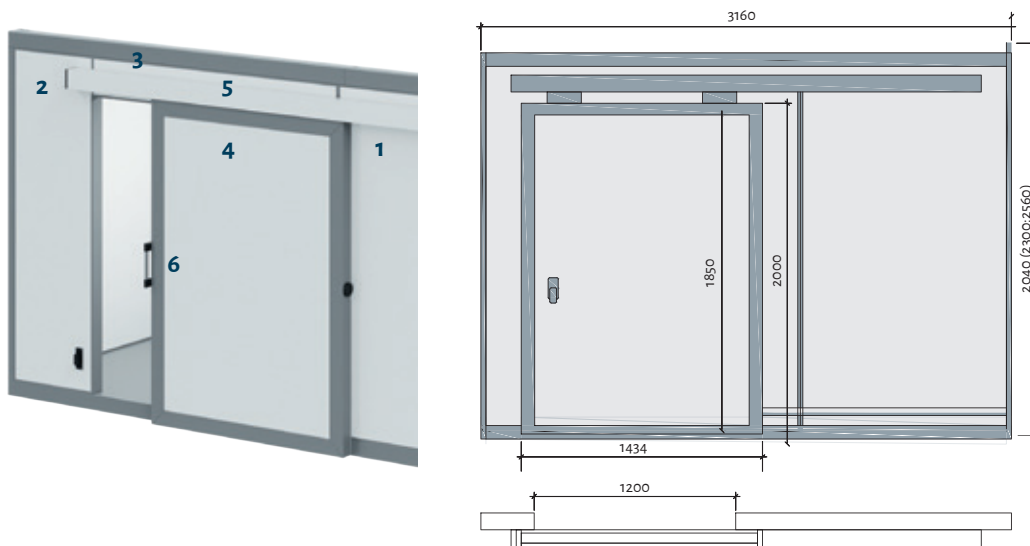
Door unit with a hinged container door (light opening size 1200x1850 mm)



Standard delivery set:

- 1 right doorway panel,
- 2 left doorway panel,
- 3 arch panel,
- 4 door with double-circuit seal made of soft PVC,
- 5 handle with built-in lock and emergency opening button from the inside,
- 6 hinges for hanging the door.

Door unit with a sliding door (light opening size 1200x1850 mm)



Standard delivery set::

- 1 right doorway panel,
- 2 left doorway panel,
- 3 arch panel,
- 4 door with double-circuit seal made of soft PVC,
- 5 door hanging mechanism,
- 6 handle with built-in lock and emergency opening button from the inside.

Rooms with container and sliding doors are equipped with a sliding ramp. The dimensions of the container and sliding door units are determined by the width of the side panels: 300, 600, 900, 1200.

Example: with a doorway panel width of 600 mm, the door unit size will be 600 mm + 1200 mm + 600 mm = 2400 mm.



Minicella cold rooms

Polair Minicella rooms are compact, collapsible rooms that can be installed in the narrowest spaces of retail and industrial facilities.

Polair Minicella mini cold room is a room with a fairly large internal volume (about 1500 liters) with a minimum occupied area of the room. In fact, these are disassemblable refrigerated cabinets, which, due to their small dimensions in width and depth, as well as due to compact packaging, can be delivered and installed in any, even the narrowest, places of trade and industrial facilities. Rooms are supplied complete with refrigerating machines. They can be easily disassembled and moved to another room.

The refrigerating machine in such rooms is a ceiling monoblock with an automatic condensate evaporation system, installed in the groove of the ceiling panel.

The modular assembly system of panels, a groove made in the ceiling panel for mounting the monoblock, racks installed on the inner side of the side panels for placing shelves allow for easy and quick installation.

The various internal filling of the room makes it practical and functional for any use.

Design features

- Modular panels with 80 mm thick galvanized steel casing.
- Polyurethane thermal insulation with a thermal conductivity coefficient of 0.022 W/m²·K.
- Self-closing doors, providing for opening from inside the room.
- Additional seal along the lower end of the door leaf in rooms with a «floorless» design.
- Refrigeration unit with a condensate evaporation system.
- Electronic control unit for the refrigerating machine with a remote control.
- LED lamp.

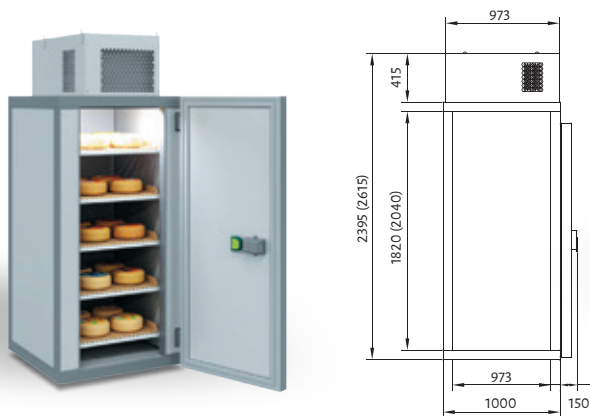
Standard delivery set:

- set of panels,
- door unit with a handle-lock, hinges and door seal,
- ceiling-mounted monoblock,
- lamp,
- set of compensation valve and door electric heating wire (for low-temperature design).

Delivery set on request:

- set of shelves with brackets,
- ramp.

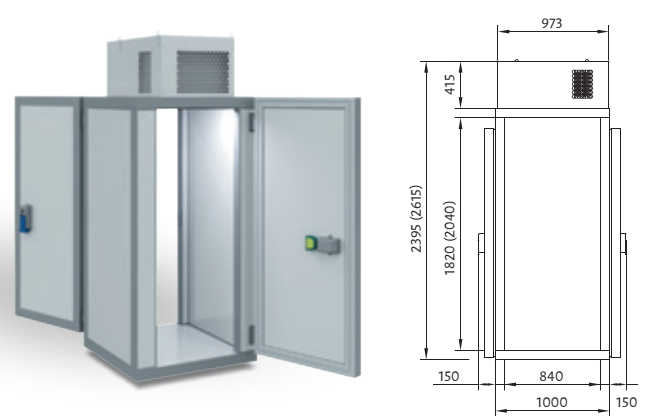
Design options for Polair Minicella cold rooms



POLAIR Minicella cold rooms with floor and door unit.

Design

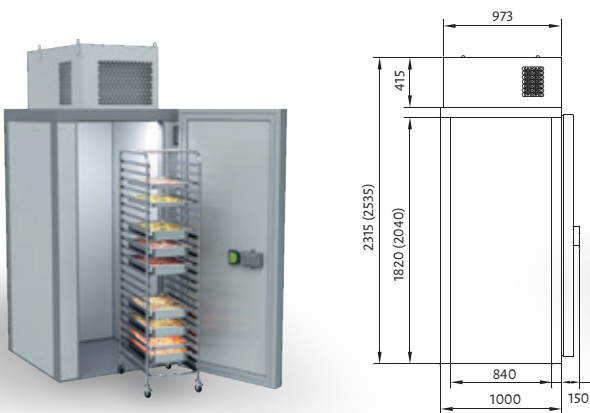
- medium temperature (-5...+5°C)
- low temperature (up to -23°C)



Polair Minicella cold rooms with floor and two door units.

Design

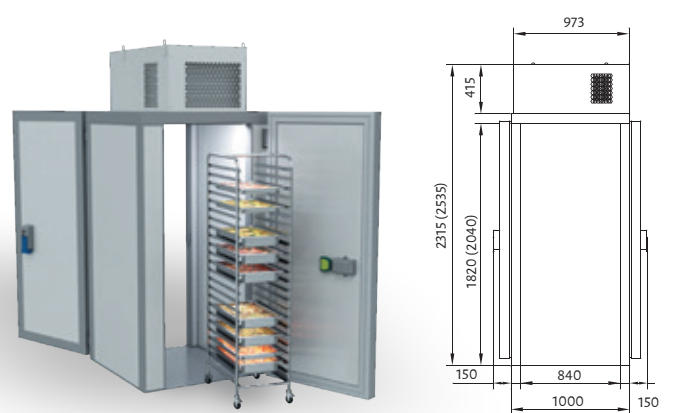
- medium temperature (-5...+5°C)
- low temperature (up to -23°C)



Polair Minicella cold rooms without floor and with a door unit.

Design

- medium temperature (-5...+5°C)



Polair Minicella cold rooms without floor and with two door units.

Design

- medium temperature (-5...+5°C)

All Minicella cold room models are available in two versions:

- KXH-1.28 – interior room height size 1820
- KXH-1.44 – interior room height size 2040

Cold rooms with glass front



Cold rooms with glass front are the best demonstration of goods, convenient display and storage of goods, creating optimal conditions for customers.

Design features:

- modular assembly system. Easy to install,
- can be performed in both medium-temperature ($-2^{\circ}\dots+12^{\circ}$) and low-temperature ($-15^{\circ}\dots-23^{\circ}$) modes,
- supply of glass doors together with the mounting frame,
- line connection of units with any number of doors is available,
- glass doors with a system preventing condensation,
- vertical lighting (additional option),
- frame heating in low-temperature design,
- possibility of complex supply with refrigeration machines and racks,
- possibility of repeated assembly and disassembly of the room.

Examples of room models with a glass front of medium-temperature design (glass front height 2035 mm)

Room model	Dimensions, mm	Panel thickness, mm	Number of doors in the frame
KXH-3,87 CΦ	1740x1360x2200	80	2
KXH-5,77 CΦ	2515x1360x2200	80	3
KXH- 7,66 CΦ	3290x1360x2200	80	4
KXH- 9,55 CΦ	4060x1360x2200	80	5
KXH -11,44 CΦ	4835x1360x2200	80	6

Examples of room models with a glass front of low-temperature design (glass front height 2035 mm)

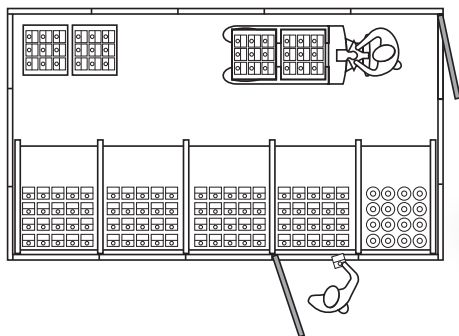
Room model	Dimensions, mm	Panel thickness, mm	Number of doors in the frame
KXH-3,92 CΦ	1800x1400x2240	100	2
KXH-5,83 CΦ	2580x1400x2240	100	3
KXH- 7,73 CΦ	3360x1400x2240	100	4
KXH- 9,63 CΦ	4135x1400x2240	100	5
KXH -11,53 CΦ	4910x1400x2240	100	6

Standard cold rooms with glass front

A cold room with a glass front installed on the longitudinal side. The depth of the room is arbitrary, determined depending on the customer's requirements. Gravity racks for displaying goods are installed along the glass front, which creates an excellent

overview and convenience for customers. Loading goods into the room occurs through a door from the end side, loading onto racks from the inside of the chamber. The room has the ability to organize a storage area or a customer access area to cooled products.

Most often, goods are stored at the back wall of the room on racks, pallets or in boxes. Such a room is a compact cooling unit with an additional storage area and the ability to excellently demonstrate the product.

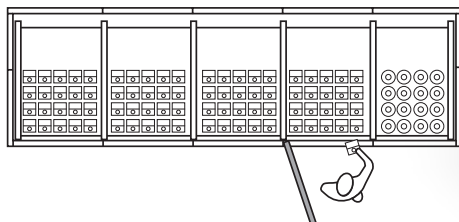


Wall-mounted cold rooms with glass front

A cold room with a glass front installed on one of the longitudinal sides. The depth of the room corresponds to the depth of the shelves installed in it for displaying the goods.

There are no additional door units. The goods are loaded onto the shelves from the outer front side of the room. Such

rooms are installed along the walls of the retail premises and have a considerable length.

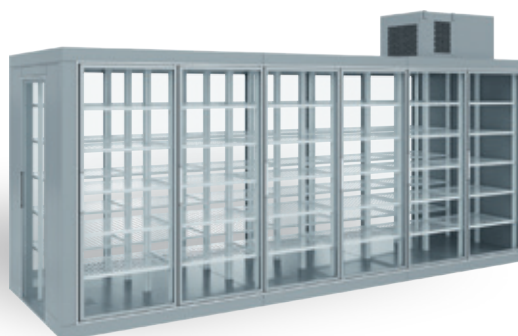
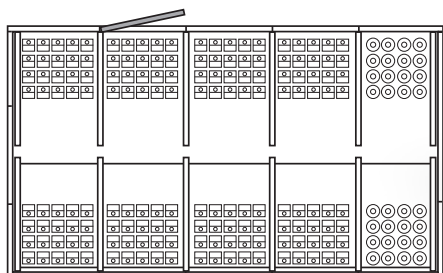


Island-type cold rooms with glass front

A cold room with a glass front installed on two opposite longitudinal sides of the room. The depth of the room corresponds to the double depth of the shelves installed in it for displaying the goods.

The goods are loaded from the front sides of the room. Most often, rooms are installed in the centre of the sales area, providing access to customers from both sides.

Island-type cold rooms are an ideal option for DarkStore format stores.



Glass fronts for Polair medium-temperature cold rooms

Glass fronts of the X5 and X7 series supplied by Frosteco brand provide a temperature range of $-2\dots+12^{\circ}\text{C}$.

General characteristics of X5 and X7 glass doors:

- standard door width 760 mm,
- 75 mm wide anodized aluminum door frame,
- tempered low-emission glass,
- one-chamber 24 mm insulated glass unit (4+16+4),
- door hinges with a torsion mechanism,
- sealing along the perimeter of the door profile,
- fixation of the door in the open state,
- possibility of manufacturing doors with right and left hinges.

Additional options:

- a 12 mm wide thermal insert in the frame,
- frame heating system,
- vertical illumination of each door.

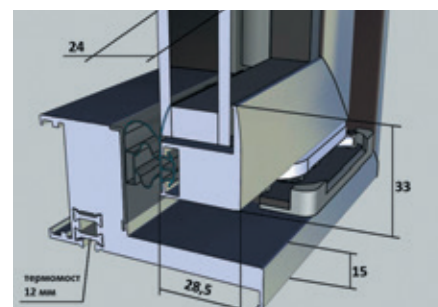
The X5 and X7 series of glass fronts have 3 standard module heights of 1640, 1840 and 2035 mm.



X5 Series

Aluminium frame

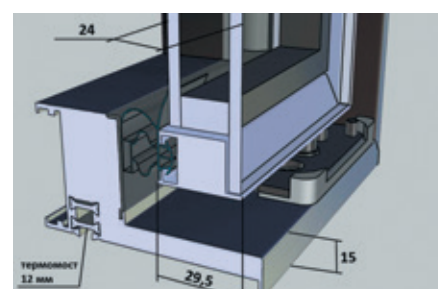
Handle along the whole door height



X7 Series

Screen printed frame

300 mm long door handle



Glass fronts for Polair low-temperature cold rooms

Glass fronts of the X5L and X7L series supplied by Frosteco brand provide a temperature range of -15...-23°C.

General characteristics of X5 and X7 glass doors:

- 90 mm wide anodized aluminum frame,
- tempered low-emission glass,
- door hinges with torsion mechanism,
- 40 mm thick two-chamber insulated glass unit (4+14+4+14+4),
- frame and glass heating system,
- sealing along the perimeter of the door profile,
- presence of a thermal insert in the frame 18 mm,
- door width 760 mm,
- profile for placing cable routing,
- possibility of manufacturing doors with right and left hinges.

Additional options:

- vertical illumination of each door.

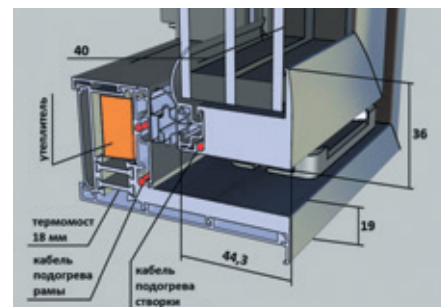
The X5L and X7L series of glass fronts have 3 standard module heights of 1640, 1840 and 2035 mm.



X5L Series

Aluminium frame

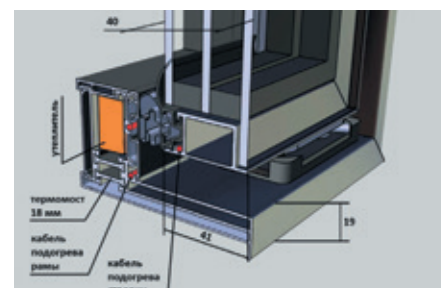
Handle along the whole door height



X7L Series

Screen printed frame

300 mm long door handle



Additional equipment for cold rooms



Additional equipment improves the performance of cold rooms.

Expansion panels

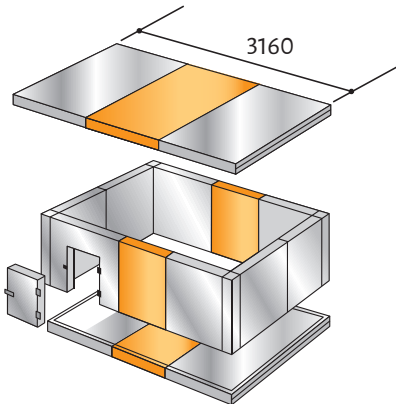
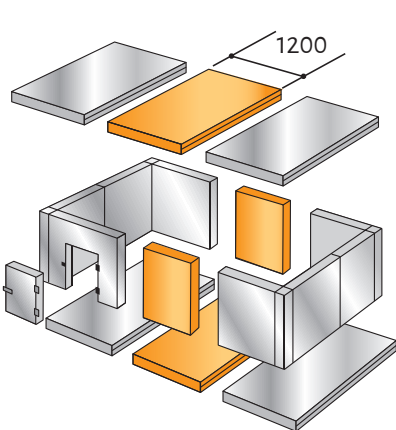
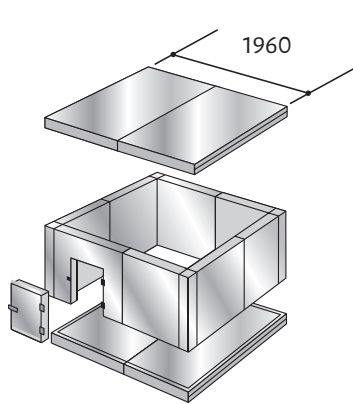
An additional advantage of Polair cold rooms is the presence of so-called expansion panels - sets of panels that

allow increasing the size of rooms that are already in use.

The expansion panels consist of wall, ceiling and floor panels. They allow to quickly and with minimal costs increase the volume of an existing room.

Examples of room models with a glass front of medium-temperature design (glass front height 2035 mm)

Original room	With 300 mm expansion panel	With 600 mm expansion panel	With 900 mm expansion panel	With 1200 mm expansion panel
KXH-6,61	KXH-7,71	KXH-8,81	KXH-9,91	KXH-11,02
1960x1960	1960x2260	1960x2560	1960x2860	1960x3160



Expansion belts are installed in the middle of the room. It is necessary to ensure that the joints of the panels on the ceiling and floor do not coincide with the joints of the wall panels.

Expansion belts are a simple and economical solution to the problem of increasing storage volumes.

For Polair distributors, expansion belts are also convenient because they allow them to expand the range of rooms available in warehouses.



Frost-resistant PVC curtains

Frost-resistant PVC curtains are designed to reduce the thermal air flow into the cold room, protect it from dust and other external influences, thereby significantly improving the performance of cold rooms, reducing the load on refrigeration equipment and increasing its operating life.

The proposed curtains are made of strips of frost-resistant PVC film, a material with high wear resistance and light transmission. The strip size is 2 * 200 mm.

The minimum temperature at which the use of PVC curtains is recommended is -25 °.

PVC curtains are available for all sizes of doorways of cold rooms.



Components and materials for Polair cold rooms

The finished product - a cold room - is equipped with the following parts and materials:

- set of fittings for the door unit (a handle with a lock and two keys, a set of universal hinges, a set of plugs, a gasket, fasteners);
- a threshold cover;
- a silicone sealant;
- a 7x5 isolon seal for sealing interpanel joints;
- a set of parts for mounting a container door (posts, a crossbar, brass pins, fasteners);
- a set of parts for mounting a sliding door;
- a set of channels L=1200 mm for installing wall panels in rooms with a «floorless» design. The total length of the channels is equal to the perimeter of the room;
- a set of seals and corners for the door unit in room with a «floorless» design;
- a ramp for rooms with container and sliding doors;
- a set of corners for additional fastening of wall panels with floor and ceiling panels in chambers with a volume of more than 16 m³.

Additional options:

- a set of compensation valve + door heating element for low-temperature rooms.

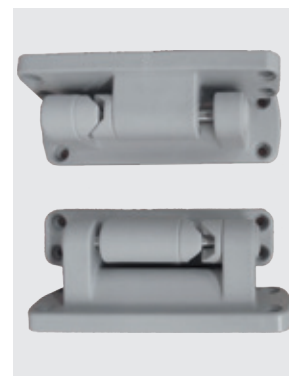
Ramp



Compensation valve



Hinges, plugs, fasteners



Sealant



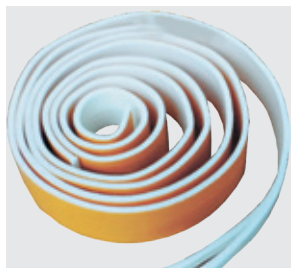
Threshold cover



Door unit kit



Sealer





For detailed information on Polair™
equipment suppliers in your region, see
the «Where to Buy» section on the website

www.polair.com

sales_russia@polair.com



Product images, as well as options for filling with food/drinks and other contents may differ from the actual appearance. Interior illustrations and examples of equipment use are operating options. Please carefully read the technical specifications of the equipment.