

PL-011X



/Loop integrated solution

Level-Up and Polo become the essential equipment for every kitchen and for every chef, who wants to amaze his customers with genuine and excellent products, further increasing the organization of the entire team and reducing food waste. Each chef can thus concentrate on creating new dishes, and then leave the cooking task to Level-Up and Polo, bake, chill, preserve and regenerate.

Level-Up e Polo diventano le apparecchiature essenziali per ogni cucina e per ogni chef, che desidera stupire i suoi clienti con prodotti genuini ed eccellenti, aumentando ulteriormente l'organizzazione dell'intera squadra e riducendo gli sprechi di cibo. Ogni chef potrà così concentrarsi nel creare nuovi piatti, per poi lasciare a Level-Up e Polo il compito di cucinare, abbattere, conservare e rigenerare.

MAIN FEATURES



Capacity: 11 x GN 1/1 and 600x400
Pitch: 60 mm (adjustable)



Efficiency: 40 kg (+90°C / +3°C; Max 90')
 28 kg (+90°C / +18°C; Max 240')



Control panel: semi touch, user-friendly



Function: Blast Chilling SOFT and HARD, Pre-cooling,
 Shock Freezing SOFT and HARD.

FUNCTIONING

- Manufactured in AISI 304 **stainless steel**.
- Door opening **direction reversible** on site.
- Tray holder structure in AISI 304 **stainless steel**, renovable for easy cleaning.
- **Powered cooling system**.
- **Time control** or with core probe.
- **9 pre-set cycles**, editable.
- **Conservation**
- **R452A refrigerant fluid**.
- **Climate class 5**.
- **HACCP system** with alarms storage.



POLO