

11/2017

Mod: SC-123T/IVP

Production code: Polar 52+ACS



Diamond
catering equipment

Technical Data Polar

Polar	52	80	110	2-40
General				
Ambient temperature during operation	5 to 30°C	5 to 30°C	5 to 30°C	5 to 30°C
Sound emission	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)
Maximum daily production	8 hrs/day	8 hrs/day	8 hrs/day	8 hrs/day
Dimensions of the machine				
Width	700 mm	900 mm	1200 mm	1400 mm
Length	740 mm	790 mm	880 mm	820 mm
Height	1100 mm	1100 mm	1125 mm	1325 mm
Weight	183 kg	241 kg	390 kg	310 kg
Maximum product height	200 mm	200 mm	270 mm	240 mm
Sealing pressure (optional)				
Dimensions hose connector	8 mm	8 mm	8 mm	8 mm
Maximum supply pressure	1 bar	1 bar	1 bar	1 bar
Maximum air consumption	1 l/cycle	3 l/cycle	3 l/cycle	2.5 l/cycle
Gas flush system (optional)				
Dimensions connector	6 mm	6 mm	6 mm	6 mm
Gas supply	60-100 l/min	60-100 l/min	60-100 l/min	60-100 l/min
Maximum supply pressure	1 bar	1 bar	1 bar	1 bar
Electrical connection				
Supply voltage	*	*	*	*
Connected load	*	*	*	*
Vacuum pump				
Capacity	63 m ³ /h	100 m ³ /h	100/160 ³ /h	63 m ³ /h
Oil	1 litre	2 litres	2/5 litres	1 litre
Type of mineral oil	VM100	VM100	VM100	VM100
Ambient temperature mineral oil	5 to 30°C**	5 to 30°C**	5 to 30°C**	5 to 30°C**
Type of synthetic oil	Foodmax Air 100	Foodmax Air 100	Foodmax Air 100	Foodmax Air 100
Ambient temperature synthetic oil	-10 to 40°C**	-10 to 40°C**	-10 to 40°C**	-10 to 40°C**

*See machine plate.

**For different temperatures, please contact your dealer.