

# GENIUS



Ingenious all the way around.

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## The ultimate in professional refrigeration.



Polaris is a well-established firm in the industrial refrigeration industry and was founded in 1989. It is known for the wide range of high-quality products and solutions, for performance and efficiency, its ability not just to keep up with, but to anticipate changes in the world of refrigeration.

Since 2004, Polaris has been a part of ALI Group S.p.A., with headquarters in Belluno. It has a 20,000 square metre production plant equipped with the very latest generation of design systems to meet the needs of the marketplace and to customise each product based on the real needs of its clients.

Our greatest pride is the commercial division, which is entirely devoted to make sure our clients get flexible, punctual and complete service: a unique feature in this industry.

Innovation, multifunctionality and excellence are the key principles that have always guided the company and which have allowed it to gain specific expertise in blast chilling and work cycles.

With Genius, Polaris brings a beating heart into every kitchen to offer a new and more efficient way of organising the work at hand, so that the chef has more time to dedicate to his or her culinary passion and creativity.

# Do your days seem endless?

From starters to desserts, morning, noon and night, and beyond...



Chefs have no set shift. They get up early in the morning, take care of all details and have a thousand things to think about and do, because everything has to be absolutely perfect and right on time... always.

They get up very early



They have to cook, defrost and, at the same time, keep temperatures, let rise the products and, well, everything has its own timeline.

They work without a break

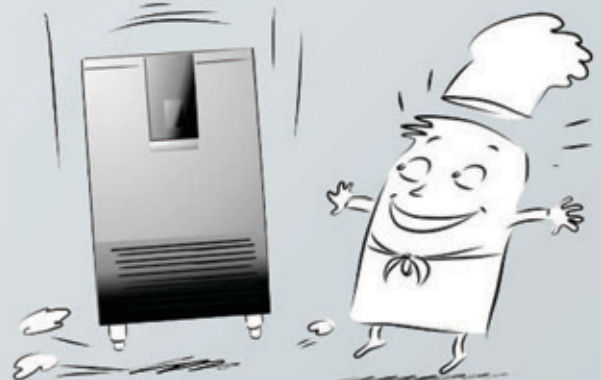


# Reorganise yourselves with Genius!

## A helping hand replacing a dozen assistants



The day's rhythm is hectic, there's no time for a break, and when it's all over, everything has to be put back in place and the plans for tomorrow made.



Genius is the multifunctional solution that helps keeping the kitchen in order and optimising your weekly work so that you have more time, and space, for creativity.

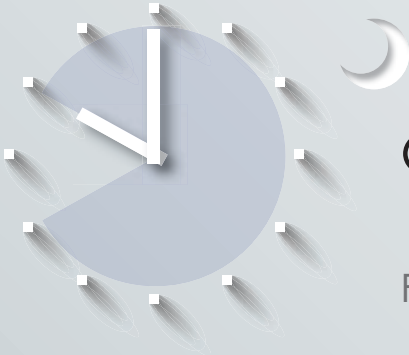
In the evening exhaustion takes over



Everything is different with Genius!



Genius goes to work at night.



## Cooking all weekly meat

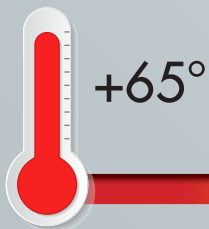
From 22:00 to 08:00 the next day



The chef loads the roasts, sets the cooking programme and then goes to sleep. All by itself, Genius will cook, hold and then cool down to make the best use of time and ensure the maximum quality of the product.

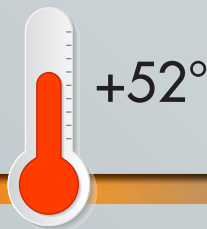
22:00

Low-temperature  
cooking



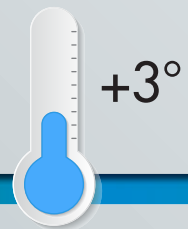
24:00

Holding



04:00

Cooling

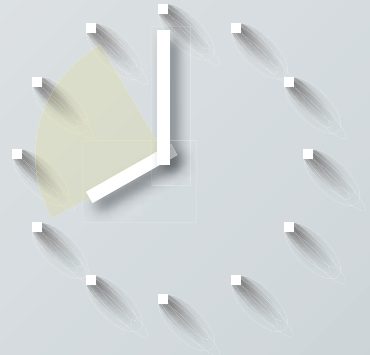


No one needs to be around while Genius works.



## Multi-level timed cooling

From 08:00 to 11:00



When morning comes, the chef finds everything cooked to perfection, chilled and ready to be refrigerated. Chef can then get on with preparing other dishes placing them after the other in Genius, who will make sure they are properly blast-chilled (according to the dish: steamed vegetables, precooked pasta dishes, oven-baked potatoes, puddings, escallops, sauces, etc...).

08:00

Refrigerating  
meats



08:30

Preparing  
the day's menu

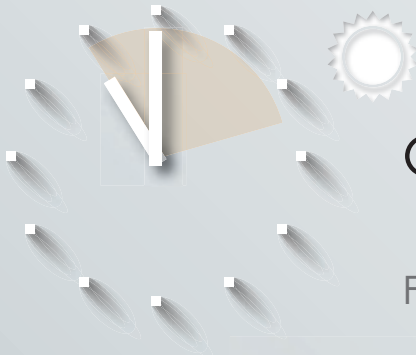


09:00

Multilevel  
chilling



And works tirelessly to serve everything  
on the day's menu.



## Getting ready to serve

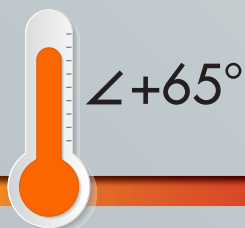
From 11:00 to 14:30



It's time to serve: the chef loads Genius with the various dishes to bring them back to their safe and service temperatures for the entire lunch period. What is left of the menu will be blast-chilled to  $+3^{\circ}\text{C}$  and then stored in the holding cabinet.

11:30

Re-heating to service  
temperature



12:30

Holding during  
lunch hour



14:30

Chilling what remains  
of the menu





## Cooking desserts

From 15:00 to 18:00



It doesn't take long to get the desserts for the evening or the next days ready. The process is managed automatically, without anyone having to watch over them, with final blast-chilling and ready to be preserved. And while Genius works, the chef actually has time to rest.

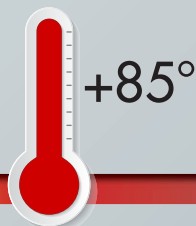
15:00

Preparing  
for the week



16:00

Cooking desserts



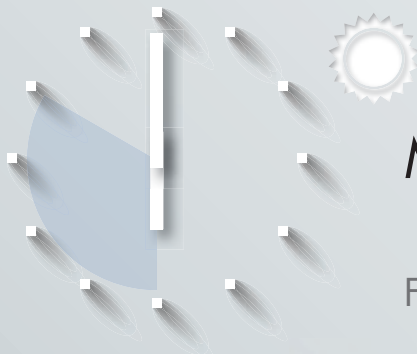
17:00

Chilling  
for preservation



And there's even time for a break.

Non-stop work 24/7. Genius is always active and efficient, and it shows.



## Multilevel preparation for service

From 18:00 to 22:00



Genius brings all the dishes back up to temperature again so that the chef can get them ready to be served right on time. Without waste, the perfect quality of each product is maintained without any stress at all.

18:00

Re-heating to service temperature



$\angle +65^{\circ}$

20:00

Holding during dinner service



$+65^{\circ}$

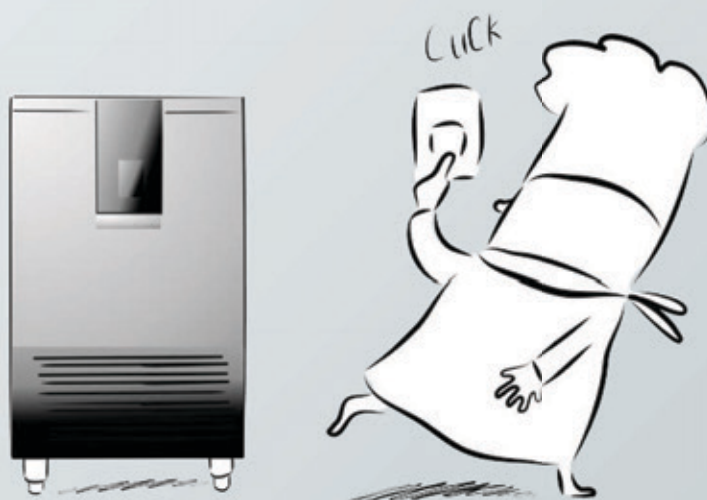
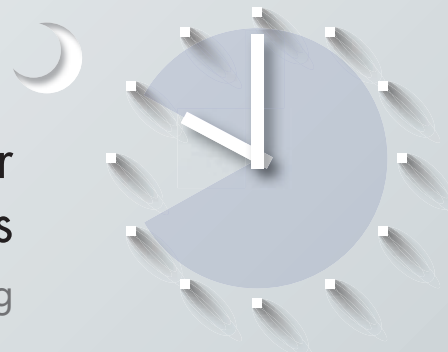
22:00

Chilling what's left of the menu



$+3^{\circ}$

## Overnight Proofer for bread and croissants from 22:00 to the following morning



The day is finally done. Before closing down the kitchen, Chef activates the Genius rising programme so that bread and croissants can be popped into the oven for baking the next morning. And sleep all night. That's why you work so well with Genius.

22:00

Making  
dough



23:00

Keeping  
temperatures  
constant



02:00

Reactivation



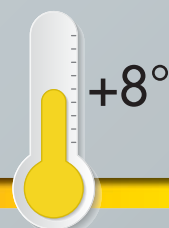
05:00

Rising



08:00

Stop rising



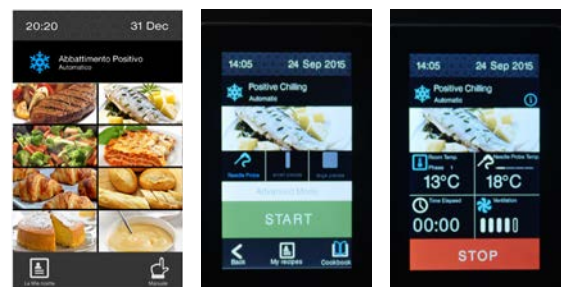
No one needs to be around while Genius works.

Fresh products and happy clients, always.  
Only with Genius.

The 5 senses come back to life with Genius.

### Blast-chilling

Keeping a cooked product for 5 hours at room temperature corresponds to chilling it with Genius and holding it for 5 days. Quality and freshness can be served at any time.



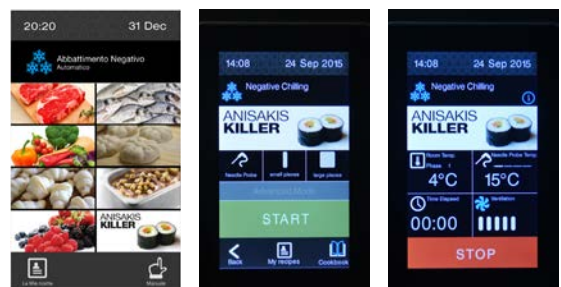




## Spectacular freshness, all the time.

### Blast-freezing

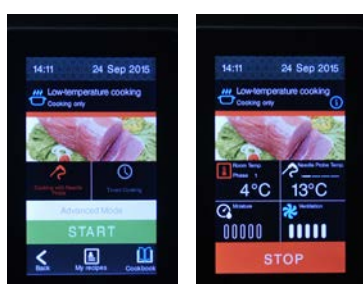
Starters that are always ready to go, as well as desserts, pasta dishes, meat and anything else you have... without ever wasting food or energy and with plenty of savings. With Genius, it's you who decides, and you who amazes your clients.



## Maximum performance, even at night.

### Slow cooking

Slow cooking gives you the advantage of reducing the loss of weight of food and makes everything juicier and more tender, even the tough stuff. But that's not all: Genius gives you the product ready to be portioned, it won't fall apart and you won't lose precious juices either.



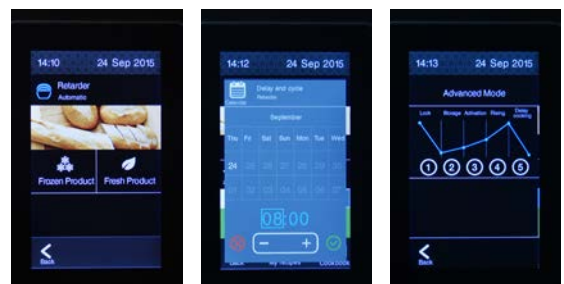




## Let your creativity break free!

### Retarder-proofing

All Genius does is ask you at what time and on what day you want to bake. He does the rest: preserving it, defrosting it, letting it rise and then preserving it to be popped into the oven at the desired time. It's all under control, without having to control.



## Your menus are always ready.

### Warm holding

Imagine being able to serve different dishes from your menu just by taking the plate from your personal assistant. Well, Genius holds them warm and ready to be brought to the table.





# Intelligent blast-chilling for every type of food.

## Multilevel

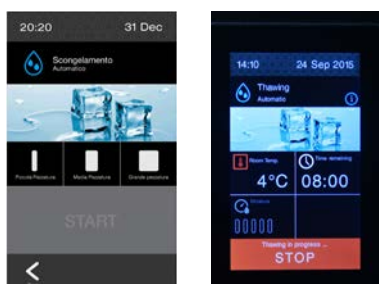
Every type of food has its own composition and needs to be handled in a different way to be served fresh, as if it had just been prepared. Genius keeps the characteristics of every product in mind, checks all levels and advises when it has been properly chilled.



# Simply perfect technology.

## Thawing

Stop worrying about how, where and for how long. Genius boasts the most advanced technology to make sure the temperature inside is perfect for thawing your cooked or raw dishes, with no surprises, and then preserves them perfectly.



Genius.  
5 multifunctional models to efficiently  
organise your work.



GP061TS



GP121TS



GP171TS








GP231TS



GP172TS



models			GP061TS	GP121TS	GP171TS	GP231TS	GP172TS
dimensions	width	mm	790	790	790	790	1100
	depth	mm	720	820	820	820	1050
	height	mm	850	1320	1800	1950	1800
trays capacity	spacing 45 mm	n.	6	12	17	23	17
	spacing 60 mm	n.	5	9	12	17	12
	spacing 75 mm	n.	4	7	10	14	10
capacity per cycle	+90>+3° C in 90'	Kg	18	25	36	55	72
	+90>-18° C in 240'	Kg	12	16	24	36	48
electrical data	voltage	V/-/HZ	230/1/50	230/1/50	400/3/50	400/3/50	400/3/50
	power*	W	1430	2180	4807	7061	9980
	absorption**	A	5,5	6,1	7,4	9,2	12,9
core probe	heated / multipoint (4 reading points)		●	●	●	●	●
functions	 blast-chilling/blast-freezing + conservation		●	●	●	●	●
	 thawing		●	●	●	●	●
	 retarder-proofing		●	●	●	●	●
	 slow cooking + blast-chilling + holding		●	●	●	●	●
	 warm holding		●	●	●	●	●
	 multi-level		●	●	●	●	●

\* evap. t. = -15°C / cond. t. = +40°C

\*\* evap. t. = -15°C / cond. t. = +55°C

# Polaris Assistance.

## Efficient and qualified assistance in order to suit your needs.

"Consumers pay great attention to the level of service offered by companies: 90% of them states that an efficient customer service influences purchasing decisions almost as much as the relationship between the price and value obtained (91%)."

Since we are aware of how important after-sales services are, we have created an organisational structure to support Polaris customers in the best possible way.

We provide assistance with technicians specialised in cooking and refrigeration, who you may contact directly at the address:  
[service@polarisgroup.it](mailto:service@polarisgroup.it)

### **100% up-to-date staff**

We organise courses to ensure practical training for engineers, so that they receive adequate training on Polaris appliances in order to ensure efficiency and effectiveness during all stages of assistance.

### **Technical documentation online**

On the Polaris website [www.polarisgroup.it](http://www.polarisgroup.it), with a password, you will be able to download the technical documentation. By registering to the Service Review, you will receive additional technical information.

### **Advice on spare parts**

We offer you our expertise in supporting the purchase of original spare parts managed by a dedicated office, which you may contact at the following address:  
[parts@polarisgroup.it](mailto:parts@polarisgroup.it)





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Sistema Qualità Certificato **ISO 9001: 2008**

Polaris is a company of

