

POLLUX 60

Certified • Patented • Unique

Intelligent Egg Pasteurization for Foodservice Kitchens.

Worry-Free Egg Safety

Pollux pasteurizers deliver the only point-of-use solution for complete egg pasteurization in commercial foodservice establishments. Add in their cook-and-hold capabilities, and you have the ideal appliance for all of your egg menu items and egg ingredient needs!



- Kills Salmonella and A.I. – Our exclusive process kills pathogens while preserving full flavor and the complete nutritional value of the egg.
- Protecting Your Customers ... One Egg at a Time – Our unique, all-natural pasteurization process provides a 7-log reduction in bacteria levels. Because this process provides protection that is 100 times more effective than universally accepted pasteurization standards, you can be sure you're providing an unmatched level of food safety and quality.
- Worry-Free Menu Flexibility – Think of what you can prepare if egg safety is not a concern! Caesar dressing ... mousse ... custards ... and any other menu items that use raw or undercooked egg no longer pose food safety risks.
- Uncompromised Egg Integrity – Albumen (egg white) and yolk maintain their raw properties and are completely separable for recipes requiring specific or divided egg components.
- Perfect Preparation – Pollux pasteurizers offer 14 process selections for various levels of soft-, medium- and hard-boiled eggs, plus Asian style eggs. Each cooking process also includes pasteurization, because without it, egg styles with “runny” insides also harbor possible bacterial contamination.
- Perfect Preservation – You'll save time and keep customers happy with Pollux-prepared soft-boiled eggs, because they remain soft-boiled and at the correct serving temperature for up to 5 hours. Less waste, quick service, and higher quality! (See our Castor product line for additional flexibility and self-serve applications.)
- Fast Pasteurization Capability – If you're in a hurry and preparing egg dishes cooked outside the shell, we can speed up pasteurization. In only 15 minutes, Pollux can achieve the same degree of bacteria reduction with only a slight coagulation of the egg, providing additional speed and flexibility for your operation.
- Easy to Use – With a “quick-start” function and four program presets, Pollux appliances are incredibly simple to use. Moreover, our animated display panel provides process details and information in seven different languages.

Only Pollux pasteurizers can deliver perfectly safe, perfectly prepared, perfectly preserved eggs in an all-natural process.

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Technical Specifications



Dimensions	Specifications
Height	250 mm / 9.8"
Width	597 mm / 23.5"
Depth (including drainage cuve)	627 mm / 24.7"
Capacity maximum	60 eggs (2 process trays with 30 eggs each)
Net weight	25 kg / 55.2 lbs.
Power supply	
Electrical connection	208 V-240 V or 3 x 380-415 V
Mains frequency	50 Hz / 60 Hz
Single-phase connection	2 P + PE / 32 A / Connector CEE 32A-6h
Triple-phase connection	3 P + N + PE / 16 A / Connector CEE 16A-6h
Peak capacity	5 kW
Power consumption	hard-boiled eggs: approximately 1 kWh preservation mode: 0.125 kWh / standby mode: 0.003 kWh
Electrical standards	IEC 309-2 / BS 4343 / VDE 0623
Max. operating temperature	100°C
Ambient temperature	5 to 35°C
Water facilities	
Water supply • Pressure (min/max)	G 3/4" • 1,5 / 4 bar
Water drainage • Consumption	1.26" / 32 mm • ± 8 l / cycle
Mains water temperature (min/max)	5 / 25°C
Control	
Graphical animated display	240 x 64 pixels, blue mode
IR-communication	yes
Quick-start function	yes
Scroll menu	yes
Choice of languages	7 (English, French, German, Spanish, Italian, Dutch, Portuguese) other languages are optional
Programmable keys	yes
Miscellaneous	
Process trays for eggs	2 units (capacity of 30 eggs each, stainless steel)
Sound level	40 dB(A)
Certificates	89/336/EEC as amended by 92/31/EEC; 73/23/EEC; 93/68/EEC HACCP compliant/ Certified by SGS Belgium