

EVOX 20 100kg Roll-in

TECHNICAL FEATURES

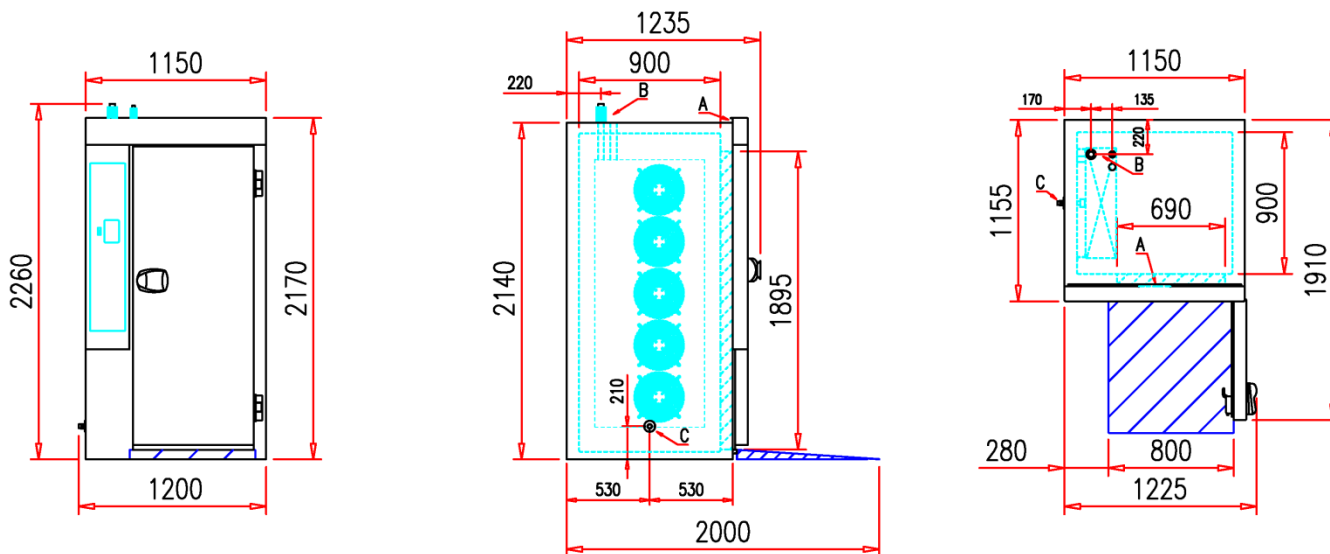
Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
SQX20FT.100	100 kg	60 kg	20GN 1/1 20EN 60x40	400V / 3Ph+N 50Hz	5,0 kW 16,0 A	R404A 4,500 kg
SQX20FT.100W						R404A 0,000 kg
SQX20FT.100SG	/	/		230V / 1Ph 50Hz	0,9 kW 5,0 A	CO ₂ 0,000 kg
SQX20FT.100SGCO ₂						CO ₂ 0,000 kg

CONSTRUCTIVE FEATURES

	STRUCTURE IN STAINLESS STEEL AISI 304 18/10 – EXTERNAL: SCOTCH BRITE, INTERIOR: MIRROR FINISHING		ROUNDED INNER AND OUTER ANGLES CLEANING AND SPACE UNDER THE EVAPORATOR FOR A PERFECT AND EASY CLEANING
	CERTIFIED ITALIAN HIGH PERFORMANCES REFRIGERATING UNITS		OVERSIZED CONDENSERS TO ENSURE RELIABILITY
	SPECIAL FANS SUITABLE FOR LOW TEMPERATURE WITH SPEED REGULATION SYSTEM		CATAPHORESIS PAINTED ANTI-CORROSION EVAPORATORS

Structure insulation in CFC-free polyurethane DPO-0 - Door frame completely integrated in the structure itself to grant top hygiene - Self-closing door equipped with a silicone gasket resistant to low temperatures, magnetic and heated door frame - Core probe with strong silicone gum grip as standard - Lateral drain hole for condensation and water run out - The technical room of evaporator and condenser can be easily inspected through a compass opening

The appliance is supplied without trays, without trolley, ramp and without mobile oven racks. CO₂ versions are supplied without thermic expansion valve. The manufacturer reserves the right to carry out modifications of the product without notice. For different voltages and/or frequencies quotations on demand.

INNER AND OUTER DIMENSIONS


A = Electrical and Water connection (when needed)
 B = Refrigeration connection
 C = Evaporator water drain pipe

TECHNICAL DATA

Model	Refrigerating Power		Consumption kWh/kg		Net Weight	Insulation Thickness	Room Conditions	Certifications
	*Te = -10°C	*Te = -30°C	(+90°C/+3°C)	(+90°C/-18°C)				
SQX20FT.100	12.000 W	5.100 W	0,10	0,32	260 kg (Cell)	80 mm	+32°C 60% UR	CE
SQX20FT.100W					210 kg (Remote unit)			
SQX20FT.100SG			/	/	260 kg			
SQX20FT.100SGCO ₂								

* Te = Expansion Temperature – Condensation Temperature = +45°C

ELECTRONIC CONTROLLER
Cycles available:

- Temperature blast chilling and conservation
- Time blast chilling and conservation
- Temperature deep freezing and conservation
- Time deep freezing and conservation
- Soft and hard cycles for both blast chilling and deep freezing
- Multi timer non-stop cycle
- Pre-cooling

Optional cycles:

- Multi core probe non-stop cycle
- Sterilization
- Leavening/proving
- Low temperature slow cooking


Special functions:

- Recipe book
- Automatic control on core probe insertion
- raw fish sanitation
- Thawing
- Manual defrost
- Special cycle for ice cream
- Drying
- Evaporator fan speed regulation
- USB

Optional functions:

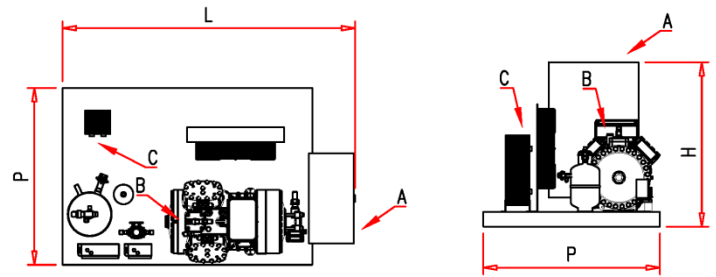
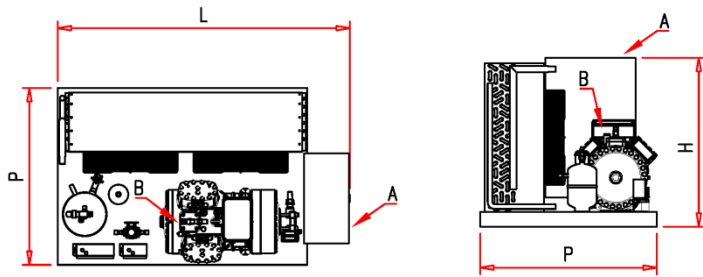
- Core probe heating
- Multipoint core probe
- Multi core probe

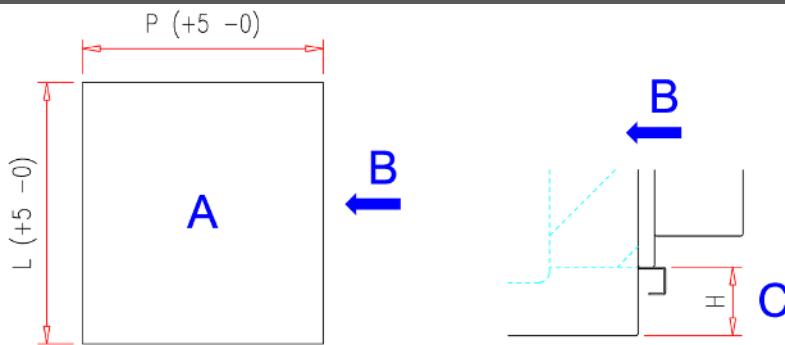
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EXTERNAL DIMENSIONS REMOTE UNIT

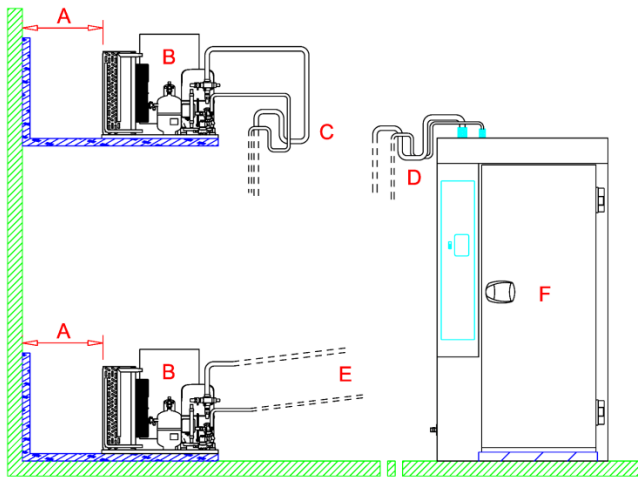
ARIA

ACQUA (W)

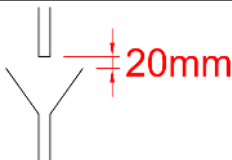

 A = Electric connections
 B = Refrigeration connection
 C = Water connection

Width (W) = 1350 mm
Depth (D) = 785 mm
Height (H) = 780 mm
FLOOR HOLE DIMENSIONS (CELL SUNK INTO THE FLOOR)

Width (W) = 1160 mm
Depth (D) = 1095 mm
Height (H) = 62 mm

 A = Hole dimensions
 B = Door – Trolley entrance
 C = Hole height – Step height

REFRIGERATION CONNECTION

PIPES DIMENSIONS
Inlet = Ø 16 mm
Suction = Ø 35 mm
Inlet CO₂ = Ø 12 mm
Suction CO₂ = Ø 22 mm
Pipes installation for standard models

 A = Minimum distance from the wall 1mt
 B = Remote unit
 C = To be executed every 2 meters in height
 D = Inlet and suction pipes
 E = Minimum slope 3mm / mt toward the remote unit

WATER CONNECTION


Minimum distance between water drain and floor or other surface.











Use network water with a minimum pressure of 100 kPa and a maximum of 500 kPa; temperature shall not exceed + 18 ° C; do not use sea water, specific models are available upon request.

ELECTRIC CONNECTION

General Feeding Cable		Control Panel Feeding Cable (from remote unit to cell)	Connection Cable (from remote unit to cell)
Standard	SG version		
5x6mm ² NPI	3x4mm ² NPI	3x4mm ² NPI	7x1,5mm ² NPI

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ACCESSORIES (OPTIONAL)

	Leavening and Slow cooking	ACC FO5		Led light	ACC 149
	Ramp (1 piece)	ACC 180		Left opening door	ACC 136
	Ozone Sterilizer	ACC 110		Heated Core Probe	ACC 509
	Multipoint core probe	ACC 510		Trolley with castors 20 GN 1/1	ACC 166
	Silenced cover for external use	ACC 190.100		Trolley with castors 20 EN 60x40	ACC 169

DATA SHEET ACCORDING TO prEN 17032

Model	Product Type	Refrigerating Gas			Program	
		Type	GWP	Charge	Blast Chilling	Deep Freezing
SQX20FT.100	BLAST CHILLER DEEP FREEZER	R404A	3922	4,500 kg	HARD	TIME
SQX20FT.100W				0,000 kg	/	/
SQX20FT.100SG		CO ₂	1			
SQX20FT.100SGCO ₂						

Model	Blast Chilling (+65°C / +10°C)			Deep Freezing (+65°C / -18°C)		
	Maximum Capacity	Energy Consumption E	Time t	Maximum Capacity	Energy Consumption E	Time t
SQX20FT.100	100 kg	0,10 kWh/kg	120 min.	60 kg	0,32 kWh/kg	260 min.
SQX20FT.100W						
SQX20FT.100SG	/	/	/	/	/	/
SQX20FT.100SGCO ₂	/	/	/	/	/	/

Manufacturer: A.T.O. S.R.L. - Via dell'Artigianato, 24 - 31030 Castello di Godego - Treviso – Italy

STANDARD PACKAGE

Package	External dimensions				Gross weight	
	Width	Depth	Height	m ³	Standard	SG Version
1	1430 mm	1370 mm	2400 mm	4,70	350 kg	350 kg
2	1410 mm	880 mm	930 mm	1,15	240 kg	/

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