

## EVOX 20/40 170kg Roll-through



### TECHNICAL FEATURES

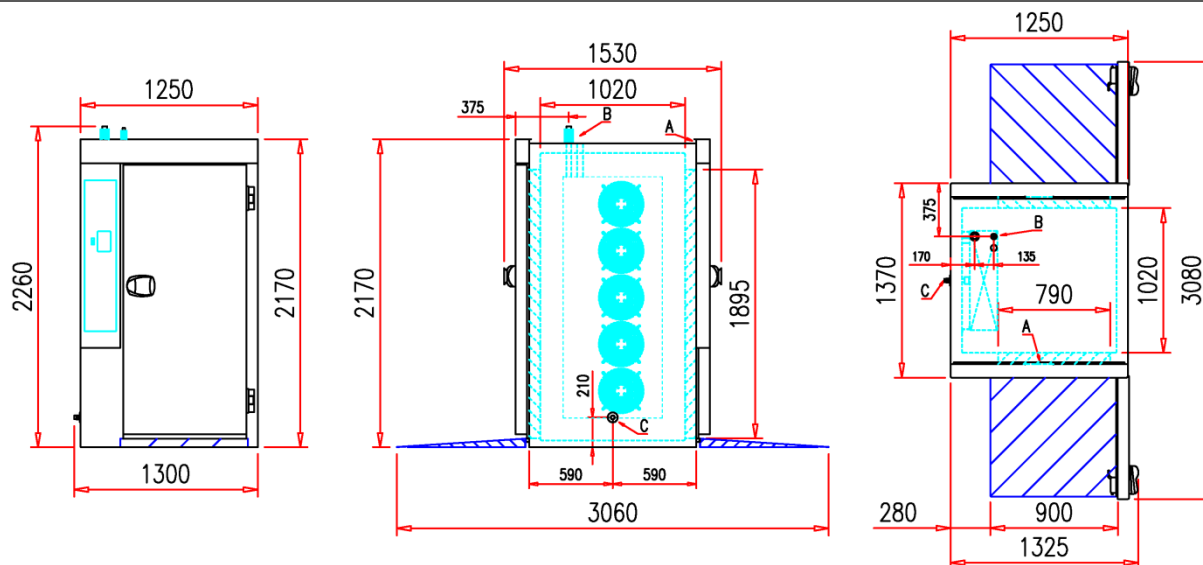
Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
SQXW20FT.170WD	170 kg	120 kg	40GN 1/1 40EN 60x40	400V / 3Ph+N 50Hz	7,5 kW 23,5 A	R404A 5,000 kg
SQXW20FT.170WDW						R404A 0,000 kg
SQXW20FT.170WDSG	/	/	20GN 2/1 20EN 60x80	230V / 1Ph 50Hz	0,9 kW 5,0 A	CO <sub>2</sub> 0,000 kg
SQXW20FT.170WDSGCO <sub>2</sub>						

### COSTRUCTIVE FEATURES

	STRUCTURE IN STAINLESS STEEL AISI 304 18/10 – EXTERNAL: SCOTCH BRITE, INTERIOR: MIRROR FINISHING		ROUNDED INNER AND OUTER ANGLES TO ALLOW A PERFECT CLEANING. SPACE UNDER THE EVAPORATOR FOR 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. CO<sub>2</sub> 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)				
SQXW20FT.170WD	24.000 W	8.400 W	0,08	0,24	300 kg (Cell)	80 mm	+32°C 60% UR	CE
SQXW20FT.170WDW					300 kg (Remote unit)			
SQXW20FT.170WDSG			/	/	300 kg			
SQXW20FT.170WDSGCO <sub>2</sub>								

\* 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

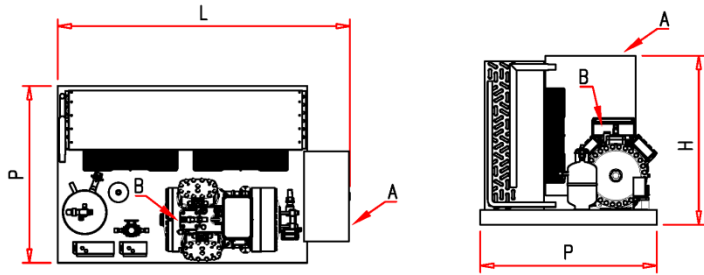
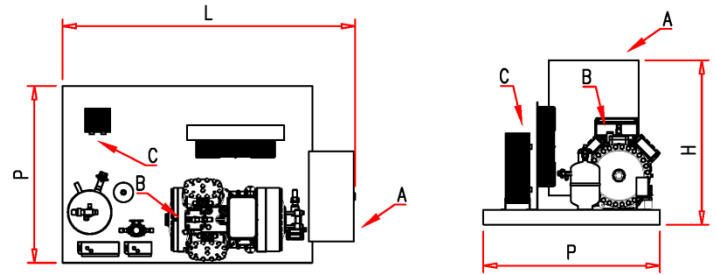

**Special functions:**

- 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

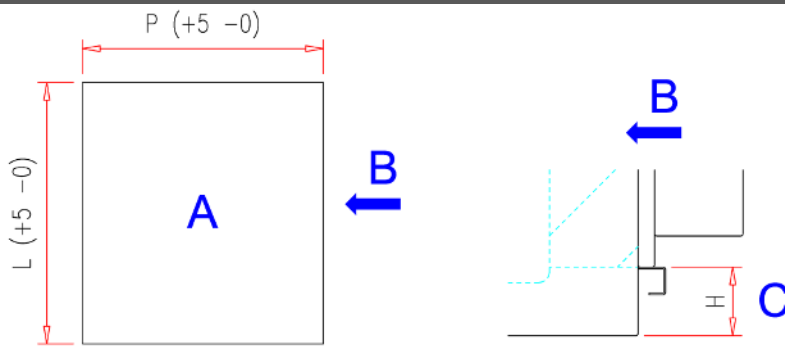
**Optional functions:**

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

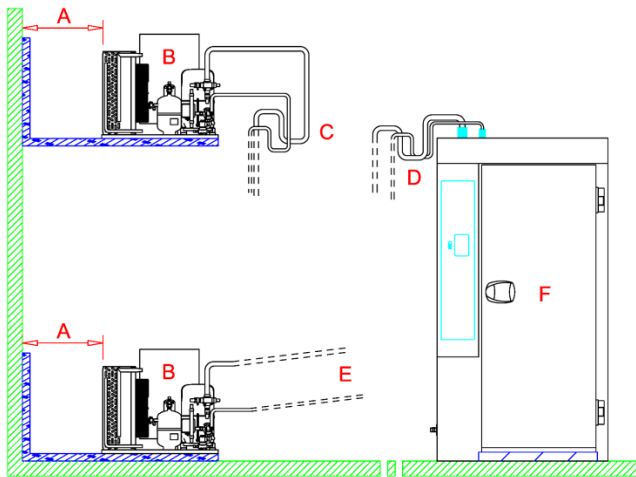
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**EXTERNAL DIMENSIONS REMOTE UNIT**
**AIR-CONDENSED**

**WATER-CONDENSED (W)**


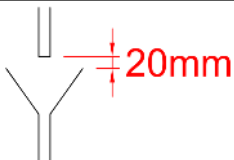
A = Electric connection  
 B = Refrigeration connection  
 C = Water connection

**Width (L) = 1500 mm**
**Depth (P) = 870 mm**
**Height (H) = 850 mm**
**FLOOR HOLE DIMENSIONS (CELL SUNK INTO THE FLOOR)**

**Width (L) = 1260 mm**
**Depth (P) = 1240 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 CO<sub>2</sub> = Ø 12 mm**
**Suction CO<sub>2</sub> = 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 <sup>2</sup> NPI	3x4mm <sup>2</sup> NPI	3x4mm <sup>2</sup> NPI	7x1,5mm <sup>2</sup> NPI

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**ACCESSORIES (OPTIONAL)**

	Leavening and Slow cooking	ACC FO7		Led light	ACC 149
	Ramp (1 piece)	ACC 181		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 167
	Silenced cover for external use	ACC 190.170		Trolley with castors 20 EN 60x40	ACC 170

**DATA SHEET ACCORDING TO prEN 17032**

Model	Product type	Refrigerant Gas			Program	
		Type	GWP	Charge	Blast Chilling	Deep Freezing
SQXW20FT.170WD	BLAST CHILLER DEEP FREEZER	R404A	3922	5,000 kg	HARD	TIME
SQXW20FT.170WDW				0,000 kg	/	/
SQXW20FT.170WDSG		CO <sub>2</sub>	1			
SQXW20FT.170WDSGCO <sub>2</sub>						

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
SQXW20FT.170WD	170 kg	0,08 kWh/kg	120 min.	120 kg	0,24 kWh/kg	260 min.
SQXW20FT.170WDW						
SQXW20FT.170WDSG	/	/	/	/	/	/
SQXW20FT.170WDSGCO <sub>2</sub>						

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

**STANDARD PACKAGE**

Package	External dimensions				m <sup>3</sup>	Gross weight	
	Width	Depth	Height	Width		Depth	
1	1530 mm	1490 mm	2400 mm	5,47	400 kg	400 kg	
2	1600 mm	930 mm	1050 mm	1,56	340 kg	/	

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