


ACTIVA 14 TRAYS 50 kg

Standard features:

Plug-in with air condensation, R452A unit

Hinges on the right, non-reversible door

Drain on the bottom, standard drip tray included

Bivalent trays support GN 1/1 and EN 60x40

Blast Chilling

50 kg

 +90°C → +3°C
 90 min

Deep Freezing

30 kg

 +90°C → -18°C
 240 min

Capacity

**14 GN 1/1
 (14 EN60x40)**
CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,11 kWh/kg	0,33 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	2,0 kg

ROOM CONDITIONS

+32°C 60% UR

CERTIFICATION

TECHNICAL DATA

Code	MXT14.50
Version	Air
Dimensions (L x P x H)	798 x 808 x 1860/1900 mm
Net Weight	205 kg
Insulation Thickness	70 mm
Standard Tension	400 V / 3 Ph + N / 50 Hz
Power Consumption	3,0 kW / 11,0 A
Refrigeration power (*Te= -10 °C)	7.920 W
Refrigeration power (*Te= -30 °C)	2.700 W
Noise	<70 dB
HP	3,5 HP

*Expansion temperature - Condensation temperature

SPECIFICATIONS IN COMPLIANCE WITH prEN 17032

Blast Chilling (+65°C / +10°C)		Deep Freezing (+65°C / -18°C)	
Maximum capacity	Time	Maximum capacity	Time
50 kg	120 min	30 kg	260 min

Distributor:

 KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
 Tel: 0333 123 2450

sales@kidcateringequipment.com

CONTROLLER

							
BLAST CHILLING	DEEP FREEZING	STANDARD CORE PROBE	AUTOMATIC CONSERVATION	RAW FISH SANITATION	HACCP ALARMS	HEATED CORE PROBE (OPTIONAL)	STERILIZER (OPTIONAL)


Available cycles:

- Temperature-blast chilling with core probe + conservation phase;
- Time-blast chilling time without core probe + conservation phase;
- Temperature-deep freezing with core probe + conservation phase;
- Time-deep freezing without core probe + conservation phase;
- SOFT and HARD cycles for both blast chilling +3°C or deep freezing -18°C;
- Pre-cooling cycle.

Special functions:

- Automatic control on core probe insertion;
- Core probe temperature visualization;
- Visualization of elapsed time from start, customizable by user;
- Raw fish sanitation cycle;
- Manual defrost.

CONSTRUCTIVE FEATURES

Stainless steel structure AISI 304 18/10, external Scotch-Brite, internal mirror finish; rounded inner and outer angles for a perfect and easy cleaning; space under the evaporator for a perfect cleaning; oversized condenser to ensure reliability; Italian high-performance refrigerating units; special fans suitable for low temperatures; evaporators with cataphoresis anticorrosion treatment; the technical room of evaporator and condenser can be easily inspected.

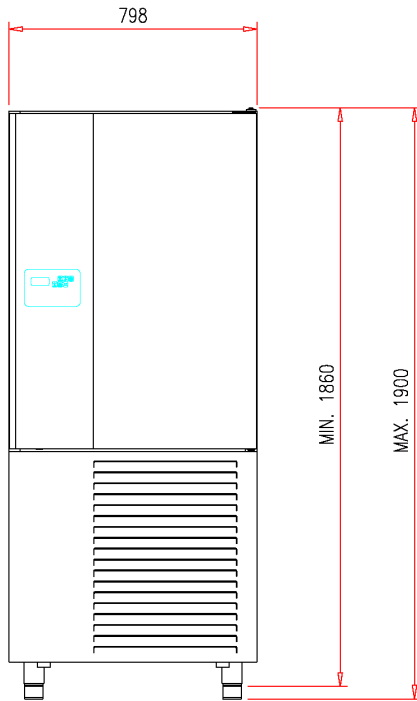
ACCESSORIES

	Kit 4 Castors ACC 141		Left Opening Door ACC 135
	Ozone sterilizer* ACC 110		Heated Core Probe* ACC 509
	Trays support EN 60x40 ACC 800/4		LED Light ACC 148

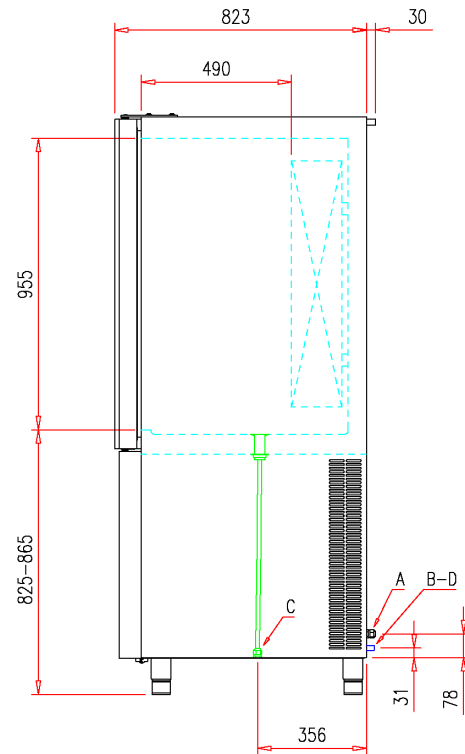
*We can choose one of the two options

DIMENSIONS

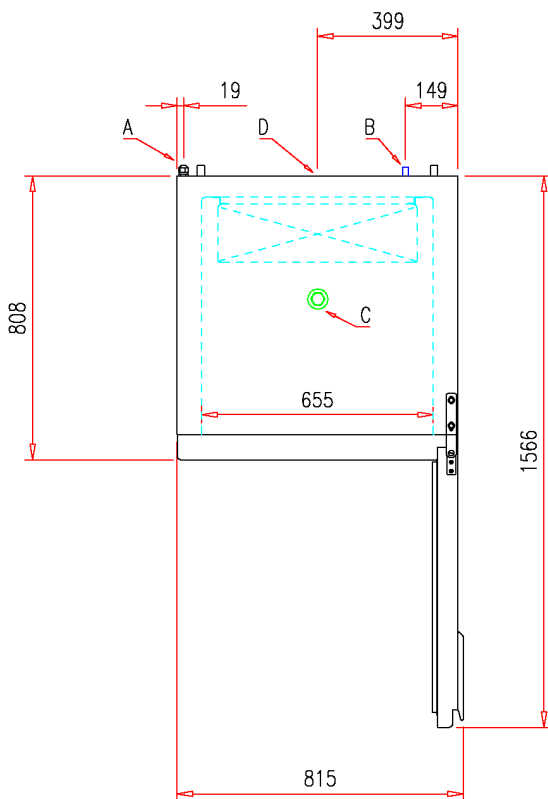
Front View



Side View



Top View



CONNECTIONS

- Electrical connection
- Water connection (if required)
- Evaporator water drain pipe
- Refrigeration Connection (if required)

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