

ACTIVA 5 TRAYS 20 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
- Supporting structure for overlapping oven

Blast Chilling
20 kg
 +90°C → +3°C
 90 min

Deep Freezing
12 kg
 +90°C → -18°C
 240 min

Capacity
**5 GN1/1
 (5 EN60x40)**

CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,12 kWh/kg	0,40 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	0,8 kg

ROOM CONDITIONS

+32°C 60% UR

CERTIFICATION

TECHNICAL DATA

Code	MXT5.20
Version	Air
Dimensions (L x P x H)	798 x 700 x 835/865 mm
Net Weight	100 kg
Insulation Thickness	70 mm
Standard Tension	230 V / 1 Ph / 50 Hz
Power Consumption	1,3 kW / 7,0 A
Refrigeration power (*Te= -10°C)	1.750 W
Refrigeration power (*Te= -30°C)	700 W
Noise	<70 dB
HP	1,0 HP

*Te = Expansion temperature - Condensation temperature = +45°C

SPECIFICATIONS IN COMPLIANCE WITH prEN 17032

Blast Chilling (+65°C / +10°C)		Deep Freezing (+65°C / -18°C)	
Maximum capacity	Time	Maximum capacity	Time
20 kg	120 min	12 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)
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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.

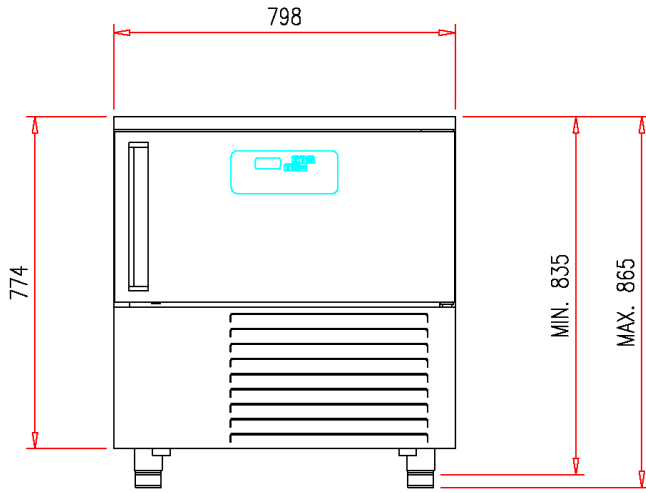
ACCESSORIES

	Kit 4 Castors (H with castors = 895mm) ACC 140		Left Opening Door ACC 135
	Ozone sterilizer* ACC 110		Heated Core Probe* ACC 509
	Rails For Oven ACC 155		LED Light ACC 147
	Trays support EN 60x40 ACC 800/1		
			*We can choose one of the two options

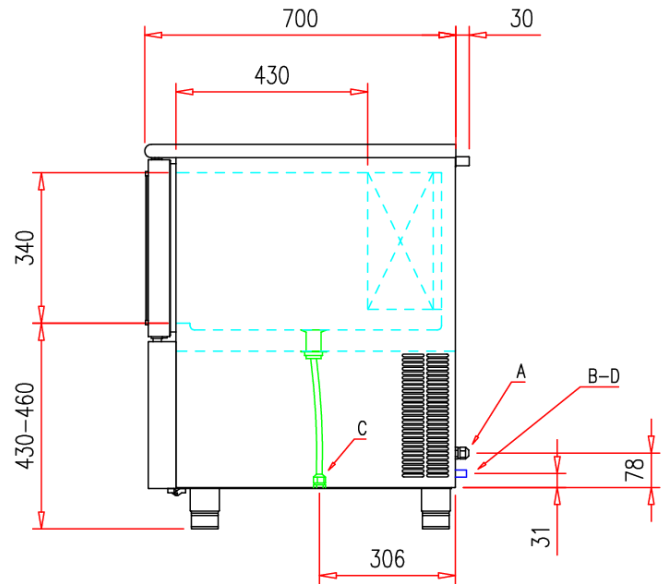
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DIMENSIONS

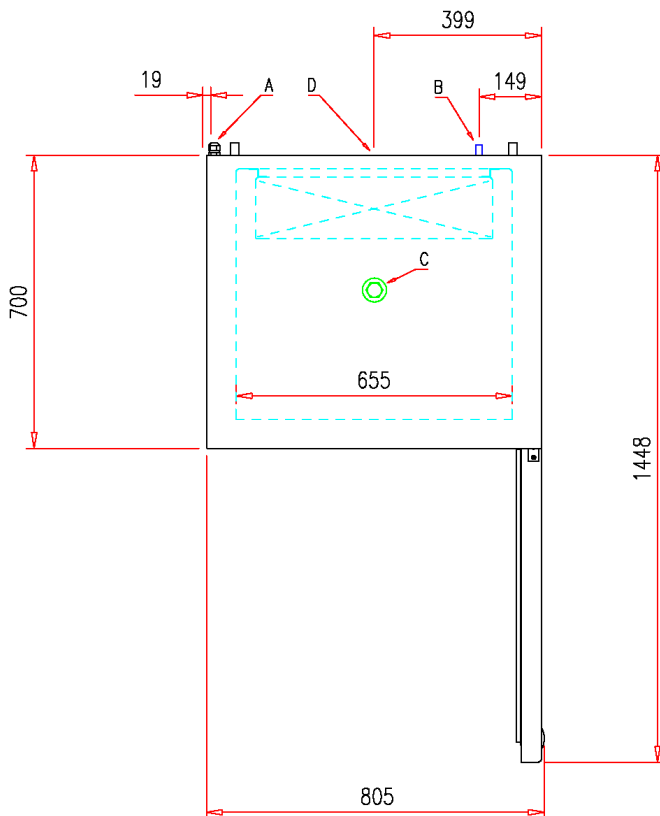
Front View



Side View



Top View



CONNECTIONS

- A = Electrical connection
- B = Water connection (if required)
- C = Evaporator water drain pipe
- D = Refrigeration Connection (if required)

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