

**ACTIVA 5 TRAYS 30kg**


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  
**30 kg**  
 +90°C → +3°C  
 90 min

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

 Capacity  
**5 GN 1/1  
 (5 EN60x40)**
**CONSUMPTION (prEN 17032)**

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,10 kWh/kg	0,32 kWh/kg

**REFRIGERANT GAS**

Type	GWP	Charge
R452A	2141	0,9 kg

**ROOM CONDITIONS**

+32°C      60% UR

**CERTIFICATION**

**TECHNICAL DATA**

Code	<b>MXT5.30</b>
Version	Air
Dimensions (L x P x H)	798 x 700 x 835/865 mm
Net Weight	105 kg
Insulation Thickness	70 mm
Standard Tension	230 V / 1 Ph / 50 Hz
Power Consumption	1,5 kW / 8,5 A
Refrigeration power (*Te= -10 °C)	3.200 W
Refrigeration power (*Te= -30 °C)	1.150 W
Noise	<70 dB
HP	1,2 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
30 kg	120 min	18 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

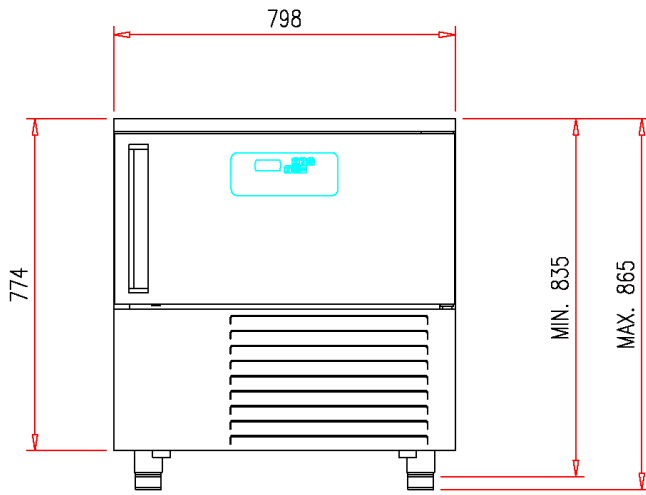
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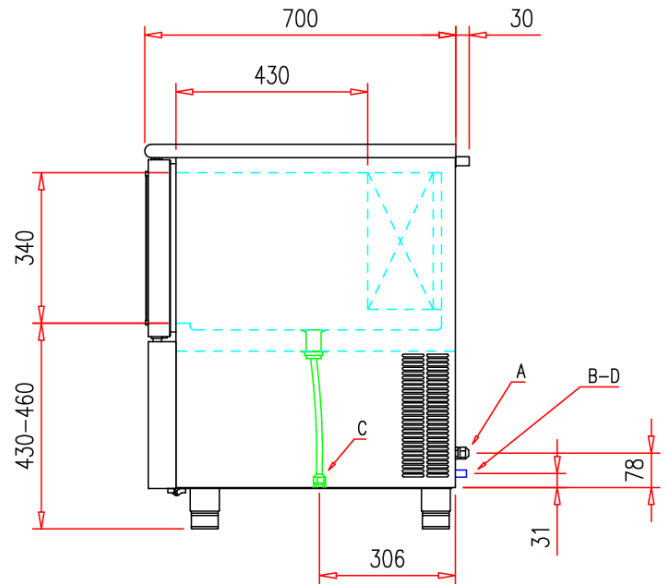
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**DIMENSIONS**

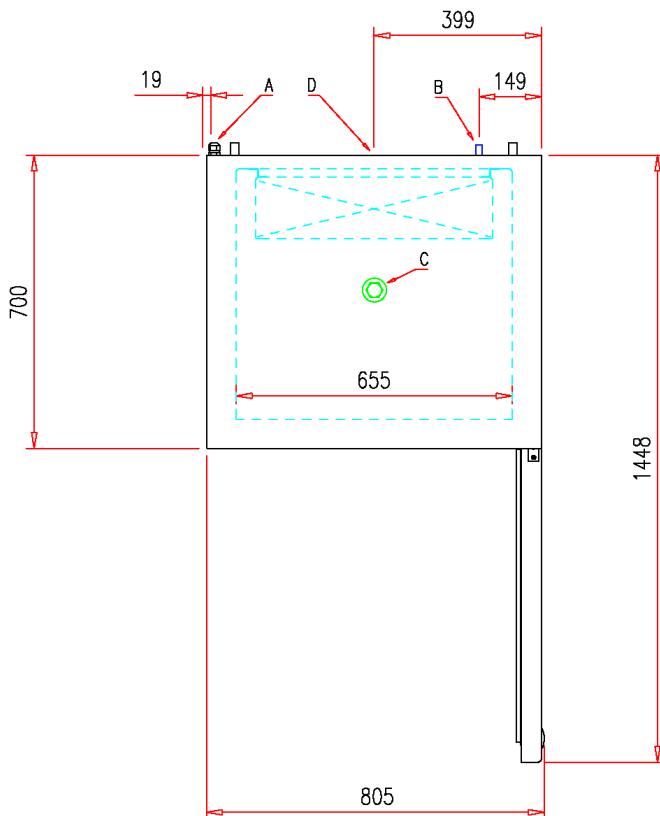
Front View



Side View



Top View



**CONNECTIONS**

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