


**EVOX FT 12/24 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

Trays support structure 12 levels (included in the price)

RATIONAL compatible

Blast Chilling

**50 kg**

 +90°C → +3°C  
90 min

Deep Freezing

**30 kg**

 +90°C → -18°C  
240 min

Capacity

**1 STRUCTURE**
**12 GN2/1 | EN60x80**
**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
R448A**	1387	0,0 kg
R449A**	1397	0,0 kg

\*\* on request without refrigeration unit

**ROOM CONDITIONS**

+32°C

60% UR

**CERTIFICATION**

**TECHNICAL DATA**

Code	FTW12.50	FTW12.50W	FTW12.50SG
Version	Air	Water	Without group
Dimensions (L x P x H)	1030 x 1045 x 1810/1850 mm	1030 x 1045 x 1810/1850 mm	1030 x 1045 x 1810/1850 mm
Net Weight	260 kg	260 kg	185 kg
Insulation Thickness	70 mm	70 mm	70 mm
Standard Tension	400 V / 3 Ph+N / 50 Hz	400 V / 3 Ph+N / 50 Hz	400 V / 3 Ph+N / 50 Hz
Power Consumption	3,0 kW / 11,0 A	3,0 kW / 11,0 A	1,0 kW / 4,0 A
Refrigeration power (*Te= -10°C)	7.920 W	7.920 W	/
Refrigeration power (*Te= -30°C)	2.700 W	2.700 W	/
Noise	<70 dB	<70 dB	<70 dB
HP	3,5 HP	3,5 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
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](mailto:sales@kidcateringequipment.com)

**CONTROLLER**

 BLAST CHILLING	 DEEP FREEZING	 USB	 FAN SPEED REGULATION	 RECIPE BOOK	 COLD HOLDING (TOP) & HOT (PLUS)	 THAWING -18°C ⇌ +3°C	 LEAVENING (PLUS)	 SLOW COOKING (PLUS)
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**TOP - STANDARD**


- Automatic cycles and RECIPE BOOK with pre-set programs;
- Blast Chilling + 3°C HARD/SOFT with core probe/time duration + automatic conservation;
- Deep Freezing -18°C HARD/SOFT with core probe/ time duration + automatic holding;
- Fan-speed regulation;
- Cold conservation function;
- Favourites function: quick access to most used programs;
- Special cycle for the raw fish sanitation;
- Non-stop cycle for the ice cream hardening;
- Controlled thawing from -20°C to +3°C;
- Chamber drying to remove humidity.











**PLUS - OPTIONAL**

- TOP Functions;
- Controlled leavening with customizable phases;
- slow cooking +65°C with humidity and ventilation control;
- Hot conservation function;
- Combined cycle for sequentially execution of different cycles.

**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 with speed regulation system; evaporators with cataphoresis anticorrosion treatment; the technical room of evaporator and condenser can be easily inspected.

**ACCESSORIES**

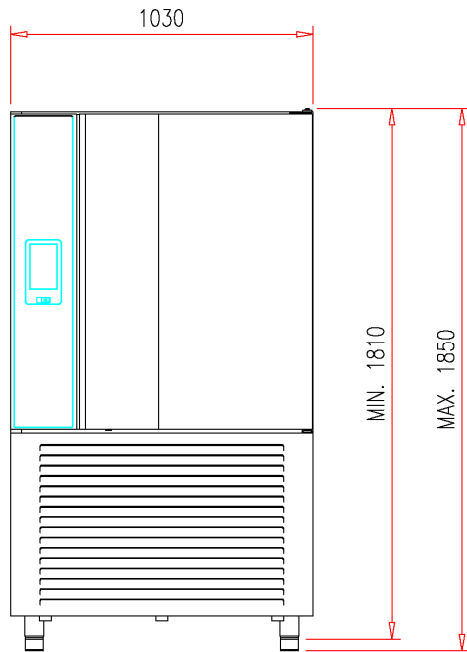
	Leavening cycles and Slow Cooking ACC FT12		LED Light ACC 148
	Kit 4 Castors ACC 141		Left Opening Door ACC 136
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Trays support structure 12 GN2/1 ACC 165		Multipoint core probe ACC 510
	Trays support structure 12 EN60x80 ACC 168		Trolley ACC 171

Distributor:

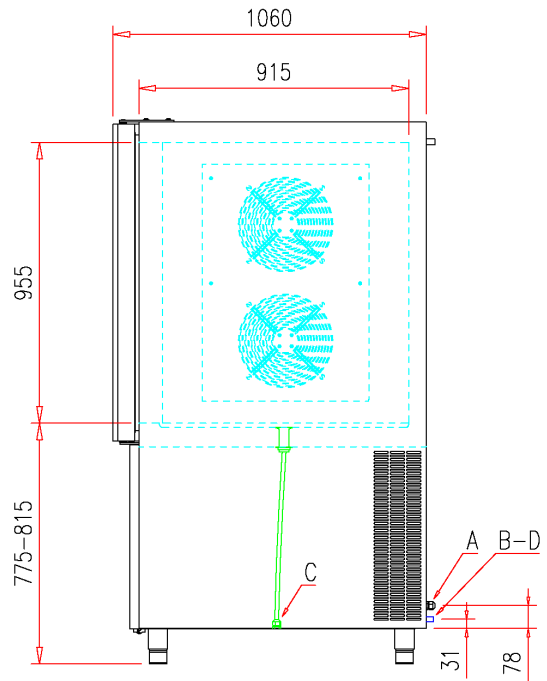
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 Tel: 0333 123 2450 sales@kidcateringequipment.com

**DIMENSIONS**

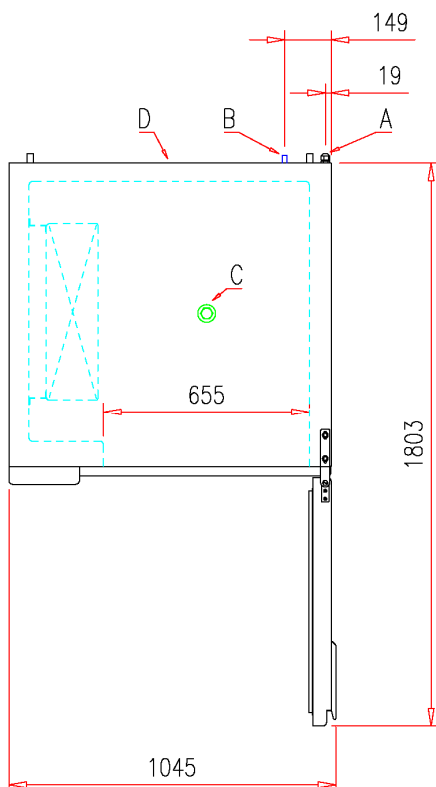
Front View



Side View



Top View



**CONNECTIONS**

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