

EVOX FT 40/80 TRAYS 200 Kg


Standard features:
 dissassembled cell + remote unit R452A
 Single door hinges on the right
 Left evaporator, evaporator exhaust side
 Electric/Cold connection on rooftop, evaporator side
 Ramp and trolley not included
 Interior dimensions: 790 x 2040 x 1895 mm

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

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

Trolleys Capacity
2 20 GN2/1 | EN60x80
4 20 GN1/1 | EN60x40

CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,10 kWh/kg	0,29 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	0,0 kg
R448A**	1387	0,0 kg
R449A**	1397	0,0 kg

** on request

ROOM CONDITIONS

+32°C 60% UR

CERTIFICATION

TECHNICAL DATA

Code	FTW40.200	FTW40.200W	FTW40.200SG
Version	Air	Water	Without group
Dimensions (L x P x H)	1250 x 2295 x 2170 mm	1250 x 2295 x 2170 mm	1250 x 2295 x 2170 mm
Net Weight cell/remote unit	500 / 320 kg	500 / 320 kg	500 / - kg
Insulation Thickness	80 mm	80 mm	80 mm
Standard Tension	400 V / 3 Ph+N / 50 Hz	400 V / 3 Ph+N / 50 Hz	230 V / 1 Ph / 50 Hz
Power Consumption	10,5 kW / 35,0 A	10,5 kW / 35,0 A	4,8 kW / 25,0 A
Refrigeration power (*Te= -10°C)	25.500 W	25.500 W	/
Refrigeration power (*Te= -30°C)	10.600 W	10.600 W	/
Noise	<85 dB	<85 dB	<80 dB
HP	10,0 HP	10,0 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
200 kg	120 min	130 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	 USB	 FAN SPEED REGULATION	 RECIPE BOOK	 COLD HOLDING (TOP) & HOT (PLUS)	 THAWING -18°C ⇌ +3°C	 LEAVENING (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.









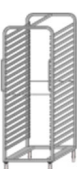
PLUS - OPTIONAL

- TOP Functions;
- Controlled leavening with customizable phases;
- 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 ACC FT40		LED Light ACC 149
	Ramp ACC 181		Left Opening Door ACC 136
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Silenced cover for external use ACC 190.200		Multipoint core probe ACC 510
	Structure with wheels 20 GN2/1 ACC 167		Front/lateral cell drain ACC 550
	Structure with wheels 20 EN60x80 ACC 170		

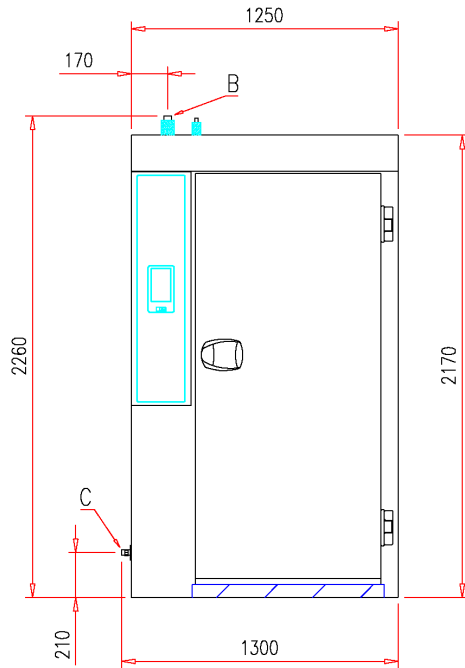
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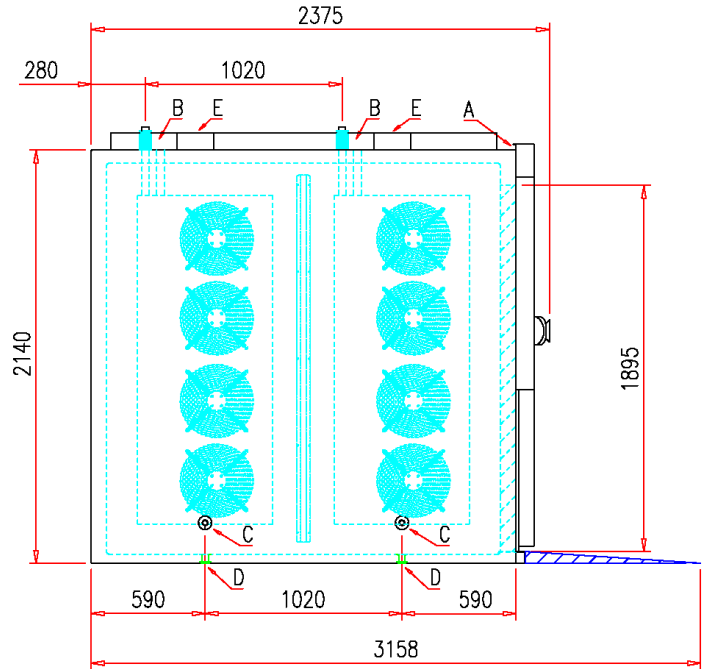
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DIMENSIONS

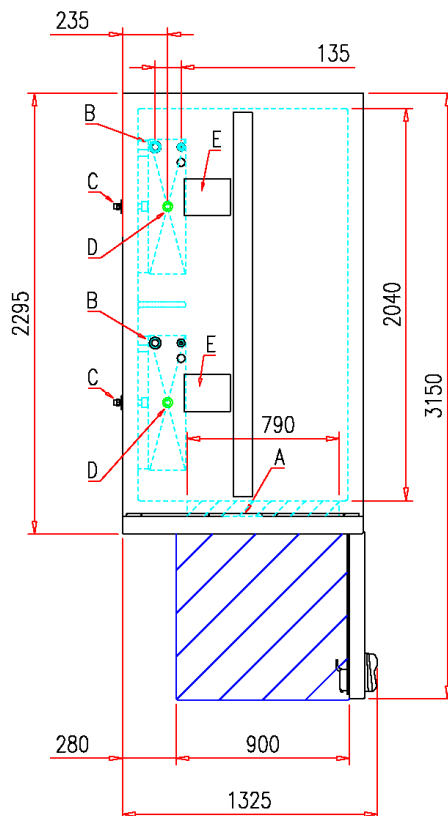
Front View



Side View



Top View



CONNECTIONS

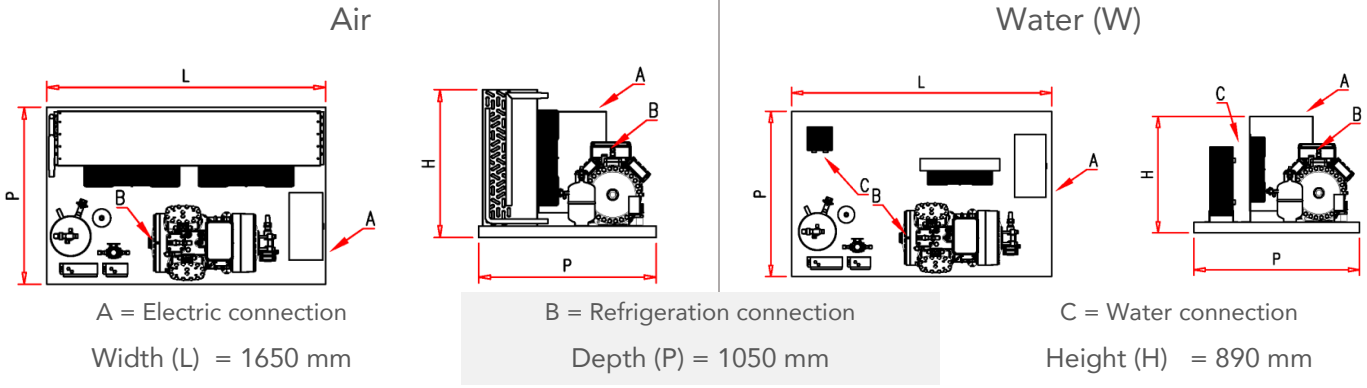
- A = Electric connection
- B = Refrigeration connection
- C = Evaporator water drain
- D = Floor water drain

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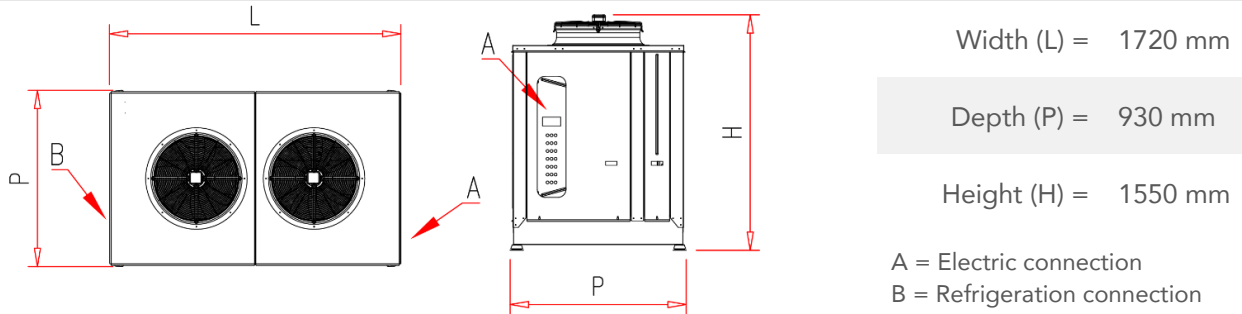
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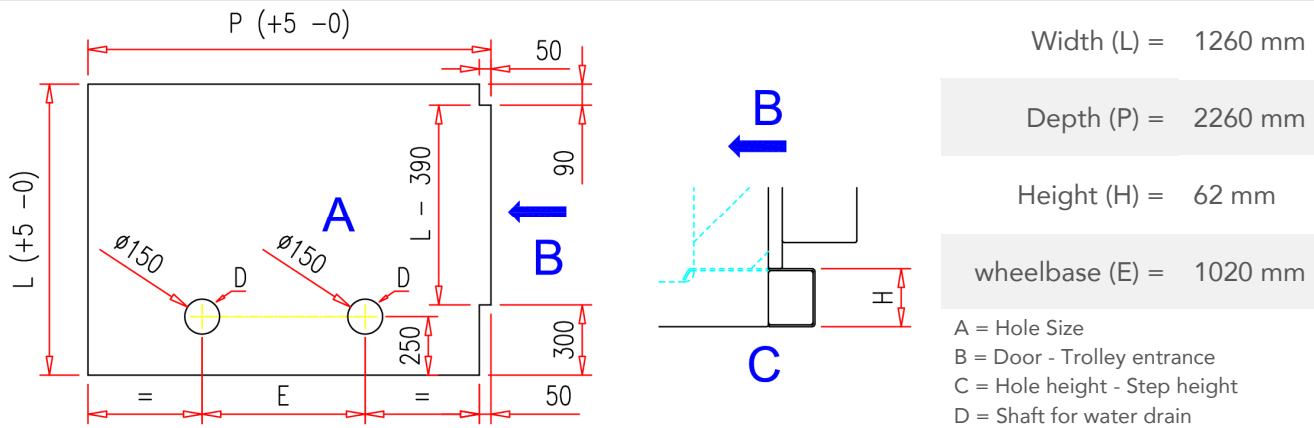
REMOTE UNIT



SPECIAL WATERPROOF COVER FOR EXTERNAL USE



RECESS DIMENSIONS (cell sunk into the floor)



CABLES

General feeding Cable standard	without unit version	Control panel feeding (from remote unit to cell)	cable connection (from remote unit to cell)
5x10 mm ² NPI	3x4 mm ² NPI	3x4 mm ² NPI	7x1,5 mm ² NPI

PIPES

Inlet	Suction
Ø 16 mm	Ø 42 mm

Distributor:

PHOTO

