

**EVOX 14 40kg crosswise**

**TECHNICAL FEATURES**

Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
SQX14FT.40	40 kg	25 kg	14 GN 1/1 14 EN 60x40*	400V / 3Ph+N 50Hz	2,0 kW 6,5 A	R404A 2,000 kg
SQX14FT.40W						
SQX14FT.40R						
SQX14FT.40WR						
SQX14FT.40SG	/	/		400V / 3Ph+N (230V / 1Ph+N**) 50Hz	0,5 kW 1,5 A	R404A 0,000 kg
SQX14FT.40SGCO <sub>2</sub>						CO <sub>2</sub> 0,000 kg

\* Pastry version allow EN60x40 shelves only (es.:SQX10FT.40P). \*\* Optional

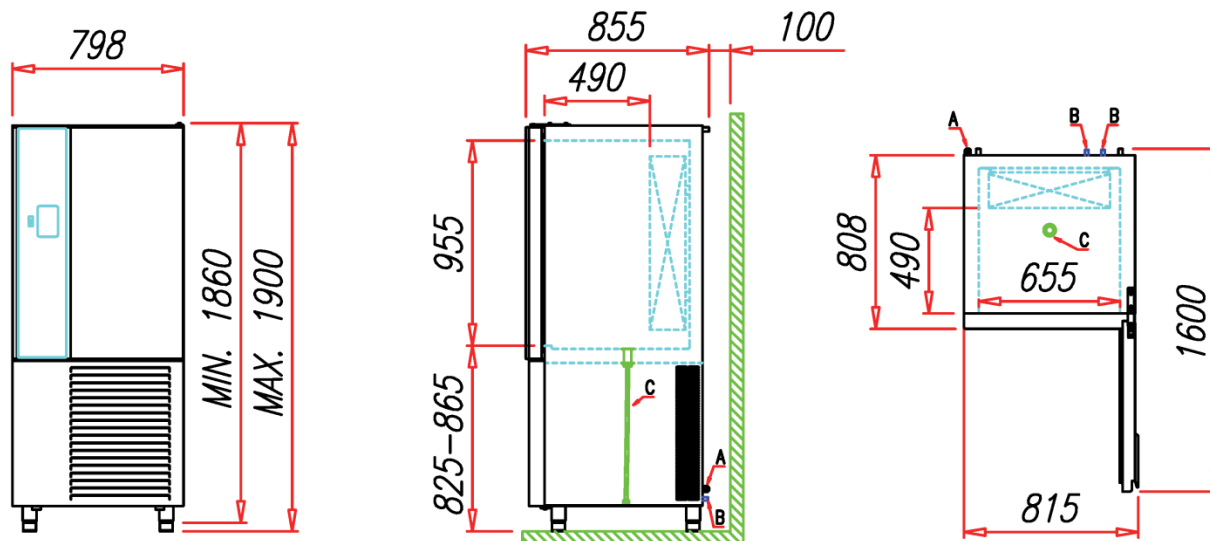
**CONSTRUCTIVE FEATURES**

	STRUCTURE IN STAINLESS STEEL AISI 304 18/10 – EXTERNAL: SCOTCH BRITE, INTERIOR: MIRROR FINISHING		ROUNDED INNER AND OUTER ANGLES CLEANING AND SPACE UNDER THE EVAPORATOR FOR A PERFECT AND EASY CLEANING
	CERTIFIED ITALIAN HIGH PERFORMANCES REFRIGERATING UNITS		OVERSIZED CONDENSERS TO ENSURE RELIABILITY
	SPECIAL FANS SUITABLE FOR LOW TEMPERATURE WITH SPEED REGULATION SYSTEM		CATAPHORESIS PAINTED ANTI-CORROSION EVAPORATORS

Structure insulation in CFC-free polyurethane DPO-0 - Door frame completely integrated in the structure itself to grant top hygiene - Self-closing door equipped with a silicone gasket resistant to low temperatures, magnetic and heated door frame - Core probe with strong silicone gum grip as standard - Lateral drain hole for condensation and water run out - The technical room of evaporator and condenser can be easily inspected through a compass opening

The appliance is supplied without trays, without trolley, ramp and without mobile oven racks. CO<sub>2</sub> versions are supplied without thermic expansion valve. The manufacturer reserves the right to carry out modifications of the product without notice. For different voltages and/or frequencies quotations on demand

## INNER AND OUTER DIMENSIONS



A = Electrical and Water connection (when needed)  
 B = Refrigeration connection  
 C = Evaporator water drain pipe

## SPECIFICHE TECNICHE

Model	Refrigerating Power		Consumption kWh/kg		Net Weight	Insulation Thickness	Room Conditions	Certifications
	*Te = -10°C	*Te = -30°C	(+90°C/+3°C)	(+90°C/-18°C)				
SQX14FT.40	3.900 W	1.400 W	0,10	0,30	190 kg	70 mm	+32°C 60% UR	CE
SQX14FT.40W								
SQX14FT.40R								
SQX14FT.40WR								
SQX14FT.40SG								
SQX14FT.40SGCO <sub>2</sub>			/	/	140 kg			

\* Te = Expansion Temperature – Condensation Temperature = +45°C

## ELECTRONIC CONTROLLER

## Cycles available:

- Temperature blast chilling and conservation
- Time blast chilling and conservation
- Temperature deep freezing and conservation
- Time deep freezing and conservation
- Soft and hard cycles for both blast chilling and deep freezing
- Multi timer non-stop cycle
- Pre-cooling

## Optional cycles:

- Multi core probe non-stop cycle
- Sterilization
- Leavening/proving
- Low temperature slow cooking



## Special functions:









- Recipe book
- Automatic control on core probe insertion
- raw fish sanitation
- Thawing
- Manual defrost
- Special cycle for ice cream
- Drying
- Evaporator fan speed regulation
- USB

## Optional functions:

- Core probe heating
- Multipoint core probe
- Multi core probe

The appliance is supplied without trays, without trolley, ramp and without mobile oven racks. CO<sub>2</sub> versions are supplied without thermic expansion valve. The manufacturer reserves the right to carry out modifications of the product without notice. For different voltages and/or frequencies quotations on demand

ACCESSORIES (OPTIONAL)

	Leavening and Slow cooking	ACC FO3		Led light	ACC 148
	Kit 4 castors	ACC 141		Left opening door	ACC 135
	Ozone Sterilizer	ACC 110		Heated Core Probe	ACC 509
	Multipoint core probe	ACC 510			

DATA SHEET ACCORDING TO prEN 17032

Model	Product Type	Refrigerating Gas			Program	
		Type	GWP	Charge	Blast Chilling	Deep Freezing
SOX14FT.40	BLAST CHILLER DEEP FREEZER	R404A	3922	2,000 kg	HARD	TIME
SOX14FT.40W						
SOX14FT.40R						
SOX14FT.40WR						
SOX14FT.40SG						
SOX14FT.40SGCO <sub>2</sub>		CO <sub>2</sub>	1	0,000 kg	/	/

Model	Blast Chilling (+65°C / +10°C)			Deep Freezing (+65°C / -18°C)		
	Maximum Capacity	Energy Consumption E	Time t	Maximum Capacity	Energy Consumption E	Time t
SOX14FT.40	40 kg	0,10 kWh/kg	120 min.	25 kg	0,30 kWh/kg	260 min.
SOX14FT.40W						
SOX14FT.40R						
SOX14FT.40WR						
SOX14FT.40SG	/	/	/	/	/	/
SOX14FT.40SGCO <sub>2</sub>	/	/	/	/	/	/

Manufacturer: A.T.O. S.R.L. - Via dell'Artigianato, 24 - 31030 Castello di Godego - Treviso - Italy

STANDARD PACKAGE

Package	External Dimensions			m <sup>3</sup>	Gross Weight	
	Width	Depth	Height		Width	Depth
1	890 mm	950 mm	2060 mm	1,74	225 kg	175 kg

The appliance is supplied without trays, without trolley, ramp and without mobile oven racks. CO<sub>2</sub> versions are supplied without thermic expansion valve. The manufacturer reserves the right to carry out modifications of the product without notice. For different voltages and/or frequencies quotations on demand