

**ACTIVA 5 TRAYS COMPACT**


Standard features:

Plug-in with air condensation, R452A unit

Hinges on the right, non-reversible door

Drain on the bottom, standard drip tray included

Blast Chilling

**12 kg**

+90°C → +3°C  
90 min

Deep Freezing

**7 kg**

+90°C → -18°C  
240 min

Capacity

**5 GN1/1  
(5 GN2/3)**

**CONSUMPTION (prEN 17032)**

| Blast Chilling | Deep Freezing |
|----------------|---------------|
| +90°C / +3°C   | +90°C / -18°C |
| 0,16 kWh/kg    | 0,66 kWh/kg   |

**REFRIGERANT GAS**

| Type  | GWP  | Charge |
|-------|------|--------|
| R452A | 2141 | 0,6 kg |
|       |      |        |
|       |      |        |

**ROOM CONDITIONS**

+32°C      60% UR

**CERTIFICATION**

**TECHNICAL DATA**

|                                     |                        |
|-------------------------------------|------------------------|
| Code                                | <b>MX5.12C</b>         |
| Version                             | Air                    |
| Dimensions<br>(L x P x H)           | 655 x 715 x 685/715 mm |
| Net Weight                          | 65 kg                  |
| Insulation Thickness                | 50 mm                  |
| Standard Tension                    | 230 V / 1 Ph / 50 Hz   |
| Power Consumption                   | 0,9 kW / 5,0 A         |
| Refrigeration power<br>(*Te= -10°C) | 1.160 W                |
| Refrigeration power<br>(*Te= -30°C) | 470 W                  |
| Noise                               | <70 dB                 |
| HP                                  | 0,75 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    |
| 12 kg                          | 120 min | 7 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                                                                     | STANDARD CORE PROBE                                                               | AUTOMATIC CONSERVATION                                                            | RAW FISH SANITATION                                                               | HACCP ALARMS                                                                        |  |  |


*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 can be easily inspected.

**ACCESSORIES**

|                                                                                     |                          |  |  |
|-------------------------------------------------------------------------------------|--------------------------|--|--|
|  | Kit 4 Castors<br>ACC 140 |  |  |
|                                                                                     |                          |  |  |
|                                                                                     |                          |  |  |
|                                                                                     |                          |  |  |
|                                                                                     |                          |  |  |

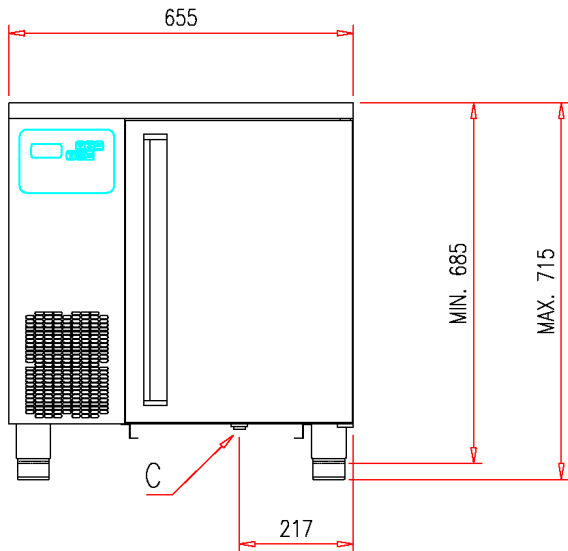
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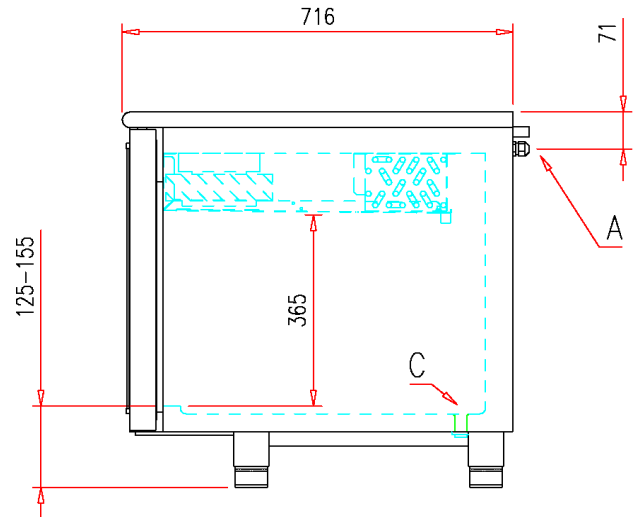
[sales@kidcateringequipment.com](mailto:sales@kidcateringequipment.com)

**DIMENSIONS**

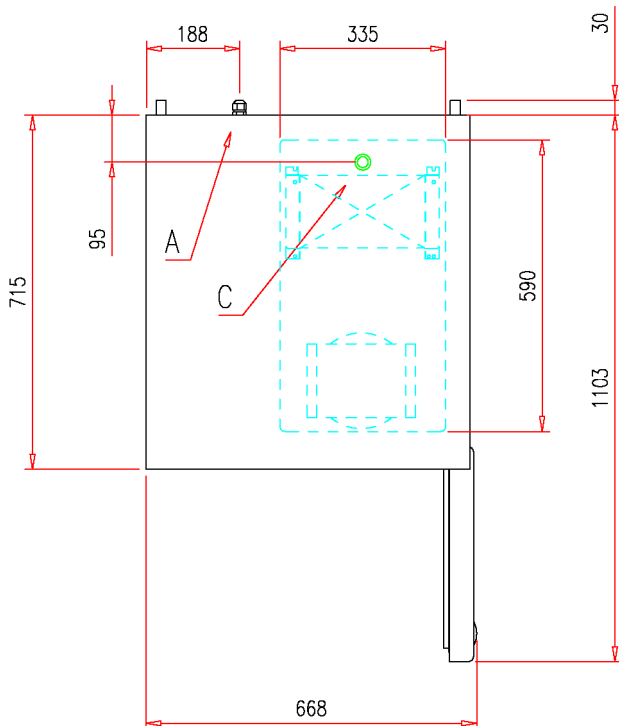
*Front View*



*Side View*



*Top View*



**CONNECTIONS**

A = Electrical connection  
C = Evaporator water drain pipe

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