

ACTIVA 5 TRAYS UNDERCOUNTER


Standard features:

Plug-in with air condensation, R452A unit

Hinges on the right, non-reversible door

Drain on the bottom, standard drip tray included

Frontal air expulsion

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	MX5.12ST
Version	Air
Dimensions (L x P x H)	655 x 715 x 755/785 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 (*Te= -10 °C)	1.160 W
Refrigeration power (*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

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.

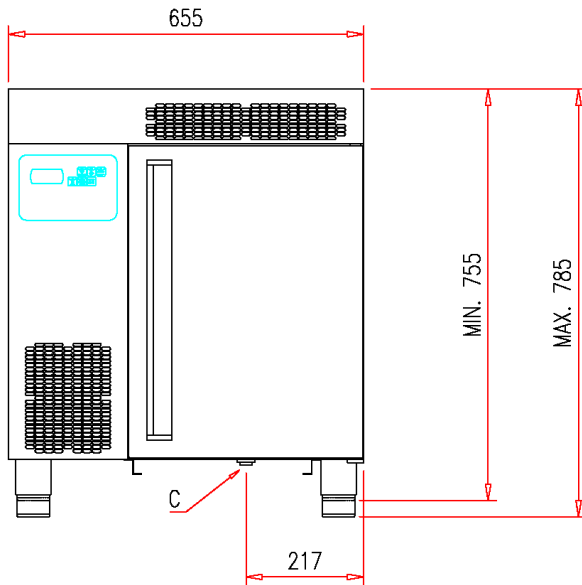
ACCESSORIES

Distributor:

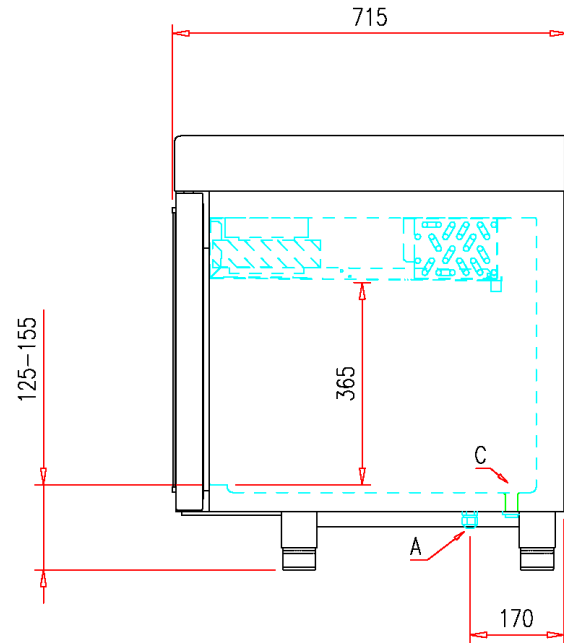
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DIMENSIONS

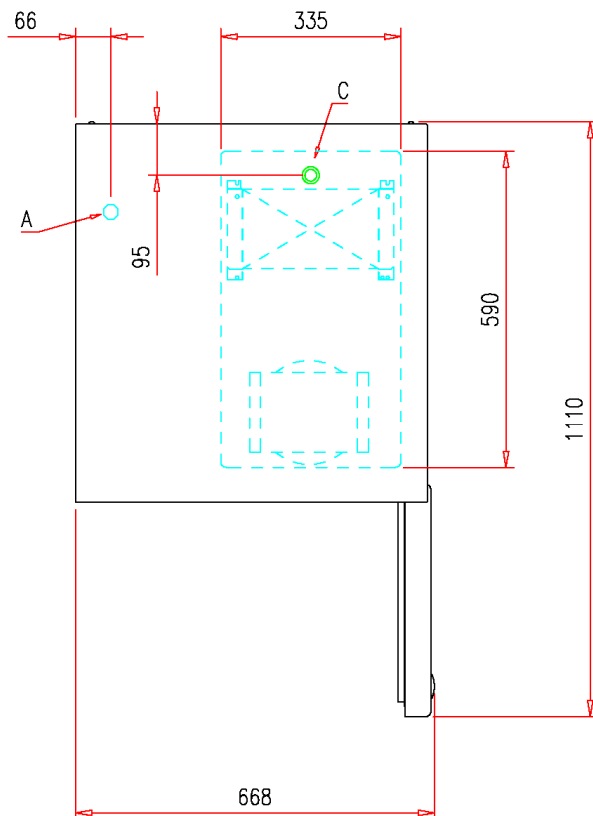
Front View



Side View



Top View



CONNECTIONS

A = Electrical connection
C = Evaporator water drain pipe