


**ACTIVA 14 TRAYS 40 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

Bivalent trays support GN 1/1 and EN 60x40

Blast Chilling

**40 kg**

 +90°C → +3°C  
90 min

Deep Freezing

**25 kg**

 +90°C → -18°C  
240 min

Capacity

**14 GN 1/1  
(14 EN60x40)**
**CONSUMPTION (prEN 17032)**

| Blast Chilling | Deep Freezing |
|----------------|---------------|
| +90°C / +3°C   | +90°C / -18°C |
| 0,10 kWh/kg    | 0,30 kWh/kg   |

**REFRIGERANT GAS**

| Type  | GWP  | Charge |
|-------|------|--------|
| R452A | 2141 | 2,0 kg |
|       |      |        |
|       |      |        |

**ROOM CONDITIONS**

+32°C      60% UR

**CERTIFICATION**

**TECHNICAL DATA**

|                                      |                          |
|--------------------------------------|--------------------------|
| Code                                 | <b>MXT14.40</b>          |
| Version                              | Air                      |
| Dimensions<br>(L x P x H)            | 798 x 808 x 1860/1900 mm |
| Net Weight                           | 190 kg                   |
| Insulation Thickness                 | 70 mm                    |
| Standard Tension                     | 400 V / 3 Ph + N / 50 Hz |
| Power Consumption                    | 2,0 kW / 6,5 A           |
| Refrigeration power<br>(*Te= -10 °C) | 3.900 W                  |
| Refrigeration power<br>(*Te= -30 °C) | 1.400 W                  |
| Noise                                | <70 dB                   |
| HP                                   | 2,0 HP                   |

\*Expansion temperature - Condensation temperature

**SPECIFICATIONS IN COMPLIANCE WITH prEN 17032**

| Blast Chilling (+65°C / +10°C) |         | Deep Freezing (+65°C / -18°C) |         |
|--------------------------------|---------|-------------------------------|---------|
| Maximum capacity               | Time    | Maximum capacity              | Time    |
| 40 kg                          | 120 min | 25 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                                                                        | HEATED CORE PROBE (OPTIONAL)                                                        | STERILIZER (OPTIONAL)                                                               |


*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 and condenser can be easily inspected.

**ACCESSORIES**

|                                                                                     |                                     |                                                                                     |                               |
|-------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------------------------------------------------------|-------------------------------|
|  | Kit 4 Castors<br>ACC 141            |  | Left Opening Door<br>ACC 135  |
|  | Ozone sterilizer*<br>ACC 110        |  | Heated Core Probe*<br>ACC 509 |
|                                                                                     | Trays support EN 60x40<br>ACC 800/4 |  | LED Light<br>ACC 148          |
|                                                                                     |                                     |                                                                                     |                               |
|                                                                                     |                                     |                                                                                     |                               |

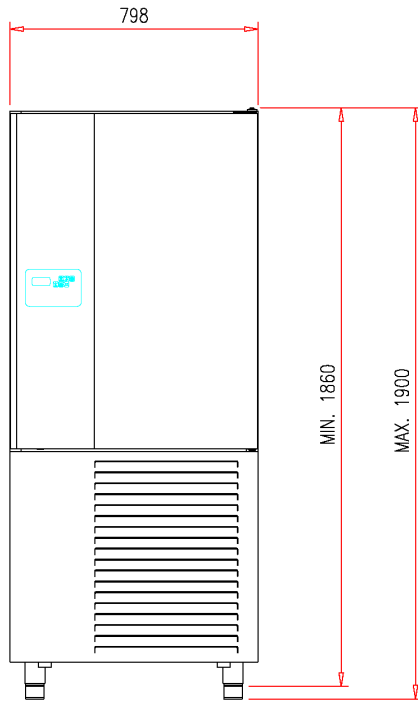
\*We can choose one of the two options

**Distributor:**

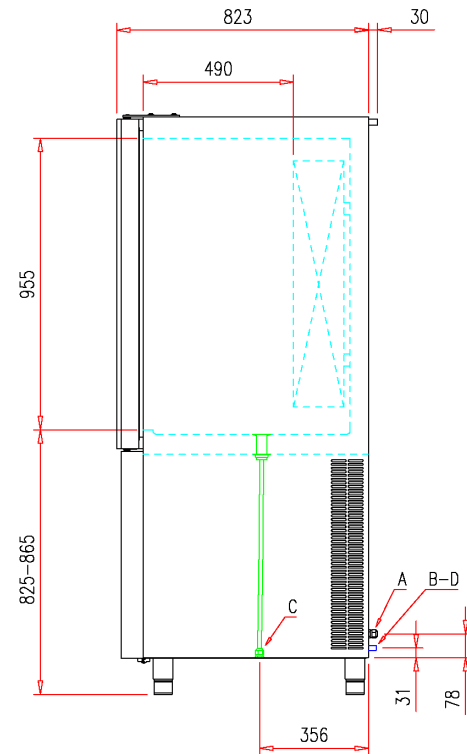
KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
 Tel: 0333 123 2450 sales@kidcateringequipment.com

**DIMENSIONS**

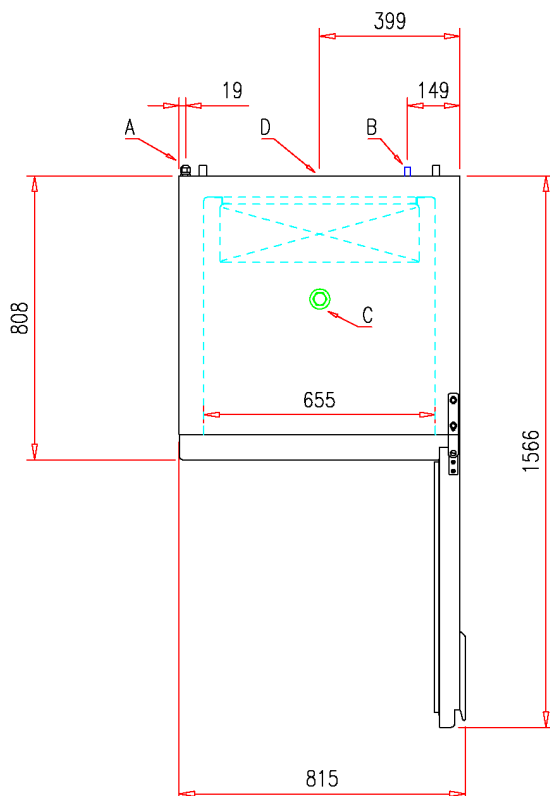
*Front View*



*Side View*



*Top View*



**CONNECTIONS**

Electrical connection  
Water connection (if required)  
Evaporator water drain pipe  
Refrigeration Connection (if required)