


ACTIVA 7 TRAYS 30 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

30 kg

 +90°C → +3°C
90 min

Deep Freezing

18 kg

 +90°C → -18°C
240 min

Capacity

7 GN 1/1
(7 EN60x40)
CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,10 kWh/kg	0,32 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	1,0 kg

ROOM CONDITIONS

+32°C

60% UR

CERTIFICATION

TECHNICAL DATA

Code	MXT7.30
Version	Air
Dimensions (L x P x H)	798 x 815 x 995/1025 mm
Net Weight	125 kg
Insulation Thickness	70 mm
Standard Tension	230 V / 1 Ph / 50 Hz
Power Consumption	1,5 kW / 8,5 A
Refrigeration power (*Te= -10 °C)	3.200 W
Refrigeration power (*Te= -30 °C)	1.150 W
Noise	<70 dB
HP	1,2 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
30 kg	120 min	18 kg	260 min

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 ACC 140		Left Opening Door ACC 135
	Ozone sterilizer* ACC 110		Heated Core Probe* ACC 509
	Trays support EN 60x40 ACC 800/2		LED Light ACC 147

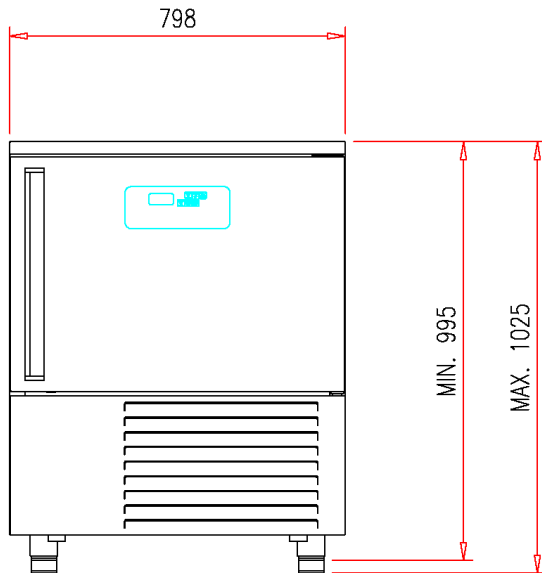
*We can choose one of the two options

Distributor:

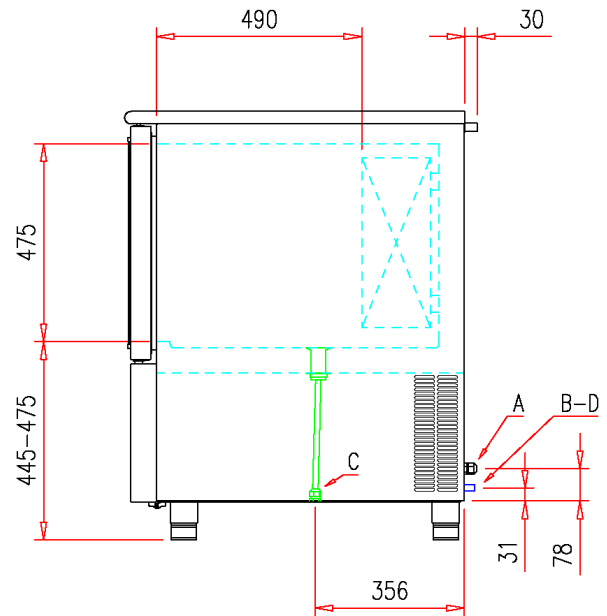
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DIMENSIONS

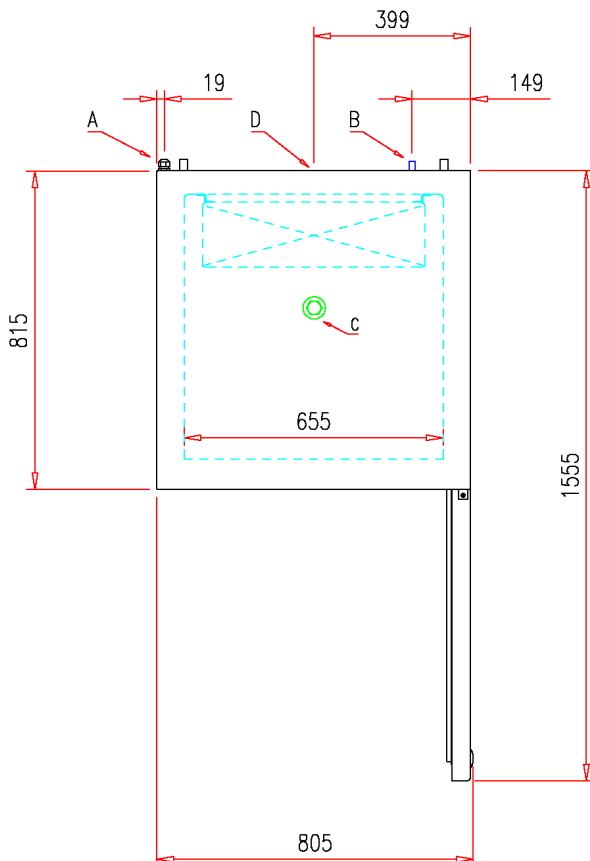
Front View



Side View



Top View



CONNECTIONS

- A = Electrical connection
- B = Water connection (if required)
- C = Evaporator water drain pipe
- D = Refrigeration Connection (if required)

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