

PERFORMANCE

We do not build a blast chiller to seduce the eye, we build them to achieve results everyday.

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

INSIDE

It is not equipment for anyone. It is for those who need to regain their trust in the most advanced technology. For those who do not rely on appearances. These are blast chillers for the far-sighted.

**SINCOLD,
THE TRUE FACE
OF TECHNOLOGY**



THE NEW EVOX MULTIFUNCTION BLAST CHILLERS

PERFORMANCE AND LONGEVITY CRYSTALLISED IN TIME

Sincold works at the side of anyone who needs to offer superior service every day

A complete range of blast chillers-deep freezers: from 5 trays up to 80 trays. Equipped with the intuitive 5" FULL TOUCH controller with icon menu, allows the latest functionality, including: retard-proving, thawing and low temperature slow cooking.



EVOX 5 TRAYS COMPACT-SIZED

GN 1/1 - GN 2/3

Counter blast chiller-deep freezer suitable for restaurant until 50 seats, professional and high performing

DIMENSIONS:

W 655 x D 715 x H 685/715 mm



EVOX 5 TRAYS UNDER COUNTER

GN 1/1 - GN 2/3

Under-counter blast chiller-deep freezer with frontal airflow, suitable for tight spaces

DIMENSIONS:

W 655 x D 710 x H 755/785 mm

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All models are also available with water condensation, special tensions (E.g. 60Hz), customized remote units and marine version.



EVOX 5 TRAYS COUNTER-HEIGHT

GN 1/1 - EN 60x40

Counter-height blast chiller-deep freezer suitable for oven overlap

VERSIONS:

EVOX 5 20kg: best-seller model, reliable and professional

EVOX 5 30kg: super-performing model, suitable for intensive production and ice cream

EVOX 5 AF: counter-height blast chiller-deep freezer with frontal airflow

DIMENSIONS:

W 798 x D 700 x H 835/865 mm



EVOX 7 TRAYS WITH COUNTERTOP

GN 1/1 - EN 60x40

Blast chiller-deep freezer with load bearing structure, 1000mm height, ample and performing, especially suitable for pastry and ice cream

DIMENSIONS:

W 798 x D 815 x H 995/1025 mm

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EVOX 10 AND 14 TRAYS

GN 1/1 - EN 60x40

Plug-in blast chiller-deep freezer suitable for medium capacity production

VERSIONS:

EVOX 10 40kg: the 10 trays best-seller model

EVOX 14 40kg: 14 trays for all purposes

EVOX 14 50kg: equipped with a 4HP unit, grants exceptional performance

EVOX 10 Lengthwise 40kg and 50kg: suitable for removable oven structure

DIMENSIONS:

W 798 x D 808 x H 1810/1850 mm



EVOX 12 AND 24 TRAYS

GN 2/1 or EN 60x80

Plug-in blast chiller-deep freezer for oven structure insertion: very large room and medium-high capacity production

VERSIONS:

EVOX 12/24 50kg: super versatile model, suitable for all fields of application

EVOX 12/24 80kg: extremely high-performance version, suggested for food processing companies

DIMENSIONS:

W 1030 x D 1045 x H 1810/1850 mm

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EVOX 20 TRAYS

GN 1/1 or EN 60x40

Blast chiller-deep freezer for trolley with customizable cold room

VERSIONS:

EVOX 20 80kg

EVOX 20 100kg

EVOX 20 two doors roll-through

DIMENSIONS:

W 1180 x D 1155 x H 2170 mm



EVOX 40 TRAYS

GN 2/1 or EN 60x80

Blast chiller-deep freezer for trolley with customizable cold room

VERSIONS:

EVOX 20/40 100kg

EVOX 20/40 170kg

EVOX 20/40 200kg

EVOX 20/40 two doors roll-through

EVOX 40/80 200kg for 2 trolleys GN2/1

SPECIAL VERSIONS up to 4 trolleys and performance up to 400kg

DIMENSIONS:

W 1280 x D 1275 x H 2170 mm

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NEW DESIGN **A HIGH USABILITY EXPERIENCE**



We have developed a more intuitive design to put at your service blast chillers which respond to all your needs, right at your fingertips.

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TECHNOLOGICAL HEART FOR RELIABLE PERFORMANCE OVER TIME



**Our inner strength:
technology.
With an Evox blast chiller you
can rely on the highest
performance your job needs,
everyday, for many years.**

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OUR STRENGHT POINTS THAT MAKE THE DIFFERENCE

**CARE FOR DETAILS
ALLOWS EASY & QUICK
MAINTENANCE**

**HIGH QUALITY AISI 304
18/10 STAINLESS STEEL**

**SPECIAL FANS SUITABLE
FOR LOW TEMPERATURE**

**CONTROLLER
ON THE DOOR FOR
A COMFORTABLE USE**



**ADEQUATE INSULATION
THICKNESS FOR HIGH EFFICIENCY**

**THE COMPRESSOR ROOM CAN
BE INSPECTED WITHOUT TOOLS
FOR EASY MAINTENANCE**

**MADE IN ITALY HIGH PERFORMANCES
REFRIGERATING UNITS**

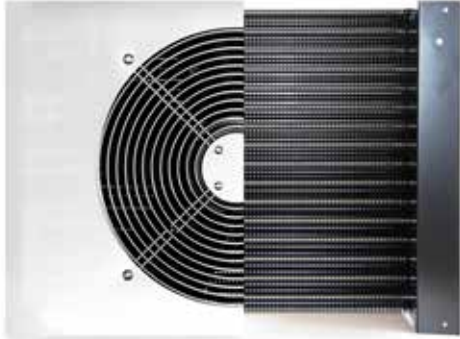
**INNER ROUNDED ANGLES,
CURVED BOTTOMS AND WATER
DRAIN FOR EASY CLEANING**

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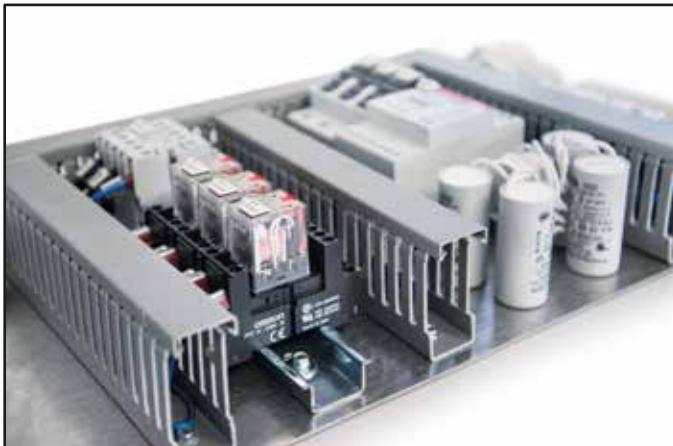
THE 4 WINNING FACTORS FOR A RELIABLE AND EFFECTIVE BLAST CHILLER



Cataphoresis coated anti-corrosion evaporators to ensure high reliability



50/60Hz remote units, air/water condensation, silenced and waterproof covers for external use and cold climate



Electrical devices to ensure reliability and easy maintenance



Oversized condensers to ensure reliability also in extreme conditions

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INTUITION AND SIMPLICITY AT YOUR FINGERTIPS

A new and intuitive icon menu allows to manage with simplicity your entire food production.



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EVOX MULTIFUNCTION BLAST CHILLER: TWO VERSIONS AVAILABLE

TOP

BLAST CHILLING / DEEP FREEZING
CONTROLLED THAWING:
FROM -20°C TO +8°C
FAN SPEED REGULATION SYSTEM

PLUS

BLAST CHILLING / DEEP FREEZING
RETARD-PROVING FUNCTION
LOW TEMPERATURE SLOW COOKING
CONTROLLED THAWING:
FROM -20°C TO +8°C
FAN SPEED REGULATION SYSTEM

NEW:

RETARD-PROVING FUNCTION WITH CUSTOMIZABLE PHASES:
 RETARD, RECOVERY, PROVE AND CONSERVATION

CONTROLLED THAWING FROM -20°C TO +8°C

LOW TEMPERATURE SLOW COOKING

FAN SPEED REGULATION SYSTEM

MULTI-TIMER MODE TO EXECUTE UP TO 4 DIFFERENT CYCLES AT THE SAME TIME

MULTI-PROBE NON-STOP FUNCTION TO USE UP TO 4 CORE PROBES AT THE SAME TIME

CYCLES AND FUNCTIONS:

TEMPERATURE BLAST CHILLING +3°C (WITH CORE PROBE)
 + AUTOMATIC CONSERVATION STAGE

TIME BLAST CHILLING +3°C (WITHOUT CORE PROBE)
 + AUTOMATIC CONSERVATION STAGE

TEMPERATURE DEEP FREEZING -18°C (WITH CORE PROBE)
 + AUTOMATIC CONSERVATION STAGE

TIME DEEP FREEZING -18°C (WITHOUT CORE PROBE)
 + AUTOMATIC CONSERVATION STAGE

SOFT (DELICATE PRODUCTS) AND HARD (THICK FOOD) FUNCTIONS
 FOR BLAST CHILLING AND DEEP FREEZING

NON-STOP CYCLE FOR ICE CREAM

RECIPE BOOK FUNCTION AND PRE-SET PROGRAMS

SPECIAL RAW FISH SANITATION CYCLE

ROOM DRYING TO REMOVE THE HUMIDITY FROM THE CHAMBER

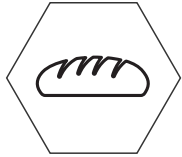


**STANDARD USB CONNECTION FOR CUSTOMIZED PROGRAMS UPLOAD,
 SOFTWARE UPDATES AND H.A.C.C.P. DATA DOWNLOAD**

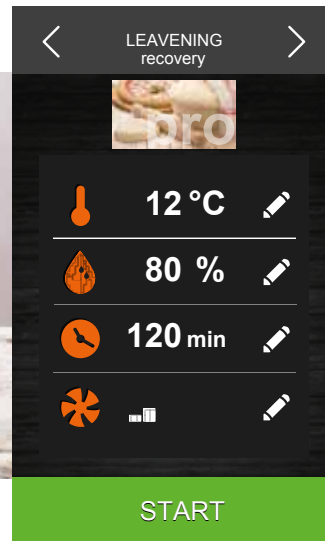
OZONE STERILIZATION AND DEODORIZATION SYSTEM
COMPLETELY INTEGRATED IN THE STRUCTURE OF THE APPLIANCE (optional)

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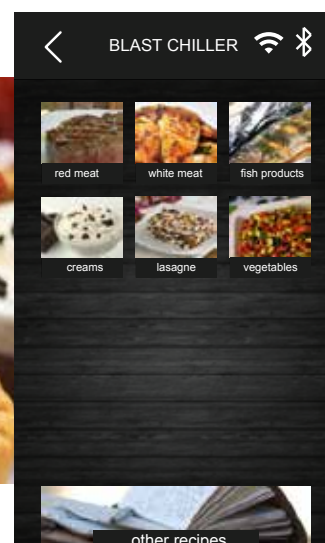
BAKERY



- Perfect moisture and heat control
- New LEAVENING function with 4 customisable phases
- Customisable pre-set programmes
- Fan-speed regulation system



PASTRY



- Customisable cycles for the most delicate products
- DRYER function to remove moisture in the chamber
- Fan-speed regulation system

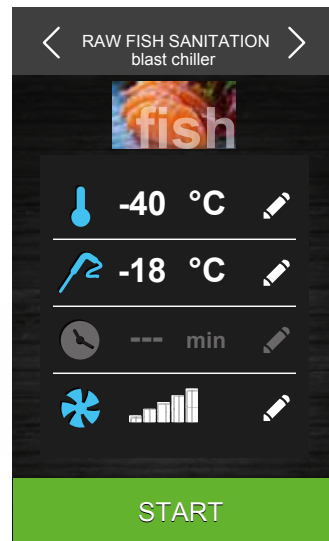


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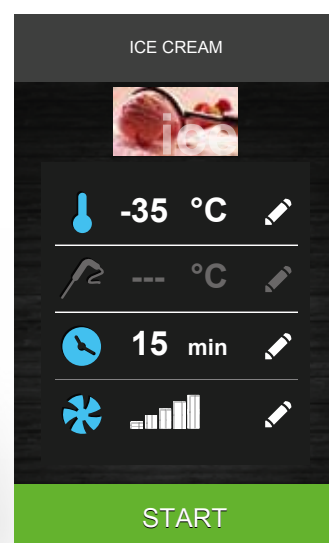
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CATERING



- Intuitive icon menu and recipes with pre-set programmes
- New continuous cycle multi-timer for chilling different products at the same time
- Special cycle for the SANITATION OF RAW FISH
- New THAWING cycle

ICE-CREAM



- Special NON-STOP cycle for ice-cream
- Up to 8 hours of continuous production
- Super performance: from -20°C to -30°C in 10 minutes (ice-cream model)
- Manual and automatic defrost cycle



	CODE	DESCRIPTION
	SQX5FT.12C	5 GN1/1 - GN2/3 compact-sized
	SQX5FT.12CW	(+90°C/+3°C): 12kg (+90°C/-18°C): 7kg Water-cooled
	SQX5FT.12ST	5 GN1/1 - GN2/3 under counter, frontal airflow (+90°C/+3°C): 12kg (+90°C/-18°C): 7kg
	SQX5FT.20	5 GN1/1 – EN60x40 counter-height
	SQX5TF.20W	(+90°C/+3°C): 20kg (+90°C/-18°C): 12kg Water-cooled
	SQX5FT.20R	Air-cooled remote unit
	SQX5FT.20WR	Water-cooled remote unit
	SQX5FT.20SG	Without unit
	SQX5FT.30	5 GN1/1 – EN60x40 counter-height, ICE CREAM
	SQX5FT.30W	(+90°C/+3°C): 30kg (+90°C/-18°C): 18kg Water-cooled
	SQX5FT.30R	Air-cooled remote unit
	SQX5FT.30WR	Water-cooled remote unit
	SQX5FT.30SG	Without unit
	SQX5FT.20AF	5 GN1/1 – EN60x40 counter height, frontal airflow
	SQX5FT.20AFSG	(+90°C/+3°C): 20kg (+90°C/-18°C): 12kg Without unit
	SQX7FT.30	7 GN1/1 – EN60x40 height 1000mm
	SQX7FT.30W	(+90°C/+3°C): 30kg (+90°C/-18°C): 18kg Water-cooled
	SQX7FT.30R	Air-cooled remote unit
	SQX7FT.30WR	Water-cooled remote unit
	SQX7FT.30SG	Without unit

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CODE

DESCRIPTION

SQX10FT.40

10 GN1/1 – EN60x40 manual insertion
(+90°C/+3°C): 40kg | (+90°C/-18°C): 25kg

SQX10FT.40W
 SQX10FT.40R
 SQX10FT.40WR
 SQX10FT.40SG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

SQX14FT.40

14 GN1/1 – EN60x40 manual insertion
(+90°C/+3°C): 40kg | (+90°C/-18°C): 25kg

SQX14FT.40W
 SQX14FT.40R
 SQX14FT.40WR
 SQX14FT.40SG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

SQX14FT.50

14 GN1/1 – EN60x40 manual insertion
(+90°C/+3°C): 50kg | (+90°C/-18°C): 30kg

SQX14FT.50W
 SQX14FT.50R
 SQX14FT.50WR
 SQX14FT.50SG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

SQX10FT.40L

10/15 GN1/1 – EN60x40 lengthwise for removable inner structure
(+90°C/+3°C): 40kg | (+90°C/-18°C): 25kg

SQX10FT.40LW
 SQX10FT.40LR
 SQX10FT.40LWR
 SQX10FT.40LSG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

SQX10FT.50L

10/15 GN1/1 – EN60x40 lengthwise for removable inner structure
(+90°C/+3°C): 50kg | (+90°C/-18°C): 30kg

SQX10FT.50LW
 SQX10FT.50LR
 SQX10FT.50LWR
 SQX10FT.50LSG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit



SQXW12FT.50

12 GN2/1 or EN60x80 for removable structure
(+90°C/+3°C): 50kg | (+90°C/-18°C): 30kg

SQXW12FT.50W
 SQXW12FT.50R
 SQXW12FT.50WR
 SQXW12FT.50SG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

SQXW12FT.80

12 GN2/1 or EN60x80 for removable structure
(+90°C/+3°C): 80kg | (+90°C/-18°C): 50kg

SQXW12FT.80W
 SQXW12FT.80R
 SQXW12FT.80WR
 SQXW12FT.80SG

Water-cooled
 Air-cooled remote unit
 Water-cooled remote unit
 Without unit

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CODE

DESCRIPTION

SQX20FT.80

SQX20FT.80W
SQX20FT.80SG
SQX20FT.80WD
SQX20FT.80WDW
SQX20FT.80WDSG

1 trolley 20 GN1/1 – EN60X40 roll-in
(+90°C/+3°C): 80kg | (+90°C/-18°C): 50kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door

SQX20FT.100

SQX20FT.100W
SQX20FT.100SG
SQX20FT.100WD
SQX20FT.100WDW
SQX20FT.100WDSG

1 trolley 20 GN1/1 – EN60X40 roll-in
(+90°C/+3°C): 100kg | (+90°C/-18°C): 60kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door

SQXW20FT.100

SQXW20FT.100W
SQXW20FT.100SG
SQXW20FT.100WD
SQXW20FT.100WDW
SQXW20FT.100WDSG

1 trolley 20 GN2/1 – EN60X80
or 2 trolleys 20 GN1/1 – EN60X40 roll-in
(+90°C/+3°C): 100kg | (+90°C/-18°C): 60kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door

SQXW20FT.170

SQXW20FT.170W
SQXW20FT.170SG
SQXW20FT.170WD
SQXW20FT.170WDW
SQXW20FT.170WDSG

1 trolley 20 GN2/1 – EN60X80
or 2 trolleys 20 GN1/1 – EN60X40 roll-in
(+90°C/+3°C): 170kg | (+90°C/-18°C): 120kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door

SQXW20FT.200

SQXW20FT.200W
SQXW20FT.200SG
SQXW20FT.200WD
SQXW20FT.200WDW
SQXW20FT.200WDSG

1 trolley 20 GN2/1 – EN60X80
or 2 trolleys 20 GN1/1 – EN60X40 roll-in
(+90°C/+3°C): 200kg | (+90°C/-18°C): 130kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door



SQXW40FT.200

SQXW40FT.200W
SQXW40FT.200SG
SQXW40FT.200WD
SQXW40FT.200WDW
SQXW40FT.200WDSG

2 trolleys 20 GN2/1 – EN60X80 roll-in
(+90°C/+3°C): 200kg | (+90°C/-18°C): 130kg
Water-cooled remote unit
Without unit
Air-cooled remote unit / double door
Water-cooled remote unit / double door
Without unit / double door

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