


EVOX FT 5 TRAYS FRONTAL ASPIRATION
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
 Frontal air expulsion

Blast Chilling
20 kg

 +90°C → +3°C
 90 min

Deep Freezing
12 kg

 +90°C → -18°C
 240 min

Capacity
5 GN1/1
(5 EN60x40)
CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,12 kWh/kg	0,40 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	0,8 kg

ROOM CONDITIONS

+32°C 60% UR

CERTIFICATION

TECHNICAL DATA

Code	FT5.20AF
Version	Air
Dimensions (L x P x H)	798 x 700 x 835/865 mm
Net Weight	105 kg
Insulation Thickness	70 mm
Standard Tension	230 V / 1 Ph / 50 Hz
Power Consumption	1,3 kW / 7,0 A
Refrigeration power (*Te= -10°C)	1.750 W
Refrigeration power (*Te= -30°C)	700 W
Noise	<70 dB
HP	1,0 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
20 kg	120 min	12 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	USB	FAN SPEED REGULATION	RECIPE BOOK	COLD HOLDING (TOP) & HOT (PLUS)	THAWING -18°C ÷ +3°C	LEAVENING (PLUS)	SLOW COOKING (PLUS)

TOP - STANDARD


- Automatic cycles and RECIPE BOOK with pre-set programs;
- Blast Chilling + 3°C HARD/SOFT with core probe/time duration + automatic conservation;
- Deep Freezing -18°C HARD/SOFT with core probe/ time duration + automatic holding;
- Fan-speed regulation;
- Cold conservation function;
- Favourites function: quick access to most used programs;
- Special cycle for the raw fish sanitation;
- Non-stop cycle for the ice cream hardening;
- Controlled thawing from -20°C to +3°C;
- Chamber drying to remove humidity.

PLUS - OPTIONAL

- TOP Functions;
- Controlled leavening with customizable phases;
- slow cooking +65°C with humidity and ventilation control;
- Hot conservation function;
- Combined cycle for sequentially execution of different cycles.

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 with speed regulation system; evaporators with cataphoresis anticorrosion treatment; the technical room of evaporator and condenser can be easily inspected.

ACCESSORIES

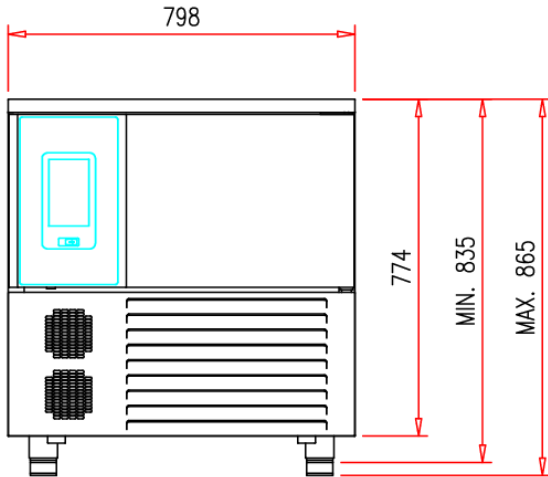
PLUS 	Leavening cycles and Slow Cooking ACC FT5		LED Light ACC 147
	Kit 4 Castors (H with castors = 895mm) ACC 140		Left Opening Door ACC 135
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Rails For Oven ACC 155		Multipoint core probe ACC 510
	Trays support EN 60x40 ACC 800/1		

Distributor:

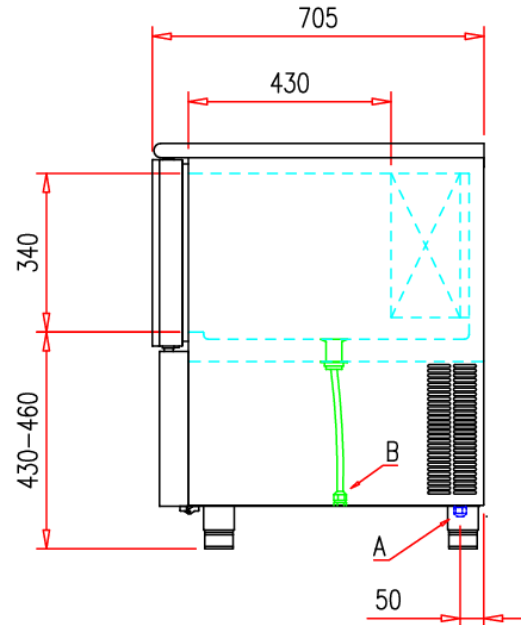
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DIMENSIONS

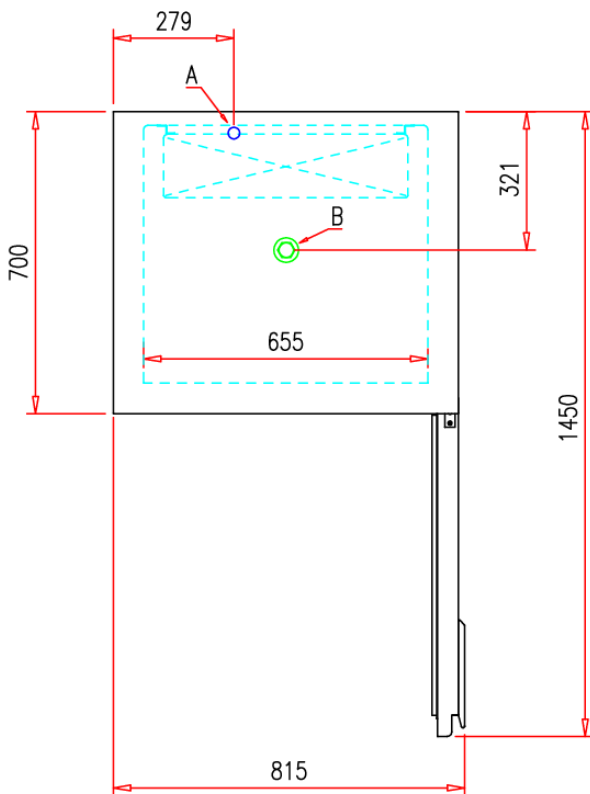
Front View



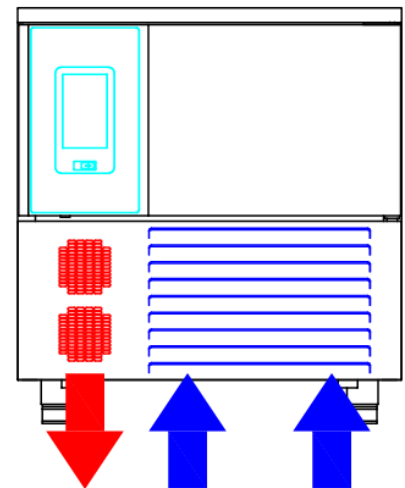
Side View



Top View



Air



CONNECTIONS

A = Electrical connection
B = Evaporator water drain pipe