


EVOX FT 5 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

Supporting structure for overlapping oven

Blast Chilling

30 kg

+90°C → +3°C
90 min

Deep Freezing

18 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
0,10 kWh/kg	0,32 kWh/kg

REFRIGERANT GAS

Type	GWP	Charge
R452A	2141	0,9 kg
R448A**	1387	0,0 kg
R449A**	1397	0,0 kg

** on request without refrigeration unit

ROOM CONDITIONS

+32°C

60% UR

CERTIFICATION

TECHNICAL DATA

Code	FT5.30	FT5.30W	FT5.30SG
Version	Air	Water	Without group
Dimensions (L x P x H)	798 x 700 x 835/865 mm	798 x 700 x 835/865 mm	798 x 700 x 835/865 mm
Net Weight	110 kg	110 kg	75 kg
Insulation Thickness	70 mm	70 mm	70 mm
Standard Tension	230 V / 1 Ph / 50 Hz	230 V / 1 Ph / 50 Hz	230 V / 1 Ph / 50 Hz
Power Consumption	1,5 kW / 8,5 A	1,5 kW / 8,5 A	0,6 kW / 3,5 A
Refrigeration power (*Te= -10°C)	3.200 W	3.200 W	/
Refrigeration power (*Te= -30°C)	1.150 W	1.150 W	/
Noise	<70 dB	<70 dB	<70 dB
HP	1,2 HP	1,2 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
30 kg	120 min	18 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

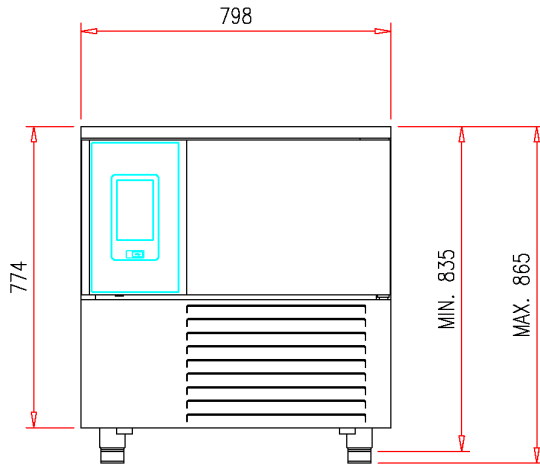
	Leavening cycles and Slow Cooking ACC FT5		LED Light ACC 147
	Kit 4 Castors (H with castors = 895mm) ACC 140		Left Opening Door ACC 135
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Rails For Oven ACC 155		Multipoint core probe ACC 510
	Trays support EN 60x40 ACC 800/1		

Distributor:

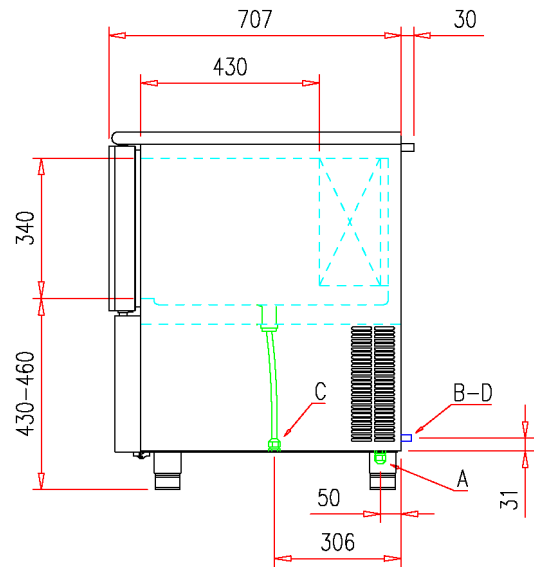
KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
 Tel: 0333 123 2450
sales@kidcateringequipment.com

DIMENSIONS

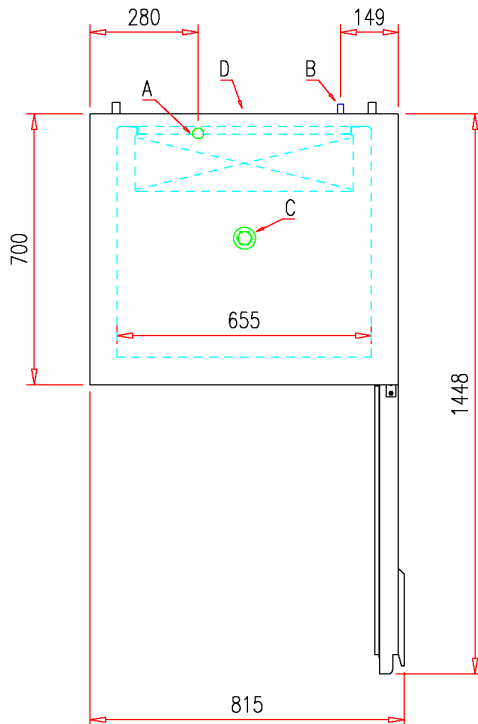
Front View



Side View



Top View



CONNECTIONS

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

Distributor:

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

sales@kidcateringequipment.com