


EVOX FT 7 TRAYS

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 GN1/1
(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
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	FT7.30	FT7.30W	FT7.30SG
Version	Air	Water	Without group
Dimensions (L x P x H)	798 x 815 x 995/1025 mm	798 x 815 x 995/1025 mm	798 x 815 x 995/1025 mm
Net Weight	130 kg	130 kg	95 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

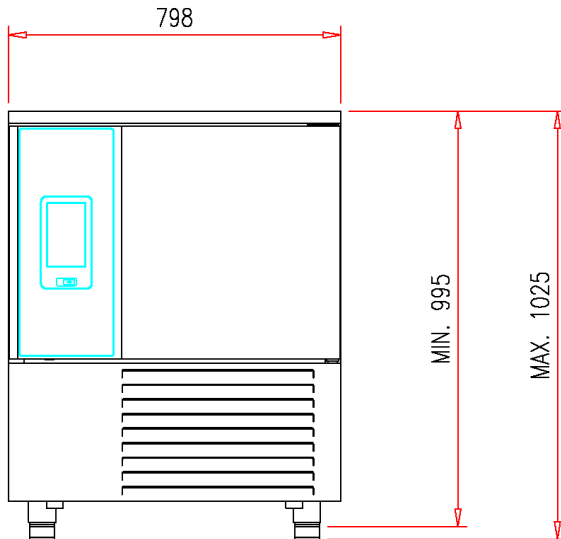
	Leavening cycles and Slow Cooking ACC FT7		LED Light ACC 147
	Kit 4 Castors ACC 140		Left Opening Door ACC 135
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Trays support EN 60x40 ACC 800/2		Multipoint core probe ACC 510

Distributor:

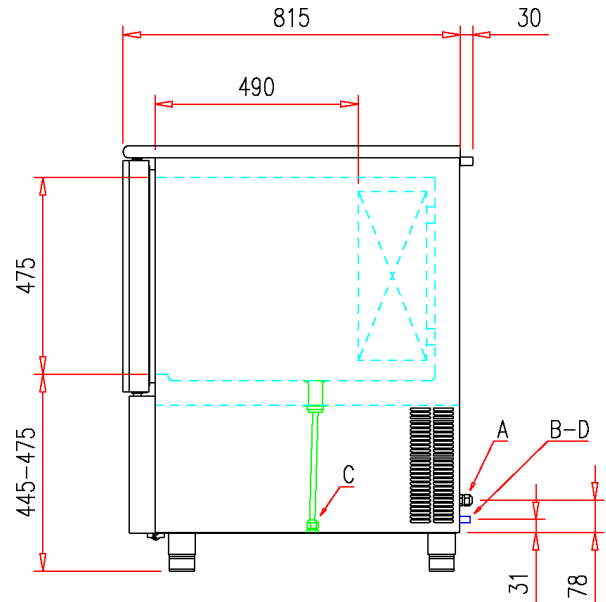
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DIMENSIONS

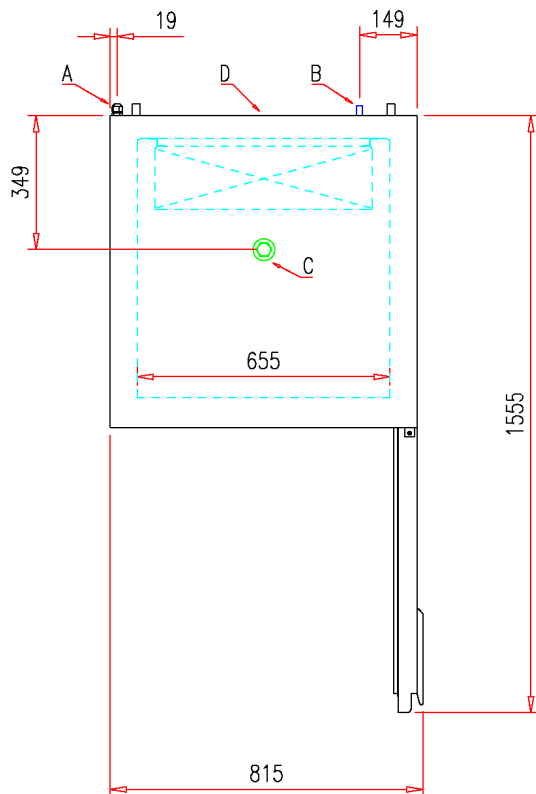
Front View



Side View



Top View



CONNECTIONS

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