


EVOX FT 20/40 TRAYS 170 Kg
Standard features:

mounted cell + remote unit R452A

Single door hinges on the right

Left evaporator, evaporator exhaust side

Electric/Cold connection on rooftop, evaporator side

Ramp and trolley not included

Interior dimensions: 790 x 1020 x 1895 mm

Blast Chilling
170 kg

 +90°C → +3°C
90 min

Deep Freezing
120 kg

 +90°C → -18°C
240 min

Trolleys Capacity
1 20 GN2/1 | EN60x80

2 20 GN1/1 | EN60x40

CONSUMPTION (prEN 17032)

Blast Chilling	Deep Freezing
+90°C / +3°C	+90°C / -18°C
0,08 kWh/kg	0,24 kWh/kg

REFRIGERANT GAS

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

** on request

ROOM CONDITIONS

+32°C

60% UR

CERTIFICATION

TECHNICAL DATA

Code	FTW20.170	FTW20.170W	FTW20.170SG
Version	Air	Water	Without group
Dimensions (L x P x H)	1250 x 1275 x 2170 mm	1250 x 1275 x 2170 mm	1250 x 1275 x 2170 mm
Net Weight cell/remote unit	280 / 300 kg	280 / 300 kg	280 / - kg
Insulation Thickness	80 mm	80 mm	80 mm
Standard Tension	400 V / 3 Ph+N / 50 Hz	400 V / 3 Ph+N / 50 Hz	230 V / 1 Ph / 50 Hz
Power Consumption	7,5 kW / 23,5 A	7,5 kW / 23,5 A	2,3 kW / 12,0 A
Refrigeration power (*Te= -10°C)	20.000 W	20.000 W	/
Refrigeration power (*Te= -30°C)	8.400 W	8.400 W	/
Noise	<80 dB	<80 dB	<80 dB
HP	7,5 HP	7,5 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
170 kg	120 min	120 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)	

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.

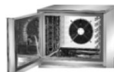
PLUS - OPTIONAL

- TOP Functions;
- Controlled leavening with customizable phases;
- Hot conservation function;
- Combined cycle for sequentially execution of different cycles.

CONSTRUCTIVE FEATURES

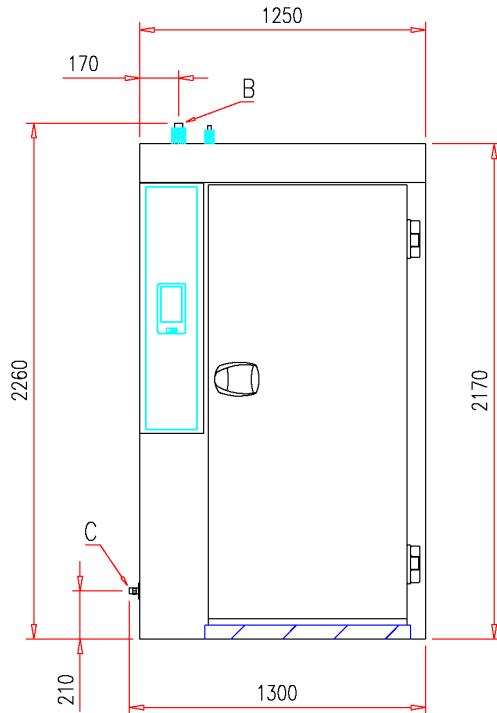
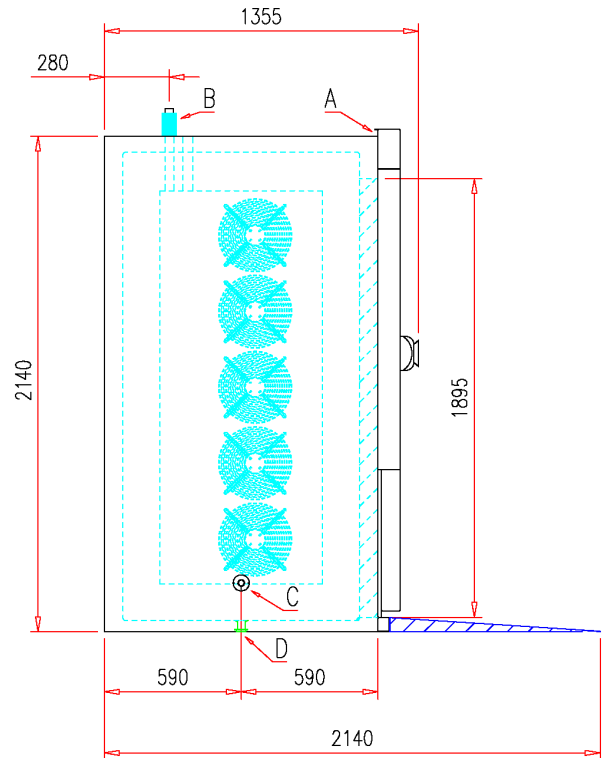
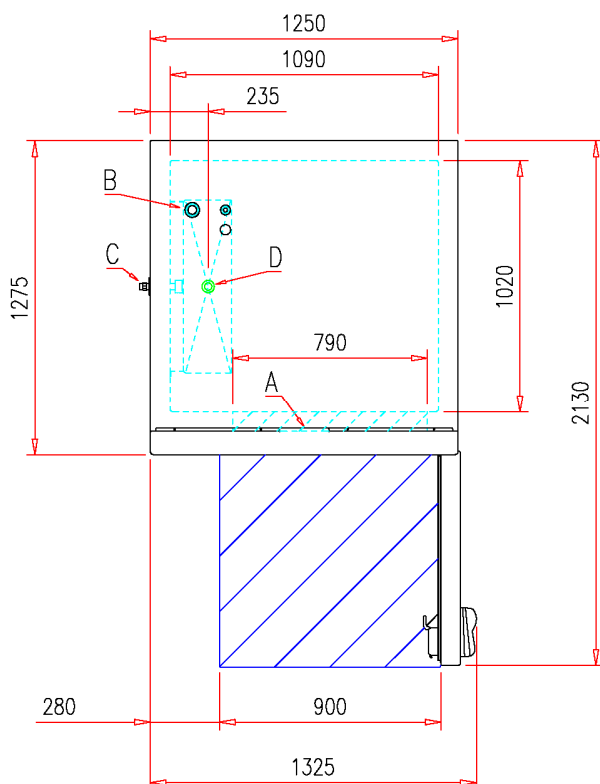
Stainless steel structure AISI 304 18/10, external Scotch-Brite, internal mirror finish; rounded inner and outer angles for a perfect and easy cleaning; space under the evaporator for a perfect cleaning; oversized condenser to ensure reliability; Italian high-performance refrigerating units; special 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

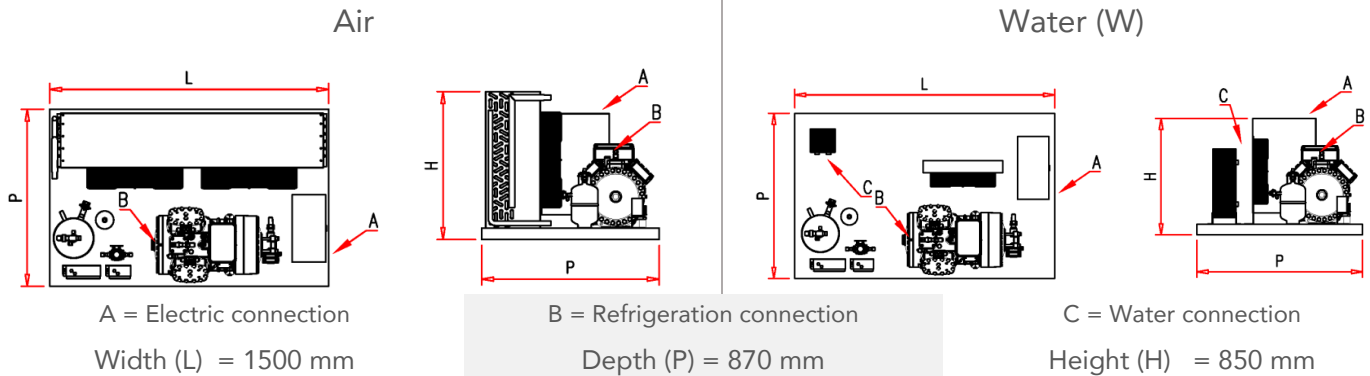
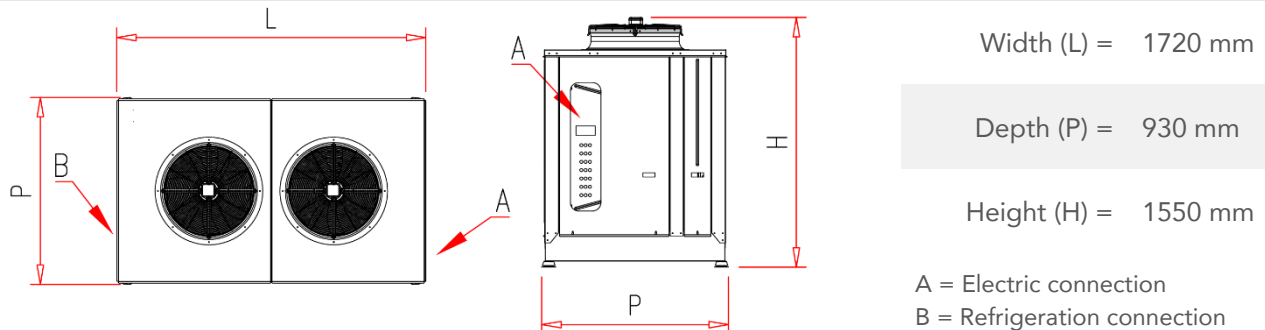
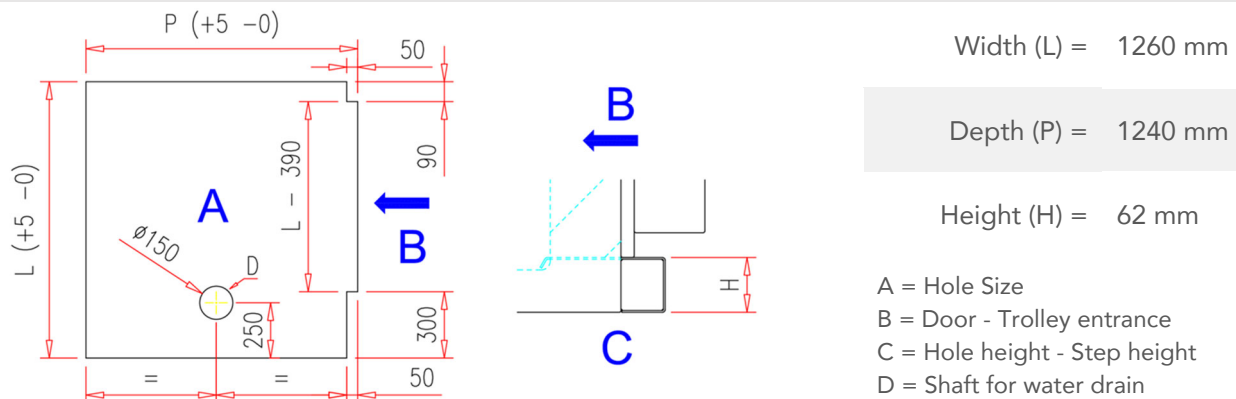
	Leavening cycles ACC FT20		LED Light ACC 149
	Ramp ACC 181		Left Opening Door ACC 136
	Ozone sterilizer ACC 110		Heated Core Probe ACC 509
	Silenced cover for external use ACC 190.170		Multipoint core probe ACC 510
	Structure with wheels 20 GN2/1 ACC 167		Overcharge for disassembled unit ACC 979
	Structure with wheels 20 EN60x80 ACC 170		Front/lateral cell drain ACC 550

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DIMENSIONS
Front View

Side View

Top View

CONNECTIONS

- A = Electric connection
- B = Refrigeration connection
- C = Evaporator water drain
- D = Floor water drain

REMOTE UNIT

SPECIAL WATERPROOF COVER FOR EXTERNAL USE

RECESS DIMENSIONS (cell sunk into the floor)

CABLES

General feeding Cable
standard without unit version
5x6 mm² NPI 3x4 mm² NPI

Control panel feeding
(from remote unit to cell)
3x4 mm² NPI

cable connection
(from remote unit to cell)
7x1,5 mm² NPI

PIPES

Inlet
Ø 16 mm

Suction
Ø 35 mm

PHOTO

