

MOD. ACTIVA 5 30kg

TECHNICAL FEATURES

Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
MXT5.30	30 kg	18 kg	5 GN 1/1 5 EN 60x40*	230V / 1Ph 50Hz	1,5 kW 8,5 A	R404A 0,800 kg

* The pastry version is available for EN60x40 shelves only (code: MXT5.30P).

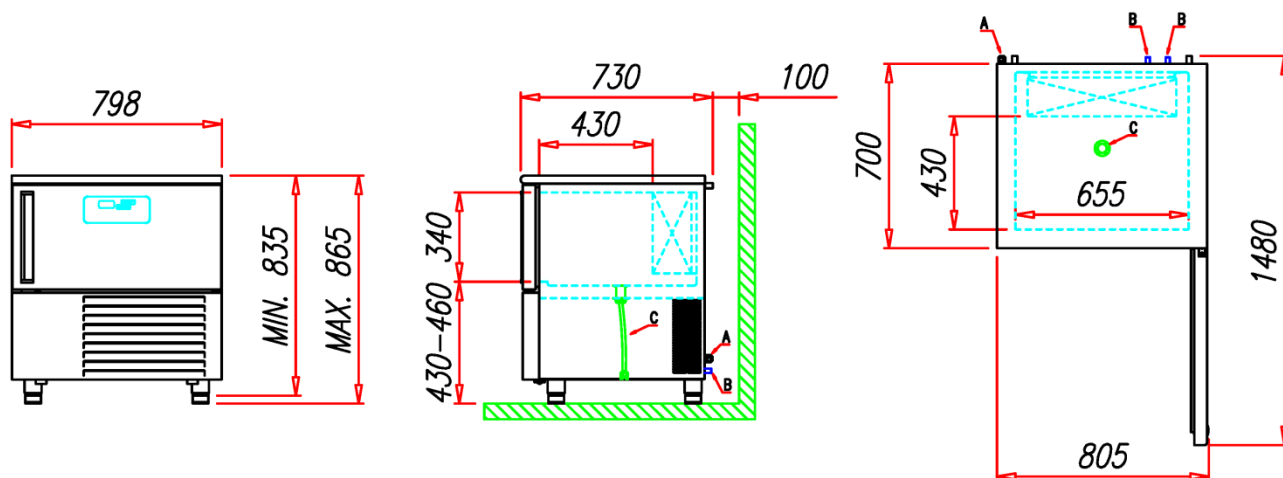
CONSTRUCTIVE FEATURES

	STRUCTURE IN STAINLESS STEEL AISI 304 18/10 – EXTERNAL: SCOTCH BRITE, INTERIOR: MIRROR FINISHING		ROUNDED INNER AND OUTER ANGLES CLEANING AND SPACE UNDER THE EVAPORATOR FOR A PERFECT AND EASY CLEANING
	CERTIFIED ITALIAN HIGH PERFORMANCES REFRIGERATING UNITS		OVERSIZED CONDENSERS TO ENSURE RELIABILITY
	SPECIAL FANS SUITABLE FOR LOW TEMPERATURE WITH SPEED REGULATION SYSTEM		CATAPHORESIS EVAPORATORS PAINTED ANTI-CORROSION

Structure insulation in CFC-free polyurethane DPO-0 - Door frame completely integrated in the structure itself to grant top hygiene - Self-closing door equipped with a silicone gasket resistant to low temperatures, magnetic and heated door frame - Core probe with strong silicone gum grip as standard - Lateral drain hole for condensation and water run out - The technical room of evaporator and condenser can be easily inspected through a compass opening

The appliance is supplied without trays.

The manufacturer reserves the right to carry out modifications of the product without notice. For different voltages and/or frequencies quotations on demand.

INNER AND OUTER DIMENSIONS


A = Electrical and Water connection (when needed)
 B = Refrigeration connection
 C = Evaporator water drain pipe

TECHNICAL DATA

Model	Refrigerating Power		Consumption kWh/kg		Net Weight	Insulation Thickness	Room Conditions	Certifications
	*Te = -10°C	*Te = -30°C	(+90°C/+3°C)	(+90°C/-18°C)				
MXT5.30	3.200 W	1.150 W	0,10	0,32	105 kg	70 mm	+32°C 60% UR	CE

* Te = Expansion Temperature – Condensation Temperature = +45°C

ELECTRONIC CONTROLLER
Cycles available:

- Temperature blast chilling +3°C with core probe + conservation stage
- Time blast chilling +3°C without core probe + conservation stage
- Temperature deep freezing -18°C with core probe + conservation stage
- Time deep freezing -18°C without core probe + conservation stage
- SOFT and HARD cycles for both blast chilling +3°C or deep freezing -18°C
- Pre-cooling cycle

Special functions:

- Automatic control on core probe insertion
- Core probe temperature visualization
- Visualization of elapsed time from start, customizable by user
- Raw fish sanitation cycle
- Manual and automatic defrost







*possibilità di scelta tra uno dei due optional.

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ACCESSORIES (OPTIONAL)

	Kit 4 Castors	ACC 141		Left Opening Door	ACC 135
	Ozone Sterilizer	ACC 110		Heated Core Probe	ACC 509

DATA SHEET ACCORDING TO prEN 17032

Model	Product Type	Type	Refrigerating Gas		Program	
			GWP	Charge	Blast Chilling	Deep Freezing
MXT5.30	ABBATTITORE SURGELATORE	R404A	3922	0,800 kg	HARD	TIME

Model	Blast Chilling (+65°C / +10°C)			Deep Freezing (+65°C / -18°C)		
	Maximum Capacity	Energy Consumption	Time	Maximum Capacity	Energy Consumption	Time
		E	t		E	t
MXT5.30	30 kg	0,10 kWh/kg	120 min.	18 kg	0,32 kWh/kg	260 min.

Manufacturer: A.T.O. S.R.L. - Via dell'Artigianato, 24 - 31030 Castello di Godego - Treviso – Italy

STANDARD PACKAGE

Package	External Dimensions			m ³	Gross Weight	
	Width	Depth	Height		Standard	SG Version
1	890 mm	845 mm	1050 mm	0,79	125 kg	/

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