

**EVOX 20 80kg Roll-through**

**TECHNICAL FEATURES**

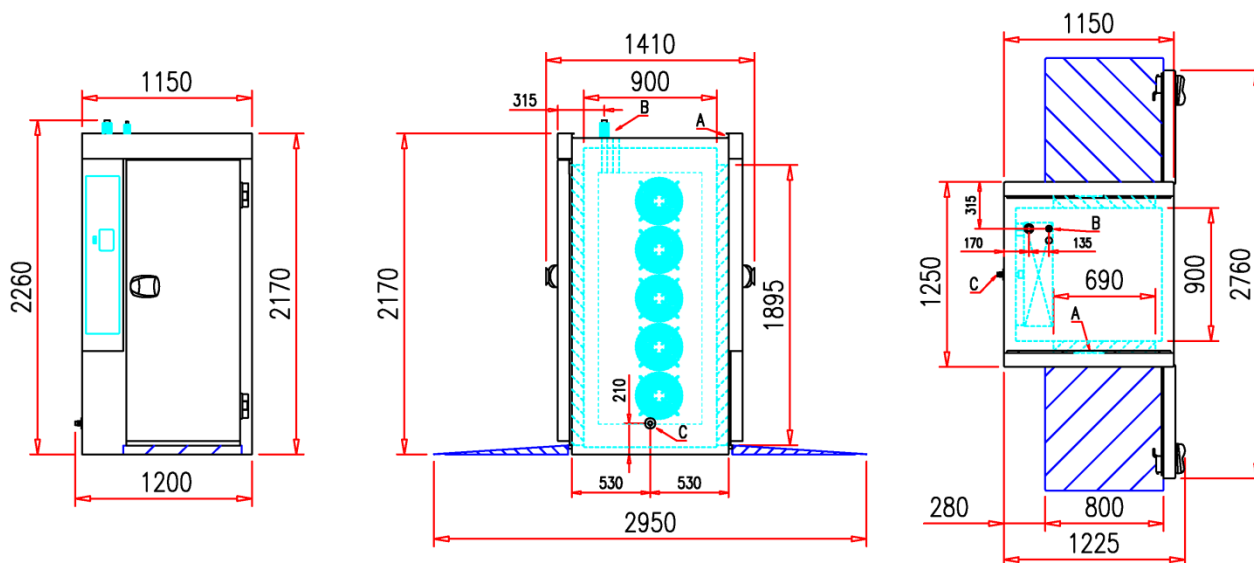
Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
SQX20FT.80WD	80 kg	50 kg	20GN 1/1 20EN 60x40	400V / 3Ph+N 50Hz	4,8 kW 15,5 A	R404A 4,000 kg
SQX20FT.80WDW						R404A 0,000 kg
SQX20FT.80WDSG	/	/		230V / 1Ph 50Hz	0,9 kW 5,0 A	CO <sub>2</sub> 0,000 kg
SQX20FT.80WDSGCO <sub>2</sub>						

**COSTRUCTIVE FEATURES**

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


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, without trolley, ramp and without mobile oven racks. CO<sub>2</sub> versions are supplied without thermic expansion valve. 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)				
SQX20FT.80WD	9.700 W	3.560 W	0,11	0,36	280 kg (Cell)	80 mm	+32°C 60% UR	
SQX20FT.80WDW					150 kg (Remote unit)			
SQX20FT.80WDSG			/	/	280 kg			
SQX20FT.80WDSGCO <sub>2</sub>								

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

**ELECTRONIC CONTROLLER**
**Cycles available:**

- temperature blast chilling and conservation;
- time blast chilling and conservation;
- temperature deep freezing and conservation;
- time deep freezing and conservation;
- soft and hard cycles for both blast chilling and deep freezing;
- multi timer non-stop cycle;
- pre-cooling.

**Optional cycles:**

- multi-core probe non-stop cycle;
- sterilization;
- leavening-prooving;
- low temperature slow cooking.

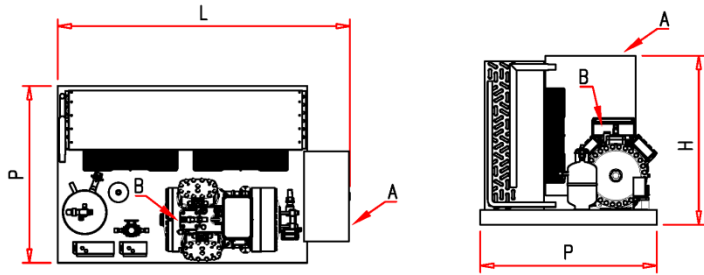
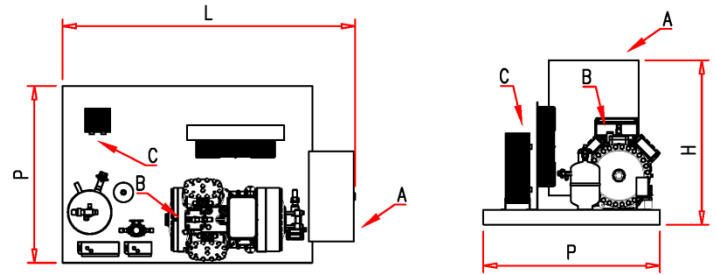

**Special functions:**

- recipe book;
- automatic control on core probe insertion;
- raw fish sanitation;
- thawing;
- manual defrost;
- special cycle for ice cream;
- drying;
- evaporator fan speed regulation;
- USB.

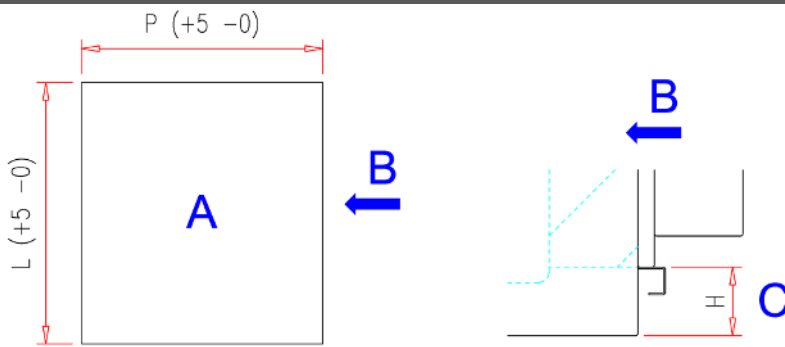
**Optional functions:**

- core probe heating;
- multipoint core probe;
- multi core probe.

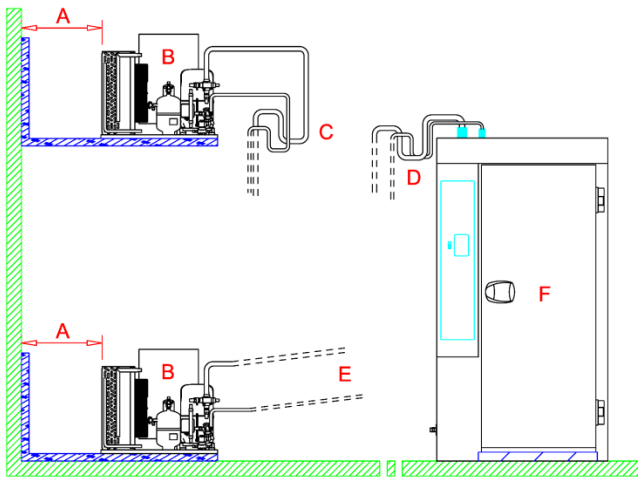
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**EXTERNAL DIMENSIONS REMOTE UNIT**
**AIR-CONDENSED**

**WATER-CONDENSED (W)**


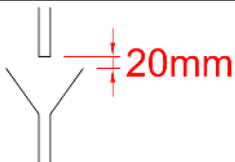
A = Electric connection  
 B = Refrigeration connection  
 C = Water connection

**Larghezza (L) = 1120 mm**
**Depth (P) = 680 mm**
**Height (H) = 700 mm**
**FLOOR HOLE DIMENSIONS (CELL SUNK INTO THE FLOOR)**

**Width (L) = 1160 mm**
**Depth (P) = 1120 mm**
**Height (H) = 62 mm**

A = Hole dimensions  
 B = Door – Trolley entrance  
 C = Hole height – Step height

**REFRIGERATION CONNECTION**

**PIPES DIMENSIONS**
**Inlet = Ø 16 mm**
**Suction = Ø 28 mm**
**Inlet CO<sub>2</sub> = Ø 12 mm**
**Suction CO<sub>2</sub> = Ø 22 mm**
**Pipes installation for standard models**

A = Minimum distance from the wall 1mt  
 B = Remote unit  
 C = To be executed every 2 meters in height  
 D = Inlet and suction pipes  
 E = Minimum slope 3mm / mt toward the remote unit

**WATER CONNECTION**


Minimum distance between water drain and floor or other surface.











Use network water with a minimum pressure of 100 kPa and a maximum of 500 kPa; temperature shall not exceed + 18 ° C; do not use sea water, specific models are available upon request.

**ELECTRIC CONNECTION**

General Feeding Cable		Control Panel Feeding Cable (from remote unit to cell)	Connection Cable (from remote unit to cell)
Standard	Versione SG		
5x6mm <sup>2</sup> NPI	3x4mm <sup>2</sup> NPI	3x4mm <sup>2</sup> NPI	7x1,5mm <sup>2</sup> NPI

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**ACCESSORIES (OPTIONAL)**

	Leavening and Slow cooking	ACC FO5		Led light	ACC 149
	Ramp (1 piece)	ACC 180		Left opening door	ACC 136
	Ozone Sterilizer	ACC 110		Heated Core Probe	ACC 509
	Multipoint core probe	ACC 510		Trolley with castors 20 GN 1/1	ACC 166
	Silenced cover for external use	ACC 190.80		Trolley with castors 20 EN 60x40	ACC 169

**DATA SHEET ACCORDING TO prEN 17032**

Modello	Tipo Prodotto	Gas Refrigerante		Carica	Programma di riferimento per	
		Tipo	GWP		Abbattimento	Surgelazione
SQX20FT.80WD	BLAST CHILLER DEEP FREEZER	R404A	3922	4,000 kg	HARD	TIME
SQX20FT.80WDW				0,000 kg	/	/
SQX20FT.80WDSG						
SQX20FT.80WDSGCO <sub>2</sub>		CO <sub>2</sub>	1			

Model	Blast Chilling (+65°C / +10°C)			Deep Freezing (+65°C / -18°C)		
	Maximum Capacity	Energy Consumption E	Time t	Maximum Capacity	Energy Consumption E	Time t
SQX20FT.80WD	80 kg	0,11 kWh/kg	120 min.	50 kg	0,36 kWh/kg	260 min.
SQX20FT.80WDW						
SQX20FT.80WDSG	/	/	/	/	/	/
SQX20FT.80WDSGCO <sub>2</sub>						

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

**STANDARD PACKAGE**

Package	External dimensions				m <sup>3</sup>	Gross weight	
	Width	Depth	Height	Standard		SG Version	
1	1430 mm	1370 mm	2400 mm	4,70	370 kg	370 kg	
2	1270 mm	700 mm	930 mm	0,83	180 kg	/	

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