

**EVOX 12/24 80kg for Mobile Rack**

**TECHNICAL FEATURES**

Model	Performance		Capacity in Trays	Standard Tension	Power Consumption	Refrigerant
	(+90°C/+3°C)	(+90°C/-18°C)				
SQXW12FT.80	80 kg	50 kg	24GN 1/1 24EN 60x40	400V / 3Ph+N 50Hz	4,5 kW 14,0 A	R404A 2,200 kg
SQXW12FT.80W						
SQXW12FT.80R						
SQXW12FT.80WR						
SQXW12FT.80SG	/	/	12GN 2/1 12EN 60x80	400V / 3Ph+N (230V / 1Ph+N*) 50Hz	0,5 kW 1,5 A	R404A 0,000 kg
SQXW12FT.80SGCO <sub>2</sub>						CO <sub>2</sub> 0,000 kg

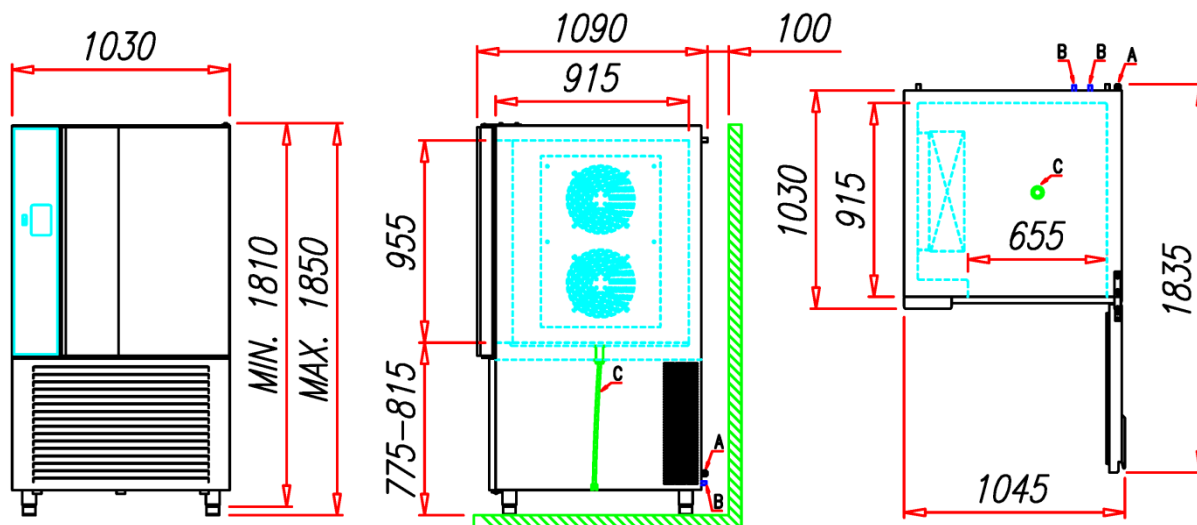
\* Optional

**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 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. CO2 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.



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)				
SQXW12FT.80	3	3.560 W	0,10	0,34	275 kg	70 mm	+32°C 60% UR	
SQXW12FT.80W								
SQXW12FT.80R								
SQXW12FT.80WR			/	/	185 kg			
SQXW12FT.80SG								
SQXW12FT.80SGCO <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/proving
- Low temperature slow cooking lenta cottura.


**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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**ACCESSORIES (OPTIONAL)**

	Leavening and Slow cooking	ACC FO4		Led light	ACC 148
	Kit 4 Castors	ACC 141		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 171
	Inner structure 12 GN 2/1	ACC 165		Inner structure 12 GN EN 60x80	ACC 168

**DATA SHEET ACCORDING TO prEN 17032**

Model	Product Type	Refrigerating Gas			Program	
		Type	GWP	Charge	Blast Chilling	Deep Freezing
SQXW12FT.80	BLAST CHILLER DEEP FREEZER	R404A	3922	2,200 kg	HARD	TIME
SQXW12FT.80W						
SQXW12FT.80R						
SQXW12FT.80WR						
SQXW12FT.80SG						
SQXW12FT.80SGCO <sub>2</sub>		CO <sub>2</sub>	1	0,000 kg	/	/

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
SQXW12FT.80	80 kg	0,10 kWh/kg	120 min.	50 kg	0,34 kWh/kg	260 min.
SQXW12FT.80W						
SQXW12FT.80R						
SQXW12FT.80WR						
SQXW12FT.80SG	/	/	/	/	/	/
SQXW12FT.80SGCO <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	1250 mm	1200 mm	2000 mm	3,00	325 kg	235 kg

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