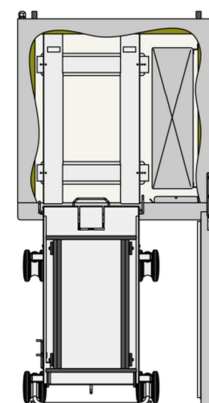
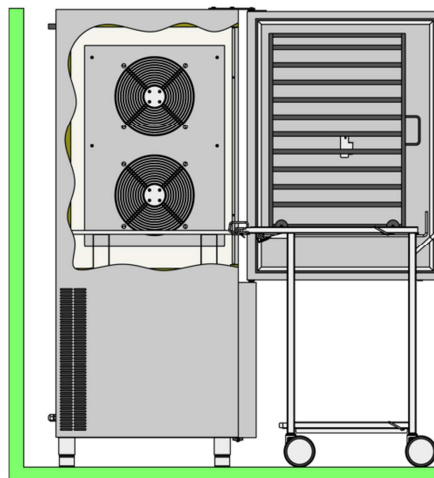


## EVOX 10 - 40kg Lengthwise / for mobile rack



### TECHNICAL FEATURES

| Model                        | Performance  |               | Capacity<br>in Trays           | Standard<br>Tension                     | Power<br>Consumption | Refrigerant                   |
|------------------------------|--------------|---------------|--------------------------------|-----------------------------------------|----------------------|-------------------------------|
|                              | (+90°C/+3°C) | (+90°C/-18°C) |                                |                                         |                      |                               |
| SQX10FT.40L                  | 40 kg        | 25 kg         | 10-15 GN 1/1<br>10-15 EN 60x40 | 400V / 3Ph+N<br>50Hz                    | 2,0 kW<br>6,5 A      | R404A<br>or R452A<br>2,000 kg |
| SQX10FT.40LW                 |              |               |                                |                                         |                      |                               |
| SQX10FT.40LR                 |              |               |                                |                                         |                      |                               |
| SQX10FT.40LWR                |              |               |                                |                                         |                      |                               |
| SQX10FT.40LSG                | /            | /             |                                | 400V / 3Ph+N<br>(230V / 1Ph+N*)<br>50Hz | 0,5 kW<br>1,5 A      | R404A<br>or R452A<br>0,000 kg |
| SQX10FT.40LSGCO <sub>2</sub> |              |               |                                |                                         |                      | CO <sub>2</sub><br>0,000 kg   |

\* Optional

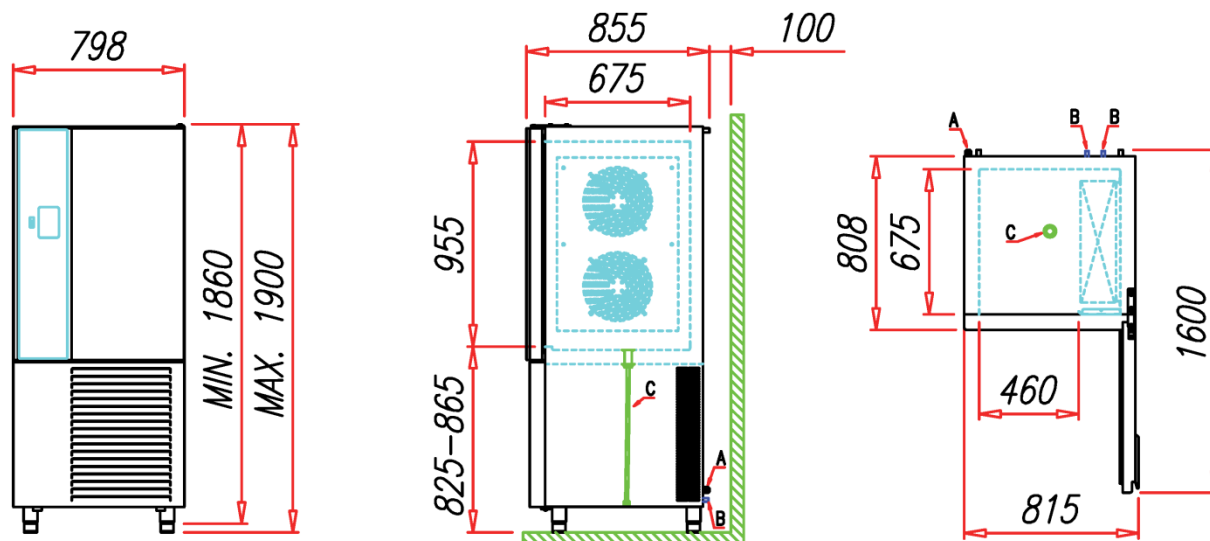
### CARATTERISTICHE COSTRUTTIVE

|                                                                                    |                                                                                                  |                                                                                     |                                                                                                        |
|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
|  | 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. 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.

**A.T.O. S.R.L.** - Via dell'Artigianato, 24 - 31030 Castello di Godego - Treviso – Italy  
 Reg. Imprese TV - Cod. Fiscale - P.Iva IT 02384740268, REA TV n. 206822 – Cap Sociale € 52.000 i.v.  
 Tel. (+39) (0)423-768270 / Fax (+39) (0)423-469539 – web: [www.sincold.com](http://www.sincold.com) – E-mail: [info@sincold.com](mailto:info@sincold.com)

**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) |            |                      |                 |                                                                                       |  |
| SQX10FT.40L                  | 3.900 W             | 1.400 W     | 0,10               | 0,30          | 195 kg     | 70 mm                | +32°C<br>60% UR |  |  |
| SQX10FT.40LW                 |                     |             |                    |               |            |                      |                 |                                                                                       |  |
| SQX10FT.40LR                 |                     |             |                    |               |            |                      |                 |                                                                                       |  |
| SQX10FT.40LWR                |                     |             |                    |               |            |                      |                 |                                                                                       |  |
| SQX10FT.40LSG                |                     |             | /                  | /             | 140 kg     |                      |                 |                                                                                       |  |
| SQX10FT.40LSGCO <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


**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 FO3 |  | Led light                            | ACC 148 |
|  | Kit 4 Castors                      | ACC 141 |  | Left opening door                    | ACC 135 |
|  | Ozone Sterilizer                   | ACC 110 |  | Heated Core Probe                    | ACC 509 |
|  | Multipoint core probe              | ACC 510 |  | Trolley                              | ACC 171 |
|  | Removable tray structure 10 GN 1/1 | ACC 162 |  | Removable tray structure 10 EN 60x40 | ACC 164 |

**DATA SHEET ACCORDING TO prEN 17032**

| Model                        | Product Type                   | Refrigerating Gas    |          |                               | Program              |               |
|------------------------------|--------------------------------|----------------------|----------|-------------------------------|----------------------|---------------|
|                              |                                | Type                 | GWP      | Charge                        | Blast Chilling       | Deep Freezing |
| SQX10FT.40L                  | BLAST CHILLER<br>DEEP FREEZER  | R404A<br>or R452A    | 3922     | 2,000 kg                      | HARD                 | TIME          |
| SQX10FT.40LW                 |                                |                      |          |                               |                      |               |
| SQX10FT.40LR                 |                                |                      |          |                               |                      |               |
| SQX10FT.40LWR                |                                |                      |          |                               |                      |               |
| SQX10FT.40LSG                |                                | CO <sub>2</sub>      | 1        | 0,000 kg                      | /                    | /             |
| SQX10FT.40LSGCO <sub>2</sub> |                                |                      |          |                               |                      |               |
| 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        |
| SQX10FT.40L                  | 40 kg                          | 0,10 kWh/kg          | 120 min. | 25 kg                         | 0,30 kWh/kg          | 260 min.      |
| SQX10FT.40LW                 |                                |                      |          |                               |                      |               |
| SQX10FT.40LR                 |                                |                      |          |                               |                      |               |
| SQX10FT.40LWR                |                                |                      |          |                               |                      |               |
| SQX10FT.40LSG                | /                              | /                    | /        | /                             | /                    | /             |
| SQX10FT.40LSGCO <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  |                | Width        | Depth  |
| 1       | 890 mm              | 950 mm | 2060 mm | 1,74           | 230 kg       | 175 kg |

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