



## KDA10SEVF

KODIAK BLAST CHILLER  
10 TRAYS 600 x 400 - GN 1/1  
DIGITAL DISPLAY



## FUNCTIONAL CHARACTERISTICS

Display	Digital
Supply	ELECTRIC
Number of evaporator motors	2
Evaporator Motor speeds	1
Number of condenser motors	1
Condenser Motor speeds	1
Min chamber temperature (°C)	-35 °C
Core probe	PTC
Chamber material	Fingerprint free co-laminated steel
Frame material	Fingerprint free co-laminated steel
Opening door	Right handle
Door gasket	Magnetic removable
Door frame	Heated inspectable
Insulation	CFC-HFC free HD Poliurethane 60mm

## STANDARDS

Certification	CE
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## TRAYS

Trays rack	Wire PA-BIV 10/74
Max tray load	4 kg

## DIMENSIONS

Blast chiller size with handle WxDxH (mm)	790 x 760 x 1600
Chamber gross volume (L)	273 L
Chamber usefull volume (L)	249 L
Unit weight (Kg)	128 kg

## PACKAGING

Packaging	PALLET + CARTON BOX
Packaging size WxDxH (mm)	830 x 800 x 1790
Unit weight with packaging (Kg)	148 kg

## ELECTRICAL DATA

### COMPRESSOR 230V 1N~ 50HZ

Power	2195W
Frequency	50 Hz
Power supply	230V 1N~
Amperage	10,3A
Power cord req.	3G1,5

<b>COMPRESSOR 230V 1N~ 60HZ</b>	
Power	2195W
Frequency	60Hz
Power supply	230V 1N~
Amperage	10,3A
Power cord req.	3G1,5
<b>REFRIGERATION CIRCUIT</b>	
Cooling capacity**	3000W
Cooling capacity per cycle (+90°C > +3°C)	35 kg
Freezing capacity per cycle (+90°C > -18°C)	20 kg
Refrigerant	R452a
Refrigerant load	1,1kg
Evaporator	Anti-corrosion coating
Climate class	4 (38°C)
Defrost	Evaporator Fan
CO2 equivalent	3,92 Tons
<b>FUNCTIONS</b>	
Blast chilling cycles	Soft / hard
Deep Freezing	Soft / hard
Temperature regulation	Core probe / Time
Storage	+3°C/-18° automatic
Fish sanification	-
Ice cream	-
Recipes	-
Thowing	-
<b>CONNECTIVITY</b>	
USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-
<b>ACCESSORIES</b>	
Stacking kit (SQUERO)	Not available
Stacking kit (SAN GIORGIO SAN MARCO)	Not available
Heated core probe	Optional
UV sanitizer	UV01
Pvoting wheel kit h80	R80
Pvoting wheel kit h100	R100
Ice cream kit	Not available