

11/2017

Mod: TA-90/IVP

Production code: Boxer 42+ACS



Diamond
catering equipment

Technical Data Boxer

Boxer	35	42	42XL	42XL BA	52
General					
Ambient temperature during operation	5 to 30°C	5 to 30°C	5 to 30°C	5 to 30°C	5 to 30°C
Sound emission	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)
Maximum daily production	5 hrs/day	5 hrs/day	5 hrs/day	5 hrs/day	5 hrs/day
Dimensions of the machine					
Width	450 mm	493 mm	493 mm	403 mm	698 mm
Length	554 mm	528 mm	616 mm	616 mm	528 mm
Height	405 mm	440 mm	470 mm	420 mm	440 mm
Weight	49 kg	62 kg	67 kg	67 kg	66 kg
Maximum product height	150 mm	180 mm	180 mm	120 mm	185 mm
Gas flush system (optional)					
Dimensions connector	6 mm	6 mm	6 mm	6 mm	6 mm
Gas supply	60-100 l/min	60-100 l/min	60-100 l/min	60-100 l/min	60-100 l/min
Maximum supply pressure	1 bar	1 bar	1 bar	1 bar	1 bar
Electrical connection					
Supply voltage	*	*	*	*	*
Connected load	*	*	*	*	*
Vacuum pump					
Capacity	16 m ³ /h	21 m ³ /h	21 m ³ /h	21 m ³ /h	21 m ³ /h
Oil	0.3 litre	0.5 litre	0.5 litre	0.5 litre	0.5 litre
Type of mineral oil	VM32	VM32	VM32	VM32	VM32
Ambient temperature mineral oil	5 to 30°C**	5 to 30°C**	5 to 30°C**	5 to 30°C**	5 to 30°C**
Type of synthetic oil	Foodmax Air 32	Foodmax Air 32	Foodmax Air 32	Foodmax Air 32	Foodmax Air 32
Ambient temperature synthetic oil	-10 to 40°C**	-10 to 40°C**	-10 to 40°C**	-10 to 40°C**	-10 to 40°C**

*See machine plate.

**For different temperatures, please contact your dealer.