

BLAST CHILLER KPS 42 CH

Product series: KP - KPS

Item number: 865780554

The GRAM KPS 42 CH is a Blast Chiller.

The GRAM KPS series has been designed to cover all regulations around the perfectly hygienic transition from cooking to chilling your valuable produce.

External equipment

Top positioned LCD control panel with encoder wheel

Right hand hinged reversible and self-closing door

Legs H 150 mm

Internal equipment

IFR control system Multipoint probe with 3 measuring points

Removable wire rack for 1/1 GN and 40 x 60 cm

Max. Number of trays: 10

Cabinet fitted with an internal condensate tray Removable magnetic door gasket

Food Safe

Food items are handled in full compliance with the HACCP guidelines.

Automatic shift to 'storage mode' after the chilling process. If a power failure occurs or when a temperature limit is exceeded this will activate an audio-visual alarm (HACCP alarms).

The internal fan section can be opened for cleaning around and behind the unit.

High Food Quality

The use of IFR function protects against surface freeze damage. Operates as a storage cabinet after the chilling process has finished. Taste, texture, appearance as well as vitamins and nutrient content are preserved.

Versatility

Offers different operational modes: IFR operation, time or temperature controlled chill cycle.

Up to 20 customized cycles can be stored.



SPECIFICATIONS

Product title	Blast Chiller	Refrigerant	R452A
Ref. capacity at -10°C (Watt)	2.245	GWP	2.141
Power Supply	230V, 50 Hz	Connection Load (Watt)	2.200
Temperature Range	0/+10°C	Sound Level – dB(A)	72
Volume, Gross (l)	195	Refrigerant (kg)	2
Exterior	Stainless	CO2 equivalent (kg)	4.282
Interior	Stainless	Energy consumption - Chilling (kWh/kg)	0,09
Dimensions W x D x H (mm)	800 x 830 x 1850	Chilling capacity (from +70°C to +3°C in 90 minutes)	45 kg from +70°C to +3°C in 90 min.
Weight, Packed (kg)	225	Please observe	This model is available as a single phase unit. 230 V, 50 Hz - 30 amp fuse
Insulation	75 mm (cyclopentane)		