

BLAST CHILLER/FREEZER KPS 21 SH

Product series: KP - KPS Item number: 865780551

The GRAM KPS 21 SH is a Blast Chiller/Freezer.

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 door

Legs



IFR control system

Multipoint probe with 3 measuring points

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

Max. Number of 1/1 GN 40 mm deep: 5

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/freezing 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/freezing 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/Freezer	Refrigerant	R452A
Ref. capacity at -25°C (Watt)	947	GWP	2,141
Power Supply	230V, 50 Hz	Connection Load (Watt)	1,400
Temperature Range	-25/+10°C	Energy Consumption - Freezing (kWh/kg)	0.3
Volume, Gross (I)	90	Sound Level – dB(A)	65
Exterior	Stainless	Refrigerant (kg)	1.4
Interior	Stainless	CO2 equivalent (kg)	2,997.4
Dimensions W x D x H (mm)	745 x 720 x 820-900	Energy consumption - Chilling (kWh/kg)	0.08
Weight, Packed (kg)	130	Chilling capacity (from +70°C to +3°C in 90	22 kg from +70°C to 3°C in 90 min.
Insulation	60 mm (cyclopentane)	minutes)	
		Freezing capacity (from +70°C to -18°C in 4 hours)	13 kg from +70°C til -18°C in 4 hours