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Innovative and functional food storage
www.gram-commercial.com

Blast chill/freeze – it has never been easier

GRAM PROCESS KPS 21 and 42

KPS 21 and 42 are two new Gram blast chillers/freezers lines that feature innovative technological solutions offering high food safety and performance. With the new intuitive controller it has never been easier to manage chilling and freezing cycles.

Userfriendly and foodsafe

- Easy to read LCD control panel. The encoder wheel makes navigation intuitively easy to learn.
- Choose either the IFR operation, time or temperature controlled chill/freeze cycle.
- Prevent surface freezing damage with the IFR blast chilling function.
- HACCP alarms. If a power failure occurs or when a temperature limit is exceeded this will activate an audio-visual alarm.
- Up to 20 customised cycles can be stored.
- Operates as a storage cabinet after the chilling/freezing process has finished.



Chill

KPS 21 C and S:
22 kg from +70°C to 3°C in 90 min.

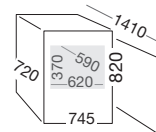
KPS 42 C and S:
45 kg from +70°C to 3°C in 90 min.

Freeze

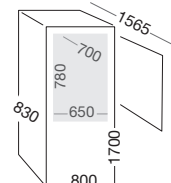
KPS 21 S:
13 kg from +70°C to -18°C in 4 hours

KPS 42 S:
27 kg from +70°C to -18°C in 4 hours

KPS 21



KPS 42



Dimensions in mm
+ legs KPS 21: 73-103, + legs KPS 42: 105-155

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Intuitive and easy-to-use control panel

The bright LCD control panel is easy to read. The encoder wheel makes navigation intuitively easy.

Easy cleaning

The cabinets are fitted with an internal bottom tray with drain. Smooth surfaces and watertight internal rounded corners make cleaning easy. Removable support for 1/1 GN and 400 x 600 mm bakery plates.

Model		KPS 21 C	KPS 21 S	KPS 42 C	KPS 42 CR	KPS 42 S	KPS 42 SR
Blast chiller		✓		✓	✓		
Blast chiller/freezer			✓			✓	✓
Exterior/Interior	Stainless/Stainless	✓	✓	✓	✓	✓	✓
Compatible with oven rack	Rational oven rack type 101				✓		✓
Defrosting		✓	✓	✓	✓	✓	✓
Exterior equipment							
Right hand hinged door, reversible and selfclosing				●	●	●	●
Right hand hinged door, reversible		●	●				
Left hand hinged door		○	○	○	○	○	○
Legs (H=73/103 mm)		●	●				
Legs (H=105/155 mm)				●	●	●	●
Interior equipment							
IFR control system		●	●	●	●	●	●
Multipoint probe with 3 measuring points		●	●	●	●	●	●
Removable support for 1/1 GN and 400 x 600 mm		●	●	●	●	●	●
Max. number of 1/1 GN 40 mm deep		5	5	10	10	10	10
Cabinet fitted with an internal bottom tray		●	●	●	●	●	●
Prepared for remote refrigeration system				○	○	○	○

● = Standard Specification | ○ = Optional Extras

C = blast chiller
CR = blast chiller compatible with Rational oven rack type 101
CF = blast chiller, prepared for remote refrigeration system

S = blast chiller/freezer
SR = blast chiller/freezer compatible with Rational oven rack type 101
SF = blast chiller/freezer, prepared for remote refrigeration system

IFR – Intelligent Food Recognition

Using the IFR function you only need to insert the multipoint probe and start the chilling cycle. The cycle then automatically adapts to the food item's characteristics.


Temperature control modes

The chill/freeze cycle can be controlled by time or temperature. If the probe is not inserted into the core a time cycle will be activated automatically.

Technical specifications		KPS 21 C	KPS 21 S	KPS 42 C	KPS 42 CF	KPS 42 S	KPS 42 SF
With compressor		✓	✓	✓		✓	
Prepared for remote refrigeration system					✓		✓
Temperature range	C°	0/+10	-25/+10	0/+10	0/+10	-25/+10	-25/+10
Ref. capacity at -10/+45°C	Watt	1096	-	2631	2700	-	-
Ref. capacity at -25/+45°C	Watt	-	870	-	-	2528	2600
Connection	V/Hz	230/50	230/50	400/50	230/50	400/50	230/50
Connection load	Watt	1000	1400	2200	274	4000	300
Climate class		4	4	4	4	4	4
Refrigerant		R404A					
Insulation, cyclopentane	mm	55	55	75	75	75	75
Weight, packed	Kg	130	125	225	185	225	185