

BLAST CHILLER KPS 21 CH

Product series: KP - KPS

Item number: 865780550

The GRAM KPS 21 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 door
Legs

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 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 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	Insulation	60 mm (cyclopentane)
Ref. capacity at -10°C (Watt)	692	Refrigerant	R452A
Power Supply	230V, 50 Hz	GWP	2.141
Temperature Range	0/+10°C	Connection Load (Watt)	1.000
Volume, Gross (l)	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)	0,09
Weight, Packed (kg)	130	Chilling capacity (from +70°C to +3°C in 90 minutes)	22 kg from +70°C to 3°C in 90 min.