

KPS 21 CH



KPS 21 CH is a blast chiller featuring innovative technological solutions offering high food safety and performance. And with the new intuitive controller it has never been easier to manage chilling cycles.

Featuring

- Removable support for 1/1 GN and 40 x 60 cm,
- Multipoint probe with 3 measuring points,
- Choose either the IFR operation, time or temperature controlled chill cycle.
- Prevent surface freezing damage with the IFR blast chilling function.
- Up to 20 customized cycles can be stored.
- HACCP alarms
- Operates as a storage cabinet after the chilling process has finished.

Height: 900 mm

Exterior / interior: Stainless / Stainless

Temperature range: 0 ° C / + 10 ° C.

Cooling capacity: 22 kg from + 70 ° C to + 3 ° C in 90 minutes.

TECHNICAL INFORMATION

Varenummer	865789950
Category	Blast Chilling
Type	Blast chiller
Line	For 1/1 GN and 60x40 cm
Series	GRAM PROCESS
Equipped with	Right hand hinged door, automatic door closing, removable support for 5 x 1/1 GN trays or bakery trays 60 x 40 cm, multipoint probe with 3 measuring points, HACCP alarms, LCD control panel + encoder for navigation
Temperature range	0/+10°C
Exterior/Interior	Stainless/Stainless
Dim. W x D x H, mm	745 x 720 x 900 mm
Weight, packed	120 kg
Insulation	55 mm (cyclopentane)
Climate class	4
Refrigerant / GWP	R 404 A, 1000 g, CO2e 3260 kg
Energy Consumption (Refrigeration)	0.091 kWh / kg
Ref.capacity at -10°	711 Watt
Connection	230V, 50 Hz
Connection load	900 Watt
Chilling capacity	22 kg from +70°C to 3°C in 90 min.
Sound level	65 dB(A)

