

## KPS 42 CH



KPS 42 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

- Self closing door
- 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: 1850 mm

Exterior / interior: Stainless / Stainless

Temperature range: 0 ° C / + 10 ° C.

Cooling capacity: 45 kg from + 70 ° C to + 3 ° C in 90 minutes.

## TECHNICAL INFORMATION

Varenummer	865789954
Category	Blast Chilling
Type	Blast chiller
Line	For 1/1 GN and 60x40 cm
Series	GRAM PROCESS
Equipped with	Right hand hinged reversible door, automatic door closing, removable support for 10 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	800 x 830 x 1850 mm
Weight, packed	200 kg
Insulation	75 mm (cyclopentane)
Climate class	4
Refrigerant / GWP	R 404 A, 1,80 kg, CO2e 5868 kg/3922
Energy Consumption (Refrigeration)	0,088 kWh/kg
Ref.capacity at -10°	2245 Watt
Connection	400 V, 3N-/50 Hz
Connection load	2000 Watt
Energy consumption / year (AEC)	0,088 kWh/kg
Chilling capacity	45 kg from +70°C to +3°C in 90 min.
Sound level	72 dB(A)

