

KPS 42 CF



KPS 42 CF, for remote installations, 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

- Prepared for remote installation
- 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: 1850mm

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

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| Varenummer | 865809954 |
| Category | Blast Chilling |
| Type | Blast chiller |
| Line | For 1/1 GN and 60x40 cm. Remote |
| 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 |
| Weight, packed | 185 kg |
| Insulation | 75 mm (cyclopentane) |
| Climate class | 4 |
| Refrigerant | R 404 A |
| Remote Ref. capacity at -10°C | 2300 Watt |
| Connection | 230 V, 1N-/50 Hz |
| Connection load | 274 Watt |
| Chilling capacity | 45 kg from +70°C to +3°C in 90 min. |

