



BLAST CHILLER FOR RATIONAL OVEN KPS 42 CF

Product series: KP - KPS Item number: 865809968

The GRAM KPS 42 CF R is a Blast Chiller for Rational oven.

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 reversible and self-closing door Legs H 150 mm

Internal equipment

IFR control systemMultipoint probe with 3 measuring points Removable wire rack for 1/1 GN and 40 x 60 cm Max. Number of trays: 10 Cabinet fitted with an internal condensate trayRemovable 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 for Rational oven	Insulation	75 mm (cyclopentane)
Power supply	400V, 50 Hz	Refrigerant	R452A
Temperature range	0/+10°C	GWP	3.922
Volume, gross (I)	195	Connection load (Watt)	274
Exterior	Stainless	Remote Ref. capacity at -10°C (Watt)	2.300
Interior	Stainless	Compatible with	Rational type SCC 101
Dimensions W x D x H (mm)	800 x 830 x 1850	Chilling capacity (from +70°C to +3°C in 90	45 kg from +70°C to +3°C in 90 min.
Weight, packed (kg)	185	minutes)	
		Please observe	This model is available as a single phase unit. 230 V, 50 Hz - 30 amp fuse