



KPS 21 SH

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

Featuring

- Removable support for 1/1 GN and 40×60 cm,
- Multipoint probe with 3 measuring points,
- Choose either the IFR operation, time or temperature controlled chill/freeze 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/freezing process has finished.

Height: 900 mm

Exterior / interior: Stainless / Stainless

Temperature range: -25 ° C / + 10 ° C. Cooling capacity: 22 kg from + 70 ° C to + 3 ° C in 90 minutes. Freezing capacity 13 kg from + 70 $^{\circ}$ C to -18 $^{\circ}$ C in 4 hours

TECHNICAL INFORMATION

Varenummer	865789951
Category	Blast Chilling
Туре	Blast Chiller/Freezer
Line	For 1/1 GN and 60x40 cm
Series	GRAM PROCESS
Equipped with	Right hand hinged door, automatic door closing, removable support for $5 \times 1/1$ GN trays or bakery trays 60 \times 40 cm, multipoint probe with 3 measuring points, HACCP alarms, LCD control panel + encoder for navigation
Temperature range	-25/+10°C
Exterior/Interior	Stainless/Stainless
Dim. W \times D \times H, mm	745 x 720 x 900 mm
Weight, packed	120 kg
Insulation	55 mm (cyclopentane)
Climate class	4
Refrigerant / GWP	R 404 A/1.40 kg/CO2e 5490.80 kg/3922
Energy Consumption (Refrigeration)	0.084 kWh/kg /
Energy Consumption (Freezing)	0.301 kWh/kg
Ref.capacity at -25°	947 Watt
Connection	230V, 50 Hz
Connection load	1350 Watt
Chilling capacity	22 kg from +70°C to 3°C in 90 min.
Freezing capacity	13 kg from +70°C til -18°C in 4 hours