

Blast chilling of food makes it possible to separate the preparation and cooking activities from serving. This enables the kitchen staff to utilise preparation and cooking equipment more evenly throughout the day, resulting in a reduction of pressure at peak periods.

A blast chiller is an integral part of any cook-chill operation. The time taken to cool products is a decisive factor in maintaining the appearance and taste of the food, preserving the vitamins and natural goodness and preventing the growth of bacteria.

Food temperature and chilling time must be able to be controlled and monitored easily in order to comply with the current requirements to chill food items (max 50 mm thick) from +70°C to +3°C in 90 minutes in a cook-chill operation.



KPS 20 C

Efficient blast chilling

KPS 20 C and 40 C are capable of chilling a maximum of 18 and 36 kg of food respectively from +70°C to +3°C in 90 minutes.

Freezing capacities from +70°C to -18°C in 4 hours are 12 kg for the KPS 20 and 25 kg for the KPS 40.

The air distribution system cuts out when the door is opened.

Intelligent blast chilling with the IFR control system

The controller of the KPS cabinets prevents surface freezing with a new patented control system “IFR”, Intelligent Food Recognition (usable only when blast chilling, not blast freezing). The user only has to insert the multipoint probe correctly and press the blast chilling cycle start button. The probe will then monitor the temperature in the core, beneath the surface and on the surface of the food. The chilling cycle is adapted accordingly. IFR works on any type of food where the probe is applicable.

Easy cleaning, flexible to use

- Fully stainless construction. Designed for easy cleaning with smooth surfaces and watertight, rounded corners internally
- The cabinet is fitted with an internal condensate tray
- Removable support for 1/1 GN and 40x60 cm pans
- Door with easily replaceable gasket. Additionally, the KPS 40 has reversible door
- Powerful fans ensure even air distribution
- Time, temperature or probe controlled chilling process
- Operates as a storage cabinet after the chilling process has finished
- Height adjustable legs: height 135/200 mm

Technical specification

TYPE	KPS 20C	KPS 20S	KPS 40C	KPS 40S
Max. number of 1/1 GN:				
- 40 mm deep	5	5	10	10
- 65 mm deep	3	3	7	7
Chilling capacity +70°/+3°C kg	18	20	36	42
Freezing capacity +70°/-18°C kg	-	12	-	25
Refrigerant	R404A	R404A	R404A	R404A
Refrig. capacity at -10°C Watt	692	-	2245	-
Refrig. capacity at -25°C Watt	-	813	-	2851
Electrical connection	230/50		3x400/50	
Wattage	900	1800	2200	3200
Weight, gross	125	125	220	220
Width x Depth x Height	745 x 700 x 850		800 x 830 x 1750	

We reserve the right to make changes as a consequence of product development.



KPS 40 S

