

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS

KCC/4008



BLAST CHILLER / SHOCK FREEZER FOR 1 GN 2/1 - 600X800 TROLLEY
 - The K-ONE range of blast chillers /shock freezers for trolleys is designed to meet the rapid chilling needs of medium- to large-scale laboratories, from catering facilities to semi-industrial pastry and bakery labs. Chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, with a minimum air temperature of -40 °C. 7" touchscreen control panel with remote Wi-Fi supervision via Cloud. Core probe and USB port come as standard.

- made in stainless steel
- GN 2/1 or 600x800 trolley capacity
- chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- 7" color touch-screen graphic display
- technical compartment: placed on the top
- automatic defrosting system with hot gas
- condensation drain pipe (prearrange water drain)
- automatic defrosting system with hot gas
- Supply with: USB port, Cloud Wi-Fi supervising system
- Not included: trolley
- automatic defrosting system with hot gas
- Supply with: 40 pair of runners for 600x800mm trays
- Not included: trays/shelves

TECHNICAL DATA

Doors	nr		1
Trolleys capacity	nr		1 600x800
External dimensions (WxDxH)	mm		890 x 1320 x 2420
Internal dimensions (WxDxH)	mm		710 x 860 x 1870
Insulation thickness	mm		70
Yield* chilling / freezing	kg	+90/+3°C = 95kg // +90/-18°C = 75kg	
Evaporators	nr		1
Condensing unit			plug-in
Compressor power	Hp		3,5
Max abs. power	W		4999*
Cooling power	W		3980**
Gas			R452A
Input voltage			3x400V/50Hz
Climate class			5
Packaging dimensions (WxDxH)	mm		100 x 155 x 256
Volume (gross)	mc		3,97
Net weight	kg		477
Gross weight	kg		522

Ambient temp. +30°C loading sample according to EN 17032:2018

*Evap. -10°C, Cond. +45°C / **Evap. -23,3 Cond. +54,4°C