ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS **Model: KCC/4008** **Code: 04611420**

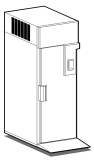
K-ONE

1 GN 2/1 // 600x800 TROLLEY

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 stainelss 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



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)	cm	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

ACCESSORIES:

O_3	Ozone sterilizer kit for KCC/4008-4011-4014 (overprice)	45100912
	110 cm long stainless steel ramp KCC/4008-4011-4014 (overprice)	45100961
	60Hz frequency	45000560