



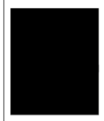
HOSHIZAKI

PREMIER KPS 42 SGR

Blast Chiller/Freezer Compatible with Rational Oven SCC101



1 / 1 GN



600 x 400 EN

PRODUCT SERIES: PREMIER KPS 42

ITEM NUMBER: 875780560

COUNTRY OF ORIGIN: ITALY

PREMIER KPS 42 SGR is a HACCP compliant blast chiller/freezer for 1/1 GN and/or EN 600 x 400mm trays (max of 10). Chilling/freezing capacity of 50/25kg. It features IFR control system and a user friendly 7" touch display. Use the preset programs or store your customized cycles. Adjustable legs (105-150mm).

- Compatible with Rational oven SCC101
- 7" touch display with coloured icons
- USB port for download of cooling log data
- Cooling functions: Chilling (soft/hard), freezing (soft/hard), preservation, precooling, infinity
- 'Hot' functions: Thawing, proofing, retarder-prover
- Choose either IFR operation, time or temperature controlled chill/freeze cycle
- Prevent surface freezing damage with the IFR blast chilling function
- Triple-point probe (3 measuring points)
- HACCP: Infinite events up to one year of recording
- Audio-visual HACCP alarms for power failure or if temperature limit is exceeded
- Alarms: Saving up to 40 events
- 10 programs for blast chilling, blast freezing and retarder proving
- Up to 20 customized cycles can be stored
- Automatic shift to 'storage mode' after the chilling process
- Automatic fan cut-out when door is opened
- Climate class 5 cooling system enduring up to +40°C ambient temperature
- Automatic defrosting
- Easy maintenance with access to condenser without use of tools
- Removable wire rack for 1/1 GN and/or EN 600 x 400mm
- Max. Number of pans: 10
- Internal fan section can be opened for cleaning around / behind unit
- Right hand hinged door
- Full-height integrated handle
- 90° self-closing door system
- Removable magnetic door gasket

COMPATIBLE WITH

Rational oven SCC101

ACCESSORIES INCLUDED

N/A

OPTIONAL EXTRAS

N/A

WARRANTY PERIOD

3 Years on Parts & Labour - based on country agreement

EXTERIOR

Stainless steel AISI 304

INTERIOR

Stainless steel AISI 304

Refrigerant type: R290 / Refrigerant: 0.3 kg / CO2 equivalent: 0.9 kg

CERTIFICATIONS



Energy consumption - Chilling (kWh/kg)	Energy Consumption - Freezing (kWh/kg)
0.078 kWh/kg	0.27 kWh/kg



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TECHNICAL SPECIFICATIONS

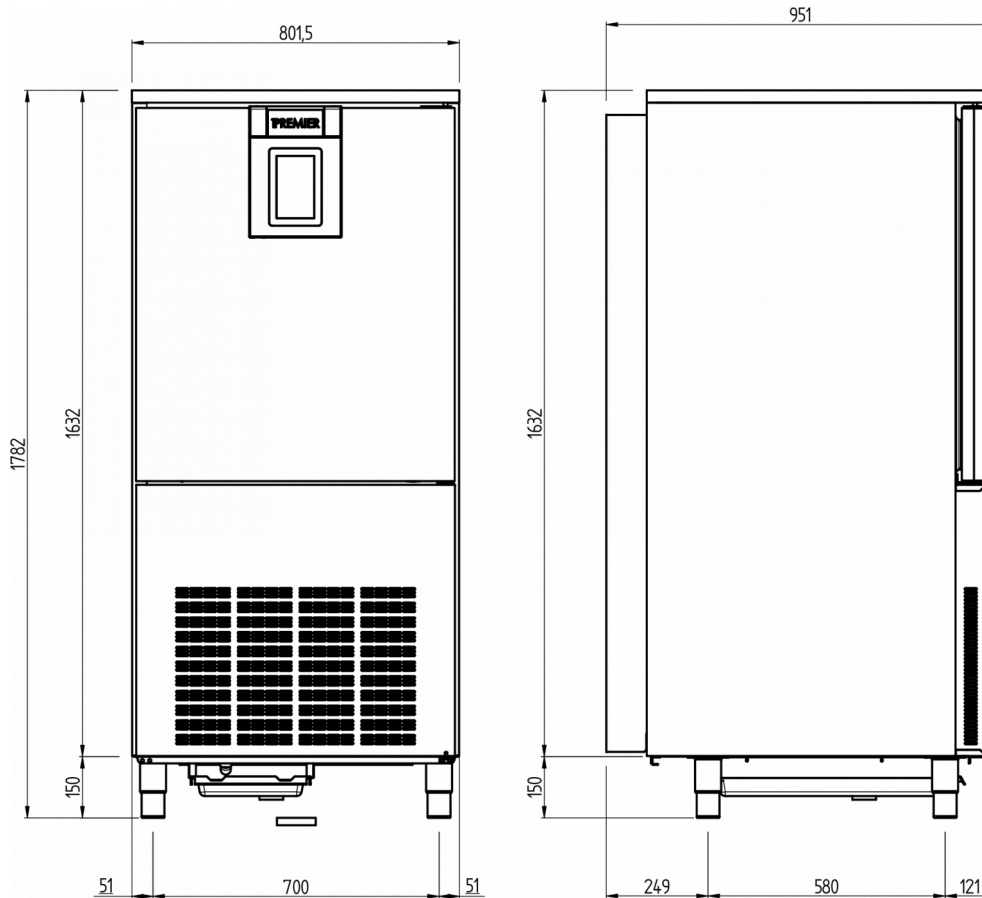
Cooling system	GN tray size	Maximum number of trays	Temperature range	Power supply	Climate class	Sound level	Ref. capacity (at -25°C)	Chilling capacity (from +70°C to +3°C in 90 minutes)	Freezing capacity (from +70°C to -18°C in 4 hours)
Built-in cooling system	1/1 GN	10	-40/+45°C	400V, 3N-/50 Hz	5 (max. ambient 40°C w/ 40% RH)	64 dB	1,900 W	50 kg	25 kg

Maximum depth of gastro pans, GN/EN	Height from base to first guide	Height from ceiling to top guide	Distance between guide positions, GN/EN	Dimensions internal (W x D x H)
325/400	61 mm	74.5 mm	530/600	645 mm x 702 mm x 780 mm

SHIPPING SPECIFICATIONS

Width (packed)	Depth (packed)	Height (packed)	Volume (packed)	Gross weight	Width	Depth	Height	Height including legs (minimum)	Height including legs (maximum)	Net weight
874 mm	990 mm	2,054 mm	1.777 m ³	200 kg	801.5 mm	951 mm	1,632 mm	1,737 mm	1,782 mm	175 kg

Disclaimer: Every effort has been made to ensure that the information contained in this spec sheet is accurate at the time of publishing. Hoshizaki Europe BV assumes no responsibility or liability for typographical errors or omissions or for any misinterpretation of the information within the publication and reserves the right to change without notice.



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