

KPCF

ALWAYS SUPER FRESH PRODUCTS FREEZING AND COOLING SYSTEM IN ONE

The KPCF is a powerful blast freezer, specifically designed for unpackaged products. This unique model from KOMA is the only blast freezer/chiller that standardly offers both negative and positive temperatures. Thanks to this versatility and the ability to accommodate GN-format trolleys, the KPCF is widely used in the hospitality industry as a blast chiller to rapidly cool freshly prepared dishes and/or immediately freeze them.

Optimal Freshness Through Precision Freezing

The KOMA KPCF system features exclusive KOMA technology, specifically developed to cool and freeze your products with the highest precision. Thanks to the proven KOMA TLR formula, a continuous flow of fresh products is rapidly and efficiently frozen, ensuring optimal preservation of flavor, texture, and quality, even during long-term storage.



YOUR BENEFITS:

- **Maximum product quality:** The advanced freezing process preserves the delicate cell structure and natural moisture content of your product. This results in a perfect aroma, full flavor, and a crisp texture without any weight loss.
- **Hygiene & Ease of use:** The KPCF is easy to clean and meets the strictest HACCP standards.
- **Efficient preservation:** After the freezing or cooling process, the system automatically switches to the optimal preservation conditions. However, for long-term storage, the KOMA RDV or UVD systems are a better choice.



THE KPCF IS IDEAL FOR COOLING AND BLAST FREEZING (FRESHLY) PREPARED MEALS

SPECIFICATIONS

KOMA KPCF INSTALLATION

Air velocity	1,5 - 2 m/s
Temperature range	-32°C tot +15°C
Trolleys	2 (650x850x1850mm)
Storage time	N.A
Interior	Stainless Steel
Exterior	Stainless Steel
External dimensions (wxdxh)	1850x1550x2300 mm
PU insulation	100 mm
K-value	0.20
Floor	Standard 3 mm 90° sump floor
Door	KOMA hinged swing door, 900x2000 mm, including door heating (tunnel effect with optional extra rear door)
Active defrosting	Standard included
Lighting	LED
Volt	400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	Standing, Stainless Steel
Humidification	No
Hygienic KAM lamp	No
Ramp	Yes
Control system	KOMA K-Control

ADVANCED TECHNOLOGY

- **Standing evaporator** with strong horizontal airflow.
- Products are **cooled and frozen** within minutes.
- **Wide temperature range** with both positive and negative temperatures.



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