

BLU Series Prep Tables



Models

KBP-46S	46" Length	1 Door
KBP-60S	60" Length	2 Door
KBP-65S	65" Length	2 Door
KBP-71S	71" Length	2 Door
KBP-91S	91" Length	3 Door



Product Details

Standard Features

- Horizontal finned chiller plates to hold 1/3, 1/6 or 1/9 size pans
- General fit 7.56" chiller bar spacing
- 20" hinged doors
- Compressor compartment (Right-side)
- Hinged night cover
- Casters
- Sloped rail

BLU Technology

Kairak BLU Refrigeration Prep Tables are designed to provide consistent, uniform cooling to each individual pan to prevent food spoilage. This new system provides inclined walls for trouble-free reach to food pans while keeping the divider bars close to the food pans for efficient heat transfer. Our NSF7 approved BLU Pan Chilling System ensures condiments for salads, pizzas, and sandwiches always stay fresh without the need for fans, blower coils or other refrigeration enhancing components.

Top

Heavy-duty stainless steel, 2-1/2 inch high raised rail, slightly sloped to front or flat with BLU patent pending pan chiller system. T6 anodized horizontal chiller plates to accommodate 1/3", 1/6" and 1/9" pans. All heavy duty stainless steel construction with hinged night cover. Comes standard with white polyethylene cutting board.

Body

Base exterior front and sides are stainless steel. Back is galvanized steel and bottom is galvanized steel. Interior has coved corners. Two powder coated (gray), wire shelves are provided for each door section. Casters are provided. Doors are standard with foam insulated stainless steel, self-closing hinges and snap-in magnetic gaskets.

Insulation

Nominal two (2) inch thick foamed-in-place polyurethane.

Refrigeration

All necessary controls and components are included in Self-contained models. Refrigeration includes condensing unit, expansion tank, heat exchanger and pump closely located from and in communication with the refrigeration controls.

Electrical

Unit equipped with 115 volt single phase components. All hook-ups are at rear of unit.

Warranty

Three (3) Year Parts & Labor
Five (5) Year Compressor

Features & Benefits

- » BLU Pan Chiller system exceeds NSF requirements by maintaining food at or below 39° using specified 6" deep pans.
- » No Frost – Through precise control of temperature, all types of food products can remain in BLU Pan Chiller day or night with no risk of freezing your high water content foods.
- » No Defrost – No need for chilling system to undergo a periodic shutdown for a defrost cycle, which can increase food temperatures.
- » No Fans – Requires no fans to enhance refrigeration on cold rail, eliminates worry that condensation and food spillage will damage the fan and associated components.
- » Proximity Cooling – Horizontal chiller plate walls are as close as possible to the food pans for efficient heat transfer.
- » Maximum Versatility – Can be designed to accommodate various pan configurations/sizes depending on menu requirements.
- » Storage Capacity – Our cabinet coils are recessed into storage compartment back walls to allow superior refrigeration flow for stored pans.

Optional Features

- » 3-Row pan rail
- » Legs in lieu of casters
- » Over-shelf
- » Double over-shelf
- » Glycol remote application
- » Export voltages
- » Flatrail
- » Stainless steel back
- » Door locks
- » Tray slides



KBP / 5-18-10
Made in the U.S.A.

Self-Contained Product Specifications

MODELS	DOORS	1/6 PANS (2-ROW/3-ROW)	REF.	VOLTAGE	WEIGHT (LBS.)
KBP-46S	1	12 / 18	134a	115/60/1	550
KBP-60S	2	16 / 24	134a	115/60/1	625
KBP65S	2	18 / 27	404a	115/60/1	650
KBP-71S	2	20 / 30	404a	115/60/1	750
KBP-91S	3	26 / 39	404a	115/60/1	880

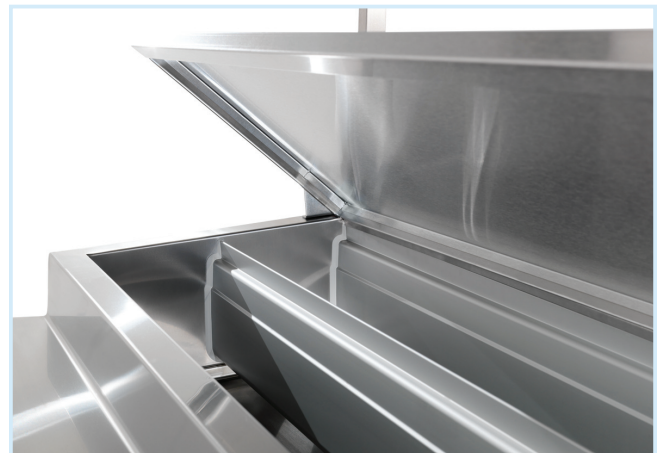
Remote Product Specifications

MODELS	DOORS	1/6 PANS (2-ROW/3-ROW)	BTU (2-ROW/3-ROW)	VOLTAGE	WEIGHT (LBS.)
KBP-46R	1	12 / 18	2000 / 2775	115/60/1	450
KBP-60R	2	16 / 24	2780 / 3775	115/60/1	555
KBP65R	2	18 / 27	3165 / 4290	115/60/1	580
KBP-71R	2	20 / 30	3550 / 4800	115/60/1	620
KBP-91R	3	26 / 39	4710 / 6335	115/60/1	940

List of Approved Pans

GENERAL FIT

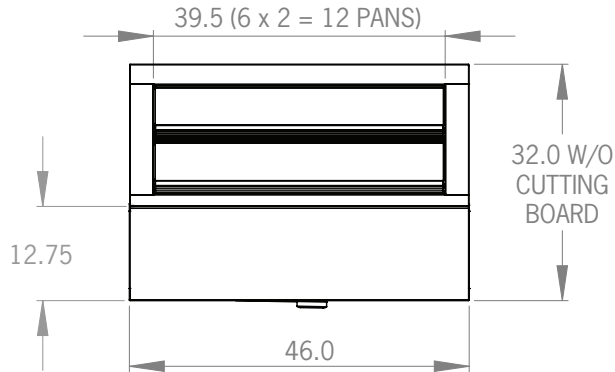
Brand	Item Description
Cambro	Polypropylene
Cambro	Polycarbonate
Carlisle	Polycarbonate
Carlisle	Stainless Steel
Sysco/Vollrath	SPI
Sysco/Vollrath	SPIII
Rubbermaid	Polycarbonate
JR	S/S
Crestware	S/S



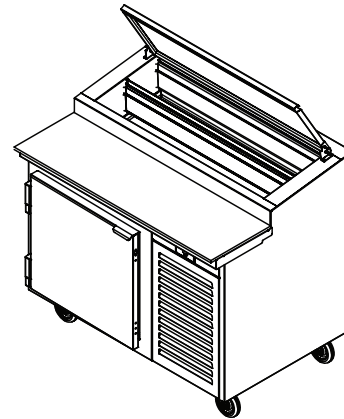
Comments:

KBP-46S BLU Series Prep Tables

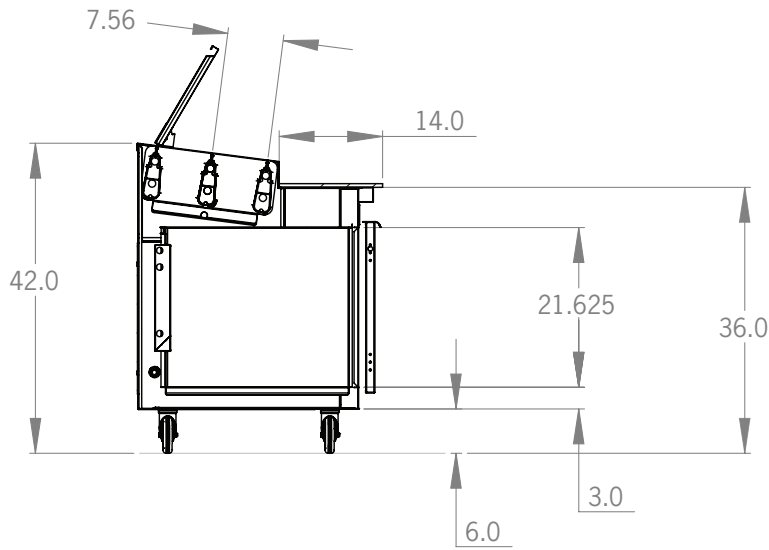
Plan View



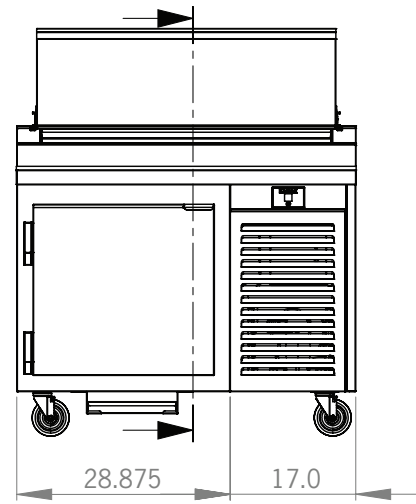
Isometric View



Section View

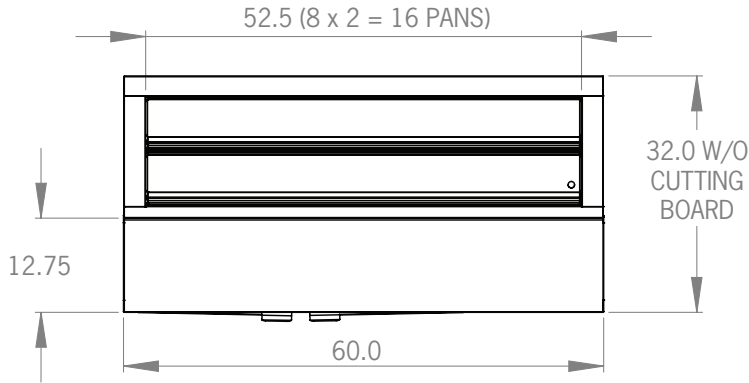


Elevation View

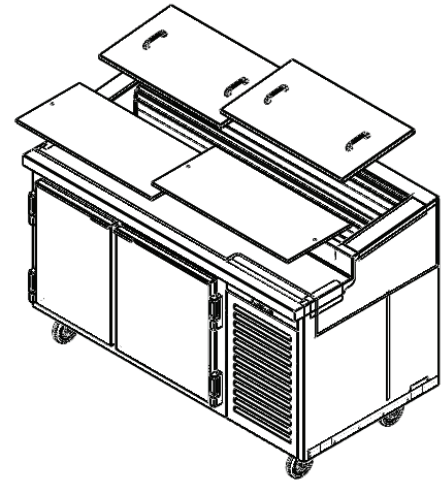


KBP-60S BLU Series Prep Tables

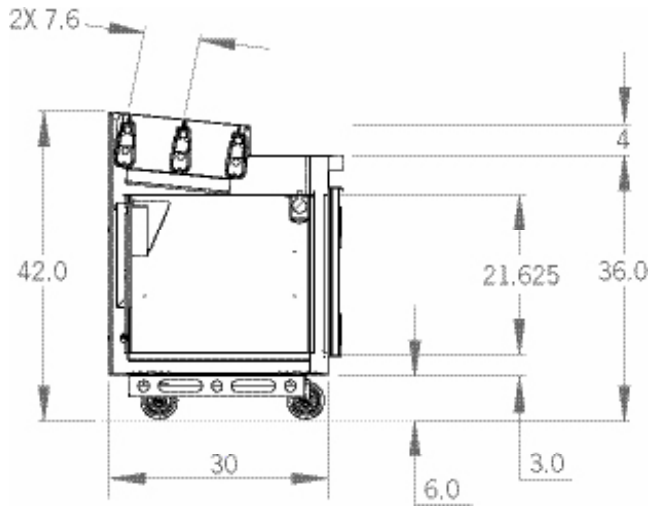
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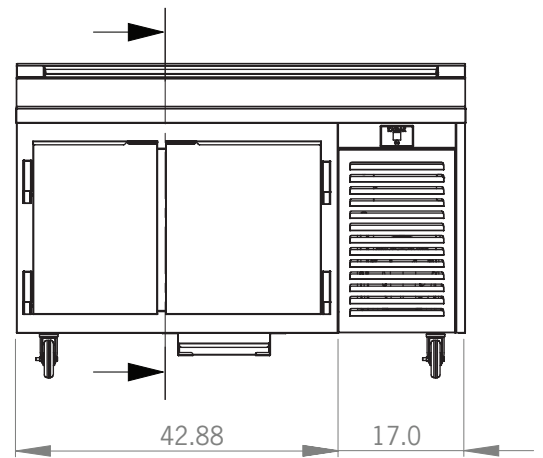
Isometric View



Section View

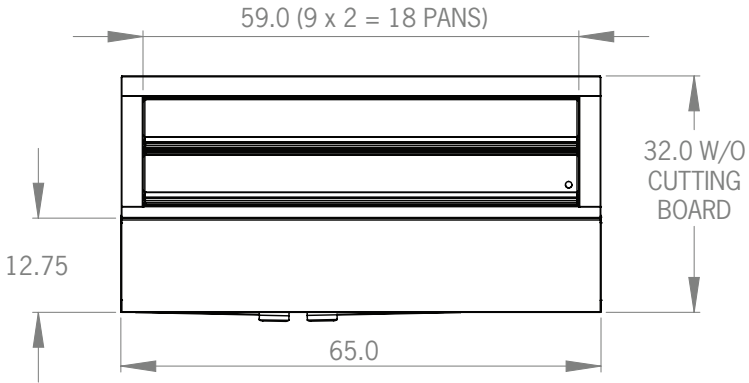


Elevation View

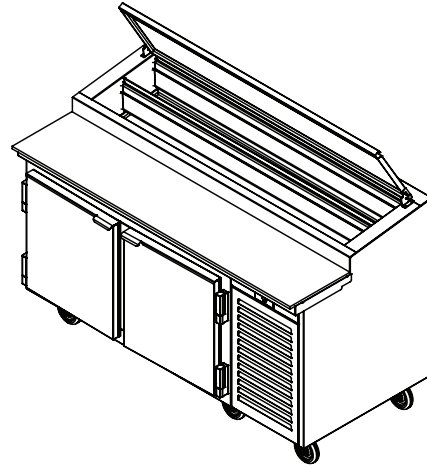


KBP-65S BLU Series Prep Tables

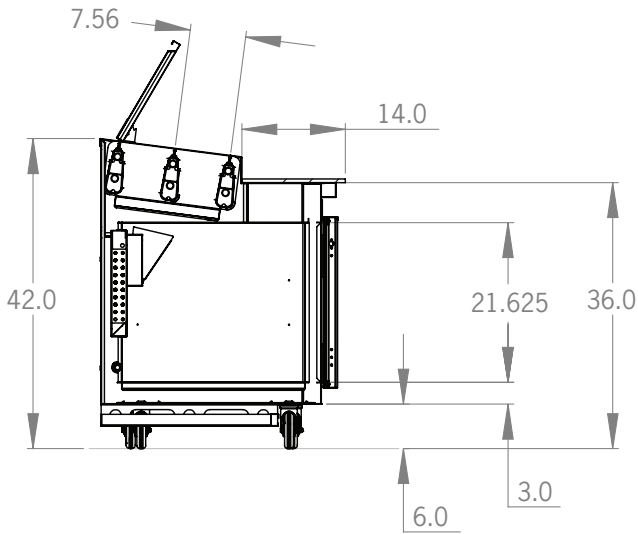
Plan View



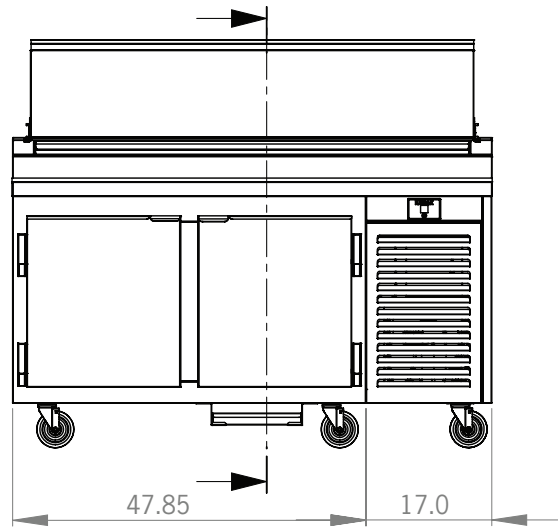
Isometric View



Section View

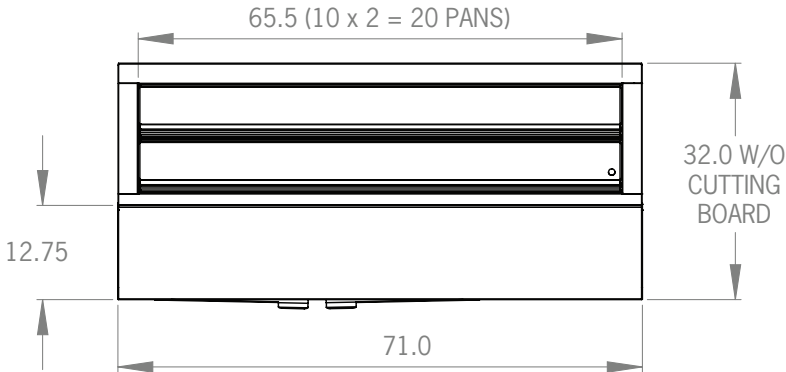


Elevation View

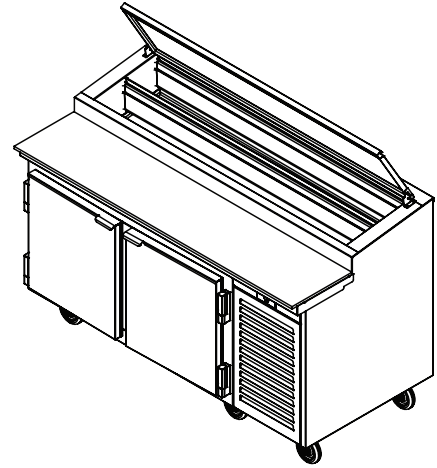


KBP-71S BLU Series Prep Tables

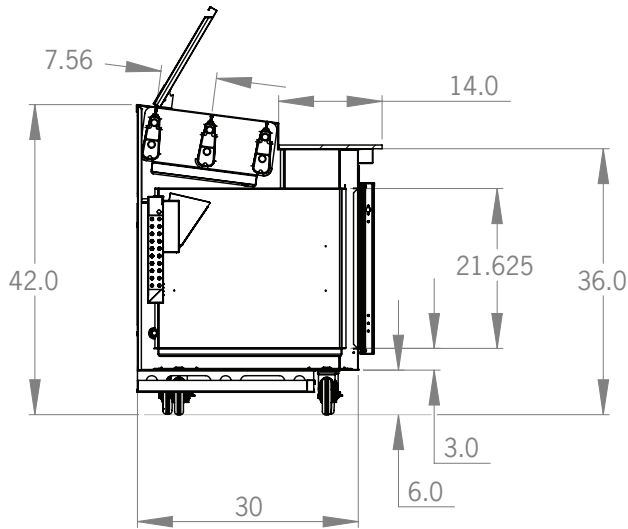
Plan View



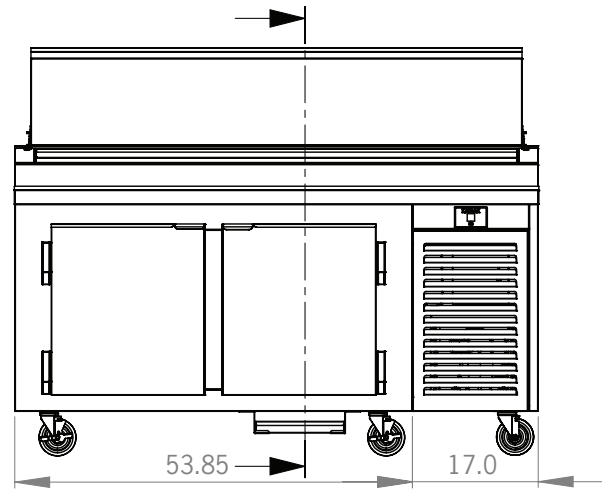
Isometric View



Section View

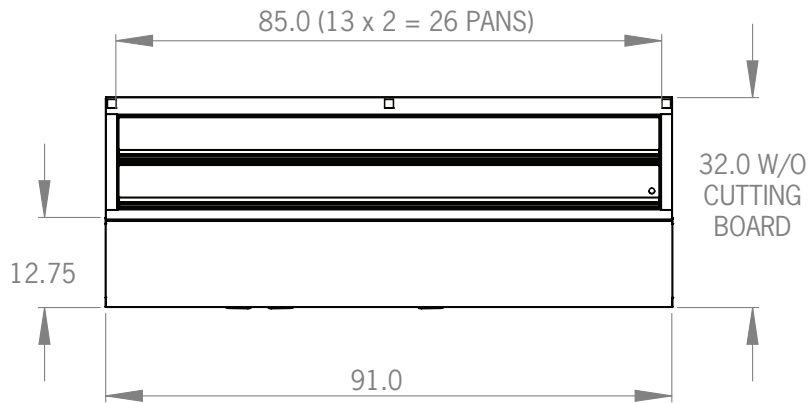


Elevation View

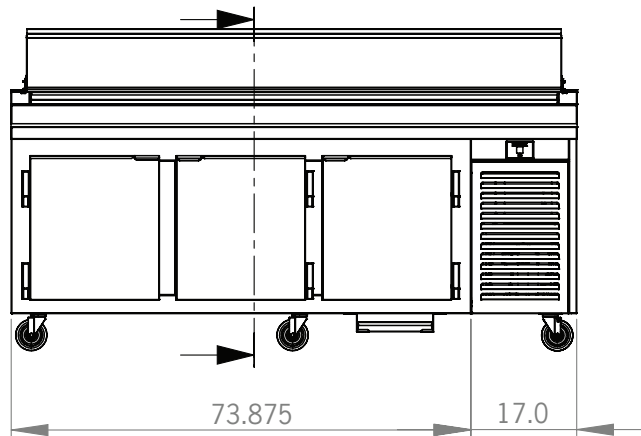


KBP-91S BLU Series Prep Tables

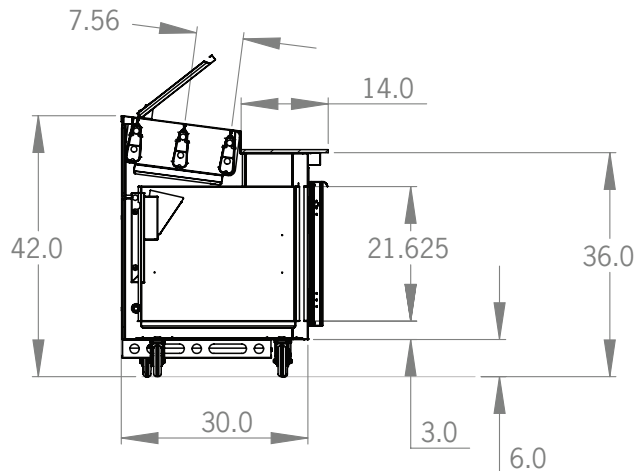
Plan View



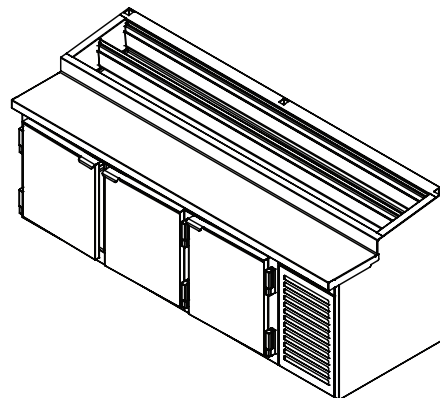
Elevation View



Section View

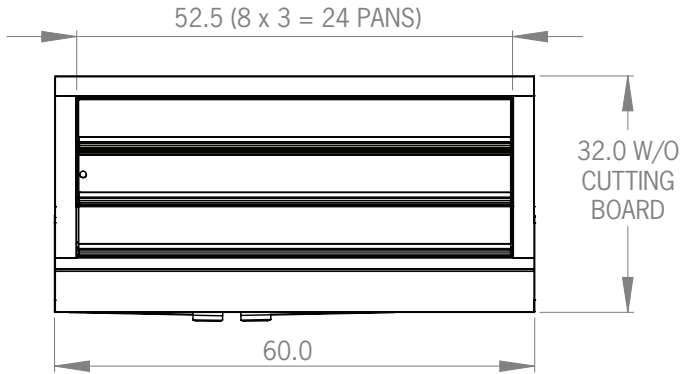


Isometric View

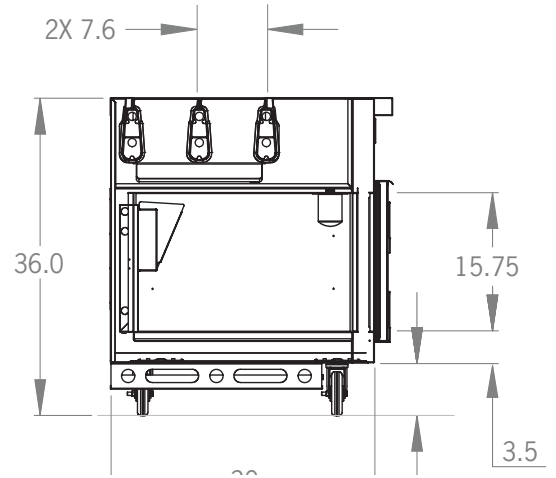


KBP BLU Series Prep Tables (Continued)

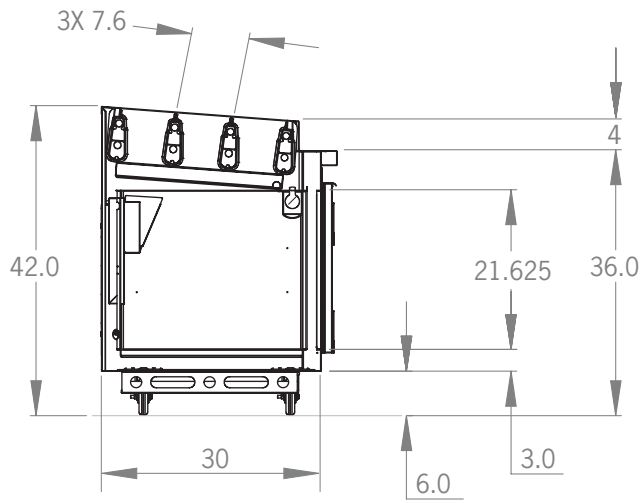
3-Row Plan View



2-Row Flat Top Section View



3-Row Section View



3-Row Flat Top Section View

