

# REFRIGERATED TABLE ( 2 DOORS TEMP -2/+8°C ) WITH TOP

CODICE  
BN26WC0002104LA

MODELLO  
OOW02P

SERIE  
REFRIGERATED TABLES



## GENERAL CHARACTERISTICS

The main advantage of good refrigeration is to store food safely and hygienically, reducing the risk of contamination and spoilage. With their stainless steel capacity and structure, the refrigeration equipment ensures optimal preservation of vegetables, meat, fish, ice cream and creams, while maintaining their flavour and fragrance. Compliance with hygiene and food safety standards, reduced energy costs and increased efficiency in kitchen work are aspects that guided OLIS in the development of a new range of refrigeration equipment.

The refrigerated tables, all certified for efficiency and quality, guarantee the perfect observation of raw materials, processed products, gastronomy and pastries, thanks also to an automatic door closing system with magnetic gasket.

## TECHNICAL SPECIFICATIONS

■ Cell bottom printed with rounded corners and removable grid supports for the maximum degree of hygiene and load flexibility. Insulation thickness of 60 mm, made of high-density expanded polyurethane, completely free of CFC. Fully extractable drawers, thanks to special Fulterer telescopic guides in stainless steel. Self-closing door with 100° opening lock. Lower hinge fixed frontally for installation on the plinth. ■ Removable condensing unit. ■ REFRIGERATION UNIT ■ Out-of-cell evaporator for greater loading convenience ■ Ducted

ventilation system to even out internal temperature ■ Evaporators with cathodic treatment ■ CONTROLS, MONITORING, AND SAFETY FEATURES: ■ Electronic control board with HACCP function ■ Hot gas defrost system (onboard motor versions) ■ Electric defrost (on predisposed versions) ■ Automatic condensate evaporation device without the need for any electricity

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## Technical Information

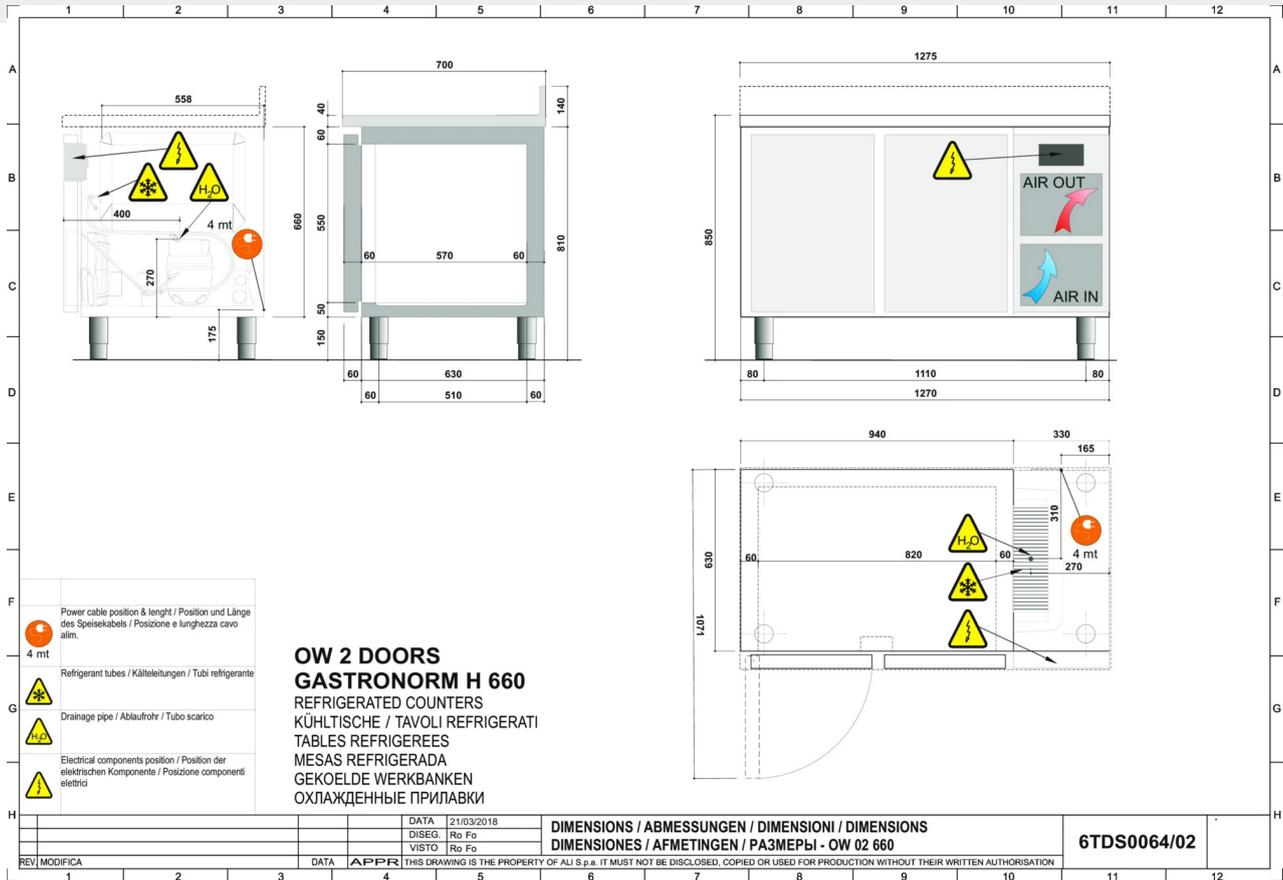
SPECIFICATION	DATA
<b>MATERIAL</b>	<b>BN26WC0002104LA</b>
SUPPLY	ELECTRICS
<b>DIM. WIDTH</b>	<b>1275 mm</b>
DIM. PRODUCTIVITY	700 mm
<b>DIM. HEIGHT</b>	<b>850 mm</b>
NET WEIGHT	82 Kg
<b>VOLUME (net)</b>	<b>0.758625</b>
PACKAGE VOLUME	1.049 m3
<b>GROSS PACKING WEIGHT</b>	<b>96 Kg</b>
STANDARD POWER SUPPLY	220-240V 1N
<b>FREQUENCY</b>	<b>50Hz</b>
ELECTRICAL POWER	0.22 kW
<b>GAS/REFRIGERANT TYPE</b>	<b>R290</b>
IP GRADE	IPX4
<b>RATED CURRENT</b>	<b>1.55</b>
Capacity	246

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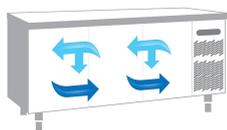
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Molded cell bottom with rounded edges and removable grid supports for maximum hygiene and loading flexibility.



The temperature uniformity throughout the refrigerated compartment is secured by a patented ventilation system using air channelling, aided by the absence of the evaporator in the compartment.



Full extension drawers with special Filterer stainless steel telescopic slides



Ease of programming and immediate accessibility. The solution for quick and easy use.