

STORAGE TABLE GN 1/1 (4 DOORS TEMP -15/-20°C)

CODICE
BN26KK521210476

MODELLO
OOKBT04

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. ■ REFRIGERATION UNIT ■ Evaporators positioned behind

each door pillar to ensure uniform cold distribution ■ 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)

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Technical Information

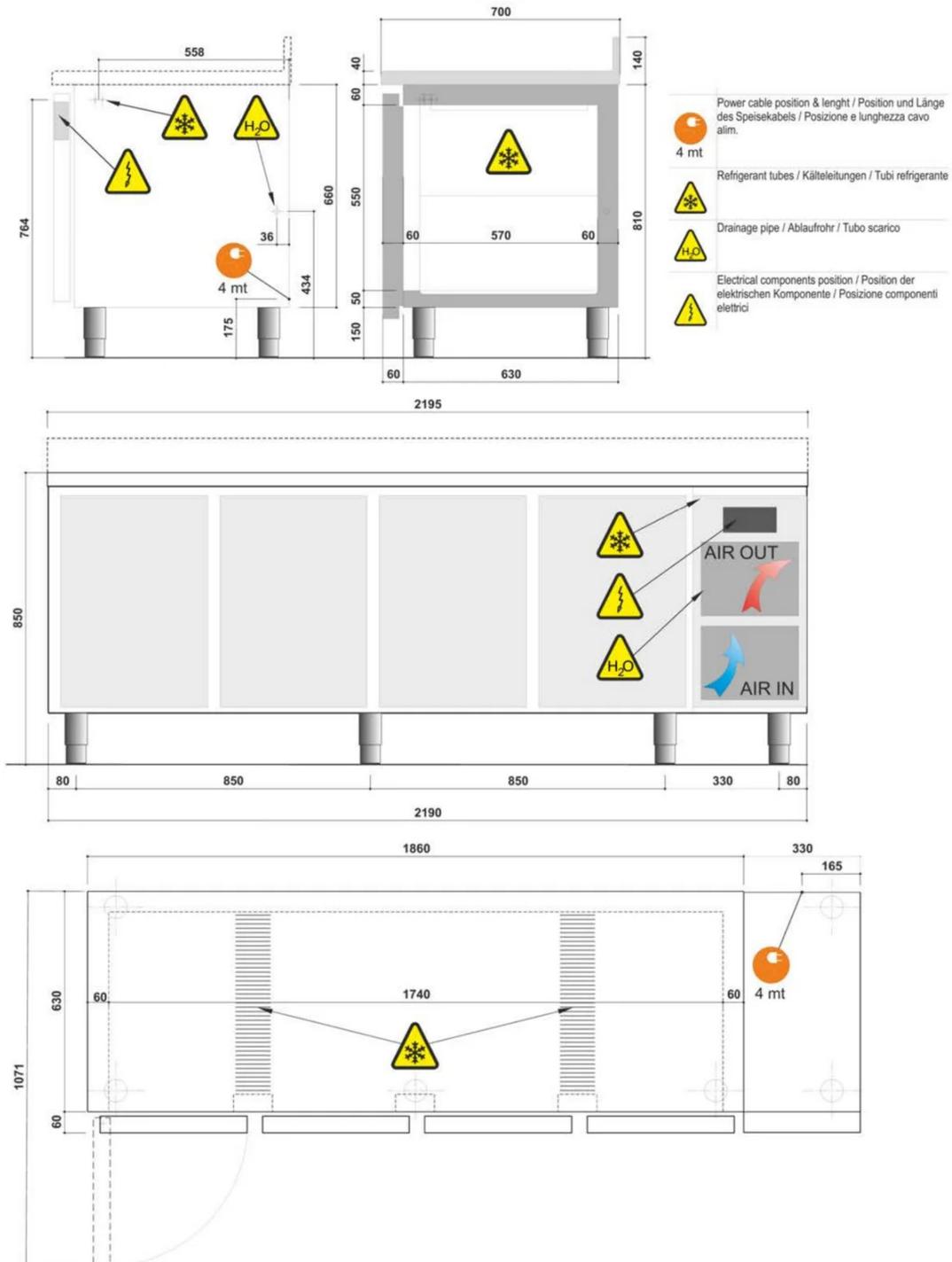
| SPECIFICATION | DATA |
|-----------------------------|--------------------------------|
| MATERIAL | BN26KK521210476 |
| DEFINITION | OOKBT04 DX BT PSPDPSPD S/P OLI |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 2190 mm |
| DIM. PRODUCTIVITY | 700 mm |
| DIM. HEIGHT | 810 mm |
| NET WEIGHT | 122 Kg |
| VOLUME (net) | 1.24173 |
| PACKAGE LENGTH | 2240 mm |
| PACKAGE WIDTH | 750 mm |
| PACKAGING HEIGHT | 1060 mm |
| PACKAGE VOLUME | 1,781 m3 |
| GROSS PACKING WEIGHT | 142 Kg |
| STANDARD POWER SUPPLY | 220-240V 1N |
| FREQUENCY | 50Hz |
| ELECTRICAL POWER | 0.74 kW |
| GAS/REFRIGERANT TYPE | R452a |
| IP GRADE | IPX4 |
| RATED CURRENT | 3.65 |
| Capacity | 492 |

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



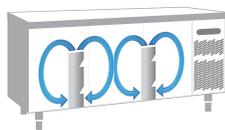
Capacitor protected by filters to ensure optimal operation over time.



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



Full extension drawers with special Filterer stainless steel telescopic slides



Evaporators placed behind each door pillar to ensure uniformity in cold distribution.