

Multifunction Blast Chiller 5 GN1/1 +90°C / -40°C

CODICE
BN2ABD050435

MODELLO
OGL05

SERIE
MULTIFUNCTION



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.

Work is easier thanks to the intuitive graphics of the user interface, designed to simplify access to functions, which are represented to be immediately identified and to encourage interaction between the user and the device.

In a single machine, a concentration of technology that will enable it to perform different and complementary for the best efficiency in the kitchen: in this way it will be immediately operational, without starting any complex procedure also thanks to 300 working processes and cycles.

TECHNICAL SPECIFICATIONS

■ Multifunction blast chiller with combinable cycles ■ GAS R290 ■ 7" full touch display ■ T° Range +90°C / -40°C ■ 190 preloaded recipes ■ More than 20 pre-loaded combined cycles ■ Infinite combination of functions in combined work cycles ■ Bidirectional IOT 4.0 connectivity ■ 0/100% humidity regulation with instant steam generator ■

Sanitation with combined IONS / STEAM cycle (Optional) ■ Wifi connection ■ Electronic fans ■ Thermostatic valve ■ Body entirely in AISI 304 steel ■ Newly developed scroll compressors

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Technical Information

SPECIFICATION	DATA
MATERIAL	BN2ABD050435
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	885 mm
DIM. HEIGHT	850 mm
NET WEIGHT	86 Kg
PACKAGE LENGTH	990 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	995 mm
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	2.1 kW
GAS/REFRIGERANT TYPE	R290
REFRIGERATION POWER	2002
CELL SIZE	608x400x370
RATED CURRENT	9.15
Capacity	Lt. 109
INSULATION THICKNESS	60
DEFROST TYPE	Gas caldo
Chilling yield (+65°=> +10°) Kg	30
Freezing yield (+65° => -18°) Kg	24

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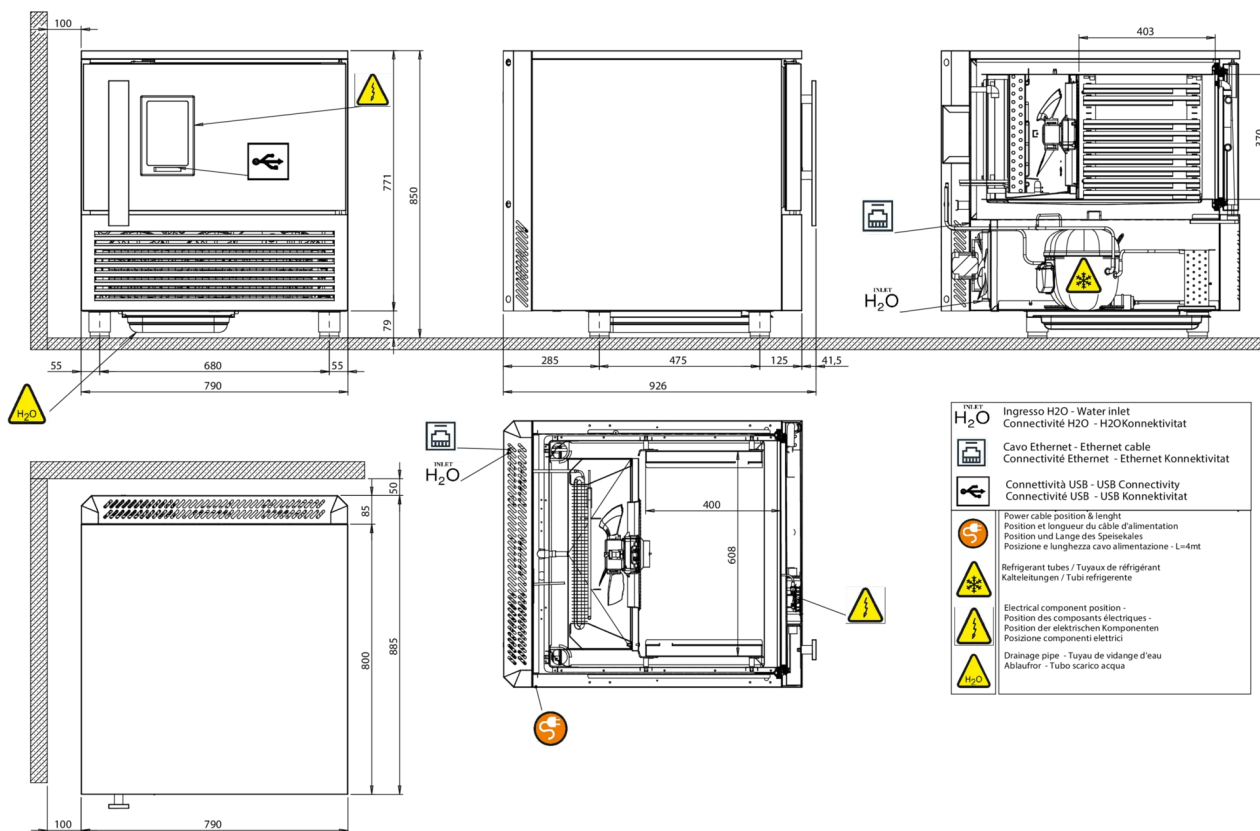


weinnovate cooking

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	Ingresso H2O - Water inlet Connectivité H2O - H2OKonnektivitat
	Cavo Ethernet - Ethernet cable Connectivité Ethernet - Ethernet Konnektivitat
	Connettività USB - USB Connectivity Connectivité USB - USB Konnektivitat
	Power cable position & length Position et longueur du câble d'alimentation Position und Länge des Speisekables Posizione e lunghezza cavo alimentazione - L=4mt
	Refrigerant tubes / Tuyaux de réfrigérant Kälteleitungen / Tubi refrigerante
	Electrical component position - Position des composants électriques - Position der elektrischen Komponenten Posizione componenti elettrici
	Drainage pipe - Tuyau de vidange d'eau Abflusor - Tubo scarico acqua

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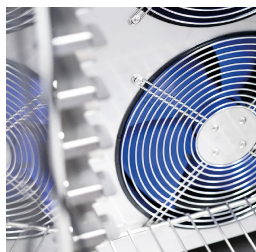
SERIE
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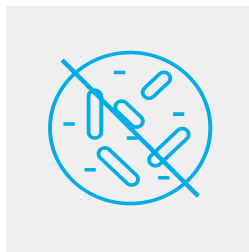
0/100% humidity regulation with instant steam generator



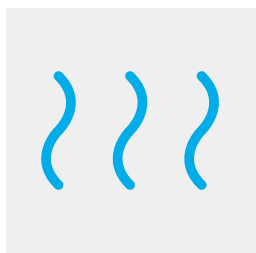
Multilevel probe with 4 reading points to give you absolutely reliable data.



Sanitation with combined IONS / STEAM cycle



pasteurisation, professionally at all conservation levels, giving you the opportunity of pasteurising and cooling the products, in full compliance with the safety regulations



Low temperature, Ideal for nocturnal processes, cooks your products at low temperature, in total respect of their properties.



Thanks to the R290 gas supplied as standard for all available versions, Olis guarantees care and sustainability in all aspects of its product development.