

# REFRIGERATED TABLE PREPARED ( 3 DOORS TEMP -2/+8°C ) WITH TOP

CODICE  
BN26KK102210406

MODELLO  
OOKP03P

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 ■ Equipped with a remote

condensing 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 ■ Electric defrost (on predisposed versions)

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## Technical Information

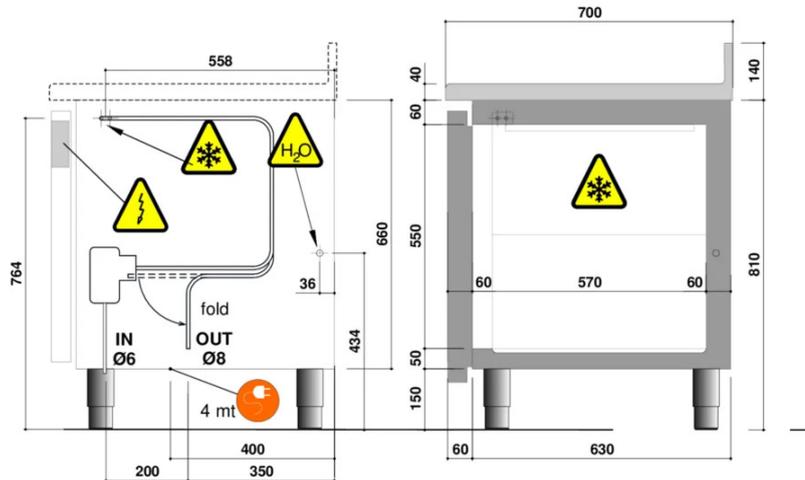
SPECIFICATION	DATA
<b>MATERIAL</b>	<b>BN26KK102210406</b>
SUPPLY	ELECTRICS
<b>DIM. WIDTH</b>	<b>1555 mm</b>
DIM. PRODUCTIVITY	700 mm
<b>DIM. HEIGHT</b>	<b>850 mm</b>
NET WEIGHT	86 Kg
<b>VOLUME (net)</b>	<b>0.925225</b>
PACKAGE VOLUME	1.45 m3
<b>GROSS PACKING WEIGHT</b>	<b>103 Kg</b>
STANDARD POWER SUPPLY	220-240V 1N
<b>FREQUENCY</b>	<b>50Hz</b>
ELECTRICAL POWER	0.345 kW
<b>GAS/REFRIGERANT TYPE</b>	<b>R134a</b>
IP GRADE	IPX4
<b>RATED CURRENT</b>	<b>2.3</b>
Capacity	369

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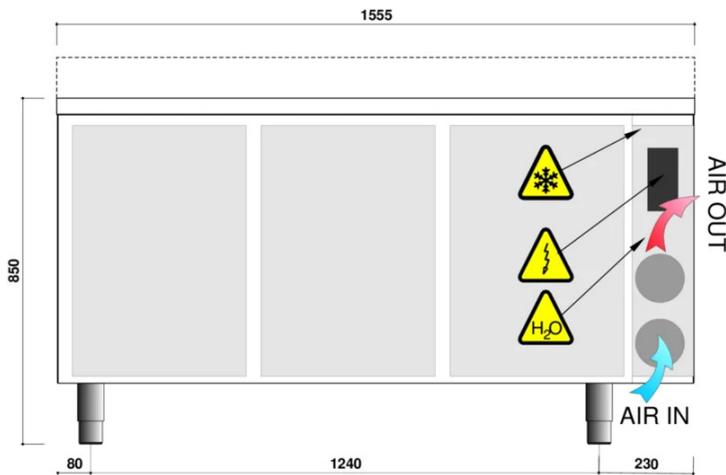
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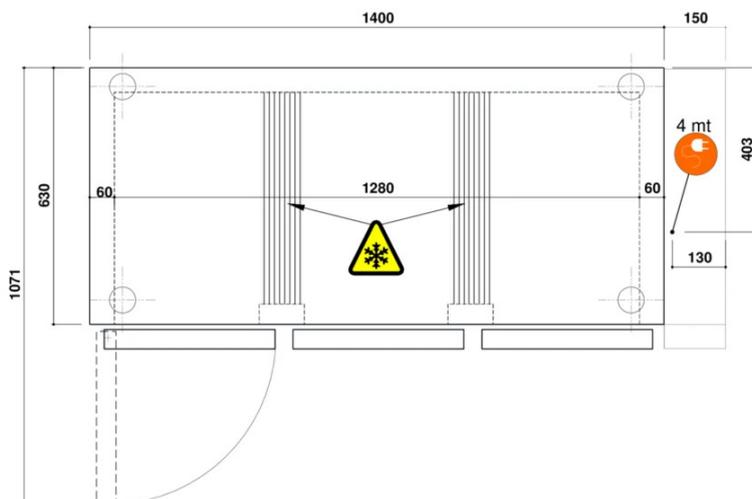


**Remote unit connections:**  
- suction Ø8 m  
- liquid Ø6 m



	Power cable position & length / Position und Länge des Speisekabels / Posizione e lunghezza cavo allim.
	Refrigerant tubes / Kälteleitungen / Tubi refrigerante
	Drainage pipe / Ablaufrohr / Tubo scarico
	Electrical components position / Position der elektrischen Komponente / Posizione componenti elettrici

**OKP 3 DOORS  
GASTRONORM H 660**  
REFRIGERATED COUNTERS WITHOUT COOLING UNIT  
KÜHLTISCHE OHNE KÜHLEINHEIT  
TAVOLI REFRIGERATI PREDISPOSTI  
TABLES REFRIGEREES SANS GROUPE LOGE  
MESAS REFRIGERADA SIN UNIDAD DE ENFRIAMIENTO



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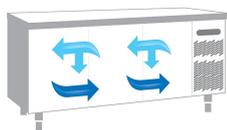
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Molded cell bottom with rounded edges and removable grid supports for maximum hygiene and loading flexibility.



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.