

# Blast Chiller/Freezer 5 GN 1/1 - 600x400 - Built-in Motor

CODICE  
BN2ABF550401

MODELLO  
OE051

SERIE  
BLAST CHILLERS



## 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.

Olis blast chillers are built with a state-of-the-art system to preserve food in a healthy way and ensure greater overall efficiency.

The automatic closure of the doors with a magnetic gasket guarantees total safety, maximum quality and hygiene of every product prepared.

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## TECHNICAL SPECIFICATIONS

■ Monocoque construction in AISI304 Scotch-Brite satin stainless steel  
■ Internal rounded structure in AISI 304 stainless steel ■ Internal molded bottom with central drain ■ PU, HCFC free insulation, thickness 60 mm, density 42 kg/m<sup>3</sup> ■ Evaporating coil in copper-aluminum, with anticorrosion cataphoresis treatment, with opening deflector for inspection ■ Anti-condensation resistance placed under the frame of the stop ■ Ergonomic full-height handle and magnetic seal on 4 sides of the door ■ heated single point probe ■ Manual defrosting device ■ Electronic fans ■ Environmentally-friendly R452A gas ■ Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.

■ Environmentally-friendly R452A gas ■ Electronic control ■ SOFT COOLING +3°C WORKING CYCLE Gentle cooling cycle to bring the food to a core temperature of 3°C with a working cycle between 0°C and +2°C in the chamber, storage at +2°C. Cycle particularly suitable for delicate foods of small thickness such as: pasta, rice, vegetables,

pastries, fish. ■ HARD +3°C COOLING WORKING CYCLE Particularly incisive cooling cycle to bring the food to a core temperature of 3°C following the following phases: 1st - Phase until 15°C is reached at the core with T° in the chamber of -25°C; 2nd - Phase until 3°C is reached at the core with working cycle between 0°C and +2°C in the chamber, storage at +2°C; Working cycle particularly suitable for cooling vacuum-cooked foods, meats, sauces, broths. ■ SOFT FREEZING WORKING CYCLE -18°C Gentle freezing cycle to bring the food to a temperature of -18°C at the core, which includes the following phases: 1st - Phase until 20°C is reached at the core with T° in the cell at 0°C; 2nd - Phase until -18°C is reached at the core with T° in the cell of -40°C, storage at -20°C; Working cycle particularly suitable for all hot products that are intended to be frozen immediately. ■ HARD FREEZING WORK CYCLE -18°C Particularly hard freezing cycle to bring the food to a core temperature of -18°C, with a work cycle that can reach -40°C. Work cycle particularly suitable for freezing raw or cold products.

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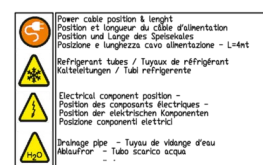
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## Technical Information

SPECIFICATION	DATA
MATERIAL	BN2ABF550401
DEFINITION	ABBATTITORE/SURGELATORE 5 GN 1/1 - 600x400 - MOTORE A BORDO
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	800 mm
DIM. HEIGHT	850 mm
NET WEIGHT	90 Kg
PACKAGE LENGTH	790 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	995 mm
PACKAGE VOLUME	0.67 m3
GROSS PACKING WEIGHT	90 Kg
STANDARD POWER SUPPLY	220-240 V ~ 50 Hz
ELECTRICAL POWER	1.523 kW
GAS/REFRIGERANT TYPE	R452a
REFRIGERATION POWER	2.169
RATED CURRENT	6.34
Capacity	109

## Motor

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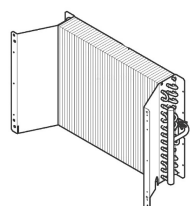
Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.



AISI 304 stainless steel plate-rack support, with removable ANTI-BRIEFING pairs of AISI 304 stainless steel rails, interlocking positionable every 20 mm for GN1/1 or 600x400.



Heated core probe with 1 measuring point.



Copper-aluminum evaporator coil, with anticorrosive cataphoresis treatment, with flag-opening baffle on hinges, for cleaning