

# Blast Chiller/Freezer 5 GN 1/1 - 600x400 - Gas R290A - Built-in Motor

CODICE  
BN2ABM050435

MODELLO  
OEL05

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.

## TECHNICAL SPECIFICATIONS

- Monocoque construction in AISI304 Scotch-Brite satin stainless steel
- Internal rounded structure in AISI 304 stainless steel
- Manual defrosting device
- Ergonomic full-height handle and magnetic seal on 4 sides of the door
- heated single point probe
- Electronic fans
- Water condensation (optional)
- GAS R290A
- Electronic control via soft touch display

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## Technical Information

SPECIFICATION	DATA
<b>MATERIAL</b>	<b>BN2ABM050435</b>
DEFINITION	ABBATTITORE/SURGELATORE 5 GN 1/1 - 600x400 - GAS R290A - MOTORE A BORDO
<b>SUPPLY</b>	<b>ELECTRICS</b>
DIM. WIDTH	790 mm
<b>DIM. PRODUCTIVITY</b>	<b>840 mm</b>
DIM. HEIGHT	850 mm
<b>PACKAGE LENGTH</b>	<b>900 mm</b>
PACKAGE WIDTH	850 mm
<b>PACKAGING HEIGHT</b>	<b>995 mm</b>
PACKAGE VOLUME	0.761175 m <sup>3</sup>
<b>GROSS PACKING WEIGHT</b>	<b>110 Kg</b>
STANDARD POWER SUPPLY	220-240V 1N
<b>ELECTRICAL POWER</b>	<b>1.559 kW</b>
GAS/REFRIGERANT TYPE	R290
<b>REFRIGERATION POWER</b>	<b>1.935</b>
RATED CURRENT	7.84
<b>Capacity</b>	<b>97</b>

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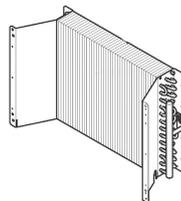
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User-friendly digital control. Quick and intuitive is an aid in daily work.



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



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



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.