

REFRIGERATED TABLE (4 DOORS TEMP -2/+8°C) TOP WITH SPLASHBACK

CODICE
BN26KK0212104LB

MODELLO
OOK04PA

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 Fullterer 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	BN26KK0212104LB
SUPPLY	ELECTRICS
DIM. WIDTH	2195 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	950 mm
NET WEIGHT	117 Kg
VOLUME (net)	1.459675
PACKAGE VOLUME	1.781 m3
GROSS PACKING WEIGHT	137 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50Hz
ELECTRICAL POWER	0.32 kW
GAS/REFRIGERANT TYPE	R134a
IP GRADE	IPX4
RATED CURRENT	2.4
Capacity	492

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weinnovate cooking

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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
Fulterer stainless steel telescopic slides



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