

REFRIGERATED CABINET - TEMP. -2° + 8° - 700 LT -2+8°C 1 DOOR GLASS - TOUCH CONTROL - GAS R290

CODICE
BN20SC05OM35T

MODELLO
OFT70TNV

SERIE
REFRIGERATED
CABINETS



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.

One-piece construction with AISI304 stainless steel interior and exterior finish. Dashboard openable for easy periodic maintenance (condenser cleaning). Inner compartment moulded sides, 3 Rilsan GN2/1 grids included. External back and sternum base in pre-painted steel. Magnetic gasket on all four sides and counter-magnet on the gasket rebates. Ergonomic full-height handle recessed into the front of the door for easy opening in any type of installation. Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution. Environmentally friendly refrigerant R290

TECHNICAL SPECIFICATIONS

■ Internal and external in stainless steel. Sides stamped (excluding models 35/35 and 70/70). Wall insulation of 83 mm with CFC-free polyurethane. Dashboard openable for easy periodic maintenance (condenser cleaning). Touch screen control. Cell interior with rounded corners for easy cleaning. 150 mm adjustable steel feet. Automatic defrost with resistance and condensate water dissipation through hot gas. Self-closing doors with hinges. Standard lighting and lock for cell

illumination. Prepared for placement on plinth. Buffer monoblock, external to the cell, with forced ventilation from top to bottom. ■ Frost-T Versions Exclusive advanced and intuitive Touch Control. At a glance, you can check all operating parameters and modify them with a few simple touches.

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Technical Information

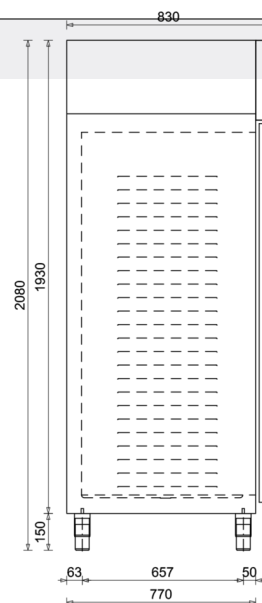
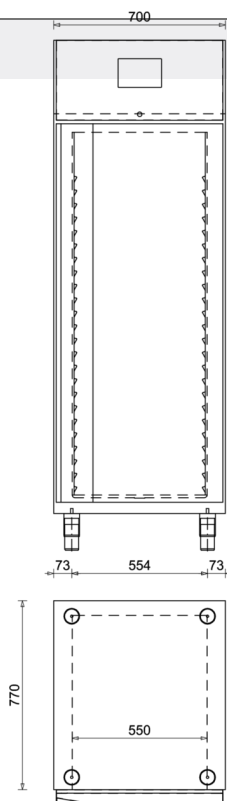
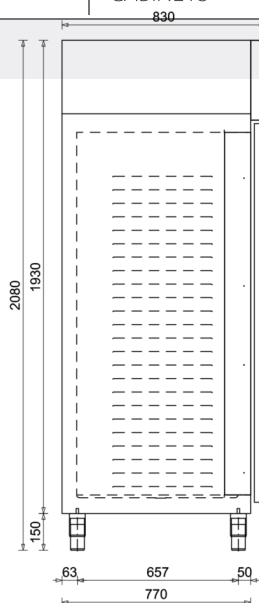
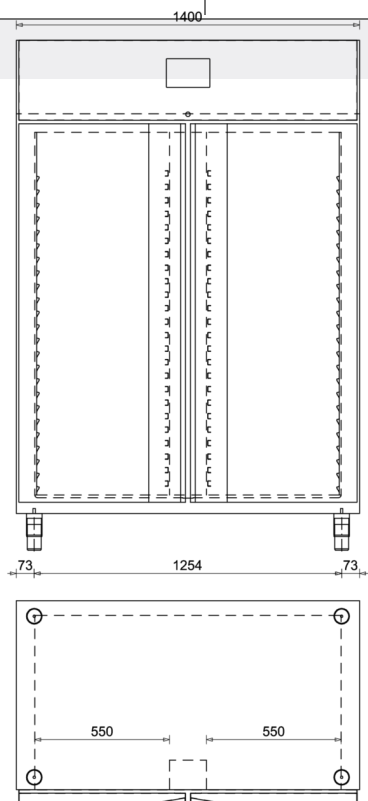
SPECIFICATION	DATA
MATERIAL	BN20SC05OM35T
SUPPLY	ELECTRICS
DIM. WIDTH	700 mm
DIM. PRODUCTIVITY	830 mm
DIM. HEIGHT	2080 mm
NET WEIGHT	127 Kg
PACKAGE LENGTH	860 mm
PACKAGE WIDTH	760 mm
PACKAGING HEIGHT	2220 mm
PACKAGE VOLUME	1.45 m3
GROSS PACKING WEIGHT	140 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	0.295 kW
GAS/REFRIGERANT TYPE	R290
REFRIGERATION POWER	294
CELL SIZE	550X710X1480 MM
RATED CURRENT	1.1
Capacity	562 LT

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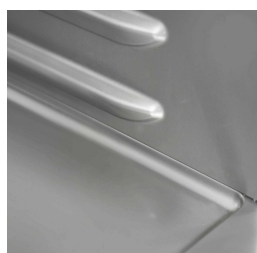
Thanks to the R290 gas supplied as standard for all available versions, Olis guarantees care and sustainability in all aspects of its product development.



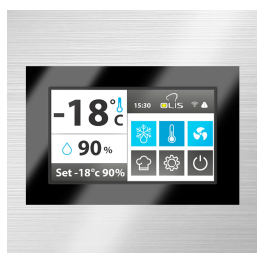
Optimisation of air circulation flows inside the cell thanks to the rear conveyor. Optimum air distribution under all cell load conditions.



Moulded grid support guides. Cell with large load capacity, easy to clean thanks to the moulded grid guides. The internal volume of the cell increases by up to 30 litres compared to equivalent products on the market.



Fully radiused cell bottom.



With a few simple touches you can check error lists, HACCP, alarms. All developed to facilitate every stage of work.