

REFRIGERATED TABLE PREPARED (1 DOOR TEMP -2/+8°C) TOP WITH SPLASHBACK

CODICE
BN26KK100020407

MODELLO
OOKP01PA

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 ■ 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)

REFRIGERATED TABLE PREPARED (1 DOOR TEMP
-2/+8°C) TOP WITH SPLASHBACK

CODICE
BN26KK100020407

MODELLO
OOKP01PA

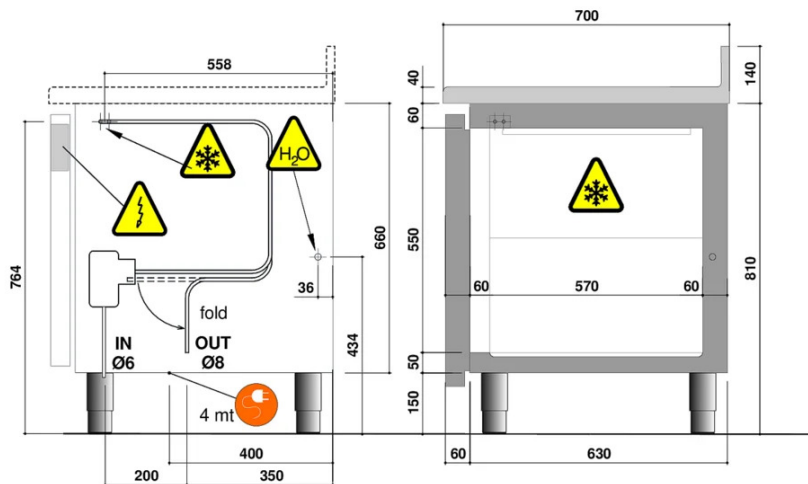
SERIE
REFRIGERATED TABLES

Technical Information

SPECIFICATION	DATA
MATERIAL	BN26KK100020407
SUPPLY	ELECTRICS
DIM. WIDTH	735 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	950 mm
NET WEIGHT	63 Kg
VOLUME (net)	0.488775
PACKAGE VOLUME	0.763 m3
GROSS PACKING WEIGHT	73 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50Hz
ELECTRICAL POWER	0.165 kW
GAS/REFRIGERANT TYPE	R134a
IP GRADE	IPX4
RATED CURRENT	1.55
Capacity	123

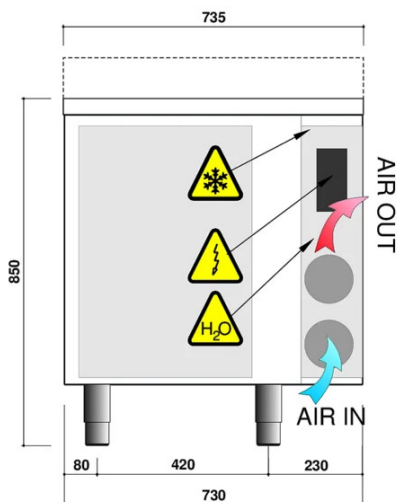
-2/+8°C) TOP WITH SPLASHBACK





SERIE
REFRIGERATED TABLES



Remote unit connections:

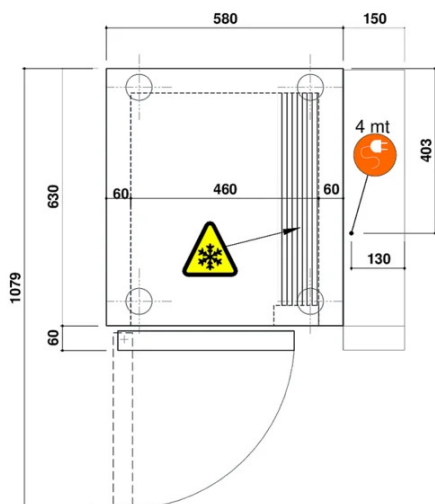
- suction Ø8 m
- liquid Ø6 m



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

**OKP 1 DOOR
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



REFRIGERATED TABLE PREPARED (1 DOOR TEMP -2/+8°C) TOP WITH SPLASHBACK

CODICE
BN26KK100020407

MODELLO
OOKP01PA

SERIE
REFRIGERATED TABLES



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 Fullterer stainless steel telescopic slides



Ease of programming and immediate accessibility. The solution for quick and easy use.