

PRESISPOTO REFRIGERATED TABLE (4 DOORS

TEMP -2/+8°C)

CODICE
BN26KK121210400

MODELLO
OOKP04

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 Fulterer 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)

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Technical Information

SPECIFICATION	DATA
MATERIAL	BN26KK121210400
DEFINITION	OOKP04 -R134DX TNNPSPDPSPD S/P C/PA OLI
DIM. WIDTH	2010 mm
DIM. PRODUCTIVITY	700 mm
DIM. HEIGHT	810 mm
NET WEIGHT	260 Kg
VOLUME (net)	1.13967
PACKAGE LENGTH	2250 mm
PACKAGE WIDTH	750 mm
PACKAGING HEIGHT	1090 mm
PACKAGE VOLUME	1,839 m3
GROSS PACKING WEIGHT	285 Kg
STANDARD POWER SUPPLY	220-240V 1N
FREQUENCY	50Hz
ELECTRICAL POWER	0.361 kW
GAS/REFRIGERANT TYPE	R134a
IP GRADE	IPX4
RATED CURRENT	2.4
Capacity	492

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weinnovate cooking

CODICE

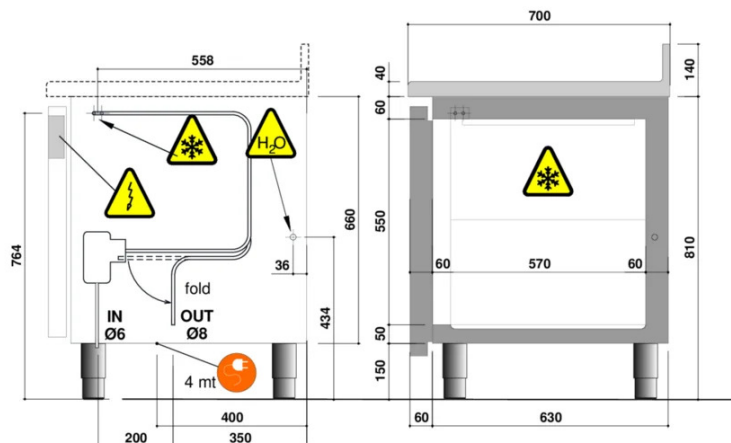
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MODELLO

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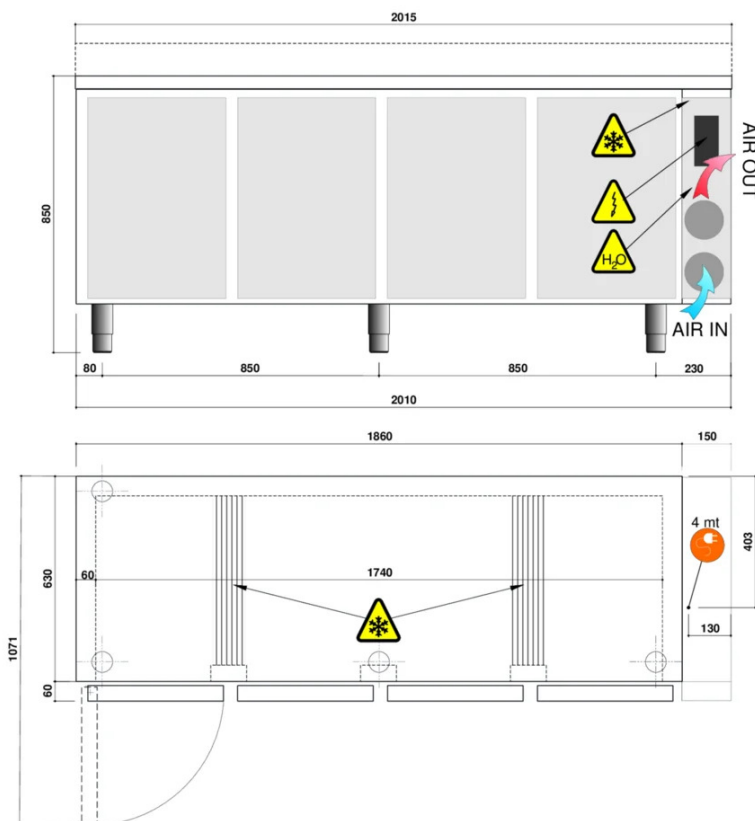
SERIE



REFRIGERATED TABLES



Remote unit connections:

- suction Ø8 m
- liquid Ø6 m



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

OKP 4 DOORS 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

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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.