

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



weinnovate cooking

CODICE
BN2ABM040435

MODELLO
OEL05-740

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

- **SOFT COOLING +3°C WORKING CYCLE** Gentle cooling cycle to bring the food to a core temperature of 3°C with a working cycle between 0°C and +2°C in the chamber, storage at +2°C. Cycle particularly suitable for delicate foods of small thickness such as: pasta, rice, vegetables, pastries, fish.
- **HARD +3°C COOLING WORKING CYCLE** Particularly incisive cooling cycle to bring the food to a core temperature of 3°C following the following phases: 1st -

Phase until 15°C is reached at the core with T° in the chamber of -25°C; 2nd - Phase until 3°C is reached at the core with working cycle between 0°C and +2°C in the chamber, storage at +2°C; Working cycle particularly suitable for cooling vacuum-cooked foods, meats, sauces, broths.- **SOFT FREEZING WORKING CYCLE -18°C** Gentle freezing cycle to bring the food to a temperature of -18°C at the core, which includes the following phases: 1st - Phase until 20°C is reached at the core with T° in the cell at 0°C; 2nd - Phase until -18°C is reached at the core with T° in the cell of -40°C, storage at -20°C; Working cycle particularly suitable for all hot products that are intended to be frozen immediately.
- **HARD FREEZING WORK CYCLE -18°C** Particularly hard freezing cycle to bring the food to a core temperature of -18°C, with a work cycle that can reach -40°C. Work cycle particularly suitable for freezing raw or cold products.



Sistema Qualità Certificato ISO 9001

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Technical Information

SPECIFICATION	DATA
MATERIAL	BN2ABM040435
DEFINITION	ABBATTITORE/SURGELATORE 5 GN 1/1 - GAS R290A - MOTORE A BORDO
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	740 mm
DIM. HEIGHT	850 mm
PACKAGE LENGTH	900 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	995 mm
PACKAGE VOLUME	0.761175 m ³
GROSS PACKING WEIGHT	110 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	1.559 kW
GAS/REFRIGERANT TYPE	R290
REFRIGERATION POWER	1.935
RATED CURRENT	7.84
Capacity	97

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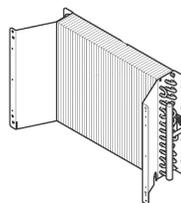
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User-friendly digital control. Quick and intuitive is an aid in daily work.



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.