

## Blast Chiller/Freezer 6 GN2/1 - Built-in Motor

**CODICE**  
BN2ABF060401

**MODELLO**  
O062ECO

**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
- Internal molded bottom with central drain
- PU, HCFC free insulation, thickness 60 mm, density 42 kg/m<sup>3</sup>
- Evaporating coil in copper-aluminum, with anticorrosion cataphoresis treatment, with opening deflector for inspection
- Anti-condensation resistance placed under the frame of the stop
- Ergonomic full-height handle and magnetic seal on 4 sides of the door
- heated single point probe
- Manual defrosting device
- Electronic fans
- Environmentally-friendly R452A gas
- Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.

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- Internal rounded structure in AISI 304 stainless steel
- Internal molded bottom with central drain
- PU, HCFC free insulation, thickness 60 mm, density 42 kg/m<sup>3</sup>
- Evaporating coil in copper-aluminum, with anti-corrosion cataphoresis treatment, with opening deflector for inspection
- Condensing coil in copper with high performance aluminum fins
- Anti-condensation resistance placed under the frame of the stop
- Ergonomic full-height handle and magnetic seal on 4 sides of the door
- heated single point probe
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## Technical Information

SPECIFICATION	DATA
<b>MATERIAL</b>	<b>BN2ABF060401</b>
DEFINITION	ABBATTITORE/SURGELATORE 6 GN2/1 - MOTORE A BORDO
<b>SUPPLY</b>	<b>ELECTRICS</b>
DIM. WIDTH	1040 mm
<b>DIM. PRODUCTIVITY</b>	<b>900 mm</b>
DIM. HEIGHT	930 mm
<b>NET WEIGHT</b>	<b>88 Kg</b>
PACKAGE LENGTH	990 mm
<b>PACKAGE WIDTH</b>	<b>850 mm</b>
PACKAGING HEIGHT	1075 mm
<b>PACKAGE VOLUME</b>	<b>1.17 m3</b>
GROSS PACKING WEIGHT	90 Kg
<b>STANDARD POWER SUPPLY</b>	<b>220-240 V ~ 50 Hz</b>
ELECTRICAL POWER	1.326 kW
<b>GAS/REFRIGERANT TYPE</b>	<b>R452a</b>
REFRIGERATION POWER	2.528
<b>RATED CURRENT</b>	<b>7.08</b>
Capacity	214

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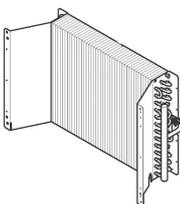
Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.



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.



Copper-aluminum evaporator coil, with anticorrosive cataphoresis treatment, with flag-opening baffle on hinges, for cleaning