

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/m3
■ 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.

■ 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/m3
■ 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
■ Manual defrosting device
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■ Electronic control

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Technical Information

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

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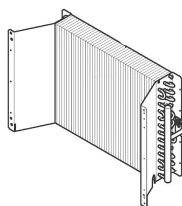
Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.



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