

Blast Chiller/Freezer 12 GN2/1 - Built-in Motor

CODICE
BN2ABF350401

MODELLO
O122ECO

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
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Technical Information

| SPECIFICATION | DATA |
|-----------------------|--------------------------------------------------|
| MATERIAL | BN2ABF350401 |
| DEFINITION | ABBATTITORE/SURGELATORE 6 GN2/1 - MOTORE A BORDO |
| SUPPLY | ELECTRICS |
| DIM. WIDTH | 1100 mm |
| DIM. PRODUCTIVITY | 1054 mm |
| DIM. HEIGHT | 1800 mm |
| NET WEIGHT | 285 Kg |
| PACKAGE LENGTH | 1140 mm |
| PACKAGE WIDTH | 1155 mm |
| PACKAGING HEIGHT | 1950 mm |
| PACKAGE VOLUME | 2.57 m3 |
| GROSS PACKING WEIGHT | 290 Kg |
| STANDARD POWER SUPPLY | 380-420/3/50+N |
| ELECTRICAL POWER | 5.61 kW |
| GAS/REFRIGERANT TYPE | R452a |
| REFRIGERATION POWER | 11.53 |
| RATED CURRENT | 11 |
| Capacity | 517 |

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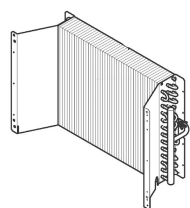
Electronic membrane control. Front-mounted, easy-access IPX4 organized control panel.



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