

# REFRIGERATED CABINET WITHOUT CONDESING UNIT - TEMP. -2° +8° /-25°-15° - 700 LT -2+8°C/-25- 15°C 2 1/2 DOORS

CODICE  
OEV35/35TNNBT-P

MODELLO  
OEV35/35TNNBT-P

SERIE  
REFRIGERATED  
CABINETS



## 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.

One-piece construction with AISI304 stainless steel interior and exterior finish. Dashboard openable for easy periodic maintenance (condenser cleaning). Inner compartment moulded sides, 3 Rilsan GN2/1 grids included. External back and sternum base in pre-painted steel. Magnetic gasket on all four sides and counter-magnet on the gasket rebates. Ergonomic full-height handle recessed into the front of the door for easy opening in any type of installation. Indirect ventilation thanks to the full-height ducting system for optimal air circulation and uniform temperature distribution. Environmentally friendly refrigerant R290

## TECHNICAL SPECIFICATIONS

■ Internal and external in stainless steel. ■ Sides stamped (excluding models 35/35 and 70/70). ■ Wall insulation of 83 mm with CFC-free polyurethane. ■ Dashboard openable for easy periodic maintenance (condenser cleaning). ■ Basic and intuitive easy control. ■ Cell interior with rounded corners for easy cleaning. ■ Height-adjustable 150 mm steel feet. ■ Automatic defrost with resistance and condensate water

dissipation through hot gas. ■ Self-closing doors with hinges. ■ Standard lighting and lock for cell illumination. ■ Prepared for placement on plinth. ■ Buffer monoblock, external to the cell, with forced ventilation from top to bottom.

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**UNIT - TEMP. -2° +8° /-25°-15° - 700 LT -2+8°C/-25-**  
**15°C 2 1/2 DOORS**

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**Technical Information**

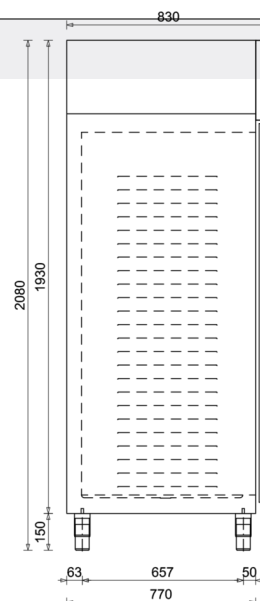
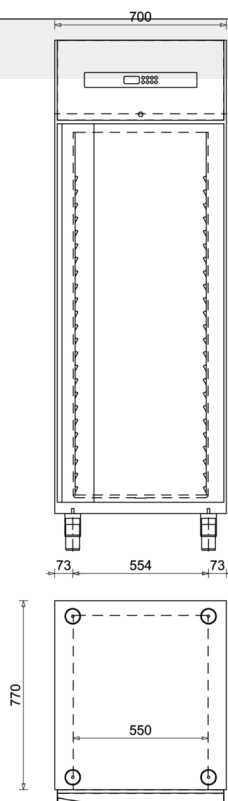
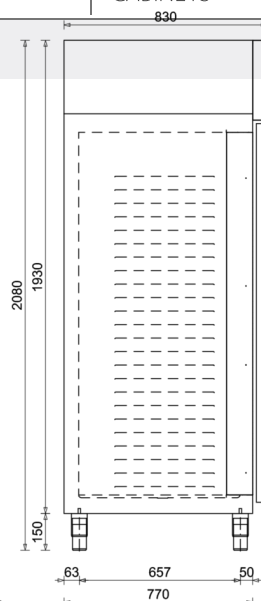
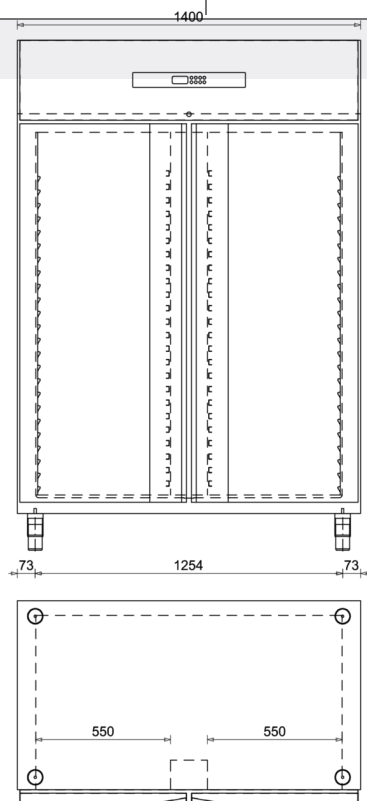
SPECIFICATION	DATA
<b>MATERIAL</b>	<b>OEV35/35TNNBT-P</b>
SUPPLY	ELECTRICS
<b>DIM. WIDTH</b>	<b>700 mm</b>
DIM. PRODUCTIVITY	830 mm
<b>DIM. HEIGHT</b>	<b>2080 mm</b>
NET WEIGHT	130 Kg
<b>PACKAGE LENGTH</b>	<b>860 mm</b>
PACKAGE WIDTH	760 mm
<b>PACKAGING HEIGHT</b>	<b>2220 mm</b>
PACKAGE VOLUME	1.45 m3
<b>GROSS PACKING WEIGHT</b>	<b>159 Kg</b>
STANDARD POWER SUPPLY	220-240V 1N
<b>CELL SIZE</b>	<b>2X 550X710X695 MM</b>
RATED CURRENT	0
<b>Capacity</b>	<b>282+282 LT</b>

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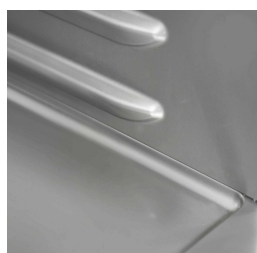
Thanks to the R290 gas supplied as standard for all available versions, Olis guarantees care and sustainability in all aspects of its product development.



Optimisation of air circulation flows inside the cell thanks to the rear conveyor. Optimum air distribution under all cell load conditions.



Moulded grid support guides. Cell with large load capacity, easy to clean thanks to the moulded grid guides. The internal volume of the cell increases by up to 30 litres compared to equivalent products on the market.



Fully radiused cell bottom.



The temperature is constantly adjusted and controlled through the simple and intuitive Digital Display.