

# The power of simplicity

Blast Chiller Freezers Crosswise





# You talk...

I am looking for a robust and reliable blast chiller with core functions.  
I need blast chilling and freezing programs compliant with sanitization norms and track HACCP data.

My business needs an easy-to-use product to prepare high quantities of food without compromising quality and Food Safety.



# ...we listen

And we are able to support you with a simple and robust solution with essential functions and possibility to be installed also undercounter in order to fit even small spaces.

The Blast Chiller Freezer is designed to be your reliable partner in the kitchen, ensuring food safety in the everyday life and easy HACCP management through connectivity services.



## High durability

Reliable and sturdy design for long-lasting performance



## Maximum simplicity

Core functions at your fingertips



## Chill in small spaces

Extreme flexibility in limited space installation



## OnE Connected ready

Real time access from any smart device

# Durability & food safety in mind



Experience fresh and safe food for longer with our durable solution: optimized for quality, efficiency, and cost savings.



## High durability

Our Blast Chiller Freezers are designed with long-lasting, high-quality stainless steel components, ensuring exceptional performance even in the toughest conditions.

With Climate Class 5, you can be assured that our freezers will provide reliable performance, giving you peace of mind. Our automatic defrosting feature prevents ice build-up, contributing to the durability and longevity of the freezers over time.



## High reliability thanks to the sturdy design



## Keep it cool with continuous chilling

The Blast Chiller Freezer's Turbo Cooling feature ensures continuous operation at the desired temperature, making it perfect for non-stop production, saving time and increasing efficiency.



## Efficient Cook&Chill: enhancing productivity, safety and sustainability

Implementation of Cook&Chill process match any segment business needs, including optimized working schedule and increased productivity, while guaranteeing food safety and reduction of food waste. Pair your Blast Chiller Freezer with Crosswise Convection Oven to benefit from this process.



# Food Safety So simple and safe!

Blast Chiller Freezer performs constant operations time after time thanks to robust and sturdy mechanical construction to work with maximum simplicity in a safe way.



## Flawless operation with a simple digital panel

Our simplified panel makes it easy to set the cycles with just a press of a button, saving you time. Monitoring temperature and timing is also easy with the bright and vivid display, simplifying your daily operations.



Scan the QR code to discover more



## Flexibility and great performances

Can be fitted flexibly, where space is limited but performances needs to be great. Extreme flexibility of application with multipurpose grid supports suitable for both GastroNorm and bakery trays



Undercounter version is ideal for saving space in the kitchen



## High precision

Optimize the productivity and be there only when needed: ARTE is a high precision algorithm, capable to determine when the running cycle will be completed. 1-sensor core temperature probe is included as standard in all models to control the processes.



## Food safe

Peace of mind with guaranteed food quality and safety in accordance with sanitization norms and HACCP standard.



## Fast Thawing cycle

Defrost food safely in a controlled environment, bringing frozen foods up to a temperature ready for cooking. Increase productivity by running the thawing cycle overnight to avoid peak hours.



## Allow yourself stress free operations

Stress free operations - now with connected services it is possible to monitor machine status, store HACCP data and modify some appliance's parameters remotely.



# Meet our family of Blast Chiller Freezers

Our Blast Chiller Freezers range offers high strength and longevity. With its high durability, you can trust that your investment is sure to last for years to come, making it an excellent choice for those looking for a reliable, value for money and long-lasting solution.



15/5 kg - 5 GN 1/1  
External dimensions (wxdxh)  
762x760x902 mm  
Electrical power - 1.1 kW



25/15 kg - 5 GN 1/1  
External dimensions (wxdxh)  
762x760x902 mm  
Electrical power - 1.5 kW



40/20 kg - 10 GN 1/1  
External dimensions (wxdxh)  
762x760x1644 mm  
Electrical power - 3.4 kW



80/40 kg - 10 GN 2/1 \*  
External dimensions (wxdxh)  
1000x955x1645 mm  
Electrical power - 5.2 kW



100/65 kg - 20 GN 1/1 \*  
External dimensions (wxdxh)  
800x833x2232 mm  
Electrical power - 5.8 kW

## Extreme flexibility in limited space installation

Installation flexibility, with new undercounter version you can fit in a wide range of kitchen environment



15/5 kg - 5 GN 1/1  
External dimensions (wxdxh)  
762x708x850 mm  
Electrical power - 1.1 kW



25/15 kg - 5 GN 1/1  
External dimensions (wxdxh)  
762x708x850 mm  
Electrical power - 1.5 kW

## Go Green with R290

The refrigerant gas R290 is complying with the most restrictive regulations on global warming. Our solutions, with a Global Warming Potential of 3, are the sustainable alternative to choose.

This innovative refrigerated circuit offers great efficiency and results in lower operating costs.

\* R290 models: available from April 2026.  
R452A models: available until March 2026,

**Whether you run a restaurant, convenience store or an ice cream shop, this reliable and sturdy appliance will meet your needs**

Revolutionize your kitchen with a Blast Chiller Freezer - a great solution for enhancing food safety and maintaining great food quality while maximizing efficiency and making the most of your time.

# The OnE brand, The OnE partner

Electrolux Professional is **The OnE trusted partner** making your work-life easier, more profitable – and truly sustainable every day.

With **sustainability** at heart, we are leading the way in designing full and integrated solutions that deliver **productivity and lowest life cycle costs**.

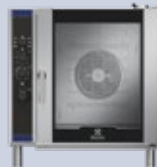
Complete your solutions adapted to your business.  
Electrolux Professional offers a 360° look at your business,  
which includes solutions, products, and services.



**ecostore<sup>HP</sup> Freezer**  
Optimal food preservation with ecostore<sup>HP</sup> Freezers



**Ice Cream Machine**  
Small, silent and powerful Soft Ice Cream Dispensers will make your business boom



**Crosswise Ovens**  
Provides value for money, giving you peace of mind



**Trinity Pro**  
Slice, dice, shred, cut, blend and emulsify

You can rely on original **Accessories & Consumables**, rigorously tested by Electrolux Professional experts to ensure efficiency and durability of your equipment, together with the safety of the users.



Connectivity kit



Stainless steel grid



Wheels kit



Stacking kit for convection/combi oven on blast chiller freezer





# Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

## Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

## Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



Discover  
more about  
Essentia



Excellence is central to everything we do.  
By anticipating our customers' needs, we strive for  
Excellence with our people, innovations, solutions and services.  
To be the OnE making our customers' work-life easier,  
more profitable – and truly sustainable every day.

Follow us on



[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.\*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment



\*for more details, refer to annual Sustainability Report at: [electroluxprofessionalgroup.com](http://electroluxprofessionalgroup.com)