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Őok Sođutucular
ve Dondurucular

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Siz anlattınız...

Temel fonksiyonları sağlam ve güvenilir şekilde sunan bir şok soğutucu arıyorum. Hijyen standartlarına uygun, HACCP verilerini takip etmeyi sağlayan şok soğutma ve dondurma programlarına ihtiyacım var.

İşletmeye kaliteden ve güvenlikten ödün vermeden çok miktarda yemek hazırlamayı sağlayan, kullanımı kolay bir ürün lazım.



...biz dinledik

Biz de size gerekli temel fonksiyonlara sahip, tezgah altına monte edilerek en dar alanlara bile sığan, basit ancak sağlam bir çözümle destek olalım.

Mutfaktaki güvenilir yardımcınız olacak şekilde tasarlanan Şok Soğutucu ve Dondurucu, her gün gıda güvenliği garantisini sunarken birbirleriyle bağlantı özellikleri ile kolay HACCP yönetimi sağlar.



Üstün dayanıklılık

Uzun yıllar süren performans için güvenilir ve sağlam tasarım



Maksimum sadelik

Temel fonksiyonlar parmaklarınızın ucunda



Küçük alanlarda soğutma

Kısıtlı kurulum alanlarında sınırsız esneklik



OnE Connected özelliği

Tüm akıllı cihazlardan gerçek zamanlı erişim

Dayanıklılık & gıda güvenliği düşünülerek tasarlandı



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



Utmost 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.



Reliability at its best with core performance guaranteed 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 elimination of 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

Perfectly fitted everywhere, 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 kitchen



High precision

Optimize the productivity and be there only when needed: ARTE 2.0 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 more than just maximum strength and longevity. With more than 30 years 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 - 0.73 kW

 Available version with R448



25/15 kg - 5 GN 1/1
External dimensions (wxdxh)
762x760x902 mm
Electrical power - 1.58 kW

 Available version with R448



40/20 kg - 10 GN 1/1
External dimensions (wxdxh)
762x760x1644 mm
Electrical power - 2.88 kW



80/40 kg - 10 GN 2/1
External dimensions (wxdxh)
1000x955x1645 mm
Electrical power - 3.96 kW



100/65 kg - 20 GN 1/1
External dimensions (wxdxh)
800x833x2232 mm
Electrical power - 4.4 kW



Unlimited flexibility in limited space installation

Installation flexibility, with new undercounter version you can fit in any kitchen environment.



15/5 kg - 5 GN 1/1
External dimensions (wxdxh)
762x708x850 mm
Electrical power - 0.73 kW

 Available version with R448



25/15 kg - 5 GN 1/1
External dimensions (wxdxh)
762x708x850 mm
Electrical power - 1.58 kW

 Available version with R448

Standard range is with R452 refrigerant gas

Whether you run a restaurant, convenience store or an ice cream shop, this reliable and sturdy appliance is sure to 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**.

The OnE concept: a full integrated approach to enable leaner and more sustainable operations. Be inspired of recommended solutions to support your business.

The **OnE**



ecostore^{HP} Freezer
Optimal food preservation with ecostore^{HP} 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 and assurance



Trinity Pro
Slice, dice, shred, cut, blend and emulsify in record time

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



Scan the QR code to discover our accessories and consumables



Wheels kit



2-sensore core temperature probe



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**.



**Watch
the video**
and find out more



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

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

