



RAPiDO
CHILLER

**SPEED IS THE
SECRET**

ZANUSSI
PROFESSIONAL

YOUR PARTNER IN PERFORMANCE

MORE PRECISION

Thanks to a high-precision algorithm, Rapido Chiller calculates the time required to complete the chilling cycle.

MORE STRAIGHT- FORWARD

The **new touchscreen interface** is incredibly easy and intuitive. It guides you through every function and suggests the optimal workflow.

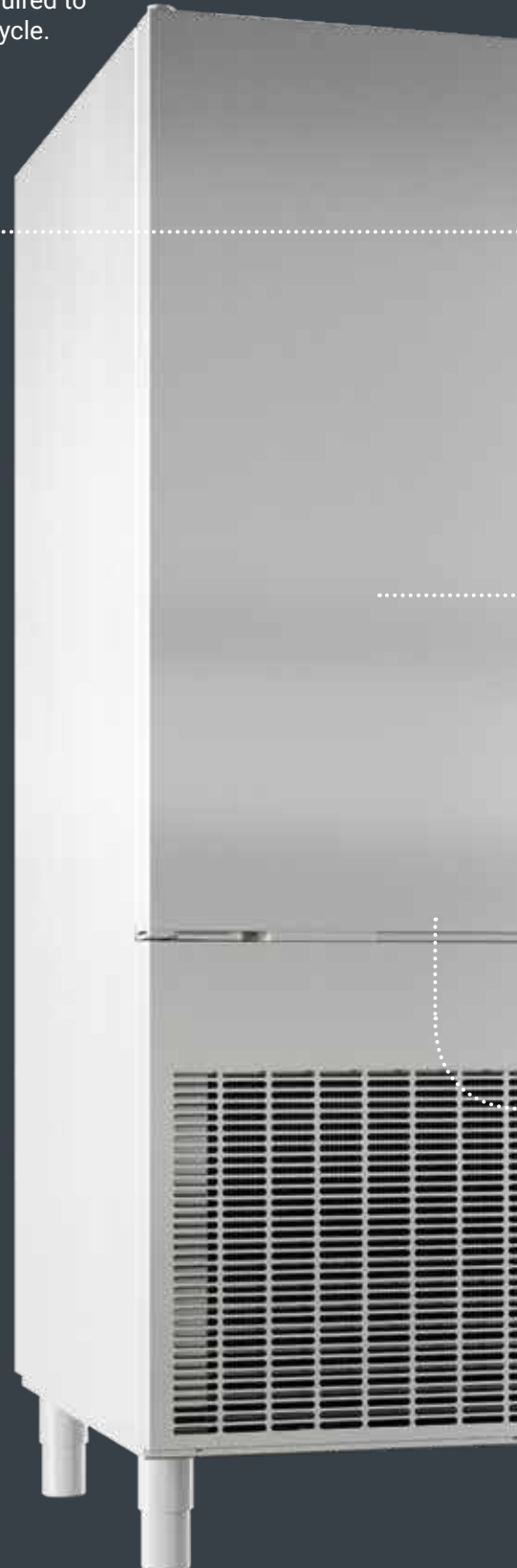
LESS BACTERIA, MORE PRESERVATION

Blast chilling, carried out following the correct time and temperature parameters, prevents the proliferation of bacteria. This extends the shelf life of food. At the end of the blast chilling process, the product can be kept in the refrigerator at +3 °C for 5 or 6 days, in compliance with HACCP standards.

Shock freezing at -41 °C brings the product core temperature to -18 °C as rapidly as possible. This prevents the formation of macro ice crystals, ensuring your product can be stored for several months without deteriorating.

Rapido Chiller, thanks to its innovative technology, preserves the texture, appearance, flavors and nutritional properties of the food. In addition, it improves the safety and organization of your work in the kitchen. In short: you save energy, gain work hours and reduce waste.

Rapido Chiller is an investment that pays for itself.





MORE VERSATILITY

Special cycles allow you to expand your production.

MORE IDENTITY

Designed and produced in Italy in partnership with Italian and international chefs in order to meet the needs of all chefs, around the world.

MORE CONNECTION

Connect Rapido Chiller. Get real-time access from remote, monitor consumptions, manage HACCP and receive alerts for a maximized efficiency.

A SUSTAINABLE APPROACH

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.



CO₂ is a natural refrigerant*, safe for the environment. It is non-flammable, non-toxic and more energy efficient, with an higher heat exchange*.

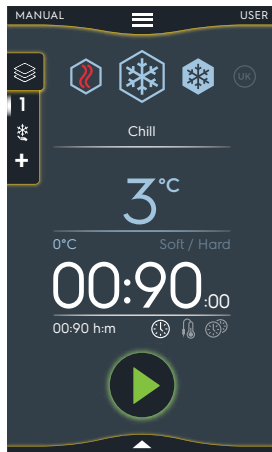
CO₂ is climate friendly, has no Ozone Depletion Potential and it has the lowest Global Warming Potential among the refrigerant gases.

* comparison based on a cooling circuit using HFC R404A, among the most common refrigerants still present in the catering sector.

FLEXIBILITY AT YOUR COMMAND

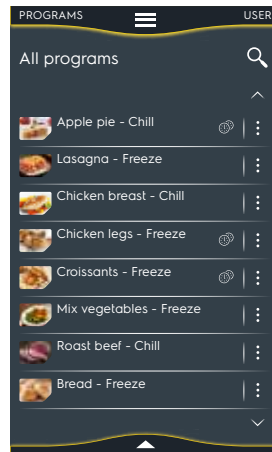
FREEDOM OF CHOICE

Rapido Chiller lets you decide which mode is best suited to your work.



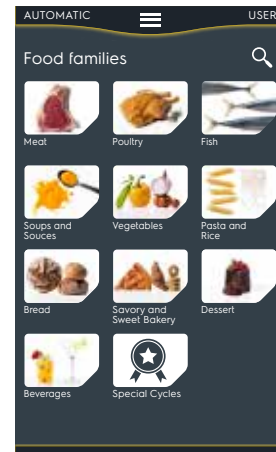
Manual

This mode carries out your orders exactly as you want. In this way, you can personalize the chilling cycles as you prefer. You decide **the times and temperatures** and set up to **16 different phases**.



Programs

Store your personalized cycles and group them in categories. **You can save up to 1000 cycles** and access them at the touch of a button! You can also transfer all your programs via USB or through the connectivity platform.



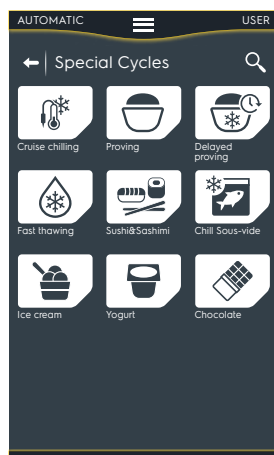
Automatic

Rapido Chiller understands your needs and acts to offer you the best possible result for every type of food. In addition, the new **Special Cycles** help you to organize your work and save time and money.

SPECIAL CYCLES FOR GREAT PROFESSIONALS

THE CHOICE IS YOURS

Discover the range of special cycles and automatic programs designed to guide you through the most sophisticated preparations, guaranteeing excellent results.



Ice cream

This special cycle will keep your ice cream creamy without forming ice crystals. Use it during freezing prior to storage or for regenerating before to display.

Chocolate Cycle

Melt or temper chocolate professionally using this special cycle.

Controlled proving

Manage your time with the special cycle Delayed Proving. Set the time you want to have your dough ready for baking and Rapido will take everything under control for you.

Fast Thawing

With the appropriate automatic temperature management and thanks to the Airflow air circulation system, frozen food is brought to the ideal temperature for servicing or cooking.

Raw food safety

Sushi and sashimi with no problems and no anisakis thanks to blast freezing to -20 °C at the core and holding for 24 hours at the same temperature.

Sous-vide

The special cycle for all vacuum preparations.

Yogurt

Produce delicious artisan yogurt thanks to the new controlled fermentation and conservation program. You can thus produce yogurt that is perfect for serving or as an ingredient in sweets and cakes.

Beverages Cycle

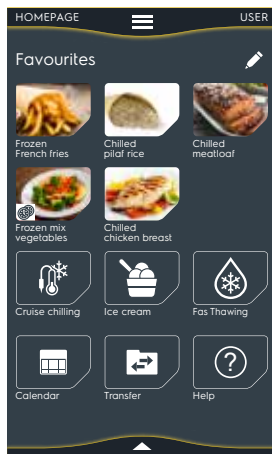
In addition to food, Rapido Chiller brings wine and beverages to the perfect temperature.



RAPIDO CHILLER WILL SURPRISE YOU

3 UNIQUE FUNCTIONS

Rapido Chiller will surprise you with 3 truly priceless functions: you can organize and plan your work flow much more smoothly.



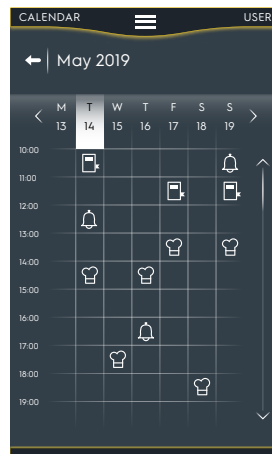
YOUR PERSONAL SPACE

Group your favorite programs and functions together in the Homepage.

You can instantly access whatever you need.

MATCH FUNCTION

Rapido Chiller and Magistar Combi communicate their current and next operations with each other in both directions (blast chiller to oven and viceversa), for a smoother and faster kitchen workflow. You can not only **cook&chill** but also **prove&bake** or **thaw&cook**.



DAY BY DAY

Use the **Calendar** function to create your personal agenda and better plan your daily work flow. Receive personalized alerts for all your tasks.

CONNECTED APPLIANCES

Thanks to the Zanussi **connectivity** you can monitor operations, manage recipes and download HACCP data from remote. The data helps you to optimize your production flow and reduce maintenance costs, ensuring that your business runs in line with food safety



MORE WORK, LESS STRESS

Rapido Chiller lets you simplify your work flow and achieve even more precise planning.

MultiTimer helps you to set up to 20 different cycles at the same time, managing different times and sizes of food.

requirements.

You can also store and send recipes to all your connected appliances to improve fleet management.

RAPIDO CHILLER RANGE



30/30 kg - 6GN 1/1
External dimensions (lxwxh)
897x937x1060 mm
Built in version: **R290**
Remote version: **R452A**



50/50 kg - 10GN 1/1
External dimensions (lxwxh)
895x939x1731 mm
Built in version: **R290**
Remote version: **R452A**



100/70 kg - 10GN 2/1
External dimensions (lxwxh)
1250x1092x1730 mm
Built in version: **R290** *
Remote version: **R452A**



100/85 kg - 20GN 1/1**
External dimensions (lxwxh)
1040x850x1741 mm
Remote version (only): **R452A, CO₂**



150/120 kg - 20GN 2/1**
200/170 kg - 20GN 2/1
External dimensions (lxwxh)
1400x1266x2470 mm
Remote version (only): **R452A, CO₂**



200/170 kg (2x20GN 1/1)**
External dimensions (lxwxh)
1800x1266x2270 mm
Remote version (only):
R452A, CO₂

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

** Remote blast chiller freezers working with R452A gas are compliant with Regulation (EU) 2024/573 (F-gas regulation).

CERTIFICATIONS

SAFETY



MANAGEMENT



Certifications refer to all Rapido Blast Chillers. For information regarding precise certifications related to specific product codes contact your local Zanussi Partner

MAIN SPECIFICATIONS

CHILLING MODE	Rapido Chiller	
	30/30 - 50/50 100/70 kg	100/85 - 150/120 200/170 kg
Chilling cycle (-41 °C + 10 °C).	●	●
Pre-set Soft chilling cycles (ideal for vegetables and delicatessen) Working temperature: 0 °C	●	●
Pre-set Hard chilling cycle (ideal for meats). Working temperature: -20 °C	●	●
Freezing cycle (-41 °C + 10 °C)	●	●
LiteHot cycle (-18 °C + 40 °C)	●	●
Refrigerated holding cycle (automatically activated after chilling) at +3 °C	●	●
Freezer holding cycle (automatically activated after chilling) at -22 °C	●	●
Tubo Cooling function (-41 °C to +10 °C)	●	●
100+ Automatic blast chilling and freezing processes with visualization and customization of parameters	●	●
Fast Thawing cycle	●	●
Proving cycle	●	
Delayed Proving	●	
Chocolate cycle	●	
Yogurt cycle	●	
Sushi&Sashimi cycle	●	●
Ice cream cycle	●	●
Blast chilling Sous-vide cycle	●	●
Cruise Cycle* automatically sets the parameters for the highest quality chilling	●	●
Automatic customizable fast pre-heat	●	●
Automatic customizable accelerated cool down	●	●
Managing multiple cycles with MultiTimer at the same time	●	●
Match function: communication with Magistar Combi	○	○

CHARACTERISTICS		
On/Off switch	●	●
High resolution full touch screen interface (262.000 colors) - color blind friendly panel	●	●
Display readable from 12 meters	●	●
Touch screen interface in more than 30 languages	●	●
Evaporator with antirust protection	●	●
Motors and fan waterproof protected IP54	●	
Motors and fan waterproof protected IP23		●
Program library - 1.000 free program, 16-step phases (name, picture and category)	●	●
Homepage with direct access to favorite functions	●	●
3-point multi sensor probe	●	●
3 single sensor USB food probe	○	○

* Cruise Cycle - patent EP1716769B1 and related family

● Standard
○ Optional

Residual time estimation for probe-driven cycles (ARTE 2.0)*	●	●
Simultaneous display of both pre-set and real values	●	●
Air-flow air distribution system	●	●
Variable speed fan with motor stop (7 speed levels)	●	
Full personalization of the interface	●	●
Pause	●	●
Delayed start	●	●
HELP page for self-learning	●	●
Calendar	●	●
Mode settings: comply with UK, NF or custom standards	●	●
HACCP visual and acoustic alarm	●	●
Consumption visualization	●	●
Self explanatory symbols for improved user experience	●	●
Manual defrost with electric resistance	●	●
Automatic fast thawing with electric resistances	●	●
Drying cycle	●	●
Diagnostics automatic system	●	●
Safety Thermostat	●	●
Door stopper to keep the correct air circulation	●	
Removable magnetic gasket door and heated door frame	●	●
Non-Stop automatic back up mode for auto-recovery system	●	●
USB port	●	●
Download HACCP data, Programs, Automatic presets, Settings	●	●
Space-saving integrated door handle (excluding 20GN 2/1)	●	●
Reverse hinged door opening (excluding 20GN 1/1)	○	○
Waste water collection container for no-drain installation (excluding 20GN 2/1)	●	●
Solenoid valve	●	●
304 AISI stainless steel panels	●	●
304 AISI stainless steel chamber	●	●
Hygienic cavity with rounded corners	●	●
Multi-purpose rack structure with variable pitch	●	
Trolley with tray stopper. Built-in drip pan with drain		●
Tray stopper for mobile pan rack		●
Refrigerating gas R452a (excluding remote models)	●	●
Connectivity ready	○	○

CONNECTION AND INSTALLATION, CONFORMITY MARKS , CERTIFICATIONS

IPX5 water protection factor	●	●
Climate class 5	●	●
Height adjustable feet (excluding models 20GN 2/1 floor models)	●	●
Insulated floor with access ramp for 20GN 2/1		○
Trolley compatibility with other brands**		●
Stacking kit: Oven 6GN 1/1 on Blast Chiller/Freezer 30kg	○	
Hand book, installation diagrams, user guide	●	●

* ARTE - Algorithm for Residual Time Estimation based on artificial intelligence logics
ARTE 2.0 - patent EP1710522B1 and related family

** please contact your local dealers

● Standard
○ Optional

FROM A TO Z

CUSTOMER CARE PROGRAM

Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi Professional is always there by your side.

KEEP YOUR EQUIPMENT PERFORMING



**149
COUNTRIES
SERVED**

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues.



**2.200
SERVICE
PARTNERS**

Zanussi Professional Customer Care offers a number of tailor made service packages.



**10.000
QUALIFIED
TECHNICIANS**

For more information contact your preferred Zanussi Professional Service Partner.

The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

ZANUSSI PROFESSIONAL
www.zanussiprofessional.com

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