



BLAST CHILLER FREEZERS CROSSWISE
THE COOL CREW

ZANUSSI
PROFESSIONAL

RELIABLE AND EASY TO USE

CORE FUNCTIONS

The blast chiller freezer crosswise offers a wide range of functionalities through a simple and intuitive user interface. From chilling to freezing, from thawing to turbo cooling, all the needs are covered!

MULTIPURPOSE RACK

The rack is suitable for both gastronorm and 600x400 mm grids. The 68 mm pitch provides enhanced air circulation and chilling efficiency. As a consequence, all the most used GN containers can be used: with the blast chiller freezers the productivity is high at all levels!

FROST-FREE

Automatic defrosting is on during holding phase, but a manual defrost function can be activated by the user.





PLUG & PLAY

For a ready-to-use installation, no need to connect to the water mains.

STURDINESS & RELIABILITY

The main manufacturing elements are in stainless steel like the tray supports, internal and external walls. High density polyurethane insulation, 60 mm thickness, HCFC free.

The full range has **Climate Class 5**, the highest in the market. This means that the performances are guaranteed even in critical ambient conditions (40°C, 40% RH). IP21 water protection.

EASE IN INSTALLATION

Thanks to the small footprint, the blast chiller freezer crosswise fits easily in every kitchen. Moreover, the two smallest models are now available undercounter or free standing, adapting perfectly especially where space is limited. The door is reversible on site, providing high flexibility in installation.

BORN TO BE SIMPLE

-
- EASY TO SET
 - EASY TO USE
 - EASY TO MONITOR

ZANUSSI

FOODSAFE

CORE FUNCTIONS IN A SIMPLE CONTROL PANEL

A BEATING HEART

A few buttons on the panel allow to **quickly access** all the **blast chiller freezer crosswise functions**. Each cycle has preset temperature and time to rapidly chill and freeze food in the most proper way. Blast chilling/freezing cycles can be performed time driven or temperature driven, using the **core probe** (included as standard accessory).



Soft chilling: ideal for delicate food and small portions



Hard chilling: ideal for solid food and whole pieces



Positive maintaining: automatically activated at the end of each cycle to maintain the target temperature (manual activation is also possible)



Freezing: ideal for all kind of food (raw, half or fully cooked)



Negative maintaining: automatically activated at the end of each cycle to maintain the target temperature (manual activation is also possible)



Turbo cooling: ideal for continuous production



Thawing: ideal to defrost food in a controlled environment, complying with the food safety standards

FOOD SAFETY FIRST

CORE PROBE AND ARTE

The blast chiller freezer crosswise is equipped with a **single point core probe**, ideal to safely chilling/freezing food up to the core!

Core temperature can be monitored anytime in the intuitive temperature display.

Zanussi Professional blast chiller freezer crosswise is the only appliance in the market that is able

to provide a real time countdown. This technology is called **ARTE** and the advantages for the user are remarkable:

- **easier organization** of the workflow in the kitchen
- **no more wasting time or food**, since it is clear from the very beginning if the process will meet **food safety norms**.



SAFE THAWING

Frozen food is a smart alternative to fresh food. When using frozen food, take care of your food quality and make sure to defrost following **HACCP rules**. Extends the core performances of the blast chiller freezer crosswise with the thawing function. It ensures that frozen food is thoroughly thawed in a control and safe environment until it is ready to be cooked or rethermalized.

Thawing function can also be performed during off work hours, pushing the productivity at the highest and taking advantage of convenient energy tariffs.



TECHNOLOGY HELPS US MAXIMISING FOOD SAFETY



CONNECTIVITY AND HACCP TRACKING

The access to the connectivity portal allows operators to monitor the appliance and provide evidence of HACCP compliance. Connectivity requires an optional accessory (see page 10).



FOOD SAFE CONTROL

The **FSC** is an advanced function that **shows** machine **HACCP status**. At the end of each process, the blast chiller freezer crosswise notifies the user about the compliance with the HACCP standard, preventing unpleasant consequences in terms of food poisoning. The appliance can be set in accordance with different HACCP standards, so that the user can choose the one preferred.



SERVICE ALARMS

The blast chiller freezer crosswise is equipped with an **alarm function**, which guides the user towards a rapid detection of the issue that may occur and minimize the downtime of the appliance. Service alarms are organized in two groups:

- **issues** that can be quickly **solved by the user** (e.g. condenser high temperature, power failure, ...)
- **issues** that need the **service intervention** (e.g. evaporator fan failure, condenser probe faulty or disconnected, ...).

EASY CLEANING

The blast chiller freezer crosswise cleaning is easy and fast:

- **hygienic shape** with rounded corners and drain
- **removable door gasket** with hygienic design
- **ventilator swinging hinged panel** to access to the evaporator
- **automatic defrosting** during holding phase (manual defrost function can be activated by the user).



FLEXIBLE SOLUTION, OPTIMAL PERFORMANCE



RESTAURANT

- **Workflow optimization:** Moving from a cook&serve system to a cook&chill system.
- **Increased productivity:** Defrost food overnight and in a safe environment with new thawing function. Take the most from equipment even during off-work hours.
- **Guaranteed food safety:** Expanded shelf-life with rapid temperature reduction.



SUPERMARKET AND GASTRONOMY

- **Extra food quality:** Drip loss decrease, more tender food, minimization of weight reduction.
- **Increased food offer:** Extra food portions available anytime with batch production. Less effort, more time.
- **Guaranteed food safety:** Expanded shelf-life and less risk of spoilage with rapid temperature reduction.



ICE CREAM SHOP

- **Ice-cream quality:** The blast chiller freezer used immediately after the ice cream preparation helps to transform the residual content of water in the ice-cream into microcrystals. Ice-cream perfect texture will last longer.
- **Production optimization:** Prepare ahead seasonal fruit dressing, store them and offer them in any season. Extra quality and choice for customers, extra cost optimization for you.



PASTRY

- **Production and time optimization:** Plan ahead even high quantities of food, freeze and properly stock the extra ones. If properly frozen, sponge cakes and other semi-finished products maintain the same quality of the fresh baked one.
- **High quality results:** Fast temperature drop avoids the formation of macrocrystals that can compromise the structure of the product.

BLAST CHILLER FREEZERS

CROSSWISE RANGE

UNDERCOUNTER MODELS



Blast chiller freezer crosswise 15KG

Chilling capacity: 15 kg
Freezing capacity: 5 kg
5 GN 1/1
External dimensions (wxdxh)
762 x 708 x 850 mm
Electrical power - 1.1 kW

R290



Blast chiller freezer crosswise 25KG

Chilling capacity: 25 kg
Freezing capacity: 15 kg
5 GN 1/1
External dimensions (wxdxh)
762 x 708 x 850 mm
Electrical power - 1.5 kW

R290



Blast chiller freezer crosswise 15KG

Chilling capacity: 15 kg
Freezing capacity: 15/5 kg
5 GN 1/1
External dimensions (wxdxh)
762 x 760 x 902 mm
Electrical power - 1.1 kW

R290



Blast chiller freezer crosswise 25KG

Chilling capacity: 25 kg
Freezing capacity: 25/15 kg
5 GN 1/1
External dimensions (wxdxh)
762 x 760 x 902 mm
Electrical power - 1.5 kW

R290



Blast chiller freezer crosswise 40KG

Chilling capacity: 40 kg
Freezing capacity: 25 kg
10 GN 1/1
External dimensions (wxdxh)
762 x 760 x 1644 mm
Electrical power - 3.4 kW

R290



Blast chiller freezer crosswise 80KG

Chilling capacity: 80 kg
Freezing capacity: 40 kg
10 GN 2/1
External dimensions (wxdxh)
1000 x 955 x 1645 mm
Electrical power - 5.2 kW

R290 *



Blast chiller freezer crosswise 100KG

Chilling capacity: 100 kg
Freezing capacity: 65 kg
20 GN 1/1
External dimensions (wxdxh)
800 x 833 x 2232 mm
Electrical power - 5.8 kW

R290 *

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

DESCRIPTION	Blast chiller freezers crosswise 15 kg	Blast chiller freezers crosswise 25 kg	Blast chiller freezers crosswise 40 kg	Blast chiller freezers crosswise 80 kg	Blast chiller freezers crosswise 100 kg
Number of grids	5 GN1/1	5 GN1/1	10 GN1/1	10 GN2/1	20 GN1/1
Chilling/freezing capacity	15/5 kg	25/15 kg	40/25 kg	80/40 kg	100/65 kg
Gas	R290	R290	R290	R290*	R290*
Configuration	Free standing or undercounter (different product codes)	Free standing or undercounter (different product codes)	Free standing	Free standing	Free standing
Distance between grids (pitch)	68 mm				
Core probe	Single sensor (standard)				
Reverse door	Yes (possible on site)				
Connectivity: monitor operations, manage recipes and download HACCP data from remote**	Optional kit (LAN)				

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

** Contact Zanussi Professional Service to discover more on it.

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.

ACCESSORIES

GRIDS



Stainless steel grids
GN 1/1



Stainless steel grids
GN 2/1



Stainless steel Grids
Bakery

INSTALLATION



4 Wheels for blast
chiller freezers
crosswise
15-25 kg (h100mm)



4 Wheels for blast
chiller freezers
crosswise
100 kg



Staking kit for
convection/combi
oven on blast chiller
freezer crosswise

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

Part of  Electrolux
Professional
Group

ZANUSSI
PROFESSIONAL