

ELECTROLUX GRAND CUISINE BLAST CHILLER

Blast chilling is a key technique in modern professional kitchens and an essential part of the time-efficient cook-and-chill process. The Grand Cuisine Blast Chiller has the power, features and durability of professional equipment, while its understated design and outstanding build quality allow it to integrate perfectly in any kitchen setting. It is designed to be partnered with the Grand Cuisine Combination Oven.



PERFORMANCE & FUNCTIONALITIES

- » Operates in Automatic or Manual modes
- » Three-sensor Probe for precise control of chill and freezing process
- » Cruise adaptive cycle monitors and regulates temperature automatically
- » 100 litre capacity – ample for even large joints and dishes

EASE OF USE

- » User interface offers intuitive control via touchscreen
- » Takes 1/1 GN standard trays - so food can be transferred direct from oven
- » Side opening door for unobstructed access

DESIGN FEATURES

- » Bevelled, 6 mm thick glass with the unique Grand Cuisine finish
- » Integrated range design with other Grand Cuisine components
- » Solid hand-crafted handle
- » Stainless steel easy-clean inner chamber

ACCESSORIES

- » 5 + 5 bottle grid support – for rapid chilling of up to 10 bottles of wine

SAFETY

- » Full safety cut-out

MEASUREMENTS

- » Cut-out dimensions H x W = 590 mm x 860 mm
- » Appliance dimensions H x W x D = 606 mm x 896 mm x 700mm
- » Weight 100 kg

ELECTRICAL

- » Power supply 220V 50 Hz
- » Max power 0,87 kW
- » Max current 4,5 A



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL