



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Blast Chiller

Product Factsheet



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| Blast Chiller | <p>The Blast Chiller is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. A game-changer for the home kitchen, enabling the home cook to prepare meals in advance and keep them in perfect condition just as chefs do. Powerful, effective fast-chilling and freezing, even for food taken direct from the oven.</p> <p>The Blast Chiller is a key component in the 'Cook & Chill' process, an essential technique used by chefs in professional kitchens which enables the preparation of food hours or even days ahead of time in the knowledge that the rapid cooling of the Blast Chiller will preserve the appearance, taste and quality of the food in perfect condition right up until the moment you need it.</p> |
| Overview | <p>The Blast Chiller is powerful enough to freeze food so quickly that large, jagged ice crystals don't have time to form and damage the food's cell structure and cause a loss of flavour and texture. So whether the food is defrosted one hour, one day, one week or one month later, it will still be in optimum condition.</p> |

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| | <p>Professional chefs around the globe use the Blast Chiller to keep food just as fresh and appetising as the moment it was prepared, with all its texture, taste and nutrients preserved intact. From delicate foods such as fish to fresh vegetables such as rocket leaves, a wide range of foods can be blast frozen, and once thawed they are identical to the fresh product. The Blast Chiller has another function for hosts and entertainers – it can swiftly blast chill ten bottles of champagne, taking them from room temperature to the optimum 8°C in 30 minutes. Or even lower if you feel inspired to create bubbly “ice sculptures” for a cooling apéritif with a difference.</p> <p>Blast chilling changes the way you cook, as it allows food from the oven to go straight into the freezer. With normal freezing methods, cells rupture and collapse and liquid seeps out as the food thaws. This changes the texture of the food, making it softer and less resilient. This results in loss of weight, flavour and nutrients. Through the Blast Chiller, your ingredients stay in perfect condition and if you combine it with the Precision Vacuum Sealer, there is no risk of freezer burn. This also results in an increased period in which food can be safely stored within the freezer.</p> <p>The Blast Chiller helps to allow more time for entertaining guests, as food can be prepared up to a week before it is finally prepped for serving and yet when served, looks and tastes as if it has just been cooked from scratch.</p> <p>The Electrolux Grand Cuisine Blast Chiller is truly professional equipment for the home – it is faster, quieter and can hold a higher volume of items than any other chillers available.</p> <p>All nine products in the Electrolux Grand Cuisine cooking system feature an intuitive and user-friendly interface, which was developed through working in conjunction with experienced top chefs.</p> <p>Professional kitchens that use Electrolux Professional Blast Chillers:</p> <ul style="list-style-type: none"> ● Alain Ducasse ● Tom Aikens |
| Key Features | <ul style="list-style-type: none"> ● Automatic chilling and freezing strategies ● 3 sensor probe enabling chilling or freezing to exact temperatures |
| Aesthetic Overview | <ul style="list-style-type: none"> ● Side Opening Door ● 4 mm Chamfered, Patterned Glass ● Touchscreen User Interface |
| Feature Overview | <p>Chilling food: The Blast Chiller, as its name implies, can also chill as well as freeze. This lets you create your dish days ahead of time, rapidly lower its core temperature to a safe level, so it can be swiftly brought to serving temperature in the Combination Oven. It uses technology developed for Michelin-starred restaurants where every second counts and timing of courses is of the utmost importance.</p> <p>The Blast Chiller freezer probe: The Blast Chiller freezer probe takes the guesswork out of chilling and freezing, as it detects the core</p> |

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| | <p>temperature of the food being cooled and automatically selects the right chill cycle for perfect results, every time. The food is rapidly cooled by the powerful fans and refrigeration systems, and can be frozen to -18°C in minutes.</p> <p>Cruise cycle: Automatically sets the parameters for the most efficient way to chill food. It allows you to freeze fresh vegetables, soft fruit, delicate desserts and tender meat – and when you bring it back to room temperature, it is still in perfect condition.</p> |
| Measurements | <p>Niche size (H x W x D, mm): 590 x 860 x 700 External size (H x W x D, mm): 606 x 896 x 690 Front size (H x W, mm): 585 x 890 Cavity (H x W x D, mm): 459 x 557 x 528 Usable cavity capacity (litres): 100 (approximate) Open door size (mm): 721 Net weight (kg): 100 Full load weight (kg): 135</p> |
| Electricity | <p>Power supply: 230V, 50Hz Nominal power (kW): 1 Max current (A): 4.4</p> |
| Price & Availability | <p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Blast Chiller will be €12,000 (excluding VAT)</p> |
| Contact | <p>www.grandcuisine.com</p> |

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