



725522 (ECBCFA040SE)

Blast Chiller & Freezer Crosswise 40kg, compatible with 10x1/1GN Convection Oven Crosswise - R290

Main Features

- On-board HACCP monitoring capable.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic and manual defrosting.
- Chilling cycle with automatic preset cycles:
 - Soft Chilling, ideal for delicate food and small portions.
 - Hard Chilling, ideal for solid food and whole pieces.
- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Multi-purpose internal structure suitable for gastronomy, bakery trays or ice-cream basins.
- 3-point core probe available on request (optional).

Construction

- Built-in refrigeration unit.
- Evaporator with antirust protection.
- No water connections required.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Main components in 304 AISI stainless steel.
- IP21 protection index.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site, depending on preferred door hinge).



- Door reversible on site.

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability

- High density polyurethane insulation, 60 mm thickness, HCFC free.

Included Accessories

PNC Code	Description	Quantity
880213	1 single-sensor probe for blast chiller/freezers	1

Optional Accessories

PNC Code	Description
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Connectivity

922419	IoT module for blast chiller/freezers crosswise
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Containers, trays and grids

921101	Pair of AISI 304 stainless steel grids, GN 1/1
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922264	AISI 304 stainless steel bakery/pastry grid 400x600mm

Feet, wheels and ramps

881284	4 wheels for blast chiller freezer
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Food probes

880213	1 single-sensor probe for blast chiller/freezers
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Handling - gastronorm

881518	Roll-in rack support for 40 kg blast chiller/freezers GN 1/1
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Other accessories

922432	POE switch
922435	Connectivity router (WiFi and LAN)



Recommended Detergents

PNC Code	Description
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

Electric

Supply voltage:	380-415 V/3N ph/50 Hz
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Capacity:

N° and type of basins:	(360x250x80h)
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Key Information:

Number and type of grids:	10 (GN 1/1; 600x400)
External dimensions, Width:	762 mm
External dimensions, Depth:	760 mm
External dimensions, Height:	1644 mm
Net weight:	140 kg
Shipping weight (gross):	162 kg
Shipping volume:	1.31 m ³
Number of positions & pitch:	10; 68 mm

Refrigeration Data

Refrigeration power at evaporation temperature:	-10 °C
Operating temperature min.:	16 °C
Operating temperature max.:	40 °C

Product Information (EN17032 – Commission Regulation EU 2015/1095)

Chilling Cycle Time (+65°C to +10°C):	84 min
Full load capacity (chilling):	40 kg
Freezing Cycle Time (+65°C to -18°C):	236 min
Full load capacity (freezing):	25 kg

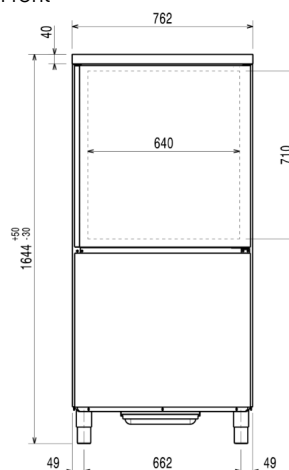
Sustainability

Refrigerant type:	R290
Refrigeration power:	4837 W
Energy consumption, cycle (chilling):	0.0737 kWh/kg
Energy consumption, cycle (freezing):	0.2553 kWh/kg
Refrigerant weight (unit 1, unit 2):	140 g; 140 g

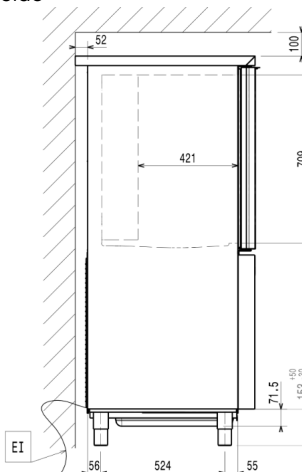
ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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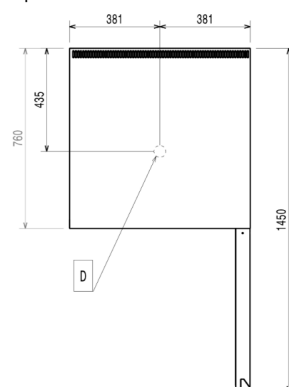
Front



Side



Top



EI = Electrical inlet (power)

RO = Refrigerant Outlet



Find out more:
ISO Certificates
Electrolux Professional Recognitions

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