

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 work flow.

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

With Rapido Chiller you can **also connect to it remotely so that you can monitor your work and download HACCP data.**



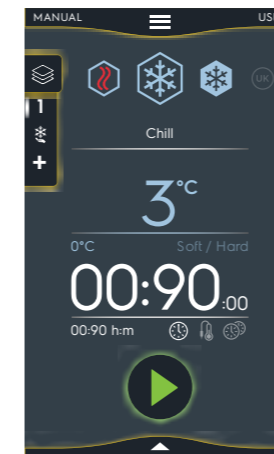
MORE SAFETY

Rapido Chiller preserves food quality: the personalized solution for every kitchen system.

YOUR WAY

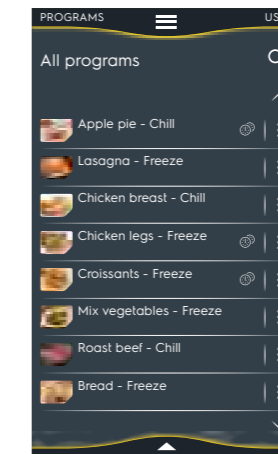
FREEDOM OF CHOICE

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



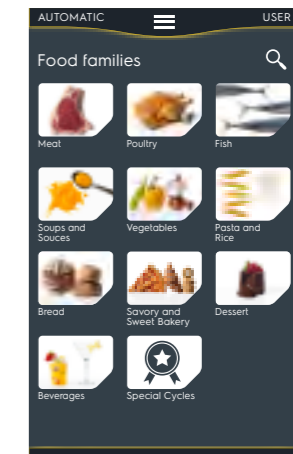
Manual

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 and share them.



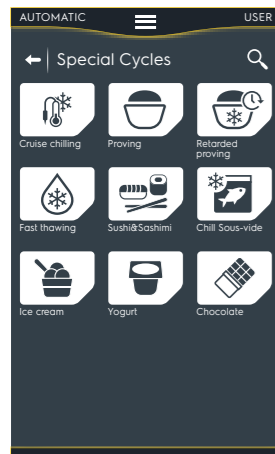
Automatic

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

Ice cream is produced at a temperature of -8/-10 °C. For ice cream display cabinets, the temperature is -14 °C: your ice cream will remain rich and creamy and will not form ice crystals or appear translucent, but always will be delicious.

Chocolate Cycle

Melt or temper chocolate professionally using this special cycle.



Controlled proving

With Rapido Chiller you can manage the production of all your leavened products. Choose when the mixture needs to be baked and Rapido Chiller will have it ready (it automatically adjusts accordingly).

Smart 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

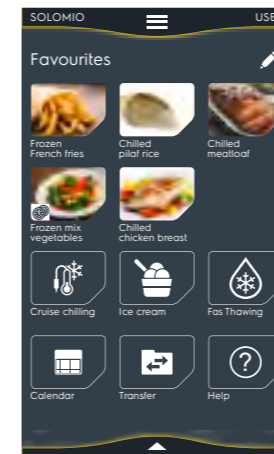
In addition to food, Rapido Chiller brings wine and beverages to the perfect temperature.



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.

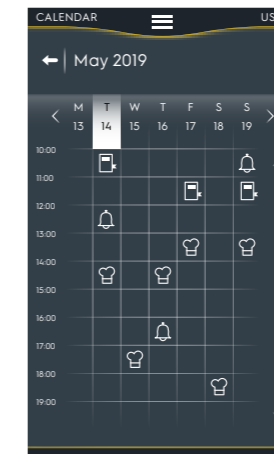


YOUR PERSONAL SPACE

Group your favorite programs and functions together in a single page. 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**.

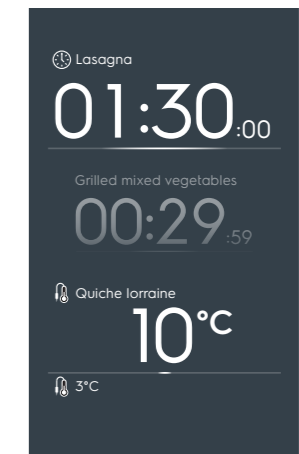


DAY BY DAY

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



50/50 kg - 10GN 1/1
External dimensions (lxwxh)
895x939x1731 mm



100/70 kg - 10GN 2/1
External dimensions (lxwxh)
1250x1092x1730 mm



100/85 kg - 20GN 1/1
External dimensions (lxwxh)
1040x850x1741 mm



150/120 kg - 20GN 2/1
200/170 kg - 20GN 2/1
External dimensions (lxwxh)
1400x1266x2470 mm

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 + 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 + 10°C)	•	•
LiteHot cycle (-18 + 40 °C)	•	•
Refrigerated holding cycle (automatically activated after chilling) at +3 °C	•	•
Freezer holding cycle (automatically activated after chilling) at -22 °C	•	•
100+ Automatic blast chilling and freezing processes with possibility to personalize and visualize parameters	•	•
Fast Thawing cycle	•	
Proving cycle	•	
Retarded 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 fast customizable pre-heat	•	•
Automatic accelerated cool down	•	•
Managing multiple chilling cycles with MultiTimer at the same time	•	•
Turbo Cooling function: working temperature from +10 °C to -41 °C	•	•
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	•	•
6-point multi-sensor probe	○	○
3-point multi sensor probe	•	•

* Cruise Cycle - patent EP1716769B1 and related family

• Standard
○ Optional

3 single sensor food probe as accessory	○	○
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 and download	●	●
Pause	●	●
Delayed start	●	●
HELP page for self-learning by scanning QR-Code	●	●
Calendar	●	●
Mode settings: comply with UK, NF or custom standards	●	●
HACCP visual and acoustic alarm	●	●
Consumption visualization	●	●
Self explanatory symbols to facilitate the functionality	●	●
Manual defrost with electric resistance	●	●
Hygiene cycle with UV lamp	○	○
Drying cycle	●	●
Automatic smart thawing with electric resistances	●	●
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 chilling, Settings	●	●
Space-saving integrated door handle (excluding 20GN 2/1)	●	●
Reverse hinged door opening (excluding 20GN 1/1)	○	○
Optional 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 thanks to rounded corners	●	●
Multi-purpose rack structure with variable pitch	●	
Trolley with pan container stopper. Rounded corners. 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 US7971450B2 and related family
 ** please contact your local dealers

● Standard
 ○ Optional

FROM A TO Z

CUSTOMER CARE PROGRAM

Always seek the advice of an expert

Listening and collaborating: these are our two watchwords. Our engineers team up with the best chefs to define the features of a product that is always reliable and easy to use.



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