Electrolux PROFESSIONAL

SkyLine ChillS Blast Chiller-Freezer 10GN2/1 100/70 kg - Remote

ITEM #

MODEL #

NAME #

SIS #

AIA #

727741 (EBFA12RE)

Skyline ChillS blast chiller freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating unit

Short Form Specification

Item No.

- Blast chiller freezer with high resolution full touch screen interface, multilanguage
- For 10 GN 2/1 or 600x400 mm trays. Up to 36 ice cream basins of 5 kg (165x360x125h mm)
- Load capacity: chilling 100 kg; freezing 70 kg
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- Chilling/Freezing modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (a maximum 1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Specialistic Cycles (Cruise chilling, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- Special functions: MultiTimer chilling/freezing, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ovens
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0)
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity ready
- 3-point multi sensor core temperature probe
- Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit (optional accessory).
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

APPROVAL:

Main Features

- Blast Chilling cycle: 100 kg from +90°C up to + 3°C.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- Holding at +3 °C for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/ rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast
- Cycles+:
  - Cruise Cycle (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works with probe)
  - Proving
  - Delayed Proving
  - Fast Tha
- Programs mode: a maximum of 1000 programs can be stored in the blast chiller's memory, to recreate the exact same high standard at any time. The programs can be grouped in 16 different categories to better organize the menu. 16-step chilling programs also
- MultiTimer function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Fan with 7 speed levels. Fan stops in less than 5 seconds when door is opened.
- 3-point multi sensor core temperature probe for high precision and food safety.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Customizable pre-cooling and pre-heating functions.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Freezing cycle: 70 kg from 90°C up to -41°.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.

Construction

- Remote refrigeration unit (optional accessory).
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.

- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP54.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- 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).
- Automatic heated door frame.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Optional Accessories

• Slide-in rack support for 10 GN 2/1 blast chiller freezer	PNC 880563	❑
• Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	❑
• 5 stainless steel runners for 10 GN 2/1 blast chiller freezer	PNC 880588	❑
• Flanged feet for blast chiller freezer	PNC 880589	❑
• Air remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A	PNC 881222	❑
• 6 wheels for 10 GN 2/1 blast chiller freezer	PNC 881285	❑
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	❑
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	❑
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	❑
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	❑
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	❑
• - NOT TRANSLATED -	PNC 922421	❑
• - NOT TRANSLATED -	PNC 922435	❑
• - NOT TRANSLATED -	PNC 922439	❑
• Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)	PNC 922603	❑
• Tray rack with wheels 8 GN 2/1, 80mm pitch	PNC 922604	❑
• Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)	PNC 922609	❑
• Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer	PNC 922627	❑
• Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch	PNC 922650	❑
• Probe holder for liquids	PNC 922714	❑

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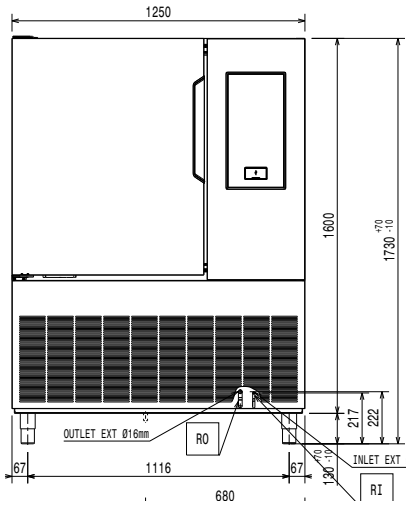
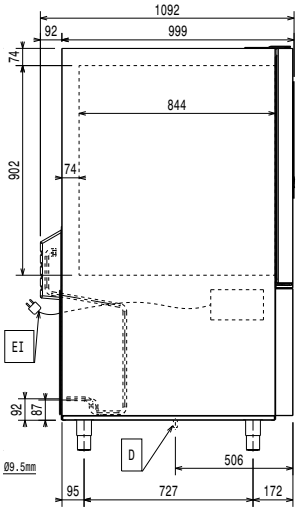
SkyLine ChillS
Blast Chiller-Freezer 10GN2/1
100/70 kg - Remote

Front

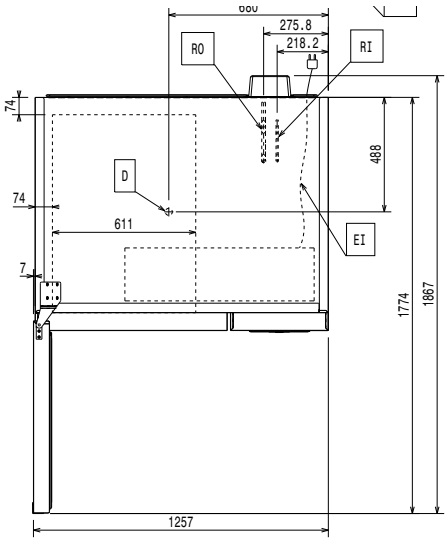


Side



D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Circuit breaker required

Supply voltage:	220-240 V/1 ph/50/60 Hz
Heating power:	1.9 kW

Water:

Drain line size:	1"1/2

Installation:

Clearance:	5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:	100 kg
Number and type of grids:	10 (GN 2/1; 600x800)
Number and type of basins:	21 (360x250x80h)

Key Information:

Door hinges:	
External dimensions, Width:	1250 mm
External dimensions, Depth:	1092 mm
External dimensions, Height:	1730 mm
Net weight:	210 kg
Shipping weight:	244 kg
Shipping volume:	2.9 m³

Refrigeration Data

Remote refrigeration unit required

Note: refrigeration power calculated at a distance of 20 linear mt.

[NOT TRANSLATED]

Suggested refrigeration power*:	6790 W
Condition at evaporation temperature:	-20 °C
Condition at condensation temperature:	40 °C
Condition at ambient temperature:	30 °C
Connection pipes (remote) - outlet:	18 mm
Connection pipes (remote) - inlet:	9.5 mm
***Note:**	Remote refrigeration unit required. Working temperature in the cavity of the blast chiller is down to -41°C. Note: refrigeration power calculated at a distance of 20 linear mt.
Compatible refrigerant gas:	R404A; R452A

ISO Certificates

ISO Standards:	07

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