



727907 (EBFA11HE)

Skyline ChillS blast chiller freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and right hinged door

## **Short Form Specification**

#### Item No.

- Blast chiller freezer with high resolution full touch screen interface, multilanguage
- For 10 GN 1/1 or 600x400 mm trays. Up to 18 ice cream basins of 5 kg (165x360x125h mm)
- Load capacity: chilling 50 kg; freezing 50 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
- Built-in refrigeration unit
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

#### **Main Features**

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 50 kg from +90°C up to + 3°C in less than 90 minutes.
- Chilling cycle (+10°C to -41°C) with automatic preset cycles: - Soft chilling (air temperature 0°C), ideal for delicate food and small portions. - Hard chilling (air temperature -20°C), ideal for solid food and whole pieces.
- X-Freeze cycle (+10°C to -41°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+40°C to -18°C): ideal for soft heating preparations.
- 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 preinstalled variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+: Cruise Cycle (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works with probe) - Proving - Retarded Proving - Fast Thawing - Sushi&Sashimi (anisakis-free food) - Chill Sousvide - Ice Cream - Yogurt - Chocolate
- 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 available.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- Pictures upload for full customization of cycles.
- 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.

#### APPROVAL:





- · Automatic and manual defrosting and drying.
- 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.
- 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.
- Multi-purpose internal structure is suitable for 10 grids GN 1/1 (29 positions available with 30 mm pitch) 10 grids or trays 600 x 400 mm (29 positions availabe with 30 mm pitch) or 18 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- [NOTTRANSLATED]

#### Construction

- Built-in refrigeration unit.
- Environmentally friendly: R452a as refrigerant gas.
- 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.
- Seamless 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.
- Automatic heated door frame.
- No water connections required. Waste water can be plumbed into drain, but can also be collected in an optional waste container.

#### Sustainability



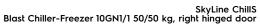
- Zero Waste provides chefs with useful tips for minimizing food waste.
  - Zero Waste is a library of Automatic recipes that aims to: give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
  - obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale) promote the use of typically discarded food items (e.g.: carrot peels).
- 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).
- 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).
- Human centered design with 4-star certification for ergonomics and usability.

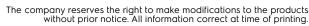
#### **Included Accessories**

<ul> <li>1 of 3-sensor probe for blast chiller</li> </ul>	PNC 880582
freezer	

### **Optional Accessories**

Optional Accessories		
<ul> <li>Bakery/pastry grid for blast chiller, lengthwise (600x400mm)</li> </ul>	PNC 880294	
<ul> <li>Slide-in rack support for 10 GN 1/1 blast chiller freezer</li> </ul>	PNC 880564	
<ul> <li>6-sensor probe for blast chiller freezer</li> </ul>	PNC 880566	
<ul> <li>Kit of 3 single sensor probes for blast chiller/freezers</li> </ul>	PNC 880567	
• 3-sensor probe for blast chiller freezer	PNC 880582	
• 5 stainless steel runners for 6 & 10 GN 1/1 blast chiller freezer	PNC 880587	
<ul> <li>Flanged feet for blast chiller freezer</li> </ul>	PNC 880589	
<ul> <li>4 wheels for blast chiller freezer</li> </ul>	PNC 881284	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922036	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062	
<ul> <li>Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2</li> </ul>	PNC 922086	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189	
<ul> <li>Baking tray with 4 edges in perforated aluminum, 400x600x20mm</li> </ul>	PNC 922190	
<ul> <li>Baking tray with 4 edges in aluminum, 400x600x20mm</li> </ul>	PNC 922191	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325	
Universal skewer rack	PNC 922326	
<ul> <li>4 long skewers</li> </ul>	PNC 922327	
Multipurpose hook	PNC 922348	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	
<ul> <li>Tray rack with wheels, 10 GN 1/1, 65mm pitch (included)</li> </ul>	PNC 922601	
<ul> <li>Tray rack with wheels 8 GN 1/1, 80mm pitch</li> </ul>	PNC 922602	
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and	PNC 922608	





• Trolley for slide-in rack for 6 & 10 GN 1/1 PNC 922626

blast chiller freezer, 80mm pitch (8

Banquet rack with wheels holding 30

plates for 10 GN 1/1 oven and blast

Banquet rack with wheels holding 23

plates for 10 GN 1/1 oven and blast

Dehydration tray, GN 1/1, H=20mm

oven and blast chiller freezer

chiller freezer, 65mm pitch

chiller freezer, 85mm pitch

runners)



PNC 922648

PNC 922649

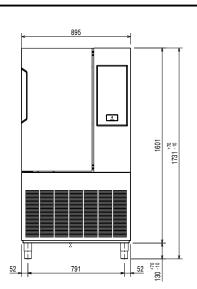
PNC 922651



<ul> <li>Flat dehydration tray, GN 1/1</li> <li>Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens</li> </ul>		922652 922709	
Probe holder for liquids	PNC	922714	
• Non-stick universal pan, GN 1/1, H=20mm	PNC	925000	
<ul> <li>Non-stick universal pan, GN 1/1, H=40mm</li> </ul>	PNC	925001	
<ul> <li>Non-stick universal pan, GN 1/1, H=60mm</li> </ul>	PNC	925002	
<ul> <li>Double-face griddle, one side ribbed and one side smooth, GN 1/1</li> </ul>	PNC	925003	
Aluminum grill, GN 1/1	PNC	925004	
<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC	925005	
• Flat baking tray with 2 edges, GN 1/1	PNC	925006	
<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> </ul>	PNC	925007	
<ul> <li>Potato baker for 28 potatoes, GN 1/1</li> </ul>	PNC	925008	
<ul> <li>Non-stick universal pan, GN 1/2, H=20mm</li> </ul>	PNC	925009	
<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	PNC	925010	
<ul> <li>Non-stick universal pan, GN 1/2, H=60mm</li> </ul>	PNC	925011	
• Kit of 6 non-stick universal pans, GN 1/1, H=20mm	PNC	925012	
• Kit of 6 non-stick universal pans, GN 1/1, H=40mm	PNC	925013	
• Kit of 6 non-stick universal pan GN 1/1, H=60mm	PNC	925014	

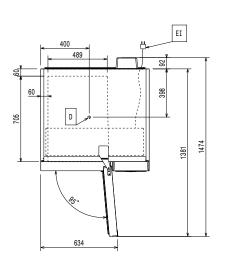






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Drain Electrical inlet (power)



Electric

Front

Side

Top

Supply voltage:

727907 (EBFA11HE) 380-415 V/3N ph/50 Hz

Electrical power max.: 4.15 kW 1.9 kW Healing power:

Circuit breaker required

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:

50 kg Max load capacity:

Trays type: 600x400; GN 1/1; Ice Cream

**Key Information:** 

Door hinges:

External dimensions, Width: 895 mm External dimensions, Depth: 939 mm 1731 mm External dimensions, Height: 227 kg Net weight: Shipping weight: 240 kg Shipping volume: 1.96 m<sup>3</sup>

**Refrigeration Data** 

Built-in Compressor and Refrigeration Unit

Refrigeration power at

evaporation temperature: -20 °C [NOT TRANSLATED] AIR

Product Information (EN17032 - Commission **Regulation EU 2015/1095)** 

Chilling Cycle Time (+65°C to

69 min Full load capacity (chilling): 50 kg Freezing Cycle Time (+65°C to 245 min -18°C):

Full load capacity (freezing): 50 kg

Test performed in a test room at 30°C to chill/ freeze (+10°C/-18° C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.

**ISO Certificates** 

ISO Standards: 07

Sustainability

R452A Refrigerant type: **GWP Index:** 2141 Refrigeration power: 4220 W Refrigerant weight: 2000 g

Energy consumption, cycle (chilling):

0.0798 kWh/kg

Energy consumption, cycle (freezing):

0.2253 kWh/kg





SkyLine ChillS Blast Chiller-Freezer 10GN1/1 50/50 kg, right hinged door