

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

		 Main Features 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). Blast Chilling cycle: 100 kg from +90°C up to + 3°C in less than 90 minutes. 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 pre-installed variants. Through Automatic Sensing Phase the blast chiller optimises 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 personalise and save up to 70 variants per family. Cycles+: Cruise Cycle (Patented EPI716769B1 and related
727740 (EBFA12E)	Skyline ChillS blast chiller freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control	 Cruise Cycle (Patented EPT/10/09B 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 Sous-vide 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 organise 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. 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. Customisable pre-cooling and pre-heating functions. Automatic and manual defrosting and drying. Performance guaranteed at ambient temperatures
APPROVAL:		

APPROVAL:



- of +43°C (Climatic class 5).
- [NOT TRANSLATED]
- [NOT TRANSLATED]

Construction

- Built-in refrigeration unit.
- 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.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - colour-blind friendly panel.
- 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 optimising time and efficiency (requires optional accessory).
- Pictures upload for full customisation of cycles.
- Make-it-mine feature to allow full personalisation or locking of the user interface.
- SkyHub lets the user group the favourite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalised 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).
- Training and guidance support materials are easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualisation at the end of the cycle.

Sustainability

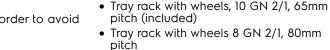
- Human centered design with 4-star certification for ergonomics and usability.

Included Accessories

• 1 of 3-sensor probe for blast chiller PNC 880582 freezer

Optional Accessories

- Bakery/pastry rilsan grid for blast chiller, lengthwise (600x400mm)
 Slide-in rack support for 10 GN 2/1
 PNC 880563 □
- blast chiller freezer
 Kit of 3 single sensor probes for blast PNC 880567 chiller/freezers
- 3-sensor probe for blast chiller PNC 880582



1/1

2/1

• Bakery/pastry tray rack with wheels PNC 922609 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)

SkyLine ChillS

100/70 kg

PNC 880588

PNC 880589

PNC 881285

PNC 922062

PNC 922076

PNC 922264

PNC 922399

PNC 922412

PNC 922421

PNC 922603

PNC 922604

Blast Chiller-Freezer 10GN2/1

5 stainless steel runners for 10 GN 2/1

Flanged feet for blast chiller freezer

• AISI 304 stainless steel grid, GN 1/1

• AISI 304 stainless steel grid, GN 2/1

AISI 304 stainless steel bakery/pastry

Pair of AISI 304 stainless steel grids, GN PNC 922017

• Pair of AISI 304 stainless steel grids, GN PNC 922175

blast chiller freezer

- NOT TRANSLATED -

grid 400x600mm

- NOT TRANSLATED -

- NOT TRANSLATED -

- NOT TRANSLATED -

- Trolley for slide-in rack for 6 & 10 GN 2/1 PNC 922627
 oven and blast chiller freezer
- Banquet rack with wheels holding 51 PNC 922650 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch
- Probe holder for liquids
 PNC 922714

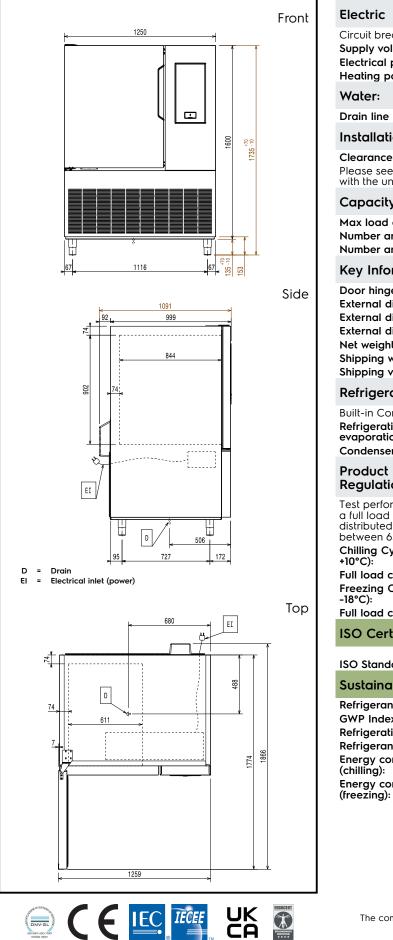
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



Electrolux PROFESSIONAL





Electric	
Circuit breaker required Supply voltage: Electrical power max.: Heating power:	380-415 V/3N ph/50 Hz 5.5 kW 1.9 kW
Water:	
Drain line size:	1"1/2
Installation:	
Clearance: Please see and follow detailed ir with the unit	5 cm on sides and back. Installation instructions provided
Capacity:	
Max load capacity: Number and type of grids: Number and type of basins:	100 kg 10 (GN 2/1; 600x800) 21 (360x250x80h)
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	Left Side 1250 mm 1092 mm 1735 mm 278 kg 325 kg 2.92 m ³
Refrigeration Data	
Built-in Compressor and Refriger Refrigeration power at evaporation temperature: Condenser cooling type:	ation Unit -20 °C AIR
Product Information (EN17 Regulation EU 2015/1095)	032 - Commission
Test performed in a test room at a full load of 40mm deep trays fi distributed up to a height of 35 n between 65° and 80°C within 120 Chilling Cycle Time (+65°C to	30°C to chill/ freeze (+10°C/-18°C) lled with mashed potatoes evenly nm at starting temperature D/270min.
+10°C): Full load capacity (chilling): Freezing Cycle Time (+65°C to -18°C):	95 min 100 kg 247 min
Full load capacity (freezing):	70 kg
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001 ISO 50001
Sustainability	
Refrigerant type: GWP Index: Refrigeration power: Refrigerant weight:	R452A 2141 6790 W 3000 g
Energy consumption, cycle (chilling):	0.0708 kWh/kg
Energy consumption, cycle (freezing):	0.2016 kWh/kg

0.2016 kWh/kg

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