



Electrolux
PROFESSIONAL

SkyLine Chills Blast Chiller-Freezer 20GN1/1 100/85 kg - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



727743 (EBFA21RE)

Skyline Chills blast chiller freezer 100/85kg, 20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating unit

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 Chilling (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works by probe)
 - Fast Thawing
 - Sushi&Sashimi (anisakis-free food)
 - Sous-vide chilling
 - Ice Cream
- 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.
- 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.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- [NOT TRANSLATED]

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.

APPROVAL: _____



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- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- 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.

- | | | |
|--|------------|--------------------------|
| • Trolley with tray rack, 15 GN 1/1, 84mm pitch | PNC 922683 | <input type="checkbox"/> |
| • Spit for lamb or suckling pig (up to 30kg) for 20 GN 1/1 ovens | PNC 922710 | <input type="checkbox"/> |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922753 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922754 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922756 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922761 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922763 | <input type="checkbox"/> |

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 freezer | PNC 880582 |
|---|------------|

Optional Accessories

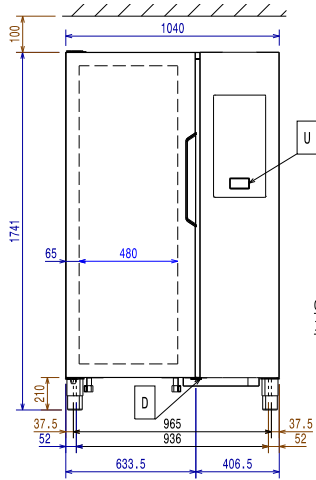
- | | | |
|--|------------|--------------------------|
| • Bakery/pastry rilsan grid for blast chiller, lengthwise (600x400mm) | PNC 880294 | <input type="checkbox"/> |
| • Kit of 3 single sensor probes for blast chiller/freezers | PNC 880567 | <input type="checkbox"/> |
| • 3-sensor probe for blast chiller freezer | PNC 880582 | <input type="checkbox"/> |
| • Flanged feet for blast chiller freezer | PNC 880589 | <input type="checkbox"/> |
| • Air remote refrigerating unit for 20 GN 1/1 blast chiller freezer - R452A | PNC 881223 | <input type="checkbox"/> |
| • Water remote refrigerating unit for 20 GN 1/1 blast chiller freezer - R452A | PNC 881228 | <input type="checkbox"/> |
| • Air/water remote refrigerating unit for 2x20 GN1/1 blast chiller freezer - R452A | PNC 881230 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm | PNC 922264 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922399 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922412 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 922421 | <input type="checkbox"/> |



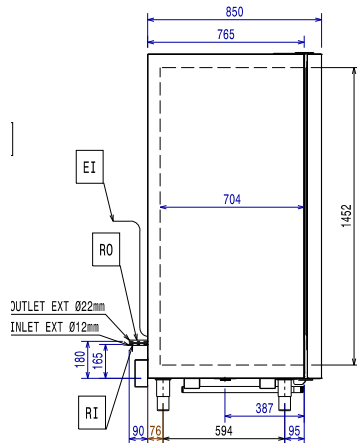
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Front

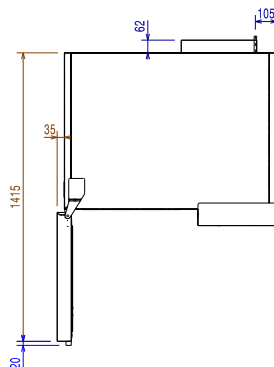


Side



D = Drain
E1 = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Circuit breaker required

Supply voltage: 380-415 V/3N ph/50/60 Hz

Electrical power max.: 3 kW

Heating power: 3 kW

Water:

Drain line size: 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: 20 (GN 1/1; 600x400)

Number and type of basins: 20 (360x250x80h)

Key Information:

Door hinges: Left Side

External dimensions, Width: 1040 mm

External dimensions, Depth: 850 mm

External dimensions, Height: 1741 mm

Net weight: 200 kg

Shipping weight: 230 kg

Shipping volume: 2.41 m³

Refrigeration Data

Remote refrigeration unit required.

Refrigeration power calculated at a distance of linear 20mt.

Condenser cooling type:

Suggested refrigeration power: 11360 W

Condition at evaporation temperature: -10 °C

Condition at condensation temperature: 45 °C

Condition at ambient temperature: 40 °C

Connection pipes (remote) - outlet: 22 mm

Connection pipes (remote) - inlet: 12 mm

Compatible refrigerant gas: R404A; R452A

ISO Certificates

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



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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.

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