SkyLine ChillS
Blast Chiller-Freezer 20GN2/1
200/170 kg - Remote, Roll-in

ITEM #

MODEL #

NAME #

SIS #

AIA #

727755 (EBFA22RE)

Skyline ChillS blast chiller freezer 200/170kg, 20 GN 2/1 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: 200 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 eveness 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:

- 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.
- 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.
- 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).
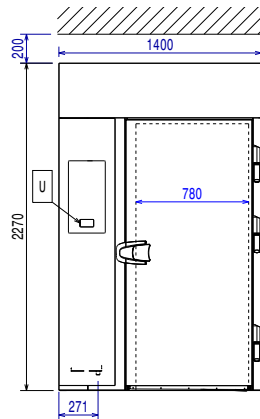
Included Accessories

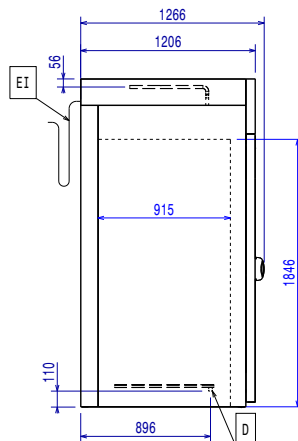|	
1 of 3-sensor probe for blast chiller freezer	PNC 880582

Optional Accessories

Bakery/pastry rilsan grid for blast chiller, lengthwise (600x400mm)	PNC 880294	❏
Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	❏
3-sensor probe for blast chiller freezer	PNC 880582	❏
Air Remote Refrigerating Unit for 20 2/1 200 KG Blast Chiller Freezer - R452a	PNC 881224	❏
Water remote refrigerating unit for 20 GN 2/1 blast chiller freezer - R452A	PNC 881229	❏
ROLL-IN RACK FOR 2/1 GASTRONORM GRIDS	PNC 881449	❏
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 922399	❏
- NOT TRANSLATED -	PNC 922412	❏
- NOT TRANSLATED -	PNC 922421	❏
Trolley with tray rack, 15 GN 2/1, 84mm pitch	PNC 922686	❏
Spit for lamb or suckling pig (up to 30kg) for 20 GN 2/1 ovens	PNC 922711	❏
Probe holder for liquids	PNC 922714	❏
- NOT TRANSLATED -	PNC 922757	❏
- NOT TRANSLATED -	PNC 922758	❏
- NOT TRANSLATED -	PNC 922760	❏
- NOT TRANSLATED -	PNC 922762	❏
- NOT TRANSLATED -	PNC 922764	❏

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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.

2025.06.27

Front

1400
200
2270
780
U
271

Side

1266
1206
56
EI
915
1846
110
896
D

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

Top

196 43
RO
338
RI
Q
2156
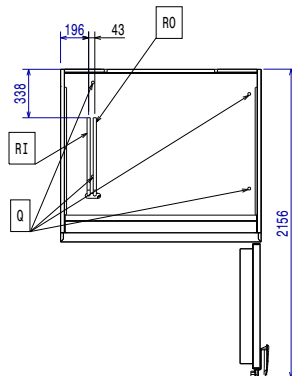
Electric

Circuit breaker required
Supply voltage:	380-415 V/3N ph/50/60 Hz
Electrical power max.:	6.4 kW
Heating power:	6.4 kW

Water:

Drain line size:	3/4"
Pressure, bar min:	0

Installation:

Clearance:	5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:	200 kg
Number and type of grids:	20 (GN 2/1; 600x400)
Number and type of basins:	30 (360x250x80h)

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1400 mm
External dimensions, Depth:	1266 mm
External dimensions, Height:	2270 mm
Net weight:	180 kg
Shipping weight:	190 kg
Shipping volume:	4.84 m³

Refrigeration Data

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

Condenser cooling type:	
Suggested refrigeration power:	12650 W
Condition at evaporation temperature:	-20 °C
Condition at condensation temperature:	40 °C
Condition at ambient temperature:	30 °C
Connection pipes (remote) - outlet:	12 mm
Connection pipes (remote) - inlet:	22 mm
Compatible refrigerant gas:	R404A; R452A

ISO Certificates

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