SkyLine ChillS Blast Chiller-Freezer 61 (66 lbs)

ITEM #		
MODEL #		
NAME #		
SIS #		



727731 (EBFA61TQ)

SkyLine ChillS Blast Chiller Freezer - 66 lbs 6 Half Sheet Pans (12" X 20") Reach-In

Short Form Specification

Item No.

Blast chiller freezer with high resolution full touch screen interface, multilanguage, IP54, ERGOcert, ETL.

- OptiFlow air distribution system with 7 fan speed levels.
- Chilling/Freezing Modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Special Cycles (Cruise A.R.T.E chilling, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- Special functions: MultiTimer, Make-it-Mine, SkyHub homepage, agenda MyPlanner, SkyDuo connection to SkyLine ovens
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity cloud ready
- 3-point multi sensor core temperature probe
- Built-in refrigeration unit
- R448a refrigerant gas

Main Features

AIA#

- Blast Chilling cycle: 66 lbs (30 kg) from +195°F (90°C) to +37°F (+3°C) in less than 90 minutes.
- Holding at 37°F (3°C) for chilling or -8 °F (-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).
- X-Freeze: cycle (+50°F to -25°F/+10°C to -31°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+104°F to 0°F/+40°C to -18°C): Ideal for soft heating preparations.
- Infinite Cycle: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic chilling/freezing mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, pastries and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variations. The Automatic Sensory Phase of the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time monitoring of chilling parameters. Personalize and save up to 70 variations 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 Delayed Proving Fast Thawing Sushi&Sashimi (anisakis-free food) Chill Sous-vide Ice Cream Yogurt Chocolate
- Programs mode: up to 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: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- OptiFlow: air flow managent system to achieve maximum performance in cooking eveness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting

APPROVAL:



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valve.

- Cooling Fan: 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.
- A.R.T.E: Remaining time estimation for probedriven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Customization: Modify pre-cooling and preheating functions.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +109°F (+43°C)(Climatic class 5 certified).
- [NOTTRANSLATED]

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

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Picture Management: upload full customized images of cooking cycles or food items
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyHub:customizable homepageto allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (requires optional accessory).
- USB port to download HACCP data, share chilling programs and configurations.
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Data Analytics: automatic consumption visualization at the end of the cycle.

Sustainability



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



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Included Accessories

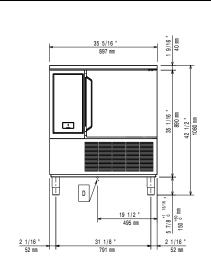
- 1 of Worktop for 61 blast chiller PNC 880581 freezer
 1 of 3 sensor probe for blast chiller PNC 880583
- 1 of 3-sensor probe for blast chiller PNC 880582 freezer
- 3 of Single 304 stainless steel grid PNC 922062 (12" x 20")

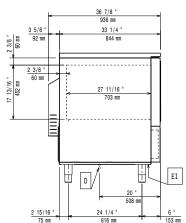
Optional Accessories

- RILSAN PASTRY GRID FOR BLAST PNC 880294 ☐ CHILLER 400x600MM
- Stacking kit for 61 combi oven on 61 PNC 880565 Dlast chiller freezer height=100mm (4")
- Worktop for 61 blast chiller freezer
 5 stainless steel runners for 61 and
 PNC 880581
 PNC 880587
- 101 blast chiller freezer
- 4 wheels for blast chiller 61 tower execution with 61 combi oven
- 4 wheels for blast chiller freezer PNC 881284
- Pair of half size oven racks, type PNC 922017 ☐ 304 stainless steel
- Single 304 stainless steel grid (12" x PNC 922062 □ 20")
- Pastry grid 16" x 24" PNC 922264 □
- Connectivity hub (SIM) Router Ethernet + WiFi + 4G (US and Canada)
 PNC 922410 □
- Connectivity hub (LAN) Router PNC 922412 ☐ Ethernet + WiFi
- 6 Tray Rack with wheels, Half Sheet PNC 922600 ☐
 Pans, 2 ½" (65mm) pitch for 61
 ovens and blast chillers
- 5 Tray Rack with wheels, Half Sheet PNC 922606 ☐ Pans, 3" (80mm) pitch, for 61 ovens and blast chillers
- Bakery/pastry tray rack with wheels PNC 922607 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)
- Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer
- Probe holder for liquids PNC 922714 🚨

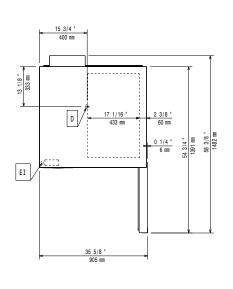


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EI = Electrical connection



Electric

Front

Side

Top

Supply voltage: 208 V/3 ph/60 Hz

Electrical power, default: 3.2 kW

Maximum Over-Current Protection

35A (MOP): Minimum Circuit Ampacity (MCA): 15A Heating power:

Water:

0.9 kW

Drain line size 11/2" (40 mm)

Installation:

Clearance: 2 in (5 cm) on sides and back. Please see and follow detailed installation instructions provided with the

Capacity:

Max load capacity: 66 lbs (30 kg) Hotel pans: 6 - 12" X 20" Half-size sheet pans: 6 - 13" X 18"

Key Information:

External dimensions, Width: 35 5/16" (897 mm) External dimensions, Depth: 36 7/8" (936 mm) External dimensions, Height: 42 1/2" (1080 mm) Internal Dimensions (depth): 27 11/16" / (703 mm) 17 13/16" / (452 mm) Internal Dimensions (height): Internal Dimensions (width): 17 1/16" / (433 mm) Shipping width: 40 15/16" (1040 mm) Shipping depth: 39 3/8" (1000 mm) 48 1/32" (1220 mm) Shipping height: Shipping weight: 423 lbs (192 kg) Shipping volume: 44.8 ft³ (1.27 m³) 304 AISI Type of external material:

ETL C&US;ETL SANITATION; ErgoCert 4* **Approvals**

304 AISI

Refrigeration Data

Type of internal material:

16320 BTU/hr Refrigeration power: Condensation temperature: 104°F Ambient temperature: 89,6°F Refrigeration power at evaporation temperature: 14 °F

Compressor power: 2.1 hp Defrost type: Hot gas

ISO Certificates

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

Sustainability

10 Amps Current consumption: Refrigerant type: R448A **GWP Index:** 1387 Refrigerant weight: 1150 g







