Electrolux PROFESSIONAL

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

727742 (EBFA12Q)   SkyLine ChillS 220lbs 10 Full Sheet Pans (18" X 26") 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
- 3 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
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings.
- 3-point multi sensor core temperature probe
- Built-in refrigeration unit
- R448a refrigerant gas

Main Features

- Blast Chilling cycle: 220 lbs (100 kg) from +195°F (+90°C) up 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 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 probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.

APPROVAL: _____

- Customization: Modify pre-cooling and pre-heating functions.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +109°F (+43°C)(Climatic class 5 certified).
- [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

- 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.

Included Accessories

- 5 of Aisi 304 stainless steel grid (18 " x 26")   PNC 922076

Optional Accessories

- Slide-in rack support for 102 blast chiller freezer   PNC 880563 ❑
- Kit of 3 single sensor probes for blast chiller/freezers   PNC 880567 ❑
- 5 stainless steel runners for 102 blast chiller freezer   PNC 880588 ❑
- Flanged feet for blast chiller freezer   PNC 880589 ❑
- 6 wheels for 102 blast chiller freezer   PNC 881285 ❑
- USB single point probe   PNC 881292 ❑
- Pair of half size oven racks, type 304 stainless steel   PNC 922017 ❑
- Single 304 stainless steel grid (12" x 20")   PNC 922062 ❑
- Aisi 304 stainless steel grid (18" x 26")   PNC 922076 ❑
- Pair of 304 stainless steel full-size grids (18" x 26")   PNC 922175 ❑
- Pastry grid 16" x 24"   PNC 922264 ❑
- Connectivity hub (SIM) Router Ethernet + WiFi + 4G (US and Canada)   PNC 922410 ❑
- 10 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 102 ovens and blast chillers   PNC 922603 ❑
- 8 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 102 ovens and blast chillers   PNC 922604 ❑
- Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)   PNC 922609 ❑
- Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller.   PNC 922627 ❑
- Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch (3" 1/3")   PNC 922650 ❑
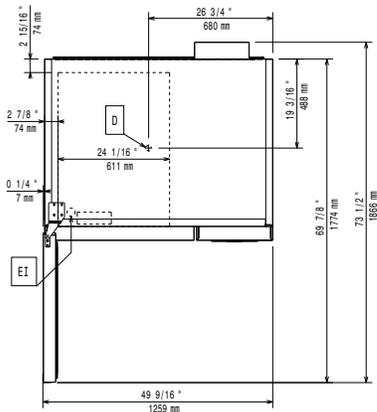- Probe holder for liquids   PNC 922714 ❑

Front
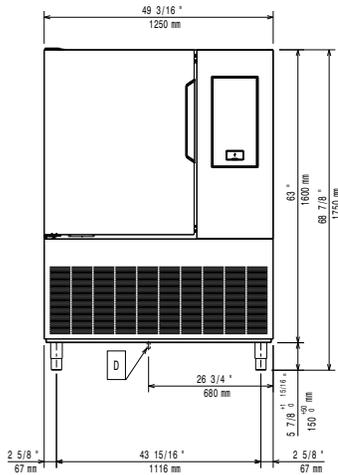
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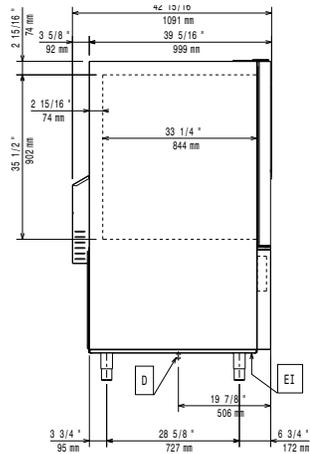
D = Drain
EI = Electrical connection

Top

Electric

Supply voltage:	208 V/3 ph/60 Hz
Electrical power, default:	6.4 kW
Maximum Over-Current Protection (MOP):	80A
Minimum Circuit Ampacity (MCA):	31A
Heating power:	1.8 kW

Water:

Drain line size:	1 1/2" (40 mm)

Installation:

Clearance:	2 in (5 cm) on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:	220 lbs (100 kg)
Full-size sheet pans:	10 - 18" X 26"

Key Information:

External dimensions, Width:	49 3/16" (1250 mm)
External dimensions, Depth:	42 15/16" (1091 mm)
External dimensions, Height:	68 7/8" (1750 mm)
Internal Dimensions (depth):	33 1/4" / (844 mm)
Internal Dimensions (height):	35 1/2" / (902 mm)
Internal Dimensions (width):	24 1/16" / (611 mm)
Shipping width:	44 1/2" (1130 mm)
Shipping depth:	53 1/8" (1350 mm)
Shipping height:	77 15/16" (1980 mm)
Shipping weight:	778 lbs (353 kg)
Shipping volume:	106.66 ft³ (3.02 m³)
Type of external material:	304 AISI
Type of internal material:	304 AISI
Approvals	ETL C&US;ETL SANITATION; ErgoCert 4*

Refrigeration Data

Built-in Compressor and Refrigeration Unit

Refrigeration power:	38170 BTU/hr
Condensation temperature:	104°F
Ambient temperature:	89,6°F
Refrigeration power at evaporation temperature:	14 °F
Compressor power:	4.6 hp
Defrost type:	Electric

ISO Certificates

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

Sustainability

Current consumption:	20 Amps
Refrigerant type:	R448A
GWP Index:	1387
Refrigeration power:	11180 W
Refrigerant weight:	3000 g

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

2026.03.09