

SkyLine Chills Blast Chiller-Freezer 201 (220 lbs) - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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 S59
- Remote condensation unit
- R448a, R448aa, R407a, R407f, R449A refrigerant gas
- Compatible with Electrolux and Rational combi oven trolleys

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.
- Chilling cycle (50°F to -25°F/ 10°C to -31°C) with automatic preset cycles: - Soft chilling (air temperature 32°F/0°C), ideal for delicate food and small portions. - Hard chilling (air temperature -4°F/-20°C), ideal for solid food and whole pieces.
- 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 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: 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
- 3-point multi sensor core temperature probe for high precision and food safety.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- 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.
- Customizable pre-cooling function.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +109°F (+43°C)(Climatic class 5 certified).
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

Construction

- Remote refrigeration unit (optional accessory required).
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.

APPROVAL: _____

- Main components in 304 AISI stainless steel.
- 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.
- No water connections required. Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- A remote blast chiller and remote condensing unit should be sized appropriately for the application. System design and installation should be managed by a qualified HVAC engineer. This includes unit placement, pipe sizing, pipe routing, and refrigerant charge. Warranty coverage and specified performance are not guaranteed for improperly designed or installed systems.

User Interface & Data Management

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- 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).
- 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 homepage to 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
- 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

- 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).
- 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

- RILSAN PASTRY GRID FOR BLAST CHILLER - 400x600MM PNC 880294
- 6-sensor probe for blast chiller freezer PNC 880566

- Kit of 3 single sensor probes for blast chiller/freezers PNC 880567
- 3-sensor probe for blast chiller freezer PNC 880582
- Flanged feet for blast chiller freezer PNC 880589
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036
- Single 304 stainless steel grid (12" x 20") PNC 922062
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086
- Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" PNC 922189
- Perforated baking tray, made of perforated aluminum, 16" x 24" PNC 922190
- Baking tray, made of aluminum 16" x 24" PNC 922191
- Pair of frying baskets PNC 922239
- Pastry grid 16" x 24" PNC 922264
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) PNC 922266
- Kit universal skewer rack & (4) long skewer ovens (TANDOOR) PNC 922324
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR) PNC 922325
- Universal skewer pan for ovens (TANDOOR) PNC 922326
- Skewers for ovens, (4) 24" long (TANDOOR) PNC 922327
- Multipurpose hook PNC 922348
- Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1 PNC 922362
- Connectivity hub (SIM) Router Ethernet + WiFi + 4G (US and Canada) PNC 922410
- Connectivity hub (LAN) Router Ethernet + WiFi PNC 922412
- Dehydration tray, (12" x 20"), H=2/3" PNC 922651
- Flat dehydration tray, (12" x 20") PNC 922652
- Trolley with tray rack, 201 combi oven, h=80mm (3 1/6") PNC 922683
- Spit for lamb or suckling pig (up to 26lbs) for 61,101,201 PNC 922709
- Spit for lamb or suckling pig (up to 66lbs) for 201 ovens PNC 922710
- Probe holder for liquids PNC 922714
- Non-stick universal pan (12" x 20" x 3/4") PNC 925000
- Non-stick universal pan (12" x 20" x 1 1/2") PNC 925001
- Non-stick universal pan (12" x 20" x 2 1/2") PNC 925002
- Frying griddle double sided (ribbed/smooth) 12" x 20" PNC 925003
- Aluminum combi oven grill (12" x 20") PNC 925004
- Egg fryer for 8 eggs (12" X 20") PNC 925005
- Flat baking tray with 2 edges (12" x 20") PNC 925006
- Baking tray for (4) baguettes (12" x 20") PNC 925007
- Potato baker GN 1/1 for 28 potatoes (12"X20") PNC 925008
- Non-stick U-pan (12" x 10" x 3/4") PNC 925009
- Non-stick U-pan (12" x 10" x 1 1/2") PNC 925010
- Non-stick U-pan (12" x 10" x 2 1/2") PNC 925011

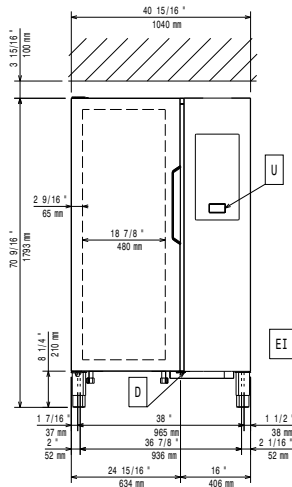


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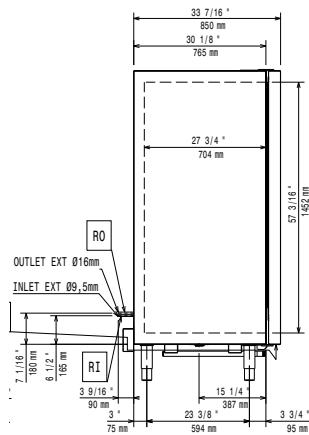
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- 6 NON-STICK U-PAN (12" X 20" X 3/4") PNC 925012
- 6 NON-STICK U-PAN (12"X20"X1 1/2") PNC 925013
- 6 NON-STICK U-PAN (12"X20"X2 1/2") PNC 925014

Front

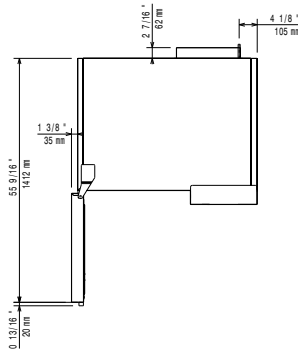


Side



EI = Electrical connection
 RO = Refrigerant Outlet

Top



Electric

Supply voltage:

727744 (EBFA21RQ) 208 V/3 ph/60 Hz

Electrical power, default:

4.8 kW

Heating power:

3.8 kW

Water:

Drain line size:

1 1/2" (40 mm)

Installation:

2 in (5 cm) on sides and back.

Clearance:

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:

220 lbs (100 kg)

Hotel pans:

20 - 12" X 20"

Half-size sheet pans:

20 - 13" X 18"

Key Information:

External dimensions, Width:

40 15/16" (1040 mm)

External dimensions, Depth:

33 7/16" (850 mm)

External dimensions, Height:

70 9/16" (1793 mm)

Internal Dimensions (height):

57 3/16"

Internal Dimensions (width):

20 11/16"

Shipping width:

39 3/8" (1000 mm)

Shipping depth:

44 1/16" (1120 mm)

Shipping height:

78 3/4" (2000 mm)

Shipping weight:

511 lbs (232 kg)

Shipping volume:

79.1 ft³ (2.24 m³)

Refrigeration Data

Remote refrigeration unit required.

Refrigeration power (BTUs):

BTU/h = 50363 (refer to above conditions)

Refrigeration power at evaporation temperature:

14 °F

Refrigeration power:

49300 BTU/hr

Condensation temperature:

104°F

Ambient temperature:

89,6°F

Connection pipes (inlet):

3/8"

Connection pipes (outlet):

5/8"

Refrigeration power calculated at a distance of linear 65 feet (20 meters).

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Current consumption:

15 Amps

Refrigerant type:

GWP Index:

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