SkyLine ChillS
Blast Chiller–Freezer 201 (220 lbs) – Remote

ITEM #

MODEL #

NAME #

SIS #

AIA #

727744 (EBFA21RQ)

SkyLine ChillS Remote 220lbs 20 Half Sheet Pans (12" X 20") Roll-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 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.
- X-Freeze: cycle (+50°F to -42°F/+10°C to -41°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.
- 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.
- 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 eveness 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

APPROVAL:

Electrolux Professional, Inc.
www.electroluxprofessional.com
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

pressure in the thermodynamic circuit.

- 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.
- 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 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
- 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   PNC 880582
  freezer

Optional Accessories

- RILSAN PASTRY GRID FOR BLAST   PNC 880294   ❑
  CHILLER – 400x600MM
- 6-sensor probe for blast chiller   PNC 880566   ❑
  freezer
- Kit of 3 single sensor probes for   PNC 880567   ❑
  blast chiller/freezers
- 3-sensor probe for blast chiller   PNC 880582   ❑
  freezer
- Flanged feet for blast chiller freezer PNC 880589   ❑
- 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   PNC 922410   ❑
  Ethernet + WiFi + 4G (US and
  Canada)
- Connectivity hub (LAN) Router   PNC 922412   ❑
  Ethernet + WiFi
- Trolley with tray rack, 201 combi   PNC 922683   ❑
  oven, h=80mm (3 1/6")
- Spit for lamb or suckling pig (up to   PNC 922710   ❑
  66lbs) for 201 ovens
- Probe holder for liquids   PNC 922714   ❑
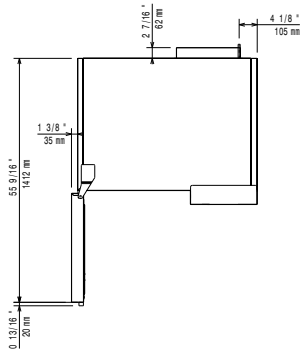
Front
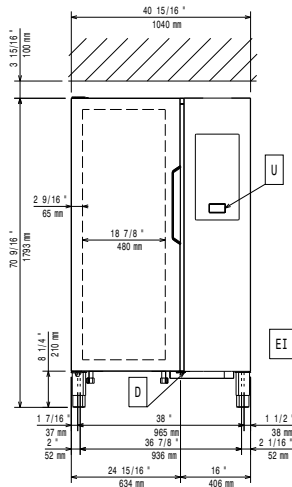
Side
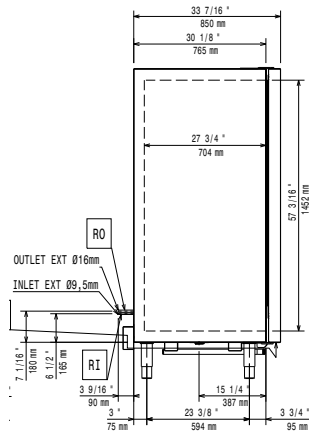
EI = Electrical connection
RO = Refrigerant Outlet

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:

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)
Hotel pans:	20 - 12" X 20"
Half-size sheet pans:	20 - 13" X 18"
Number and type of grids:	20 (GN 1/1; 600x400)
Number and type of basins:	20 (360x250x80h)

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 (depth):	27 3/4" / (705 mm)
Internal Dimensions (height):	57 3/16" / (1453 mm)
Internal Dimensions (width):	20 11/16" / (525 mm)
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)
Approvals	ETL C&US;ETL SANITATION; ErgoCert 4*

Refrigeration Data

Remote refrigeration unit required.

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"
Defrost type:	Electric

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:	1387
Refrigerant weight:	0 g

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

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

2024.12.22