Electrolux PROFESSIONAL

SkyLine ChillS
Blast Chiller-Freezer 202 (440 lbs)
- Remote, Roll-in

ITEM #

MODEL #

NAME #

SIS #

AIA #



727760 (EBFA22RN) SkyLine ChillS Remote 440lbs 20 Full Sheet Pans (18" X 26") 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

- 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 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 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

APPROVAL:

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evaporator for cleaning.
- 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

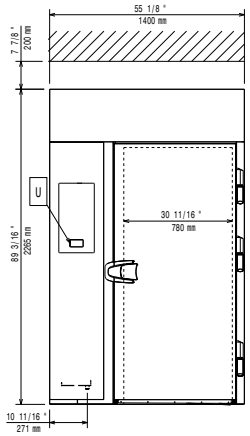
- Human centered design: with 4-star certification for ergonomics and usability.

Optional Accessories

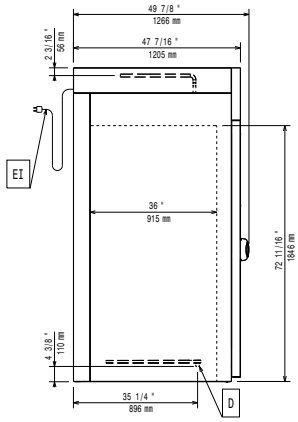
• Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	❑
• Pair of half size oven racks, type 304 stainless steel	PNC 922017	❑
• Single 304 stainless steel grid (12" x 20")	PNC 922062	❑
• Aisi 304 stainless steel grid (18" x 26")	PNC 922076	❑
• Pair of 304 stainless steel full-size grids (18" x 26")	PNC 922175	❑
• Pastry grid 16" x 24"	PNC 922264	❑
• Trolley with tray rack, 202 combi oven, h=85mm (3 1/3")	PNC 922686	❑
• Spit for lamb or suckling pig (up to 66lbs) for 202 ovens	PNC 922711	❑
• Probe holder for liquids	PNC 922714	❑

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Front

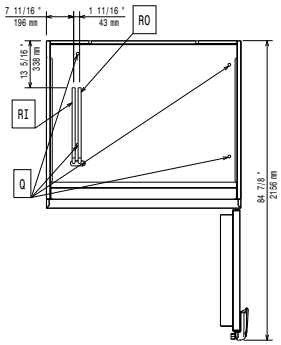


Side



D = Drain
EI = Electrical connection
RO = Refrigerant Outlet

Top



Electric	
Supply voltage:	208 V/3 ph/60 Hz
Electrical power, default:	6.7 kW
Maximum Over-Current Protection (MOP):	35A
Minimum Circuit Ampacity (MCA):	33A
Water:	
Drain line size:	3/4" (20 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:	440 lbs (200 kg)
Full-size sheet pans:	20 - 18" X 26"
Number and type of grids:	20 (GN 2/1; 600x400)
Number and type of basins:	(360x250x80h)
Key Information:	
External dimensions, Width:	55 1/8" (1400 mm)
External dimensions, Depth:	49 13/16" (1266 mm)
External dimensions, Height:	89 3/16" (2265 mm)
Internal Dimensions (depth):	38 3/16" / (970 mm)
Internal Dimensions (height):	72 11/16" / (1846 mm)
Internal Dimensions (width):	30 11/16" / (780 mm)
Shipping width:	53 15/16" (1370 mm)
Shipping depth:	59 1/16" (1500 mm)
Shipping height:	96 7/8" (2460 mm)
Shipping weight:	419 lbs (190 kg)
Shipping volume:	178.51 ft³ (5.06 m³)
Refrigeration Data	
Remote refrigeration unit required.	
Refrigeration power:	65074 BTU/hr
Condensation temperature:	104°F
Ambient temperature:	89,6°F
Connection pipes (inlet):	15/32"
Connection pipes (outlet):	55/64"
Note: Refrigeration power calculated at a distance of 65 feet (20 linear meters).	
Refrigeration power at evaporation temperature:	14 °F
Refrigerant type:	R448A;R449A
***Note:**	BTU/h = 66298 (refer above conditions)
Compatible refrigerant gas:	R448A;R449A
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
Sustainability	
Current consumption:	20 Amps

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

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