

SkyLine ChillS Blast Chiller-Freezer 20GN1/1 100/85 kg - Remote for CO2



Freezer 100/85kg, 20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating Unit, CO2 with valve

Short Form Specification

Item No.

Blast chiller freezer with high resolution full touch screen interface, multilanguage

- For GN, 400x600 or Banqueting trolleys.
- Load capacity: chilling 100 kg; freezing 85 kg
 OptiFlow air distribution system to achieve maximum performance
- Chilling/Freezing modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (a maximum 1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Specialistic Cycles (Cruise chilling, fast thawing,
- Sushi&Sashimi, Sous-Vide chilling, ice-cream) - Special functions: MultiTimer chilling/freezing, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine
- ovens
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0)
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity ready
- 3-point multi sensor core temperature probe
 Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit (optional accessory).
- Specific for CO2 gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Compatible with Electrolux, Zanussi and Rational ovens.

ITEM # MODEL # NAME # SIS # AIA

Main Features

- Blast Chilling cycle: 100 kg from +90°C up to + 3°C.
- Freezing cycle: 85 kg from 90°C up to -41°C.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- Holding at +3 °C for chilling or -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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Cycles+:

- Ćruise 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
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- Programs mode: a maximum of 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 function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- 3-point multi sensor core temperature probe for high precision and food safety.
- 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 +43°C (Climatic class 5).

Construction

- Remote refrigeration unit (optional accessory).
- 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.

APPROVAL:





- 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 (kit available to be mounted on site, depending on preferred door hinge).
- Automatic heated door frame.

User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- Pictures upload for full customization of cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- SkyHub lets the user group the favorite functions in the homepage for immediate access.
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- With SkyDuo the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Sustainability

• 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

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•	Bakery/pastry grid for blast chiller, lengthwise (600x400mm)	PNC 880294	
•	Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	
٠	3-sensor probe for blast chiller freezer	PNC 880582	
٠	Flanged feet for blast chiller freezer	PNC 880589	
•	Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	
٠	AISI 304 stainless steel grid, GN 1/1	PNC 922062	
•	AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	
•	Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)	PNC 922399	
•	Connectivity hub (LAN) Router Ethernet + WiFi	PNC 922412	
•	IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&Chill process).	PNC 922421	
	Connectivity router (WiFi and LAN)	DNC 022/35	

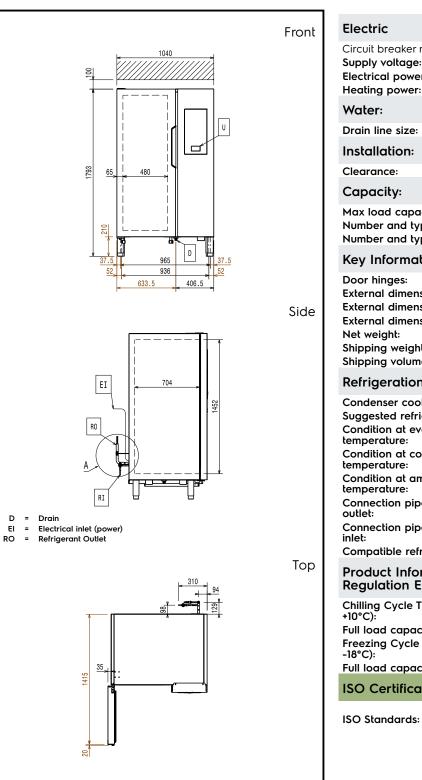
Connectivity router (WiFi and LAN)
 PNC 922435

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- SkyDuo Kit to connect oven and blast PNC 922439 chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected
 Trolley with tray rack, 15 GN 1/1, 84mm PNC 922683
- pitch
 Spit for lamb or suckling pig (up to PNC 922710
- 30kg) for 20 GN 1/1 ovens • Probe holder for liquids PNC 922714
- Trolley with tray rack, 20 GN 1/1, 63mm PNC 922753 pitch
- Trolley with tray rack, 16 GN 1/1, 80mm PNC 922754 pitch
- Banquet trolley with rack holding 54 PNC 922756 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch
- Bakery/pastry trolley with rack holding PNC 922761
 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)
- Banquet trolley with rack holding 45 PNC 922763 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch



Electrolux PROFESSIONAL



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Electric	
Circuit breaker required Supply voltage: Electrical power, max: Heating power:	380-415 V/3N ph/50/60 Hz 3 kW 3 kW
Water:	
Drain line size:	1/2"
Installation:	
Clearance:	5 cm on sides and back.
Capacity:	
Max load capacity: Number and type of grids: Number and type of basins:	100 kg 20 (GN 1/1; 600x400) 20 (360x250x80h)
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	Left Side 1040 mm 850 mm 1741 mm 200 kg 240 kg 2.41 m ³
Refrigeration Data	
Condenser cooling type: Suggested refrigeration power: Condition at evaporation temperature: Condition at condensation	9480 W -20 °C
temperature: Condition at ambient	40 °C
temperature: Connection pipes (remote) - outlet:	30 °C 16 mm
Connection pipes (remote) - inlet: Compatible refrigerant gas:	9.5 mm R744
Product Information (EN170 Regulation EU 2015/1095)	032 – Commission
Chilling Cycle Time (+65°C to +10°C): Full load capacity (chilling): Freezing Cycle Time (+65°C to -18°C):	120 min 100 kg 270 min
Full load capacity (freezing): ISO Certificates	85 kg
130 Certificates	ISO 9001; ISO 14001; ISO
ISO Standards:	45001; ISO 50001



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