

SkyLine ChillS Blast Chiller-Freezer 20GN2/1 200/170 k - Remote for CO2, Roll-in

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



725167 (EBFA22RECO)

Skyline ChillS Blast Chiller Freezer 200/170kg, 20 GN 2/1 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 200 kg; freezing 170 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
- $\ensuremath{\mathsf{USB}}$ 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.

Main Features

- Blast Chilling cycle: 200 kg from +90°C up to + 3°C.
- Freezing cycle: 170 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 preinstalled 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.







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- 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.
- 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.
- 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).
- MyPlanner works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- 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

Tor 3-sensor probe for blast chiller freezer	PNC 880382
Optional Accessories	
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Optional Accessories		
 Bakery/pastry grid for blast chiller, lengthwise (600x400mm) 	PNC 880294	
 Kit of 3 single sensor probes for blast chiller/freezers 	PNC 880567	
• 3-sensor probe for blast chiller freezer	PNC 880582	
• Roll-in rack for 2/1 GN grids	PNC 881449	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
AISI 304 stainless steel grid, GN 1/1	PNC 922062	
• AISI 304 stainless steel grid, GN 2/1	PNC 922076	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
 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 -	PNC 922421	

 SkyDuo Kit - to conne chiller freezer for Coo The kit includes 2 boo Not for OnE Connecte 	k&Chill process. rds and cables.	PNC	922439	
 Trolley with tray rack, pitch 	15 GN 2/1, 84mm	PNC	922686	
• Spit for lamb or suckling 30kg) for 20 GN 2/1 or		PNC	922711	
• Probe holder for liquid	ds	PNC	922714	
 Trolley with tray rack 2 pitch 	20 GN 2/1, 63mm	PNC	922757	
• Trolley with tray rack, pitch	16 GN 2/1, 80mm	PNC	922758	
 Banquet trolley with replates for 20 GN 2/1 ochiller freezer, 85mm p 	ven and blast	PNC	922760	
 Bakery/pastry trolley v 400x600mm grids for and blast chiller freez runners) 	20 GN 2/1 oven	PNC	922762	
 Banquet trolley with replates for 20 GN 2/1 or 		PNC	922764	

chiller freezer, 66mm pitch



Cook&Chill process).

to connect oven to blast chiller for

Connectivity router (WiFi and LAN)



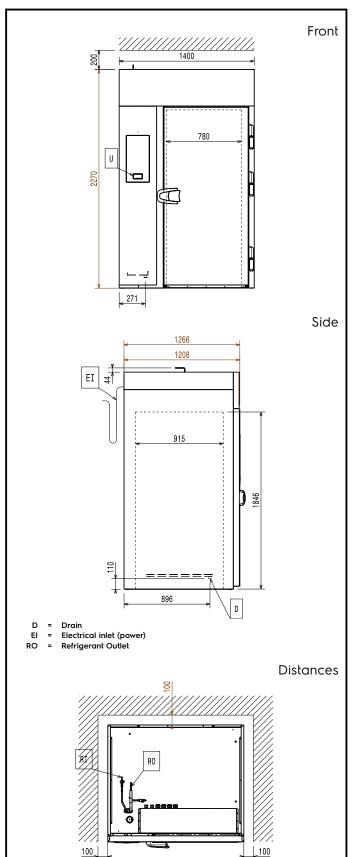


PNC 922435



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Electric



Circuit breaker required Supply voltage: Electrical power, max: Heating power:	380-415 V/3N ph/50/60 Hz 6.4 kW 6.4 kW
Water:	
Drain line size: Pressure, bar min:	3/4" 0
Installation:	
Clearance:	5 cm on sides and back.
Capacity:	
Max load capacity: Number and type of grids: Number and type of basins:	200 kg 20 (GN 2/1; 600x400) 30 (360x250x80h)
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	Right Side 1400 mm 1266 mm 2270 mm 180 kg 190 kg 4.81 m ³
Refrigeration Data	
Condenser cooling type: Suggested refrigeration power: Condition at evaporation temperature:	12650 W -20 °C
Condition at condensation temperature:	40 °C
Condition at ambient temperature:	30 °C
Connection pipes (remote) - outlet:	12 mm
Connection pipes (remote) - inlet:	22 mm
Compatible refrigerant gas:	R744
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001









