

SkyLine ChillS Blast Chiller-Freezer 10GN2/1 100/70 kg - Remote

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



727741 (EBFA12RE)

Skyline ChillS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating Unit

Short Form Specification

Item No.

- Blast chiller freezer with high resolution full touch screen interface, multilanguage
- For 10 GN 2/1 or 600x400 mm trays. Up to 36 ice cream basins of 5 kg (165x360x125h mm)
- Load capacity: chilling 100 kg; freezing 70 kg
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- 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, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- 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).
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 100 kg from +90°C up to + 3°C in less than 90 minutes.
- Chilling cycle (+10°C to -41°C) with automatic preset cycles:
- Soft chilling (air temperature 0°C), ideal for delicate food and small portions.
- Hard chilling (air temperature -20°C), ideal for solid food and whole pieces.
- X-Freeze cycle (+10°C to -41°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+40°C to -18°C): ideal for soft heating preparations.
- 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+:
 - Cruise Cycle (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works with probe)
 - Proving
 - Retarded Proving
 - Fast Thawing
 - Sushi&Sashimi (anisakis-free food)
 - Chill Sous-vide
 - Ice Cream
 - Yogurt
 - Chocolate
- 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.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Fan with 7 speed levels. Fan stops in less than 5 seconds when door is opened.
- 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).









- Pictures upload for full customization of cycles.
- 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
- Customizable pre-cooling and pre-heating functions.
- Automatic and manual defrosting and drying.
- 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.
- 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.
- Multi-purpose internal structure is suitable for 10 grids GN 2/1 (29 positions available with 30 mm pitch) 10 grids or trays 600 x 400 mm (29 positions availabe with 30 mm pitch) or 36 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Working temperature from +90°C to +3°C in chilling mode or to -41°C in freezing mode.

Construction

- Remote refrigeration unit (optional accessory).
- Environmentally friendly: R452a as refrigerant gas.
- 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 IP54.
- 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 (kit available to be mounted on site, depending on preferred door hinge).
- 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.

Sustainability



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







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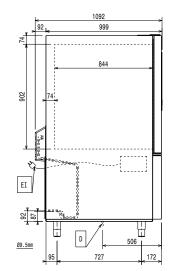
Included Accessories • 1 of 3-sensor probe for blast chiller	PNC 880582		Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 PNC 922609 10 922609	
freezer	1110 000302		runners) • Trolley for slide-in rack for 10 GN 2/1 PNC 922627	
Optional Accessories			oven and blast chiller freezer	
 Bakery/pastry grid for blast chiller, lengthwise (600x400mm) 	PNC 880294		Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast PNC 922650 PNC 922650	
 Slide-in rack support for 10 GN 2/1 blast chiller freezer 	PNC 880563		chiller freezer, 75mm pitch • Dehydration tray, GN 1/1, H=20mm PNC 922651	
 6-sensor probe for blast chiller freezer 	PNC 880566		• Flat dehydration tray, GN 1/1 PNC 922652	
 Kit of 3 single sensor probes for blast 	PNC 880567		 Probe holder for liquids PNC 922714 	
chiller/freezers			 Non-stick universal pan, GN 1/1, PNC 925000 	
 3-sensor probe for blast chiller freezer 	PNC 880582		H=20mm	
 5 stainless steel runners for 10 GN 2/1 blast chiller freezer 	PNC 880588		 Non-stick universal pan, GN 1/ 1, H=40mm 	
 Flanged feet for blast chiller freezer 	PNC 880589		 Non-stick universal pan, GN 1/1, PNC 925002 	
 Air remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A 	PNC 881222		H=60mmDouble-face griddle, one side ribbedPNC 925003	
 Water remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A 	PNC 881227		and one side smooth, GN 1/1 • Aluminum grill, GN 1/1 PNC 925004	
 6 wheels for 10 GN 2/1 blast chiller freezer 	PNC 881285		• Frying pan for 8 eggs, pancakes, PNC 925005 hamburgers, GN 1/1	
 Pair of AISI 304 stainless steel grids, 	PNC 922017		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
GN 1/1			Baking tray for 4 baguettes, GN 1/1 PNC 925007	
 Pair of grids for whole chicken (8 per 	PNC 922036		 Potato baker for 28 potatoes, GN 1/1 PNC 925008 	
grid - 1,2kg each), GN 1/1		_	• Kit of 6 non-stick universal pans, GN 1/1, PNC 925012	
• AISI 304 stainless steel grid, GN 1/1	PNC 922062		H=20mm	
• AISI 304 stainless steel grid, GN 2/1	PNC 922076		• Kit of 6 non-stick universal pans, GN 1/1, PNC 925013	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175		H=40mm • Kit of 6 non-stick universal pan GN 1/1, PNC 925014	
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189		H=60mm	
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190			
 Baking tray with 4 edges in aluminum, 400x600x20mm 	PNC 922191			
 Pair of frying baskets 	PNC 922239			
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264			
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266			
 Kit universal skewer rack and 4 long skewers for Lenghtwise ovens 	PNC 922324			
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325			
Universal skewer rack	PNC 922326			
 6 short skewers 	PNC 922328			
Multipurpose hook	PNC 922348			
 Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 	PNC 922362			
 Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE) 	PNC 922399			
 Connectivity hub (LAN) Router Ethernet WiFi 	PNC 922412			
 IoT module for SkyLine ovens and blast chiller/freezers 	PNC 922421			
 Tray rack with wheels 10 GN 2/1, 65mm pitch 	PNC 922603			
 Tray rack with wheels, 8 GN 2/1, 80mm pitch 	PNC 922604			



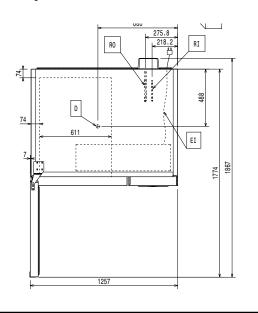


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Front 1250 009 222 R0 INLET EXT RI 680



Electrical inlet (power) FΙ Refrigerant Outlet



Electric

Supply voltage:

727741 (EBFA12RE) 220-240 V/1 ph/50/60 Hz

Electrical power max.: 1.9 kW 1.9 kW Healing power:

Circuit breaker required

Water:

Drain line size: 1"1/2

Installation:

Clearance: 5 cm on sides and back. Please see and follow detailed installation instructions

provided with the unit

Capacity:

Side

Top

Max load capacity: 100 kg

600x400;600x800;GN 2/1;

Trays type: Ice Cream

Key Information:

Door hinges: Left Side External dimensions, Width: 1250 mm External dimensions, Depth: 1092 mm External dimensions, Height: 1730 mm Net weight: 210 kg Shipping weight: 244 kg 2.9 m³ Shipping volume:

Refrigeration Data

Remote refrigeration unit required

Condenser cooling type: Suggested refrigeration

6790 W power:

Condition at evaporation

temperature: -20 °C

Condition at condensation

temperature: 40 °C

Condition at ambient

30 °C temperature:

Connection pipes (remote) outlet:

Connection pipes (remote) -

9.5 mm

Note: refrigeration power calculated at a distance of 20

18 mm

linear mt.

ISO Certificates

ISO 9001; ISO 14001; ISO

ISO Standards: 45001; ISO 50001

Sustainability

Refrigerant type: R452A **GWP Index:** 2141





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