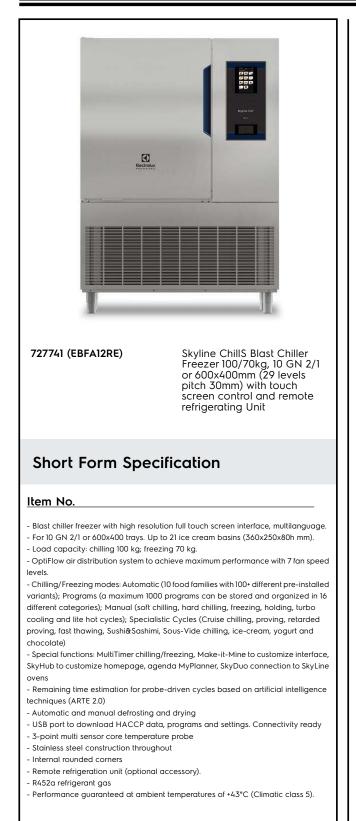


SkyLine ChillS Blast Chiller-Freezer 10GN2/1 100/70 kg - Remote



ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #	 	

Main Features

- Blast Chilling cycle: 100 kg from +90°C up to + 3°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+:

Cruise Cycle (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works with probe)

- Proving
- Delayed 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.
- 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.
- Customizable pre-cooling and pre-heatina functions.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Freezing cycle: 70 kg from 90°C up to -41°.

APPROVAL:





• Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.

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 IP54.
- 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 • Bakery/pastry grid for blast chiller, lengthwise (600x400mm) PNC 880294 Slide-in rack support for 10 GN 2/1 blast PNC 880563 chiller freezer Kit of 3 single sensor probes for blast PNC 880567 chiller/freezers • 3-sensor probe for blast chiller freezer PNC 880582 • 5 stainless steel runners for 10 GN 2/1 PNC 880588 blast chiller freezer • Flanged feet for blast chiller freezer PNC 880589 • Air remote refrigerating unit for PNC 881222 50/50kg, 10 GN 1/1 blast chiller freezer (> 10 m) and 100/70kg, 10 GN 2/1 blast chiller freezer (≤ 10 m) - R452A • Water remote refrigerating unit for 100/70kg, 10 GN 2/1 blast chiller freezer PNC 881227 - R452A • 6 wheels for 10 GN 2/1 blast chiller PNC 881285 freezer • Pair of AISI 304 stainless steel grids, PNC 922017 GN 1/1 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, PNC 922175 GN 2/1 AISI 304 stainless steel bakery/pastry PNC 922264 grid 400x600mm Connectivity hub (SIM) Router Ethernet PNC 922399 + WiFi + 4G (UE) Connectivity hub (LAN) Router Ethernet PNC 922412 + WiFi IoT module for OnE Connected and PNC 922421 SkyDuo (one IoT board per appliance to connect oven to blast chiller for Cook&Chill process). • Connectivity router (WiFi and LAN) PNC 922435 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 PNC 922603 Tray rack with wheels 10 GN 2/1, 65mm pitch • Tray rack with wheels, 8 GN 2/1, 80mm PNC 922604 pitch • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and PNC 922609 blast chiller freezer, 80mm pitch (8 runners) PNC 922627 Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer

 Banquet rack with wheels holding 51 PNC 922650 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch
Probe holder for liquids PNC 922714

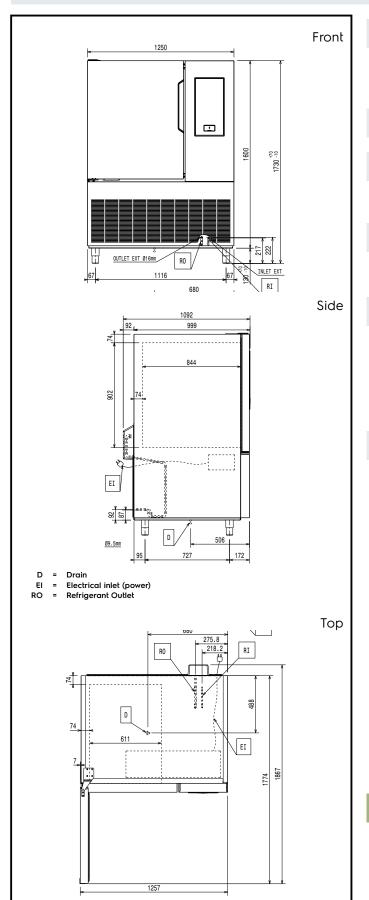


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Electrolux ROFESSIONAL

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Electric

Circuit breaker required Supply voltage: Electrical power, max: Heating power:	220-240 V/1 ph/50/60 Hz 1.9 kW 1.9 kW
Water:	
Drain line size:	1"1/2
Installation:	
Clearance: Please see and follow detailed provided with the unit	5 cm on sides and back. installation instructions
Capacity:	
Max load capacity: Number and type of grids: Number and type of basins:	100 kg 10 (GN 2/1; 600x800) 21 (360x250x80h)

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
Shipping volume:	2.9 m ³

Refrigeration Data

Remote refrigeration unit required Note: refrigeration power calculated at a distance of 20 linear mt.

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: 18 mm Connection pipes (remote) inlet: 9.5 mm Remote refrigeration unit required. Working temperature in the cavity of the blast chiller is down to -41°C. Note: refrigeration power calculated at a distance of *Note: 20 linear mt. R404A; R452A

Compatible refrigerant gas:

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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