

SkyLine ChillS Blast Chiller-Freezer 20GN2/1 Pass Through - 200/170 kg - Remote



- Compatible with Electrolux, Zanussi and Rational ovens.

| TEM # | |
|---------|--|
| MODEL # | |
| NAME # | |
| SIS # | |
| AIA # | |
| | |

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 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:

Excelence



- 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

 1 of 3-sensor probe for blast chiller PNC 880582 freezer

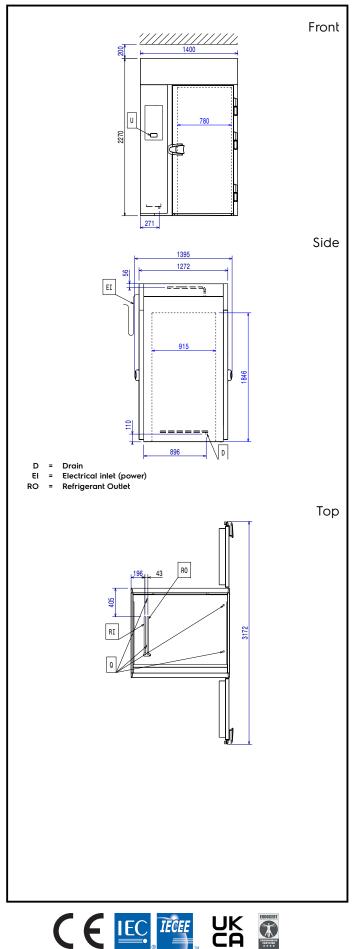
Optional Accessories

• Connectivity router (WiFi and LAN) PNC 922435



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

Electrolux PROFESSIONAL



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Electric

| 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: Please see and follow detailed provided with the unit | 5 cm on sides and back. d installation instructions |
| 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 1395 mm 2270 mm 180 kg 488 kg 5.34 m ³ |
| Refrigeration Data | |
| Remote refrigeration unit requ Note: refrigeration power calc linear mt. Condenser cooling type: Suggested refrigeration power: Condition at evaporation temperature: | ulated at a distance of 20 12650 W |
| Condition at condensation temperature: Condition at ambient temperature: Connection pipes (remote) - outlet: Connection pipes (remote) - inlet: | -20 °C 40 °C 30 °C 22 mm 12 mm Remote refrigeration unit required. Working temperature in the cavity of the blast chiller is down to -41°C. Note: refrigeration power order distance of |
| temperature: Condition at ambient temperature: Connection pipes (remote) - outlet: Connection pipes (remote) - inlet: | 40 °C 30 °C 22 mm 12 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 20 linear mt. |
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