

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



727755 (EBFA22RE)

Skyline ChillS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm 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 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).
- R452a refrigerant 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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PNC 922017

 \Box

- 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



runners)

- Zero Waste provides chefs with useful tips for minimizing food waste.
 - Zero Waste is a library of Automatic recipes that aims to: -give a second life to raw food close to expiration date (e. g., from milk to yogurt)
 - -obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale) -promote the use of typically discarded food items (e.g., carrot peels)
- 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, PNC 880294 lengthwise (600x400mm) Kit of 3 single sensor probes for blast PNC 880567 chiller/freezers PNC 880582 3-sensor probe for blast chiller freezer PNC 881224 Air remote refrigerating unit for 150/120kg, 20 GN 2/1 blast chiller freezer (> 10 m) and 200/170kg, 20 GN 2/1 blast chiller freezer (≤ 10 m) - R452A PNC 881225 Air remote refrigerating unit for 200/170kg, 20 ĞN 2/1 blast chiller freezer (> 10 m) and 200/170kg, 2x20GN 1/1 blast chiller freezer (≤ 10 m) - R452A • Water remote refrigerating unit for PNC 881229

GN 1/1 AISI 304 stainless steel grid, GN 1/1 PNC 922062 • AISI 304 stainless steel grid, GN 2/1 PNC 922076 PNC 922175 Pair of AISI 304 stainless steel grids, GN 2/1

Pair of AISI 304 stainless steel grids,

- 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 (Combi PNC 922421 Ovens, Blast chiller/freezers, Rack Type
- DW) and 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 • Trolley with tray rack, 15 GN 2/1, 84mm PNC 922686 pitch
- Spit for lamb or suckling pig (up to PNC 922711 30kg) for 20 GN 2/1 ovens
- Probe holder for liquids PNC 922714 • Trolley with tray rack 20 GN 2/1, 63mm PNC 922757
- pitch • Trolley with tray rack, 16 GN 2/1, 80mm PNC 922758
- pitch Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast PNC 922760
- chiller freezer, 85mm pitch Bakery/pastry trolley with rack holding PNC 922762 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16
- Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast PNC 922764 chiller freezer, 66mm pitch



Roll-in rack for 2/1 GN grids

freezer - R452A

200/170kg, 20 GN 2/1 blast chiller

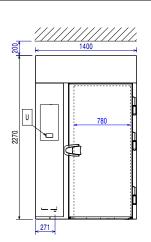




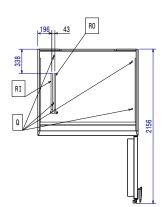
PNC 881449



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Electric

Front

Side

Top

Circuit breaker required

Supply voltage: 380-415 V/3N ph/50/60 Hz

Heating power: 6.4 kW

Water:

Drain line size: 3/4" Pressure, bar min:

Installation:

Clearance: 5 cm on sides and back. Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity: 200 kg

Number and type of grids: 20 (GN 2/1; 600x400) Number and type of basins: 30 (360x250x80h)

Key Information:

Door hinges: Right Side 1400 mm External dimensions, Width: External dimensions, Depth: 1266 mm 2270 mm External dimensions, Height: 180 kg Net weight: Shipping weight: 190 kg Shipping volume: 4.84 m³

Refrigeration Data

Remote refrigeration unit required.

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

Condenser cooling type:

Suggested refrigeration power: 12650 W

Condition at evaporation temperature:

-20 °C Condition at condensation

temperature:

Condition at ambient

temperature:

Connection pipes (remote) -12 mm

outlet:

Connection pipes (remote) inlet: 22 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.

40 °C

30 °C

Compatible refrigerant gas: R404A; R452A

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards: 45001; ISO 50001

Drain

Electrical inlet (power)

Refrigerant Outlet

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