Electrolux PROFESSIONAL

SkyLine ChillS
Blast Chiller-Freezer 20GN2/1
150/120 kg

ITEM #

MODEL #

NAME #

SIS #

AIA #

727762 (EBFA22LE)

SkyLine ChillS Blast Chiller Freezer 150/120kg, 20 GN 2/1 or 600x400mm with touch screen control, water-cooled condensing 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 150 kg; freezing 120 kg
- OptiFlow air distribution system to achieve maximum performance
- ChillingFreezing 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
- 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
- Built-in refrigeration unit
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5)
- Compatible with Electrolux, Zanussi and Rational ovens.

APPROVAL:

Main Features

- Blast Chilling cycle: 150 kg from +90°C up to + 3°C.
- Freezing cycle: 120 kg from 90°C up to -41°C.
- Water connection is required for built-in water-cooled condensing unit.
- 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+:
  - Cruise 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

- Built-in refrigeration unit.
- 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.
- 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

- 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 freezer PNC 880582

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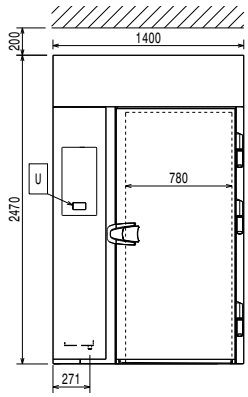
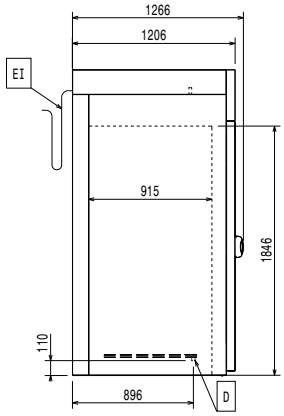
Front

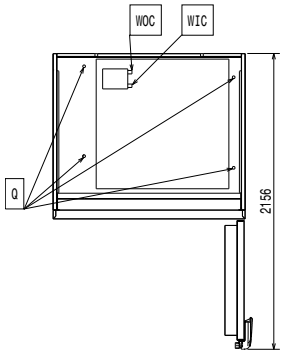


Side



CWI1 = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
WIC = Cooling water inlet

Top



Electric

Circuit breaker required

Supply voltage:	380-415 V/3N ph/50 Hz
Electrical power, max:	8 kW
Heating power:	5.85 kW

Water:

Drain line size:	3/4"
Pressure, bar min:	2.5

Installation:

Clearance:	5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:	150 kg
Number and type of grids:	20 (GN 2/1; 600x400)
Number and type of basins:	30 (360x250x80h)

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1400 mm
External dimensions, Depth:	1266 mm
External dimensions, Height:	2470 mm
Net weight:	420 kg
Shipping weight:	558 kg
Shipping volume:	5.39 m³

Refrigeration Data

Built-in Compressor and Refrigeration Unit

Refrigeration power at evaporation temperature:	-10 °C
Condenser cooling type:	Water

Product Information (EN17032 – Commission Regulation EU 2015/1095)

Test performed in a test room at 30°C to chill/ freeze (+10°C/-18°C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.

Chilling Cycle Time (+65°C to +10°C):	97 min
Full load capacity (chilling):	150 kg
Freezing Cycle Time (+65°C to -18°C):	258 min
Full load capacity (freezing):	120 kg

ISO Certificates

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

Sustainability

Refrigerant type:	R452A
GWP Index:	2141
Refrigeration power:	8070 W
Refrigerant weight:	2300 g
Energy consumption, cycle (chilling):	0.0737 kWh/kg
Energy consumption, cycle (freezing):	0.2332 kWh/kg

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