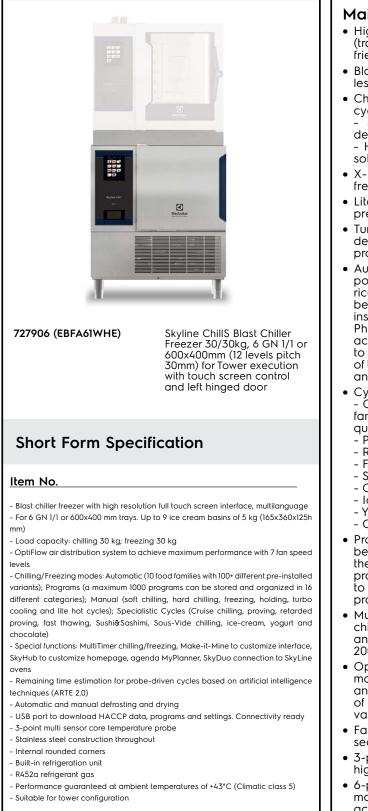
FROFESSIONAL

SkyLine ChillS Blast Chiller-Freezer 6GN1/1 30/30 kg for tower installation, left-hinged door



APPROVAL:

ITEM #		
MODEL #		
NAME #		
SIS #	 	
AIA #		

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- Blast Chilling cycle: 30 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 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 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).

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- 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 the activities.
- 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 6 grids GN 1/1 (12 positions available with 30 mm pitch) 6 grids or trays 600 x 400 mm (12 positions availabe with 30 mm pitch) or 9 icecream basins of 5 kg each (h 125 x 165 x 360 mm).
- Suitable for tower installation including stacking kit.
- 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

- Built-in refrigeration unit.
- 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	PNC 880565	 Bakery/pastry tray ray holding 400x600mm oven and blast chiller
 1 of Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height 	PNC 000505	pitch (8 runners)Trolley for slide-in rac
-	PNC 880582	oven and blast chillerBanquet rack with wh
Optional Accessories		plates for 10 GN 1/1 ov chiller freezer, 65mm
 Bakery/pastry grid for blast chiller, lengthwise (600x400mm) 	PNC 880294	 Banquet rack with wh 10 GN 1/1 oven and b
 6-sensor probe for blast chiller freezer Kit of 3 single sensor probes for blast	PNC 880566 PNC 880567	85mm pitchDehydration tray, GN
 chiller/freezers Worktop for 6 GN 1/1 blast chiller freezer 	PNC 880581	 Flat dehydration tray, Spit for lamb or suckling the suckling for CNL1/1 system
 3-sensor probe for blast chiller freezer 5 stainless steel runners for 6 & 10 GN 	PNC 880582 PNC 880587	 12kg) for GN 1/1 ovens Probe holder for liquid Non-stick universal point
1/1 blast chiller freezerFlanged feet for blast chiller freezer4 wheels for blast chiller tower	PNC 880589 PNC 880676	 H=20mm Non-stick universal per H=40mm
execution with oven4 wheels for blast chiller freezer	PNC 881284	 Non-stick universal per H=60mm
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	 Double-face griddle, and one side smooth
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	 Aluminum grill, GN 1/1 Frying pan for 8 eggs
 AISI 304 stainless steel grid, GN 1/1 Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 	PNC 922062 PNC 922086	 hamburgers, GN 1/1 Flat baking tray with 2 Baking tray for 4 bag
 Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm 	PNC 922189	 Potato baker for 28 p Non-stick universal p H=20mm
 Baking tray with 4 edges in perforated aluminum, 400x600x20mm 	PNC 922190	 Non-stick universal per H=40mm
• Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191	 Non-stick universal per H=60mm
 Pair of frying baskets 	PNC 922239	Kit of 6 non-stick univ
AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	 Kit of 6 non-stick univ
 Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922266	H=40mm • Kit of 6 non-stick univ
Kit universal skewer rack and 4 long skewers for Lenghtwise ovens	PNC 922324	H=60mm
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC 922325	
 Universal skewer rack 	PNC 922326	
 4 long skewers 	PNC 922327	
 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)		
Connectivity hub (LAN) Router Ethernet WiFi		
IoT module for SkyLine ovens and blast chiller/freezers		
Tray rack with wheels 10 GN 1/1, 65mm pitch	PNC 922601	
 Tray rack with wheels, 8 GN 1/1, 80mm pitch 	PNC 922602	

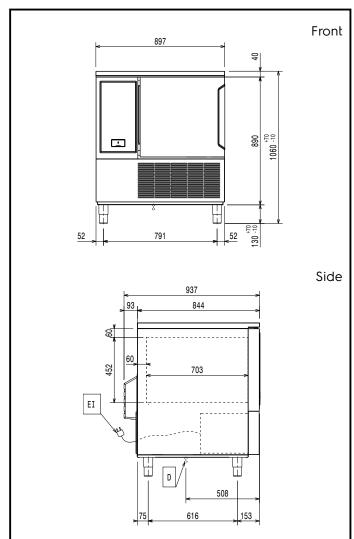
 Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) 	PNC 922608	
 Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer 	PNC 922626	
 Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch 	PNC 922648	
 Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch 	PNC 922649	
 Dehydration tray, GN 1/1, H=20mm 	PNC 922651	
 Flat dehydration tray, GN 1/1 	PNC 922652	
 Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens 	PNC 922709	
 Probe holder for liquids 	PNC 922714	
 Non-stick universal pan, GN 1/1, H=20mm 	PNC 925000	
 Non-stick universal pan, GN 1/ 1, H=40mm 	PNC 925001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002	
 Double-face griddle, one side ribbed and one side smooth, GN 1/1 	PNC 925003	
 Aluminum grill, GN 1/1 	PNC 925004	
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC 925005	
 Flat baking tray with 2 edges, GN 1/1 	PNC 925006	
 Baking tray for 4 baguettes, GN 1/1 	PNC 925007	
 Potato baker for 28 potatoes, GN 1/1 	PNC 925008	
 Non-stick universal pan, GN 1/2, H=20mm 	PNC 925009	
 Non-stick universal pan, GN 1/2, H=40mm 	PNC 925010	
 Non-stick universal pan, GN 1/2, H=60mm 	PNC 925011	
 Kit of 6 non-stick universal pans, GN 1/1, H=20mm 	PNC 925012	
 Kit of 6 non-stick universal pans, GN 1/1, H=40mm 	PNC 925013	
 Kit of 6 non-stick universal pan GN 1/1, H=60mm 	PNC 925014	



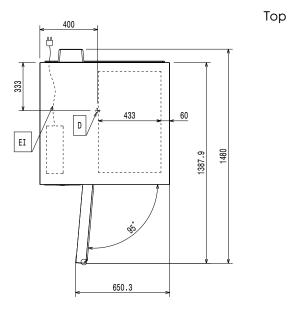
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= D Drain EI = Electrical inlet (power)





Electric	
Supply voltage: 727906 (EBFA61WHE) Electrical power max.: Heating power: Circuit breaker required	380-415 V/3N ph/50 Hz 2.7 kW 1 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:	30 kg 600x400; GN 1/1; Ice Cream
Trays type:	
Key Information:	
Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping volume:	Left Side 897 mm 937 mm 1020 mm 165 kg 183 kg 1.2 m ³
Refrigeration Data	
Built-in Compressor and Refrig Refrigeration power at evaporation temperature: Condenser cooling type:	eration Unit -20 °C AIR
Product Information (EN Regulation EU 2015/1095	
Chilling Cycle Time (+65°C to +10°C): Full load capacity (chilling): Freezing Cycle Time (+65°C to -18°C): Full load capacity (freezing): Test performed in a test room of C/-18°C) a full load of 40mm d potatoes evenly distributed up starting temperature between of 120/270min.	at 30°C to chill/ freeze (+10° eep trays filled with mashed to a height of 35 mm at
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
Sustainability	
Refrigerant type: GWP Index: Refrigeration power:	R452A 2141 2970 W

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Refrigerant weight:1150 gEnergy consumption, cycle (chilling):0.0921 kWh/kgEnergy consumption, cycle (freezing):0.2253 kWh/kg



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