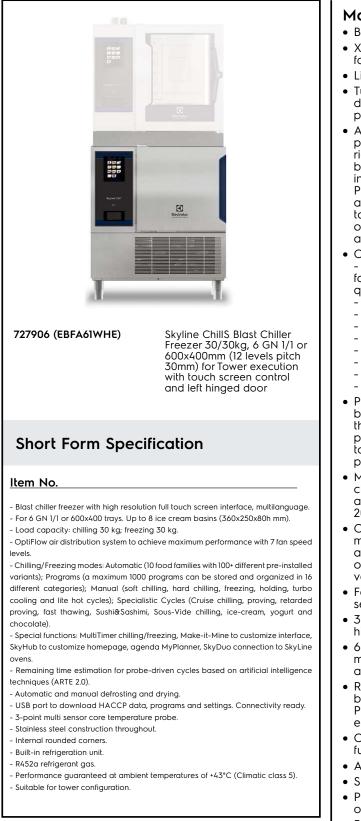
## Electrolux PROFESSIONAL

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



ITEM #			
MODEL #			
NAME #			
SIS #	 		
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#### **Main Features**

- Blast Chilling cycle: 30 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.
- 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 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).
- 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.
- Suitable for tower installation including stacking kit.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Freezing cycle: 30 kg from 90°C up to -41°C.

#### APPROVAL:





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

#### 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 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.
- 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).
- 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).



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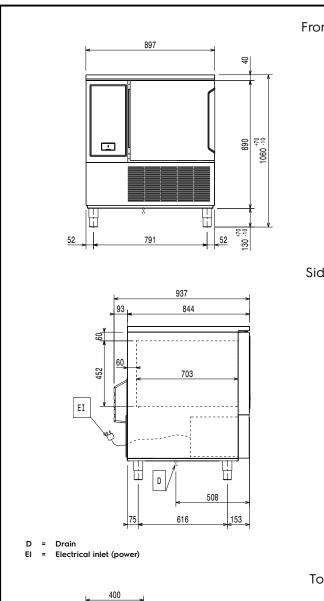


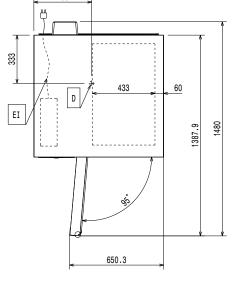
Included Accessories		
<ul> <li>1 of Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height</li> </ul>	PNC 880565	
<ul> <li>1 of 3-sensor probe for blast chiller freezer</li> </ul>	PNC 880582	
Optional Accessories		
<ul> <li>Bakery/pastry grid for blast chiller, lengthwise (600x400mm)</li> </ul>	PNC 880294	
<ul> <li>6-sensor probe for blast chiller freezer</li> </ul>	PNC 880566	
Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	
<ul> <li>Worktop for 6 GN 1/1 blast chiller freezer</li> </ul>	PNC 880581	
<ul> <li>3-sensor probe for blast chiller freezer</li> <li>5 stainless steel runners for 6 &amp; 10 GN 1/1 blast chiller freezer</li> </ul>	PNC 880582 PNC 880587	
Flanged feet for blast chiller freezer	PNC 880589	
<ul> <li>4 wheels for blast chiller tower execution with oven</li> </ul>	PNC 880676	
<ul> <li>4 wheels for blast chiller freezer</li> </ul>	PNC 881284	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062	
<ul> <li>AISI 304 stainless steel bakery/pastry grid 400x600mm</li> </ul>	PNC 922264	
• Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)		
<ul> <li>Connectivity hub (LAN) Router Ethernet</li> <li>WiFi</li> </ul>	PNC 922412	
<ul> <li>IoT module for OnE Connected and SkyDuo (one IoT board per appliance - to connect oven to blast chiller for Cook&amp;Chill process).</li> </ul>	PNC 922421	
<ul> <li>Connectivity router (WiFi and LAN)</li> </ul>	PNC 922435	
<ul> <li>SkyDuo Kit - to connect oven and blast chiller freezer for Cook&amp;Chill process. The kit includes 2 boards and cables. Not for OnE Connected</li> </ul>	PNC 922439	
<ul> <li>Tray rack with wheels 10 GN 1/1, 65mm pitch</li> </ul>	PNC 922601	
<ul> <li>Tray rack with wheels, 8 GN 1/1, 80mm pitch</li> </ul>	PNC 922602	
<ul> <li>Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)</li> </ul>	PNC 922608	
Trolley for slide-in rack for 6 & 10 GN 1/1     oven and blast chiller freezer	PNC 922626	
<ul> <li>Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch</li> </ul>	PNC 922648	
<ul> <li>Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch</li> </ul>	PNC 922649	
<ul> <li>Probe holder for liquids</li> </ul>	PNC 922714	



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### Electri

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E	lectric				
E	upply voltage: 727906 (EBFA61WHE) dectrical power max.: deating power: Circuit breaker required	380-415 V/3N ph/50 Hz 2.7 kW 1 kW			
v	Vater:				
D	Drain line size:	1"1/2			
l li	nstallation:				
P	Clearance: lease see and follow detailed rovided with the unit	5 cm on sides and back. installation instructions			
C	Capacity:				
N	lax load capacity: lumber and type of grids: lumber and type of basins:	30 kg 6 (GN 1/1; 600x400) 8 (360x250x80h)			
ĸ	Key Information:				
E E N S	Door hinges: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Nipping weight: hipping volume:	Left Side 897 mm 937 mm 1020 mm 165 kg 183 kg 1.2 m <sup>3</sup>			
R	Refrigeration Data				
R e	uilt-in Compressor and Refrige Refrigeration power at Evaporation temperature: Condenser cooling type:	eration Unit -20 °C AIR			
	Product Information (EN17032 – Commission Regulation EU 2015/1095)				
+ Fi to Fi Ti	Chilling Cycle Time (+65°C to 10°C): ull load capacity (chilling): reezing Cycle Time (+65°C o -18°C): ull load capacity (freezing): est performed in a test room c C/-18°C) a full load of 40mm de				
p sl 12	potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.				
	SO Certificates				
15	SO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001			
s	Sustainability				
G	lefrigerant type: GWP Index: lefrigeration power:	R452A 2141 2970 W			

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



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