

# SkyLine Blast Chiller



## User maintenance guide



### 1 Cavity cleaning

Run an Hygiene cycles at the end of the day.



### 2 Drain Plug

Clean with lukewarm water and neutral soap, then rinse and dry thoroughly.



### 3 Core Probe

Clean by hand, using lukewarm water and neutral soap, then rinse with clean water and a sanitizing solution.



### 4 Facade, Door and Door Gasket

Remove by hand any dirt, drips or splashing with a paper-towel; clean by hand, using lukewarm water and neutral soap, then rinse with clean water.



### 5 Trolley

If used in combination with Electrolux Professional Ovens, clean with the Oven Cycle; as alternative, use lukewarm water and neutral soap, then rinse and dry thoroughly.



### 6 Tray supports and internal structure

Remove the supports and the structure and wash in a dish-washer; as alternative, clean by hand with lukewarm water and neutral soap, then rinse with clean water and a sanitizing solution.



### 7 Air Inlet Grid

Remove the dust with a vacuum cleaner.



## Cleaning external surfaces

Wash the external surfaces with warm, soapy water. Avoid using detergents containing abrasive substances, steel wool, brushes or steel scrapers. Rinse with a damp cloth and dry carefully. Avoid using chlorine or ammonia-based products. Clean the control panel with a soft cloth dampened with water and, if necessary with neutral detergent. Do not wash the equipment with direct or high pressure jets of water. With the aim of reducing the emission of polluting substances into the atmosphere, it is advisable to clean the equipment (externally and, when necessary, internally) with products that have a biodegradability exceeding 90%. **Electrolux Professional strongly recommends to use Electrolux Professional approved cleaning agents, rinse and descaling agents to obtain better results and maintain product efficiency over time.** Damages caused by cleaning, as a consequence of use of not approved cleaning agents, rinse and descaling, will be excluded by the warranty.

The operations described must be performed wearing the needed Personal Protection Equipment. Refer to the User Manual.

## Planned Maintenance Programmes

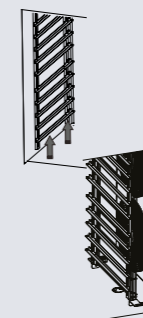
In order to ensure the safety and performance of your equipment, it is recommended that regular service is undertaken every 12 months by Electrolux Professional authorised engineers in accordance with the manufacturer recommendations. Please contact your local Electrolux Professional Service Centre for further details of service agreements available.

## Suggested for you

For more Accessories & Consumables please look at our Catalogues or contact our Electrolux Professional Service Partner.



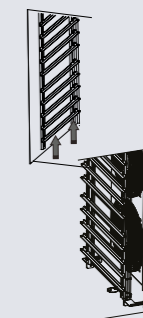
### Runners for 6-10 GN 1/1 blast chiller freezer.



**093862**  
(Left runner for BCF 30-50kg)

**093861**  
(Right runner for BCF 30-50kg)

### Runners for 10 GN 2/1 blast chiller freezer.



**093994**  
(Left runner for BCF 70kg)

**093995**  
(Right runner for BCF 70kg)



**Non-stick U-pans with coating**  
**925000** (20mm deep)  
**925001** (40mm deep)  
**925002** (60mm deep)



**Trolley Track rack 20 GN 2/1**  
63 mm pitch  
**922044**



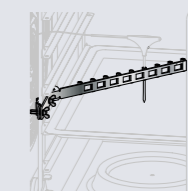
**Trolley Track rack 16 GN 2/1**  
80 mm pitch  
**922046**



**Banqueting Trolley 92 plates** for 20 GN 2/1 oven  
85 mm pitch  
**922055**



**Bakery/pastry Trolley** for 20 GN 2/1 oven - 16 racks  
400x600mm  
80 mm pitch  
**922069**



**Probe holder for liquids**  
**922714**

| Anomaly       | Description                            | Instructions to User  |
|---------------|--|---|
| swcTTm        | Food probe not inserted in food        | In case of cycles based on food temperature, insert the probe into the food otherwise the cycle will automatically switch to time   |
| ECoM          | Communication error between boards     | - Try to switch the unit OFF/ON<br>- If the problem persists, Call Service  |
| PFAC          | Memorized parameters corrupted         | - Try to switch the unit OFF/ON<br>- If the problem persists, Call Service  |
| PdEF          | Memorized default parameters corrupted | - The machine loses personalization. Operations can continue<br>- If the problem shows up again, Call Service   |
| EFnt          | Top evaporator fan failure             | - Call Service<br>- 6GN 1/1 models (1 evaporator fan): unit stops and cannot operate until fixing the problem<br>- Other models (more than 1 evapo- rator fan): unit continues working with reduced performance (Cycle ongoing: the cycle proceeds until end if there is at least one fan working. The cycle stops if no fan is working)<br>- During STANDBY: the alarm cannot be triggered |
| EFnb          | Bottom evaporator fan failure          | - Unit continues working with reduced performance until at least another fan is working (Cycle ongoing: the cycle proceeds until end if there is at least one fan working. The cycle stops if no fan is working)<br>- During STANDBY: the alarm cannot be triggered<br>- Call Service   |
| EFnc          | Center evaporator fan failure          | - Unit continues working with reduced performance until at least another fan is working (Cycle ongoing: the cycle proceeds until end if there is at least one fan working. The cycle stops if no fan is working)<br>- During STANDBY: the alarm cannot be triggered<br>- Call Service   |
| E1            | Cavity probe failure                   | - Call Service<br>- The chiller will continue working until the end of the running cycle<br>- Not possible start other cycle till to Technical Service replace the probe  |
| E4            | Evaporator probe failure               | - The chiller will continue working: the defrost setting will be based on time<br>- Call Service and inform about the message displayed   |
| E14           | Out Evaporator probe failure           | - The chiller will continue working<br>- Call service and inform about the message displayed  |
| E15           | Condenser probe failure                | - Call Service<br>- This failure blocks also running cycle<br>- Quickly remove the load from the cavity for preventing waste of food  |
| E16           | Condenser high temperature             | - This failure blocks also running cycle<br>- Quickly remove the load from the cavity for preventing waste of food<br>- Using a vacuum cleaner, remove any dust/dirt from the condenser inlet-air grid<br>- If the alarm persists, Call Service   |
| Eprb1 / Eprb6 | Core probe failure sensor n° 1/6       | - Cycle on going: the cycle goes on in probe mode if there is at least one of the food probe working<br>- The cycle switches to time mode if none food probe is working<br>- During STANDBY: the cycle can be started<br>- Cycle start: only by time<br>- Call Service  |

| Anomaly | Description             | Instructions to User  |
|---------|-------------------------|---|
| B4      | Supply power missing    | - Cycle on going: the cycle restart automatically when the power is back<br>- The machine was not in operation for a certain time: check initial and end time<br>- Check the plug or general electric control pane<br>- If the alarm reoccurs, Call Service |
| Ertc    | Low battery             | Problem with battery of internal clock. Call Service  |
| ECHt    | Cavity high temperature | - The cavity temperature has exceeded the set limit, in addition to the signal delay time<br>- Cycle on going: the cycle goes on<br>- If the alarm persists even if the cavity temperature is low, call service.  |
| E11     | Compressor failure      | - The chiller will be blocked and only fan condenser run<br>- Check if there is some obstruction of suction air condenser<br>- Call Service   |
| B2      | Door open               | - Ensure the chiller door is closed and any physical obstruction is not preventing the door closure<br>- Start new cycle: if either a new cycle will not start or the alarm persists even with the door closed, Call Service                                |

