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

ITEM #

MODEL #

NAME #

SIS #

AIA #

727750 (EBFA22E)

Skyline ChillS blast chiller freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control

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
- 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

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 200 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 170 kg from 90°C up to -18°C in less than four hours.
- 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.
- 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
- 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.
- 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).

- Pictures upload for full customization of cycles.
- Customizable pre-cooling function.
- 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.
- 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 (SkyDuo Kit available as 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.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

Construction
- Human centered design with 4-star certification for ergonomics and usability.
- Environmentally friendly: R452a as refrigerant gas.
- 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.
- 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.
- Automatic heated door frame.

Included Accessories
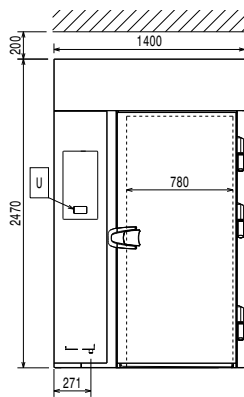- 1 of 3-sensor probe for blast chiller freezer — PNC 880582

Optional Accessories
- Bakery/pastry grid for blast chiller, lengthwise (600x400mm) — PNC 880294 ❑
- 6-sensor probe for blast chiller freezer — PNC 880566 ❑
- Kit of 3 single sensor probes for blast chiller/freezers — PNC 880567 ❑
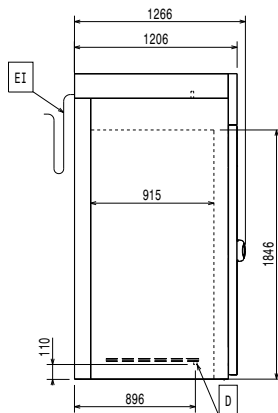- 3-sensor probe for blast chiller freezer — PNC 880582 ❑

- Air remote refrigerating unit for 20 GN 2/1 blast chiller freezer - R452A — PNC 881224 ❑
- Water remote refrigerating unit for 20 GN 2/1 blast chiller freezer - R452A — PNC 881229 ❑
- Roll-in rack for 2/1 GN grids — PNC 881449 ❑
- Pair of AISI 304 stainless steel grids, GN 1/1 — PNC 922017 ❑
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922036 ❑
- Trolley with tray rack 20 GN 2/1, 63mm pitch — PNC 922044 ❑
- Trolley with tray rack, 16 GN 2/1, 80mm pitch — PNC 922046 ❑
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch — PNC 922055 ❑
- AISI 304 stainless steel grid, GN 1/1 — PNC 922062 ❑
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922069 ❑
- AISI 304 stainless steel grid, GN 2/1 — PNC 922076 ❑
- Pair of AISI 304 stainless steel grids, GN 2/1 — PNC 922175 ❑
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm — PNC 922189 ❑
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm — PNC 922190 ❑
- Baking tray with 4 edges in aluminum, 400x600x20mm — PNC 922191 ❑
- Pair of frying baskets — PNC 922239 ❑
- AISI 304 stainless steel bakery/pastry grid 400x600mm — PNC 922264 ❑
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922266 ❑
- Kit universal skewer rack and 4 long skewers for Lenghtwise ovens — PNC 922324 ❑
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens — PNC 922325 ❑
- Universal skewer rack — PNC 922326 ❑
- 6 short skewers — PNC 922328 ❑
- Multipurpose hook — PNC 922348 ❑
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 — PNC 922362 ❑
- Dehydration tray, GN 1/1, H=20mm — PNC 922651 ❑
- Flat dehydration tray, GN 1/1 — PNC 922652 ❑
- Connectivity hub (router) — PNC 922697 ❑
- Spit for lamb or suckling pig (up to 30kg) for 20 GN 2/1 ovens — PNC 922711 ❑
- 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 ❑
- 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 ❏
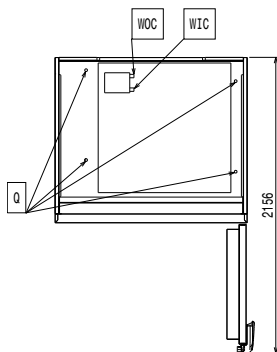
**SkyLine ChillS
Blast Chiller-Freezer 20GN2/1 200/170 kg, Roll-in**

The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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ELECTROLUX PROFESSIONAL

Front

Side

CWI1 = Cold Water inlet 1
D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet
WIC = Cooling water inlet
WOC = Cooling water outlet

Top

CE

DNV·GL
CERTIFICAZIONE DI SISTEMI DI GESTIONE
ISO 9001+ISO 14001
OHSAS 18001

Electric

Supply voltage:	
727750 (EBFA22E)	380-415 V/3N ph/50 Hz
Electrical power max.:	11.1 kW
Circuit breaker required	
Heating power:	5.85 kW

Water:

Drain line size:	3/4"

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
Trays type:	600x400;GN 2/1

Key Information:

Door hinges:	Right Side
External dimensions, Width:	1400 mm
External dimensions, Height:	2470 mm
External dimensions, Depth:	1266 mm
Net weight:	605 kg
Shipping weight:	635 kg
Shipping volume:	5.34 m³

Refrigeration Data

Built-in Compressor and Refrigeration Unit

Refrigerant type:	R452A
Refrigeration power:	12650 W
Refrigeration power at evaporation temperature:	-20 °C
Refrigerant weight:	3000 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.072 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	86 min
Full load capacity (chilling):	200 kg
Energy consumption, cycle (freezing):	0.2387 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	270 min
Full load capacity (freezing):	170 kg

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.

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