

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



727737 (EBFA11RE)

Skyline ChillS Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating Unit

## **Short Form Specification**

### Item No.

- Blast chiller freezer with high resolution full touch screen interface, multilanguage For 10 GN 1/1 or 600x400 mm trays. Up to 18 ice cream basins of 5 kg (165x360x125h
- Load capacity: chilling 50 kg; freezing 50 kg
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- 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, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- 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
- Remote refrigeration unit (optional accessory).
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

#### **Main Features**

- Blast Chilling cycle: 50 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 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+
- 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).
- 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.
- Multi-purpose internal structure is suitable for 10 grids GN 1/1 (29 positions available with 30 mm pitch) 10 grids or trays 600 x 400 mm (29 positions availabe with 30 mm pitch) or 18 ice-cream basins of 5 kg each (h 125 x 165 x 360)
- 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

- Remote refrigeration unit (optional accessory).
- 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.

#### 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).







Included Accessories			<ul> <li>Trolley for slide-in rack for 6 &amp; 10 GN 1/1 PNC 922626 oven and blast chiller freezer</li> </ul>	
freezer	PNC 880582		<ul> <li>Banquet rack with wheels holding 30 PNC 922648 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch</li> </ul>	
Optional Accessories			• Banquet rack with wheels 23 plates for PNC 922649	
<ul> <li>Bakery/pastry grid for blast chiller, lengthwise (600x400mm)</li> </ul>	PNC 880294		10 GN 1/1 oven and blast chiller freezer, 85mm pitch	
<ul> <li>Slide-in rack support for 10 GN 1/1 blast chiller freezer</li> </ul>	PNC 880564		<ul> <li>Dehydration tray, GN 1/1, H=20mm</li> <li>Flat dehydration tray, GN 1/1</li> <li>PNC 922652</li> <li>PNC 922652</li> </ul>	
<ul> <li>6-sensor probe for blast chiller freezer</li> </ul>	PNC 880566		• Spit for lamb or suckling pig (up to PNC 922709	_
<ul> <li>Kit of 3 single sensor probes for blast chiller/freezers</li> </ul>	PNC 880567		12kg) for GN 1/1 ovens  • Probe holder for liquids  PNC 922714	
<ul> <li>3-sensor probe for blast chiller freezer</li> </ul>	PNC 880582			
• 5 stainless steel runners for 6 & 10 GN 1/1 blast chiller freezer	PNC 880587		<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> <li>Non-stick universal pan, GN 1/1, PNC 925001</li> </ul>	
<ul> <li>Flanged feet for blast chiller freezer</li> </ul>	PNC 880589		H=40mm	_
<ul> <li>Air remote refrigerating unit for 10 GN 1/1 blast chiller freezer - R452A</li> </ul>	PNC 881221		Non-stick universal pan, GN 1/1, PNC 925002 H=60mm	
<ul> <li>Water remote refrigerating unit for 10 GN 1/1 blast chiller freezer - R452A</li> </ul>	PNC 881226		<ul> <li>Double-face griddle, one side ribbed PNC 925003 and one side smooth, GN 1/1</li> </ul>	
<ul> <li>4 wheels for blast chiller freezer</li> </ul>	PNC 881284		• Aluminum grill, GN 1/1 PNC 925004	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017		<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	
<ul> <li>Pair of grids for whole chicken (8 per</li> </ul>	PNC 922036		• Flat baking tray with 2 edges, GN 1/1 PNC 925006	
grid - 1,2kg each), GN 1/1			Baking tray for 4 baguettes, GN 1/1     PNC 925007	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062		• Potato baker for 28 potatoes, GN 1/1 PNC 925008	
<ul> <li>Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2</li> </ul>	PNC 922086		• Non-stick universal pan, GN 1/2, PNC 925009 H=20mm	
<ul> <li>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</li> </ul>	PNC 922189		<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm	PNC 922190		• Non-stick universal pan, GN 1/2, PNC 925011 H=60mm	_
Baking tray with 4 edges in aluminum, 400x600x20mm	PNC 922191		• Kit of 6 non-stick universal pans, GN 1/1, PNC 925012 H=20mm	
Pair of frying baskets	PNC 922239		<ul> <li>Kit of 6 non-stick universal pans, GN 1/1, PNC 925013 H=40mm</li> </ul>	
<ul> <li>AISI 304 stainless steel bakery/pastry</li> </ul>	PNC 922264	ū		
grid 400x600mm  • Grid for whole chicken (8 per grid -	PNC 922266		<ul> <li>Kit of 6 non-stick universal pan GN 1/1, PNC 925014 H=60mm</li> </ul>	
1,2kg each), GN 1/1				
<ul> <li>Kit universal skewer rack and 4 long skewers for Lenghtwise ovens</li> </ul>	PNC 922324	_		
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325			
<ul> <li>Universal skewer rack</li> </ul>	PNC 922326			
<ul> <li>4 long skewers</li> </ul>	PNC 922327			
<ul> <li>Multipurpose hook</li> </ul>	PNC 922348			
<ul> <li>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</li> </ul>	PNC 922362			
<ul> <li>Connectivity hub (SIM) Router Ethernet</li> <li>+ WiFi + 4G (UE)</li> </ul>	PNC 922399			
Connectivity hub (LAN) Router Ethernet     WiFi	PNC 922412			
<ul> <li>IoT module for SkyLine ovens and blast chiller/freezers</li> </ul>	PNC 922421			
<ul> <li>Tray rack with wheels 10 GN 1/1, 65mm pitch</li> </ul>	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 minors)	PNC 922608			
pitch (8 runners)			Skyl ine ChillS	

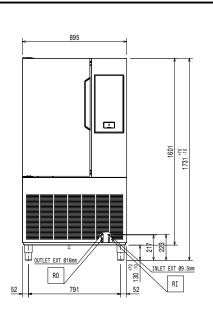


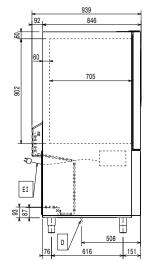






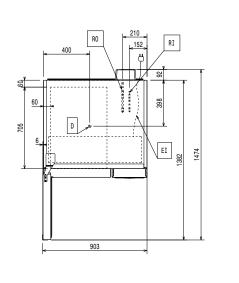






Drain

Electrical inlet (power) RO Refrigerant Outlet



**Electric** 

Front

Side

Top

Supply voltage:

727737 (EBFA11RE) 220-240 V/1 ph/50/60 Hz

Electrical power max.: 1.9 kW 1.9 kW Heating power:

Circuit breaker required

Water:

1"1/2 Drain line size:

Installation:

Clearance: 5 cm on sides and back. Please see and follow detailed installation instructions provided with

the unit

Capacity:

50 kg Max load capacity:

Trays type: GN 1/1;600x400;Ice Cream

**Key Information:** 

Door hinges: Left Side External dimensions, Width: 895 mm External dimensions, Depth: 939 mm External dimensions, Height: 1731 mm Net weight: 218 kg Shipping weight: 167 kg Shipping volume: 2.1 m<sup>3</sup>

**Refrigeration Data** 

Remote refrigeration unit required.

Compatible refrigerant gas: R404A; R452A

Condenser cooling type:

Suggested refrigeration power: 4220 W Condition at evaporation

temperature: -20 °C

Condition at condensation 40 °C temperature: Condition at ambient 30 °C

temperature: Connection pipes (remote) -

outlet: 16 mm Connection pipes (remote) -

9.5 mm

Note: refrigeration power calculated at a distance of 20 linear mt.

**ISO Certificates** 

ISO 9001; ISO 14001; ISO 45001; ISO 50001

ISO Standards:



SkyLine ChillS Blast Chiller-Freezer 10GN1/1 50/50 kg - Remote