

SkyLine ChillS Blast Chiller-Freezer 10GN2/1 100/70 kg - Remote

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



727741 (EBFA12RE)

Skyline ChillS Blast Chiller Freezer 100/70kg, 10 GN 2/1 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~2/1~or~600x400~mm trays. Up to 36~ice cream basins of 5~kg~(165x360x125h
- Load capacity: chilling 100 kg; freezing 70 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: 100 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 2/1 (29 positions available with 30 mm pitch) 10 grids or trays 600×400 mm (29 positions availabe with 30 mm pitch) or 36 ice-cream basins of 5 kg each (h $125 \times 165 \times 360$).
- 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).







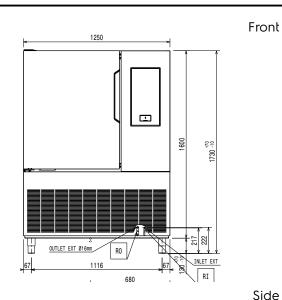
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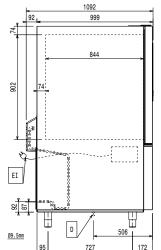
	cluded Accessories	DNC 000500		Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8	PNC 922609	
	of 3-sensor probe for blast chiller reezer	PNC 880582		runners)		
	otional Accessories			Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer	PNC 922627	
• B	sakery/pastry grid for blast chiller, engthwise (600x400mm)	PNC 880294	•	Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast	PNC 922650	
	lide-in rack support for 10 GN 2/1 blast hiller freezer	PNC 880563		chiller freezer, 75mm pitch	PNC 922651	
	-sensor probe for blast chiller freezer	PNC 880566		Dehydration tray, GN 1/1, H=20mm Flat dehydration tray, GN 1/1	PNC 922652	
	(it of 3 single sensor probes for blast	PNC 880567		Probe holder for liquids	PNC 922714	
	hiller/freezers			Non-stick universal pan, GN 1/1,	PNC 925000	
	-sensor probe for blast chiller freezer	PNC 880582		H=20mm		
b	stainless steel runners for 10 GN 2/1 blast chiller freezer	PNC 880588		Non-stick universal pan, GN 1/1, H=40mm	PNC 925001	
	langed feet for blast chiller freezer	PNC 880589		Non-stick universal pan, GN 1/1,	PNC 925002	
	Air remote refrigerating unit for 10 GN /1 blast chiller freezer - R452A	PNC 881222	•	H=60mm Double-face griddle, one side ribbed	PNC 925003	
	Vater remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A	PNC 881227		and one side smooth, GN 1/1 Aluminum grill, GN 1/1	PNC 925004	
	wheels for 10 GN 2/1 blast chiller reezer	PNC 881285	•	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925005	
	Pair of AISI 304 stainless steel grids,	PNC 922017		Flat baking tray with 2 edges, GN 1/1	PNC 925006	
	6N 1/1			Baking tray for 4 baguettes, GN 1/1	PNC 925007	
• P	Pair of grids for whole chicken (8 per	PNC 922036		Potato baker for 28 potatoes, GN 1/1	PNC 925008	
	grid - 1,2kg each), GN 1/1 NSI 304 stainless steel grid, GN 1/1	PNC 922062		Kit of 6 non-stick universal pans, GN 1/1,	PNC 925012	
	AISI 304 stainless steel grid, GN 1/1	PNC 922076		H=20mm	DV 10 005017	
• P	rair of AISI 304 stainless steel grids, GN 2/1	PNC 922175		Kit of 6 non-stick universal pans, GN 1/1, H=40mm		
• B	oaking tray for 5 baguettes in serforated aluminum with silicon oating, 400x600x38mm	PNC 922189		Kit of 6 non-stick universal pan GN 1/1, H=60mm	PNC 925014	
• B	daking tray with 4 edges in perforated sluminum, 400x600x20mm	PNC 922190				
	saking tray with 4 edges in aluminum, 00x600x20mm	PNC 922191				
	air of frying baskets	PNC 922239				
	AISI 304 stainless steel bakery/pastry yrid 400x600mm	PNC 922264				
1,	Grid for whole chicken (8 per grid - 2kg each), GN 1/1	PNC 922266				
• K S	(it universal skewer rack and 4 long kewers for Lenghtwise ovens	PNC 922324				
S	(it universal skewer rack and 6 short kewers for Lengthwise and Crosswise ovens	PNC 922325				
• (Jniversal skewer rack	PNC 922326				
• 6	short skewers	PNC 922328				
	Aultipurpose 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)	PNC 922399				
	Connectivity hub (LAN) Router Ethernet WiFi	PNC 922412				
	oT module for SkyLine ovens and blast hiller/freezers	PNC 922421				
• T	rack with wheels 10 GN 2/1, 65mm itch	PNC 922603				
	ray rack with wheels, 8 GN 2/1, 80mm itch	PNC 922604				



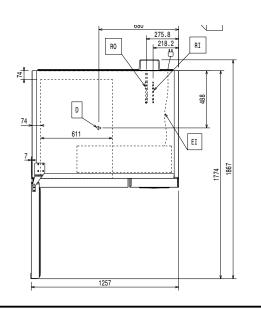


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D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet



Electric

Supply voltage:

727741 (EBFA12RE) 220-240 V/1 ph/50/60 Hz

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

Circuit breaker required

Water:

Drain line size: 1"1/2

Installation:

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

provided with the unit

Capacity:

Max load capacity: 100 kg

GN 1/1;GN

2/1;600x400;600x800;Ice

Trays type: Cream

Key Information:

Door hinges:Left SideExternal dimensions, Width:1250 mmExternal dimensions, Depth:1092 mmExternal dimensions, Height:1730 mmNet weight:210 kgShipping weight:244 kgShipping volume:2.9 m³

Refrigeration Data

Remote refrigeration unit required

Compatible refrigerant gas: R404A; R452A

Condenser cooling type:

Suggested refrigeration

power: 6790 W

Condition at evaporation

temperature: -20 °C

Condition at condensation

temperature: 40 °C

Condition at ambient

temperature: 30 °C

Connection pipes (remote) - outlet: 18 mm

Connection pipes (remote) -

inlet: 9.5 mm

Note: refrigeration power calculated at a distance of 20

linear mt.

Top

ISO Certificates

ISO 9001; ISO 14001; ISO

ISO Standards: 45001; ISO 50001