



Electrolux

SkyLine Chills Blast Chiller-Freezer 10GN1/1 50/50 kg

ITEM # _____

MODEL # _____

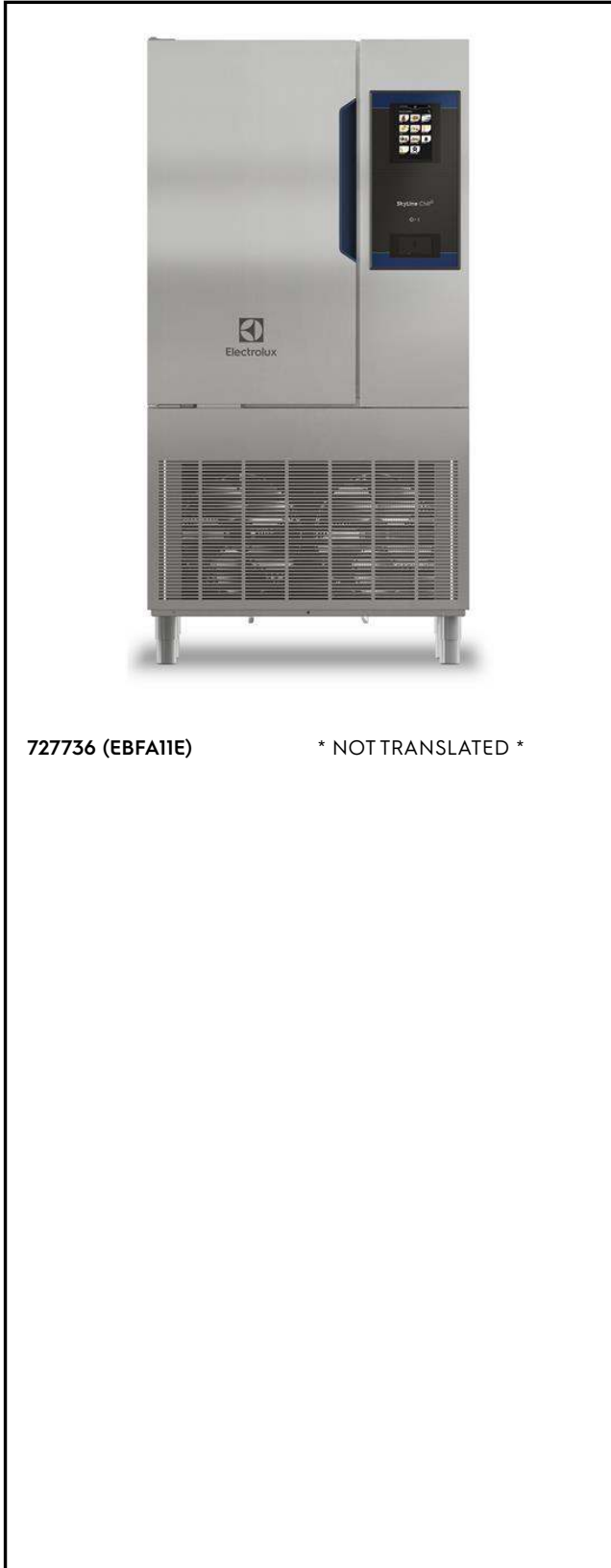
NAME # _____

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Electrolux



727736 (EBFA11E)

* NOT TRANSLATED *

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 50 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 50 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 Cycle 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 evenness 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 maximum 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.

APPROVAL: _____

- 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.
- 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 (SkyDuo Kit available as 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.
- 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 available 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).

Construction

- Human centered design with 4-star certification for ergonomics and usability.
- Built-in refrigeration unit.
- 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.
- 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.

Included Accessories

- 1 of 3-SENSOR PROBE FOR BLAST CHILLER PNC 880582 FREEZER

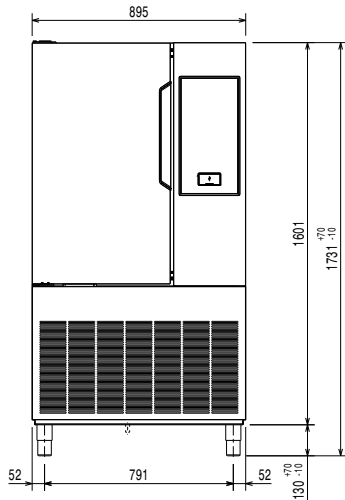
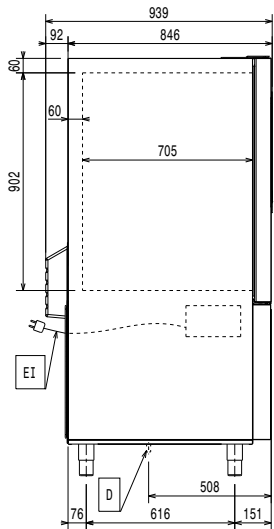
Optional Accessories

- Pastry rilsan grid for blast chiller, lengthwise PNC 880294 □ (600x400mm)
- SLIDE-IN RACK SUPPORT FOR 10 GN 1/1 PNC 880564 □ BLAST CHILLER FREEZER
- 6-SENSOR PROBE FOR BLAST CHILLER PNC 880566 □ FREEZER
- 3 SINGLE-SENSOR PROBE FOR BLAST PNC 880567 □ CHILLER FREEZER
- 3-SENSOR PROBE FOR BLAST CHILLER PNC 880582 □ FREEZER
- 5 STAINLESS STEEL RUNNERS FOR 6-10 GN PNC 880587 □ 1/1 BLAST CHILLER FREEZER
- FLANGED FEET FOR BLAST CHILLER PNC 880589 □ FREEZER
- Pair of 1/1 GN AISI 304 grids PNC 922017 □
- Couple of grids for whole chicken 1/1GN (8 PNC 922036 □ per grid)
- ONE 1/1GN AISI 304 GRID FOR AOS OVEN PNC 922062 □ USA
- Grid for whole chicken 1/2GN (4 per grid - PNC 922086 □ 1,2kg each)
- Baking tray with 5 rows (baguette), PNC 922189 □ perforated aluminium with silicon coating (400x600x38)
- Baking tray with 4 edges, perforated PNC 922190 □ aluminium (400x600x20)
- Baking tray with 4 edges, aluminium PNC 922191 □ (400x600x20)
- 2 frying baskets for ovens PNC 922239 □
- Pastry grid, 400x600mm, AISI 304 stainless PNC 922264 □ steel
- Grid for whole chicken 1/1GN (8 per grid - PNC 922266 □ 1,2kg each)
- Kit universal skewer rack and 4 long PNC 922324 □ skewers for Lengthwise ovens
- Kit universal skewer rack and 6 short PNC 922325 □ skewers for Lengthwise and Crosswise ovens
- Universal skewer rack PNC 922326 □
- 4 long skewers PNC 922327 □
- Multipurpose hook PNC 922348 □
- GRID FOR 8 WHOLE DUCKS (1.8KG) - GN PNC 922362 □ 1/1
- TRAY RACK WITH WHEELS 10 GN 1/1 - PNC 922601 □ 65MM PITCH
- TRAY RACK WITH WHEELS 8 GN 1/1 - PNC 922602 □ 80MM PITCH
- BAKERY/PASTRY RACK WITH WHEELS FOR PNC 922608 □ 10 GN 1/1 OVEN - 8 RACKS 400X600MM - 80MM PITCH
- TROLLEY FOR SLIDE-IN RACK FOR 6&10 PNC 922626 □ GN 1/1 OVEN AND BLAST CHILLER FREEZER
- BANQUET RACK WITH WHEELS 30 PLATES PNC 922648 □ FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 65MM PITCH
- BANQUET RACK WITH WHEELS 23 PLATES PNC 922649 □ FOR 10 GN 1/1 OVEN AND BLAST CHILLER FREEZER - 85MM PITCH

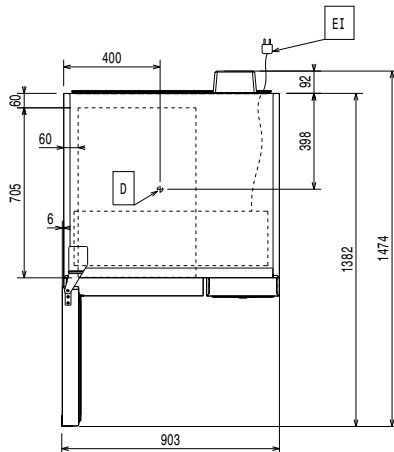


- DEHYDRATION TRAY - GN 1/1 H=20MM PNC 922651
- DEHYDRATION TRAY - GN 1/1 FLAT PNC 922652
- CONNECTIVITY HUB (ROUTER) PNC 922697
- SPIT FOR LAMB OR SUCKLING PIG (UP TO 12 KG) FOR GN 1/1 OVENS PNC 922709
- PROBE HOLDER FOR LIQUIDS PNC 922714
- Non-stick universal pan 1/1GN H=20mm PNC 925000
- Non-stick universal pan 1/1GN H=40mm PNC 925001
- Non-stick universal pan 1/1GN H=60mm PNC 925002
- Frying griddle GN 1/1 for ovens PNC 925003
- Aluminium oven 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 GN 1/1 for 28 potatoes PNC 925008
- Non-stick universal pan GN 1/2, H=20mm PNC 925009
- Non-stick universal pan GN 1/2, H=40mm PNC 925010
- Non-stick universal pan GN 1/2, H=60mm PNC 925011
- Kit of 6 non-stick universal pan 1/1 GN, H=20mm PNC 925012
- Kit of 6 non-stick universal pan 1/1 GN, H=40mm PNC 925013
- Kit of 6 non-stick universal pan 1/1 GN, H=60mm PNC 925014



Front

Side


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

Top


Electric

Supply voltage:
 727736 (EBFA11E) 380-415 V/3N ph/50 Hz
Electrical power max.: 4.15 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: 50 kg
Trays type: 600x400; GN 1/1; Ice Cream

Key Information:

[NOT TRANSLATED]

External dimensions, Width: 895 mm
External dimensions, Height: 1731 mm
External dimensions, Depth: 939 mm
Net weight: 233 kg
Shipping weight: 274 kg
Shipping volume: 1.98 m³

Refrigeration Data

Built-in Compressor and Refrigeration Unit
Refrigerant type: R452A
Refrigeration power: 4220 W
Refrigeration power at evaporation temperature: -20 °C
Refrigerant weight: 2000 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling): 0.0798 kWh/kg

Chilling Cycle Time (+65°C to +10°C): 69 min

Full load capacity (chilling): 50 kg

Energy consumption, cycle (freezing): 0.2253 kWh/kg

Freezing Cycle Time (+65°C to -18°C): 245 min

Full load capacity (freezing): 50 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.