

**SkyLine Chills  
 Blast Chiller-Freezer 20GN2/1 200/170  
 kg with Floor Ramp - Remote, Roll-in UV  
 light**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**725187 (EBFA22RQUV)**

Skyline Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, insulated floor, ramp, UV lamp and remote refrigerating unit - US

### 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
- UV lamp
- 3-point multi sensor core temperature probe
- Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit (optional accessory).
- R448aa refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5)
- Delivered with insulated floor with access ramp
- Compatible with Electrolux, Zanussi and Rational ovens.

### 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.
- 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 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.
- 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.

**APPROVAL:** \_\_\_\_\_

- 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).
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- Automatic and manual defrosting, drying and sterilizing cycle with UV lamps.
- Environmentally friendly: R448a as refrigerant gas.
- Working temperature from +90°C to +3°C in chilling mode or to -41°C in freezing mode.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### Construction

- Remote refrigeration unit (optional accessory).
- 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

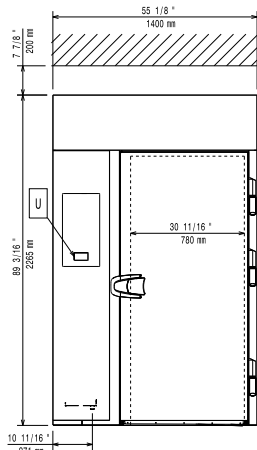
- 1 of 3-sensor probe for blast chiller freezer PNC 880582

### Optional Accessories

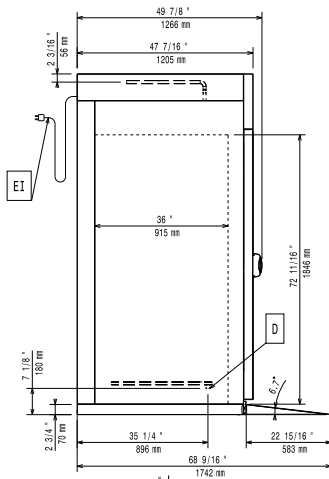
- Bakery/pastry grid for blast chiller, lengthwise (600x400mm) PNC 880294
- 6-sensor probe for blast chiller freezer PNC 880566
- Kit of 3 single sensor probes for blast chiller/freezers PNC 880567
- 3-sensor probe for blast chiller freezer PNC 880582
- Roll-in rack for 2/1 GN grids PNC 881449
- Pair 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
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- 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 Lengthwise 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
- Ethernet board (NIU-LAN) for Blast Chillers PNC 922392
- Connectivity hub (SIM) Router Ethernet + WiFi + 4G (US and Canada) PNC 922410
- Connectivity hub (LAN) Router Ethernet + WiFi PNC 922412
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Spit for lamb or suckling pig (up to 30kg) for 20 GN 2/1 ovens PNC 922711
- Probe holder for liquids PNC 922714

Front

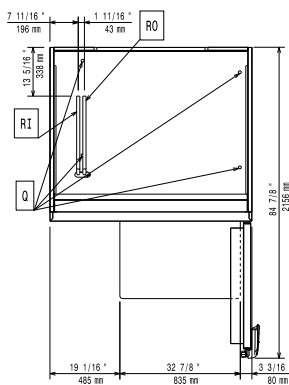


Side



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

Top



#### Electric

**Supply voltage:**  
 725187 (EBFA22RQUV) 208 V/3 ph/60 Hz  
**Electrical power max.:** 6.7 kW  
**Heating power:** 6.7 kW  
 Circuit breaker required

#### Water:

**Drain line size:** 3/4"  
**Pressure, bar min:** 0

#### 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:**  
**External dimensions, Width:** 1400 mm  
**External dimensions, Depth:** 1266 mm  
**External dimensions, Height:** 2265 mm  
**Net weight:** 398 kg  
**Shipping weight:** 468 kg  
**Shipping volume:** 5.06 m<sup>3</sup>

#### Refrigeration Data

Remote refrigeration unit required.

**Condenser cooling type:**  
**Suggested refrigeration power:** 19060 W  
**Condition at evaporation temperature:** -10 °C  
**Condition at condensation temperature:** 40 °C  
**Condition at ambient temperature:** 32 °C  
**Connection pipes (remote) - outlet:** 22 mm  
**Connection pipes (remote) - inlet:** 12 mm

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

#### Sustainability

**Refrigerant type:** R448A  
**GWP Index:** 1387  
**Water consumption:** 0 lt/hr