Electrolux PROFESSIONAL

SkyLine ChillS
Blast Chiller-Freezer 61 (66 lbs)

727731 (EBFA61TQ)   SKYLINE CHILLS 66 LBS 6 HALF SHEET PANS (12" X 20") REACH-IN

Short Form Specification

Item No.

- Blast chiller freezer with high resolution full touch screen interface, Multilanguage, IP54, ERGOcert, ETL
- OptiFlow air distribution system with 7 fan speed levels
- 3 modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles);
- Special Cycles (Cruise A.R.T.E chilling, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- Special functions: MultiTimer, Make-it-Mine, SkyHub homepage, agenda MyPlanner, SkyDuo connection to SkyLine ovens
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity cloud ready
- 3-point multi sensor core temperature probe
- Built-in refrigeration unit
- R448a refrigerant gas

Main Features

- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Blast Chilling cycle: 66 lbs (30 kg) from +195°F (90°C) to +37°F (+3°C) in less than 90 minutes.
- Blast Freezing cycle: 66 lbs (30 kg) from 195°F (90°C) up to 0°F (-18°C) in less than four hours.
- Chilling cycle (+50°F to -42°F/+10°C to -41°C) with automatic preset cycles: - Soft chilling (air temperature 32°F/0°C), ideal for delicate food and small portions. - Hard chilling (air temperature -4°F/-20°C), ideal for solid food and whole pieces.
- X-Freeze: cycle (+50°F to -42°F/+10°C to -41°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+104°F to 0°F/+40°C to -18°C): Ideal for soft heating preparations.
- Holding at +37°F (+3°C) for chilling or -8 °F (-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).
- Infinite Cycle: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic chilling/freezing mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, pastries and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variations. The Automatic Sensory Phase of the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time monitoring of chilling parameters. Personalize and save up to 70 variations 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: up to 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: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs.
- OptiFlow: air flow managent system to achieve maximum performance in cooking eveness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting valve.
- Cooling Fan: 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).

APPROVAL:

- Picture Management: upload full customized images of cooking cycles or food items
- A.R.T.E: 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.
- Customization: Modify 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 by selecting what is visible on screen
- SkyHub:customizable homepageto allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize 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).
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- Multi-purpose internal structure is suitable for 6 half-sheet size pans 12" x 20" (300x500 mm)(12 positions available with 1 1/5"pitch (30 mm)) or 6 bakery trays of 23" x 15" (600x400 mm)(12 positions available with 1 1/5" (30 mm) pitch). Modifiable pitch.
- Performance guaranteed at ambient temperatures of +109° F (+43°C)(Climatic class 5 certified).

Construction
- Human centered design: with 4-star certification for ergonomics and usability.
- Built-in refrigeration unit.
- Environmentally friendly-lowest GWP: R448a 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 Worktop for 61 blast chiller freezer   PNC 880581
- 1 of 3-sensor probe for blast chiller freezer   PNC 880582
- 3 of Single 304 stainless steel grid (12" x 20")   PNC 922062

Optional Accessories

- Stacking kit for 61 combi oven on 61 blast chiller freezer - height=100mm (4")   PNC 880565 ❑
- 4 wheels for blast chiller freezer   PNC 880576 ❑
- Worktop for 61 blast chiller freezer   PNC 880581 ❑
- Stacking kit for 61 previous oven generation on 61 Skyline blast chiller freezer - height=100mm (4")   PNC 880586 ❑
- 5 stainless steel runners for 61 and 101 blast chiller freezer   PNC 880587 ❑
- Chicken racks, pair (2) (fits 8 chickens per rack)   PNC 922036 ❑
- Single 304 stainless steel grid (12" x 20")   PNC 922062 ❑
- Pastry rack for 6 hotel or steam pans air-o-system (61 versions)   PNC 922065 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens   PNC 922086 ❑
- Pair of frying baskets   PNC 922239 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)   PNC 922266 ❑
- Kit universal skewer rack & (4) long skewer ovens (TANDOOR)   PNC 922324 ❑
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR)   PNC 922325 ❑
- Universal skewer pan for ovens (TANDOOR)   PNC 922326 ❑
- Skewers for ovens, (4) 24" long (TANDOOR)   PNC 922327 ❑
- Multipurpose hook   PNC 922348 ❑
- GRID FOR 8 WHOLE DUCKS (1.8KG, 4LBS) - GN 1/1   PNC 922362 ❑
- Tray rack with wheels, 61 combi oven, h= 65mm (2 1/2")   PNC 922600 ❑
- Tray rack with wheels, 61 combi oven, h= 80mm (3 1/6")   PNC 922606 ❑
- Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer   PNC 922626 ❑
- Probe holder for liquids   PNC 922714 ❑
- Non-stick universal pan 12" x 20" x 3/4"   PNC 925000 ❑
- Non-stick universal pan 12" x 20" x 1 1/2"   PNC 925001 ❑
- Non-stick universal pan 12" x 20" x 2 1/2"   PNC 925002 ❑
- Frying griddle double sided (ribbed/ smooth) 12" x 20"   PNC 925003 ❑
- Egg fryer for 8 eggs 12"X20"   PNC 925005 ❑
- Flat baking tray with 2 edges 12" x 20"   PNC 925006 ❑
- Baking tray for (4) baguettes 12" x 20"   PNC 925007 ❑
- Potato baker GN 1/1 for 28 potatoes (12 "X20")   PNC 925008 ❑
- Non-stick U-pan 12" x 10" x 3/4"   PNC 925009 ❑
- Non-stick U-pan 12" x 10" x 1 1/2"   PNC 925010 ❑
- Non-stick U-pan 12" x 10" x 2 1/2"   PNC 925011 ❑
- 6 NON-STICK U-PAN 12"X20"X3/4"   PNC 925012 ❑
- 6 NON-STICK U-PAN 12"X20"X2 1/2"   PNC 925014 ❑

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Front
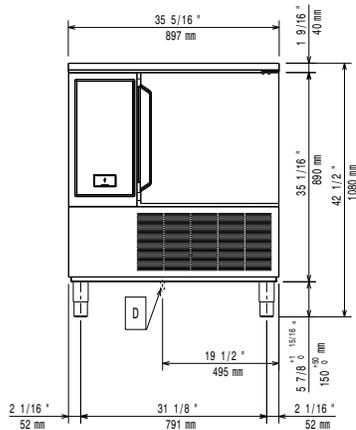
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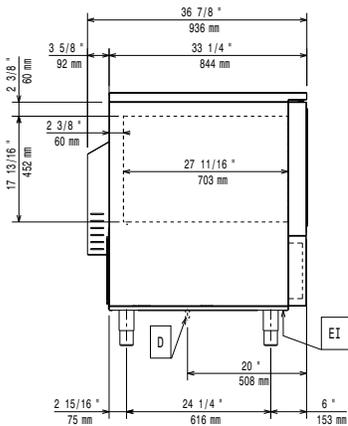
EI = Electrical connection
RO = Refrigerant Outlet

Top
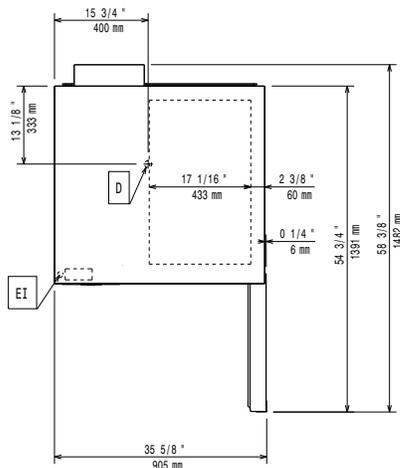
Electric

Supply voltage:	
727731 (EBFA61TQ)	208 V/3 ph/60 Hz
Electrical power, default:	3.2 kW
Current consumption:	10 Amps
Maximum Over-Current Protection (MOP):	35A
Heating power:	0.9 kW
Circuit breaker required	

Water:

Drain line size	1 1/2" (40 mm)

Installation:

Clearance:	2 in (5 cm) on sides and back.

Please see and follow detailed installation instructions provided with the unit.

Capacity:

Max load capacity:	66 lbs (30 kg)
Hotel pans:	6 - 12" X 20"
Half-size sheet pans:	6 - 13" X 18"

Key Information:

External dimensions, Width:	35 5/16" (897 mm)
External dimensions, Depth:	36 7/8" (936 mm)
External dimensions, Height:	42 1/2" (1080 mm)

Refrigeration Data

Refrigeration power at evaporation temperature:	14 °F
Refrigerant weight:	2.535 lbs (1150 g)
Refrigeration power:	16320 BTU/hr
Condensation temperature:	104°F
Ambient temperature:	89,6°F