**SkyLine ChillS
Blast Chiller-Freezer 101 (110 lbs)**

ITEM #

MODEL #

NAME #

SIS #

AIA #

727738 (EBFA11Q)   SkyLine ChillS 110lbs 10 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
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings.
- 3-point multi sensor core temperature probe
- Built-in refrigeration unit
- R448a refrigerant gas

Main Features

- Blast Chilling cycle: 110 lbs (50 kg) from +195°F (+90°C) up to +37°F (+3°C) in less than 90 minutes.
- 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.
- 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).
- 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-

APPROVAL:

Electrolux Professional, Inc.
www.electroluxprofessional.com
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

heating functions.
- Automatic and manual defrosting and drying.
- Multi-purpose internal structure is suitable for 10 half-sheet size pans 18" x 26" (29 positions available with 1 1/5" pitch) and 10 bakery trays 23" x 15"(29 positions available with 1 1/5" pitch). Modifiable pitch.
- Performance guaranteed at ambient temperatures of +109°F (+43°C)(Climatic class 5 certified).

Construction
- Built-in refrigeration unit.
- 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.

User Interface & Data Management
- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Picture Management: upload full customized images of cooking cycles or food items
- 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 (requires optional accessory).
- USB port to download HACCP data, share chilling programs and configurations.
- 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.

Sustainability
- Human centered design: with 4-star certification for ergonomics and usability.
- 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).
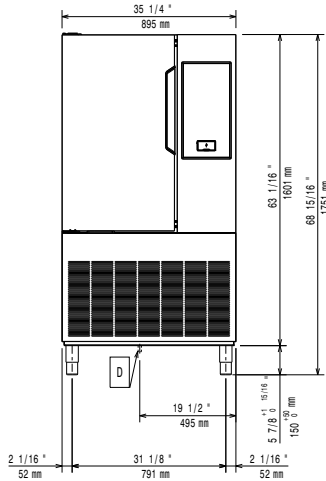
Included Accessories

- 1 of 3-sensor probe for blast chiller freezer   PNC 880582
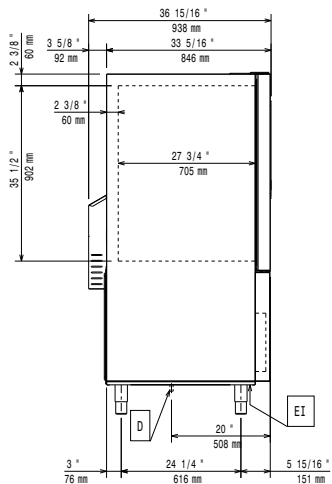- 5 of Single 304 stainless steel grid (12" x 20")   PNC 922062

Optional Accessories

- RILSAN PASTRY GRID FOR BLAST CHILLER - 400x600MM   PNC 880294 ❑
- Slide-in rack support for 101 blast chiller freezer   PNC 880564 ❑
- 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 ❑
- 5 stainless steel runners for 61 and 101 blast chiller freezer   PNC 880587 ❑
- Flanged feet for blast chiller freezer   PNC 880589 ❑
- 4 wheels for blast chiller freezer   PNC 881284 ❑
- Pair of half size oven racks, type 304 stainless steel   PNC 922017 ❑
- Chicken racks, pair (2) (fits 8 chickens per rack)   PNC 922036 ❑
- Single 304 stainless steel grid (12" x 20")   PNC 922062 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens   PNC 922086 ❑
- Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"   PNC 922189 ❑
- Perforated baking tray, made of perforated aluminum, 16" x 24"   PNC 922190 ❑
- Baking tray, made of aluminum 16 " x 24"   PNC 922191 ❑
- Pair of frying baskets   PNC 922239 ❑
- Pastry grid 16" x 24"   PNC 922264 ❑
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs 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 ❑
- Connectivity hub (SIM) Router Ethernet + WiFi + 4G (US and Canada)   PNC 922410 ❑
- Connectivity hub (LAN) Router Ethernet + WiFi   PNC 922412 ❑
- 10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers   PNC 922601 ❑
- 8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers   PNC 922602 ❑
- Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)   PNC 922608 ❑
- Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer   PNC 922626 ❑
- Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")   PNC 922648 ❑
- Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch   PNC 922649 ❑
- Dehydration tray, (12" x 20"), H=2/3"   PNC 922651 ❑
- Flat dehydration tray, (12" x 20")   PNC 922652 ❑
- Spit for lamb or suckling pig (up to 26lbs) for 61,101,201   PNC 922709 ❑
- 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 ❑
- Aluminum combi oven grill (12" x 20")   PNC 925004 ❑
- Egg fryer for 8 eggs (12" X 20")   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" X 20" X 3/4")   PNC 925012 ❑
- 6 NON-STICK U-PAN (12"X20"X1 1/2")   PNC 925013 ❑
- 6 NON-STICK U-PAN (12"X20"X2 1/2")   PNC 925014 ❑

ELECTROLUX PROFESSIONAL
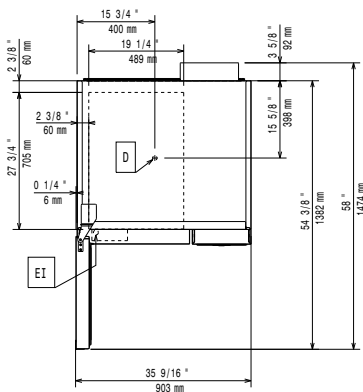
Front

Side

Top

EI = Electrical connection

Electric

Supply voltage:	
727738 (EBFA11Q)	208 V/3 ph/60 Hz
Electrical power, default:	4.7 kW
Heating power:	1.8 kW

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:	110 lbs (50 kg)
Hotel pans:	10 - 12" X 20"
Half-size sheet pans:	10 - 13" X 18"

Key Information:

External dimensions, Width:	35 1/4" (895 mm)
External dimensions, Depth:	37 " (939 mm)
External dimensions, Height:	68 1/8" (1731 mm)
Internal Dimensions (depth):	27 3/4" / (705 mm)
Internal Dimensions (height):	35 1/2" / (902 mm)
Internal Dimensions (width):	19 1/4" / (489 mm)
Shipping width:	39 3/8" (1000 mm)
Shipping depth:	40 9/16" (1030 mm)
Shipping height:	77 3/16" (1960 mm)
Shipping weight:	556 lbs (252 kg)
Shipping volume:	71.29 ft³ (2.02 m³)
Type of external material:	304 AISI
Type of internal material:	304 AISI
Approvals	ETL C&US;ETL SANITATION; ErgoCert 4*

Refrigeration Data

Compressor power:	4.2 hp
Refrigeration power at evaporation temperature:	14 °F
Refrigeration power:	25299 BTU/hr
Condensation temperature:	104°F
Ambient temperature:	89,6°F
Defrost type:	Electric

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Current consumption:	16.5 Amps
Refrigerant type:	R448A
GWP Index:	1387
Refrigeration power:	7410 W
Refrigerant weight:	2000 g

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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