

The path to chilling excellence

SkyLine Chill[®] Blast Chillers



You talk...

We need to find a way to stop wasting food and time. I'd love to be able to prepare larger quantities of food during our quiet times to make service faster and easier without compromising on food quality or safety.



...we listen

...And developed a blast chiller with record-breaking chilling times. Saving you money on food costs by letting you pre-prepare larger quantities of food and extend shelf life, new Electrolux Professional **SkyLine Chill^s** is the **perfect duality of smart technology and thoughtful design**. Unique, advanced connectivity puts you on the path to optimizing your workflow and time.



**Your time is precious.
Start the journey to transforming your work-life.**



**Made for
business**

Save up to €2.000/month
with Electrolux Professional
Cook&Chill



**Made for
you**

Easier, healthier, safer



**Made for
performance**

Set a new bar of efficiency



**Made for
non-stop chilling**

Pure control of your business

Why buy an Electrolux Professional blast chiller?

Optimized workflow, increased productivity and savings on food costs
for your business... Do we need to say more?



Scan to discover
more about SkyLine
Chill[®] Blast Chiller



Maximize your productivity

Make the most of your staff, plan activities faster and easier and have stress-free services. Blast chillers/freezers mean you can use the quiet times in your kitchen to pre-prepare food in bulk. Cook, blast chill or freeze then regenerate only when needed and only the quantity required.



Offer your customers more

Food quality is guaranteed as SkyLine Chill[®] blast chilling and freezing cycles preserve all its essential characteristics: appearance, moisture content, consistency, texture, aroma, flavor and nutritional value.

Don't keep them waiting. Keeping up with orders is so much easier during peak service if you have food already prepared.

Offer more. Extending your menu is much simpler with a blast chiller.



Always safer food

Easy compliance with **HACCP** and food safety regulations. Blast chilling means bacteria don't get chance to proliferate as food (even always straight from the oven with SkyDuo) is rapidly chilled in a precision-controlled environment.

It takes less than **90 minutes** to bring the core temperature of food down from 70 °C to 3 °C, or 240 minutes to reach -18 °C for freezing. Don't break the Cook&Chill process. Go directly from the oven to SkyLine Chill[®] without letting the food cool down at ambient temperature.



Minimize your food costs

Save on food bills by buying in bulk when produce is at its cheapest then blast freeze for use when you need it

Cut food waste by up to **35%**, regenerating (thawing and/or reheating) only the food you need when you need it rather than preparing from scratch. Extend the shelf-life of your dishes. Food that has been blast-chilled stays fresh for

5 days in a refrigerator and up to 12 months in a freezer.



Seamless communication with SkyDuo

Ovens and blast chillers are perfectly synchronized and communicate with each other with unique **SkyDuo**, ensuring a concretely seamless Cook&Chill experience in your kitchen. **One Dna. Twin Appliances.**



Made for
business



VALUE YOUR TIME

What would you do
with **4 extra hours***
a day? 1.200 more
hours a year?

47 extra minutes for you each cycle

Every chill cycle saves you time, increasing your
productivity and making workflow more efficient

Taking **40%** less time each cycle.

* Calculation based on a 10-hour working day with SkyLine Chill⁵ 50/50 kg,
data in accordance with Commission Regulation EU 2015/1095.

Born to be green

The perfect union of outstanding performance and savings for you and the environment. Sustainably built **SkyLine Chill^S** makes your business leaner and greener.



Extend the shelf-life of your dishes. Food that has been blast-chilled stays fresh for **5** days in a refrigerator and up to **12** months in a freezer.



Born to be greener

Ever greater energy efficiency and sustainably sourced materials are all part of Electrolux Professional's ongoing commitment to reducing our and your impact on the environment.

* based on Electrolux Professional Cook&Chill calculator, comparing Cook&Serve versus Cook&Chill method, both performed with Electrolux Professional appliances. Data available in April 2019.



Made for
you



**One DNA
Twin appliances**

SkyLine Oven and Blast Chiller
share the **same mindset.**

Simplify your life



The human touch

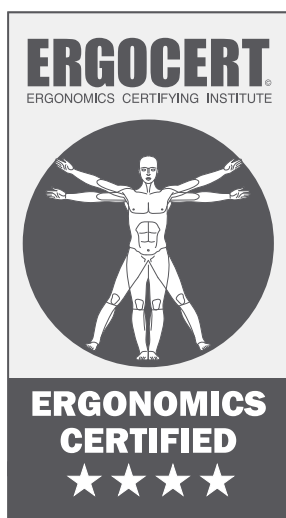
Intuitive interaction and performance. **SkyLine Chill[®]** has been designed with you in mind. Developed for real people to make every work environment more human and more efficient.



Pioneers in usability

An ergonomic blast chiller means **75%*** reduction in sick leave and **25%** increase in productivity for your business. Ergonomic appliances are designed around your needs and your workflow: making a big difference to your kitchen. Our design process is Human-Centered and fully complies with ISO 26800 and ISO 9241-210 regulations. SkyLine Chill[®] is the first ever blast chiller to receive **4-star certification for ergonomics**.

FIRST
in the industry



Experience 4 stars



Compliance with ergonomic principles
Designed with you in mind

Evidence-based anthropometric & biomechanical compliance
Reduced risk of injury

Evidence-based usability
The culmination of years of professional studies and expertise

Human-Centered Design
To make cooking simple and stress-free



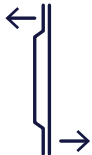
Error-free simplicity

Make your daily work easier and reduce training time thanks to the intuitive panel. Color-blind friendly. Ease of use is one of the most important criteria for 4-star ergonomic certification.



Effortless loading and unloading

Better for your back and less tiring for you. The design of the door and the cavity make a real difference to loading and unloading.



Strain-free

Comfortable, strain-free opening and shutting of the door over 200 times a day thanks to ergonomically-designed door.



The perfect position

Touchscreen display and USB slots have been placed at just the right height for maximum visibility and access, using calculations based on the average user height worldwide.

An **extra** effortless **benefit**



The path to ultimate performance

The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium^s and SkyLine Chill^s: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy.

A duo made for success.

FIRST
in the industry

SkyLine
Chill^s



SkyLine
Premium^s



Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.

Touch the sky, it's easy

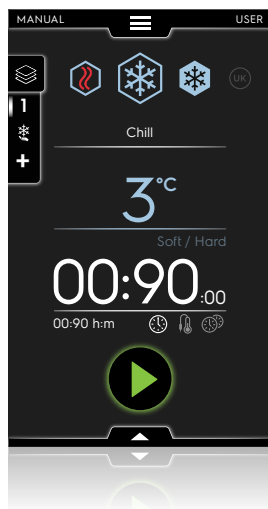
Simplify your life. **SkyLine Chill[®]** has a super-intuitive and simple to read touch screen interface designed to make your work-life easy.

Touch the simplicity

Total control at your fingertips. SkyLine Chill[®] cloud connectivity gives real time access to your appliance from any smart device.



Manual mode

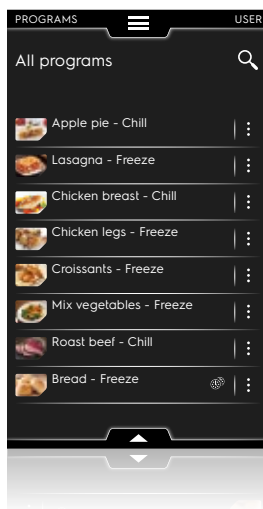


Ideal for demanding chefs

Keep a tight rein on all operations with total control over even the smallest detail. Design the personalization that fits you best.



Programs mode

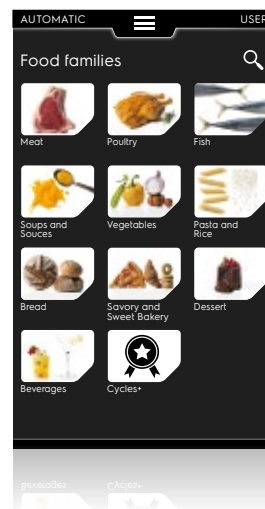


Ideal for repeat menus

Your food chilled or frozen to the same high standard in any SkyLine Chill[®] Blast Chiller anywhere in the world. Save and share your programs via OnE Connected or USB key.



Automatic mode



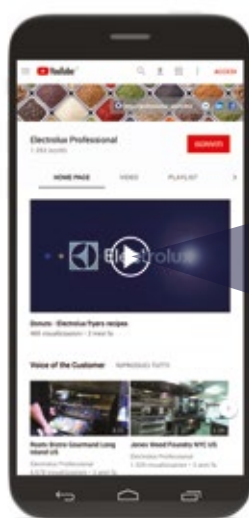
Ideal for saving time and money

Fast, easy food quality and safety with automatically guided advanced chilling techniques, 9 new special **Cycles⁺** and easy personalization.

Choose your chilling mode and be guided in over **30 different languages**. Color-blind friendly panel.

The path to simplicity

No instructions necessary, **SkyLine Chill[®]** has been designed and tested by real users to guarantee simplicity of use with integrated help and self-learning technology to guide operators through every step of the chilling process.

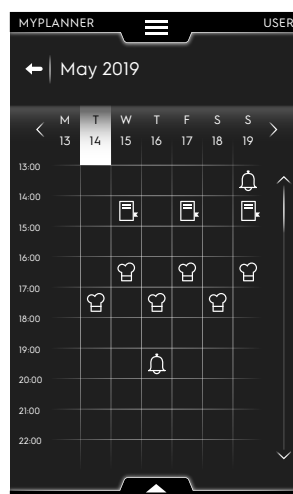


Watch & learn



Here to help you every day

Get real time support every day directly from the blast chiller. Find the answers to your questions, access all supporting material and get the most up-to-date information about your SkyLine Chill[®] Blast Chiller.



Planning made simple

Your agenda at your fingertips

Make your life easier and workflow smoother using the **MyPlanner** functions to plan your daily work and receive personalized alerts for your tasks.

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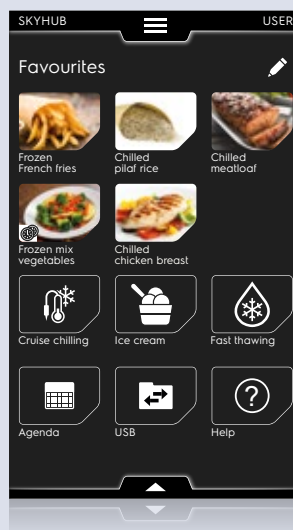


One page. One touch



Make it easy with the all-in-one page

Group all your favorite functions on the **SkyHub homepage** to have immediate access to the features you use most.





Made for
performance

OVER
30 YEARS
EXCELLENCE IN BLAST CHILLERS

1989

Electrolux Professional started
a revolution introducing the
first blast chiller

2019

Electrolux Professional
opens up a whole new
chilling horizon: **SkyLine**

The path to chilling excellence

Extended shelf-life for your food, optimized workflow, uncompromising food quality and safety, all made possible with high precision **SkyLine Chill[®]**.



Manual mode

Complete control over your operations.



Plan your day the right way

SkyLine Chill[®] has **ARTE 2.0*** to give you a real time countdown so you know when each probe driven chill or freeze cycle will finish and you can chill your next load.



Keep your business safe. No more wasting time or food, **you can instantly know if your chill or freeze process meets food safety norms.**

PATENTED*

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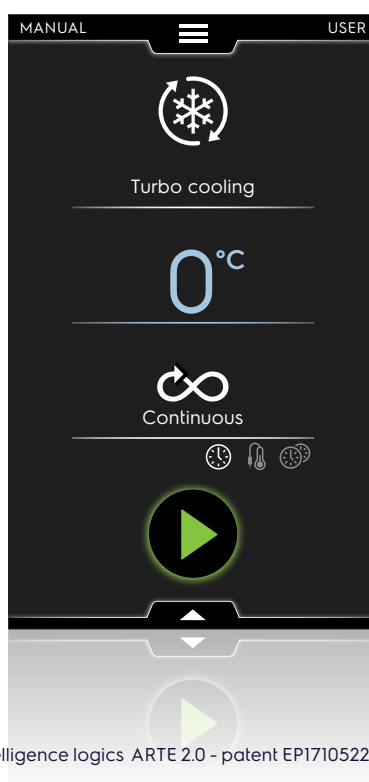


Guaranteed food safety with the highest quality

So simple. So safe. Experience the simplicity of **Cruise Cycle** which automatically adjusts the chilling cycle according to food size while monitoring the process from start to finish. Chilling is automatically controlled from start to finish - ensuring perfect food quality, texture and appearance.

PATENTED**

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Busy kitchen? Continuous chilling

Non-stop chilling for busy kitchens and patisseries using the **Turbo Cooling cycle**. Simply set a working temperature between +10° and -41° C and SkyLine Chill[®] maintains the set temperature, the fans stay on and defrosting is automatic.

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in the industry

*Algorithm for Residual Time Estimation based on artificial intelligence logics ARTE 2.0 - patent EP1710522B1 and related family

** Cruise Cycle - patent EP1716769B1 and related family

Frozen in a
common freezer

Faster freezing. More respect for your food with X-Freeze.

Sealed-in freshness

Faster freezing of all raw or cooked food
preserving appearance, texture and flavor.

Peak freezing performance with X-Freeze rapid
blast freezing cycle (-41°C) which forms micro
crystals to maintain water content on thawing
and regeneration. Food keeps its fresh, 'just
cooked' quality.

Blast frozen with SkyLine Chill^s

Cycle time calculated on portion size



Precision & flexibility at your service

Electrolux Professional SkyLine chillers/freezers
include a **3-sensor probe as standard**.



Extra control and accuracy.

For extremely high precision we recommend
choosing the **unique 6-sensor probe**
accessory for even more accurate
temperature measurement.

You can also upgrade to max 3 probes,
useful for simultaneously chilling/freezing
several food types.

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The most impeccable chilling evenness ever



Even chilling

Perfect, even chilling results
thanks to revolutionary hightech
OptiFlow circulation system
which guarantees uniform air
distribution.

Stress-free rush hours



Smoother workflow with easy planning and managing of multiple cycles with MultiTimer

Set up to 20 different time- or probe-driven
cycles according to different food types and
sizes to make monitoring and control of chilling/
freezing cycles extra simple. And with the same
interface as SkyLine Ovens, **MultiTimer** brings
maximum efficiency to your kitchen.



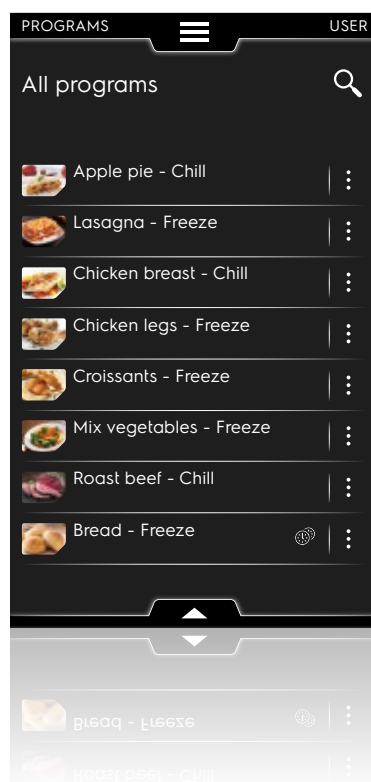
Programs mode

Your menu everywhere, every time. Always sure, safe and consistent. Save and share up to **1.000 personal recipes** via OnE Connected or USB.

Making your life easier

Fast access to your favorites via the new category section. Group your processes by type:

- client specialities, diets, ingredients
- chilling temperatures, meal menu and seasons.





Automatic mode

The simple way to increase efficiency in your kitchen.



One fast simple way to choose the perfect automatic chilling, freezing or LiteHot process with **Electrolux Professional SkyLine Chill^S**. Start by selecting one of the **10 food families** or **9 special Cycles+** and SkyLine Chill^S will set the rest for you.

Cycles+: Cruise chilling, Proving, Retarded Proving, Fast Thawing, Sushi&Sashimi, Chill Sous-vide, Ice cream, Yogurt, Chocolate.

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Not just food

Make more of your blast chiller by perfectly chilling your drinks to the right serving temperature with the special **beverage cycle**.

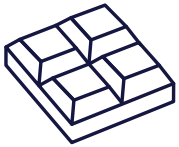


Sushi and sashimi safe

Choose the specially designed sushi and sashimi cycle from the fish family category and **SkyLine Chill^S** does the rest. To ensure your food is **anisakis-free**, your sushi is blast frozen at -20 °C and held at this temperature for **24*** hours before thawing ready for service.

* In agreement with European regulation 853/2004

Low on space?
SkyLine Chill^s doesn't
just chill, it offers
**4 special LiteHot
cycles too**



Chocolate cycle

Perfectly melted and crystallized chocolate. Glossy and firm with a definite snap and smoothly melting mouth feel. Simply select the dedicated automatic Cycle+ for chocolate.



Proving & Retarded Proving cycles

Manage your time better and streamline your breadmaking and pastry by proving and retarding in your SkyLine Chill^s. With **SkyDuo** you can even connect your SkyLine Oven to automatically set up preheating at just the right temperature ready to bake your bread.



Fast Thawing cycle

Peace of mind with guaranteed food quality and safety in accordance with HACCP standards. SkyLine Chill^s **Fast Thawing cycle** uses advanced electronically controlled temperature and **OptiFlow** management technology to ensure that frozen food is thoroughly thawed and ready to be cooked.



OnE Connected, your digital assistant

Connected
SkyLine Blast Chillers



OnE Connected helps you get top performances from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment.



Improve your work life

24/7 real time monitoring

Electrolux Professional OnE Connected gives you remote control over your operations like managing recipes to devices all across the globe in just one click or receiving HACCP alarms in real time.



Earn more

Maximize profit

Electrolux Professional OnE Connected helps you reduce consumption to a minimum and optimize the efficiency of your business.

Smart savings. Monitor the consumption of your connected blast chiller to detect anomalies and improve the efficiency of your workflow, based on production needs.

Smart usage. OnE Connected helps you see how to rationalize your productivity: you could use 2 blast chillers instead of 3 outside of peak times.



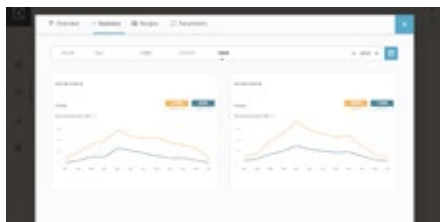
Guaranteed hygiene

Shouldn't we guarantee everyone safe and healthy meals?

Connectivity also means safety.

Automatic digital HACCP documentation will provide compulsory evidence of safe cooking processes and quality, saving you time and paperwork.

With data at your fingertips, you can make adjustments where needed to ensure your processes are respecting the hygiene and food safety requirements.



Digital platform

OnE Connected



Customer
Care



giving you



Your performance

Boost your processes

Electrolux Professional OnE Connected gives you the insight to **better organize your production flow**. You can improve your output quality and meet the highest quality standards.

Smart business decisions. Smart percentage statistics mean you can **monitor the quality of your food** more easily and keep your customers happy.



Non-stop operations

Increase equipment uptime

OnE Connected helps you plan maintenance at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

OnE Connected knows when to alert you so **you can react quickly and increase uptime**. For the best service ever, the same message can be sent to the Service Partner of your choice. For even more benefits subscribe to an Essentia Service Contract



Ensure consistent menu day after day

With OnE Connected, you can create, store and share single or multiple cycles directly with your appliances.

Sending cycles from your library to connected appliances is a great way to improve fleet management and ensuring consistent menu across your locations.



What Electrolux
Professional **SkyLine**
Chill^s can do for
your business



Scan to discover
our solution on
www.professional.electrolux.com

Odor-free freshness

No more mildew or unpleasant odors. The door stopper device keeps the SkyLine Chill® door open when not in use.



O · I



Extra safety!
UV lamp*
sterilizes
the cavity
after use and
kills bacteria

PATENTED*

* UV Lamp - patent EP2634515B1 and
related family



The path to ultimate performance

Revolutionize the way you work with stress-free, time-saving, high performance SkyLine Ovens and Blast Chillers.

Seamless communication with SkyDuo



The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium^s and SkyLine Chill^s: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy.

A duo made for success.



Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.



Scan to discover
Cook&Chill experience

Take control of your business with OnE Connected

A personalized app to simplify your life and help your business develop, **OnE Connected** gives you real time, remote access to manage and monitor your productivity on all your connected Electrolux Professional Ovens and Blast Chillers using any smart device.

How unique SkyLine Cook&Chill can revolutionize your kitchen

A leaner workflow

More efficient and effective use of your staff and appliances through pre-preparation of large batches.

A winning match

Save money. Gain space, Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly fit ovens and blast chillers.

FIRST
in the industry

A better place to work

SkyLine are the only professional kitchen appliances in the world to have 4-star rating in ergonomics and usability.

Cut food waste

Every gram counts. SkyLine offers maximum return on your investments by extending shelf life and ensuring minimum weightloss during cooking and chilling.

Uncompromising quality

Dishes keep all their essential characteristics: flavor, texture, appearance and nutritional value are rated just the same as freshly cooked food. SkyLine makes HACCP compliance simple.

SkyLine Chill[®] family

Cold, freeze or LiteHot? In the same footprint you can perform 3 different functions.
Choose the perfect SkyLine Chill[®] size for your kitchen.



30/30 kg - 6GN 1/1
External dimensions (wxdxh)
897x937x1060 mm
Electrical power - 2,7 kW



50/50 kg - 10GN 1/1
External dimensions (wxdxh)
895x939x1731 mm
Electrical power - 4,5 kW



100/70 kg - 10GN 2/1
External dimensions (wxdxh)
1250x1092x1730 mm
Electrical power - 5,5 kW



100/85 kg - 20GN 1/1
External dimensions (wxdxh)
1040x850x1741 mm
Electrical power - 0,88 kW



150/120 kg - 20GN 2/1
Electrical power - 6,51 kW
200/170 kg - 20GN 2/1
Electrical power - 9,75 kW
External dimensions (wxdxh)
1400x1266x2470 mm



200/170 kg - 2 x 20GN 1/1
External dimensions (wxdxh)
1800x1266x2400 mm
Electrical power - 3,28 kW



Full load capacity (chilling/freezing) refers
to the Commission Regulation EU 2015/1095

SkyLine Blast Chillers

main features



	SkyLine Chill ^s	
	30/30 - 50/50 100/70 kg	100/85 - 150/120 200/170 kg
CHILLING MODE		
Chilling cycle (-41 ± 10 °C).	x	x
Pre-set Soft chilling cycles (ideal for vegetables and delicatessen). Working temperature: 0 °C	x	x
Pre-set Hard chilling cycle (ideal for meats). Working temperature: -20 °C	x	x
Freezing cycle (-41 ± 10°C)	x	x
LiteHot cycle (-18 ± 40 °C)	x	x
Refrigerated holding cycle (automatically activated after chilling) at +3 °C	x	x
Freezer holding cycle (automatically activated after chilling) at -22 °C	x	x
100+ Automatic blast chilling and freezing processes with possibility to personalize and visualize parameters	x	x
Fast Thawing cycle	x	x
Proving cycle	x	n.a
Retarded Proving	x	n.a
Chocolate cycle	x	n.a
Yogurt cycle	x	n.a
Sushi&Sashimi cycle	x	x
Ice cream cycle	x	x
Blast chilling Sous-vide cycle	x	x
Cruise Cycle automatically sets the parameters for the highest quality chilling	x	x
Automatic fast customizable pre-heat	x	x
Automatic accelerated cool down	x	x
Managing multiple chilling cycles with MultiTimer at the same time	x	x
Turbo Cooling function: working temperature from +10 °C to -41 °C	x	x
It is possible to connect the SkyLine Ovens and Blast Chillers with seamless SkyDuo process	o	o
CHARACTERISTICS		
On/Off switch	x	x
High resolution full touch screen interface (262.000 colors) - color blind friendly panel	x	x
Display readable from 12 meters	x	x
Touch screen interface in more than 30 languages	x	x
Evaporator with antirust protection	x	x
Motors and fan waterproof protected IP54	x	n.a
Motors and fan waterproof protected IP23	n.a	x
Program library - 1.000 free program, 16-step phases (name and picture and category)	x	x
SkyHub homepage with direct access to favorite functions	x	x
6 point multi-sensor probe	o	o

3-point multi sensor probe	x	x
3 single sensor food probe as accessory	o	o
Residual time estimation for probe-driven cycles (ARTE 2.0)	x	x
Simultaneous display of both pre-set and real values	x	x
OptiFlow air distribution system	x	x
Variable speed fan with motor stop (7 speed levels)	x	n.a
Full personalization of the interface and download	x	x
Pause	x	x
Delayed start	x	x
HELP page for self-learning by scanning QR-Code	x	x
Agenda MyPlanner	x	x
Mode settings: comply with UK, NF or custom standards	x	x
HACCP visual and acoustic alarm	x	x
Consumption visualization	x	x
Self explanatory symbols to facilitate the functionality	x	x
Animated images to guide operations	x	x
Manual defrost with electric resistance	x	x
Hygiene cycle with UV lamp	o	o
Drying cycle	x	x
Automatic smart defrosting with electric resistances	x	x
Diagnostics automatic system	x	x
Predisposed for the energy regulator	x	x
Safety Thermostat	x	x
Door stopper to keep the correct air circulation	x	n.a
Removable magnetic gasket door and heated door frame	x	x
Non-Stop automatic back up mode for auto-recovery system	x	x
USB port	x	x
Download HACCP data, Programs, Automatic chilling, Settings	x	x
Space-saving integrated door handle (excluding 20GN 2/1)	x	x
Reverse hinged door opening (excluding 20GN 1/1)	o	o
Optional waste water collection container for no-drain installation (excluding 20GN 2/1)	x	x
Solenoid valve	x	x
304 AISI stainless steel panels	x	x
304 AISI stainless steel chamber	x	x
Hygienic cavity thanks to rounded corners	x	x
Multi-purpose rack structure with variable pitch	x	n.a
Trolley with pan container stopper. Rounded corners. Built-in drip pan with drain	n.a	x
Tray stopper for mobile pan rack	n.a	x
OnE Connected ready	x	x
CONNECTION AND INSTALLATION, CONFORMITY MARKS , CERTIFICATIONS		
IPX5 water protection factor	x	x
Climate class 5	x	x
Height adjustable feet (excluded models 20GN 2/1 floor models)	x	x
Insulated floor with access ramp for 20GN 2/1	n.a	o
Trolley compatibility with Electrolux Professional air-o-steam, SkyLine	n.a	x
Stacking kit: SkyLine Oven 6GN 1/1 on Blast Chiller/Freezer 30kg	o	n.a
Ergocert, 4-star ergonomic certification	x	x
ETL and hygienic standard ETL	x	x
Handbook, installation diagrams, user guide	x	x

x Standard
o Optional
n.a. Not available

6 Recognitions & Certifications

Rigorously tested and certified in full compliance with the most stringent international standards, SkyLine Blast Chillers are also the first blast chillers in the world to have 4-star certification for ergonomics and usability.



ERGOCERT

"Ergonomic interventions can reduce musculoskeletal disorders (WMSDs) by **59%**, with an average decrease of **75%** in sick days and a **25%** increase in productivity."

Dr. Francesco Marcolin, CEO of ErgoCert
(European Certified Ergonomist – EUR.ERG.)

Certifications refer to all Blast Chillers of the SkyLine family. For information regarding precise certifications related to specific product codes contact your local Electrolux Professional Partner.



Maximize your kitchen

Flexible, hygienic and safe installation, cooking and handling thanks to over 200 different dedicated accessories and consumables to help you make the most of your SkyChill®.



Scan to discover
our accessories and
consumables



Service agreements, you can trust

You can choose from **flexible tailored-made service packages**, according to your business needs, offering a variety of maintenance and support services.

Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch
the video**
and find out more



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



professional.electrolux.com

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

