

3. Air Chiller Units

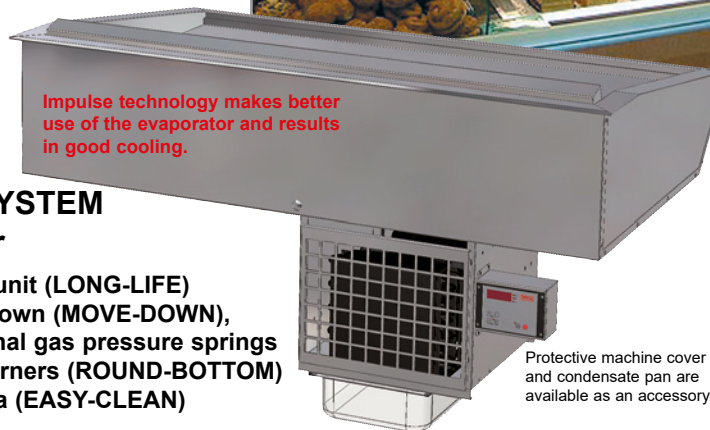
angled installation (8°)



Bäcker-Snack® 8° IMPULSE

The merchandise display can be inclined towards the customer for impulse sale (MOVE-UP technology)

WiHA Freshness System (Special Accessory) Patented	WiHA MOVE-UP Better view of the goods for the impulse sale	WiHA LONG-LIFE Longer operating life of the cooling unit
WiHA + MOVE-DOWN + gas pressure springs	WiHA EASY-CLEAN Easy cleaning of the air blow-off area	WiHA SPLIT-CONTROL (Special Accessory) Flat and removable control panel
WiHA MOVE-AWAY Patented	WiHA ROUND-BOTTOM Easy cleaning of the pan bottom	

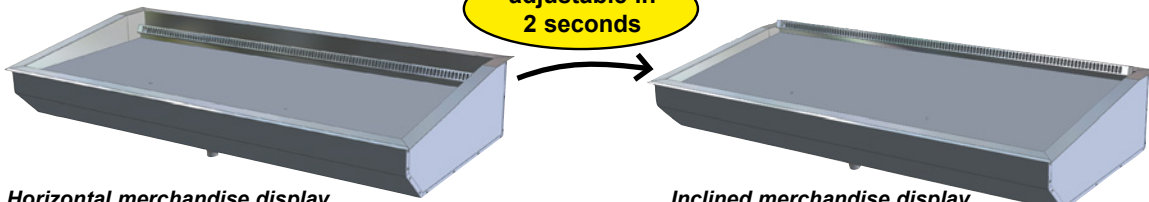


Protective machine cover and condensate pan are available as an accessory.

Preferred application:
Cream cakes, cakes, snacks with heights up to 8 cm max. Sandwiches on Snack Racks.

The patented FRESHNESS SYSTEM for keeping food fresh longer

- Longer operating life of the cooling unit (LONG-LIFE)
- The air cooler can be easily folded down (MOVE-DOWN), in case of R134a/R513A with additional gas pressure springs
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Lifiable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame



Horizontal merchandise display for cream cakes.

Inclined merchandise display for small cakes.

WIHA Bäcker-Snack 8° IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°E T]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 8° IMPULSE 600 ***	6238	20701	370 W	230V/270W	■
Bäcker-Snack 8° IMPULSE 800	6510	20702	450 W	230V/350W	■
Bäcker-Snack 8° IMPULSE 1200	6512	20703	605 W	230V/390W	■
Bäcker-Snack 8° IMPULSE 1600	6277	20704	825 W	230V/540W	■
Bäcker-Snack 8° IMPULSE 1600 D (2 air coolers)	6279	20705	825 W	230V/540W	■
Bäcker-Snack 8° IMPULSE 2000 D (2 air coolers)	6533	20706 *	1060 W	230V/1025W	■
Bäcker-Snack 8° IMPULSE 2000 D (2 air coolers) **	6538	6539 *	1060 W	230V/1025W	■

Delivery includes mounting frame. The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. The patented WIHA FRESHNESS SYSTEM, protective machine cover and condensate pan/drain trap are available as accessories.

* Without base element, the cooling unit is connected via refrigerant couplings. ** Displays, view from customer side: left 800 mm, right 1200 mm.

*** Not available with FRESHNESS SYSTEM.

Special Accessories

Condensate pan mounted under the colling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Reference thermometer for the customer side TPE 2	2182
TMP 620 controller for external cooling unit	12201
TMP 630 in place of TMP 620 with 2 freely usable outputs	12210
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219

Base element UTB 51 optionally available, see table on page 386.

Protective machine cover type 370-825	Art.-No. 33194
Protective machine cover type 825-1060 (2 air coolers)	6445

Air cooler for operation with refrigerant CO₂ (price per air cooler, design see page 384) **10197**

Patented WIHA FRESHNESS SYSTEM see page 31.

Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 8 cm (lower position). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature:

Lower position: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Upper position: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Commercial product for the installation in stationary food and service counter.

Design

See page 86 (Bäcker-Snack 8°) for design details of the model.

The merchandise display can be inclined (approx. 8°) towards the customer for impulse sale (MOVE-UP FUNCTION).

The air-blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN).

Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

Cooling Unit Model

For all models except 2000 D:

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

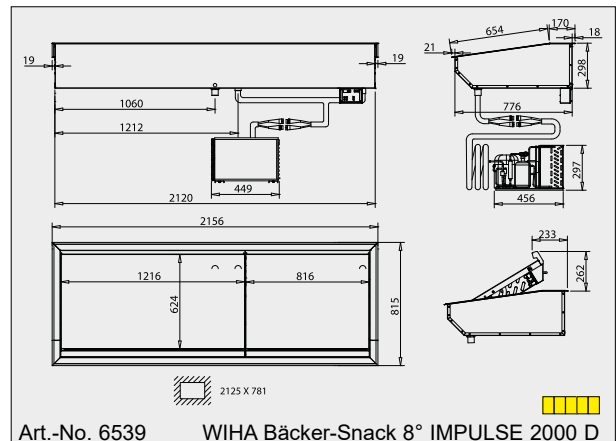
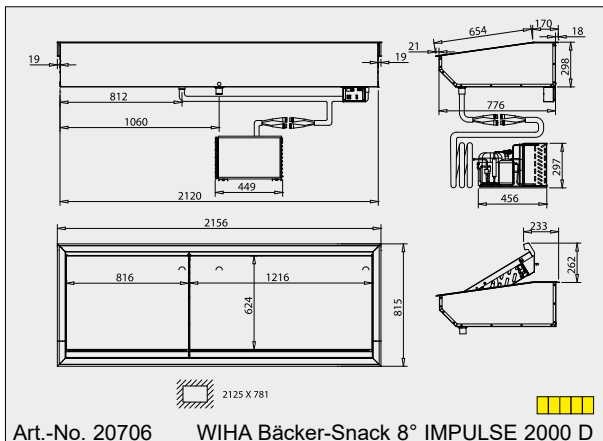
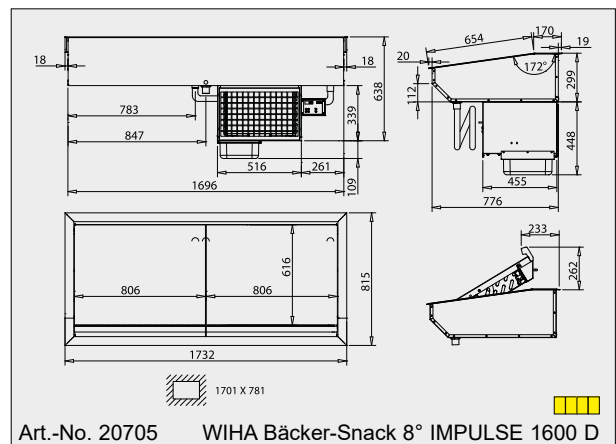
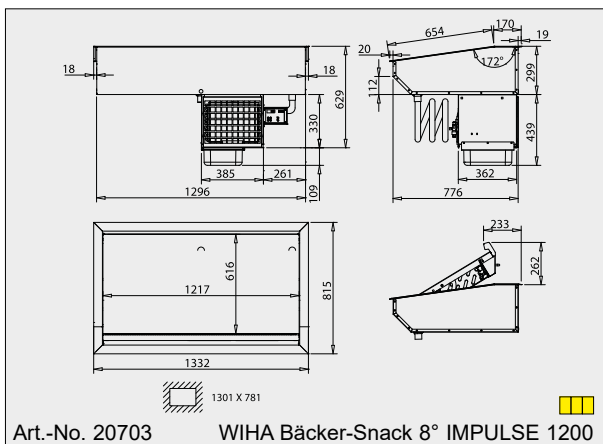
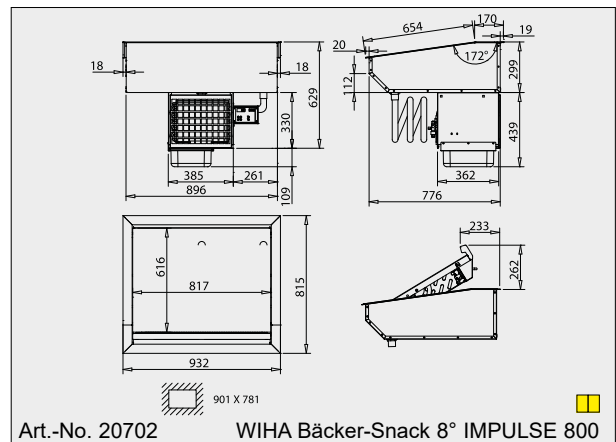
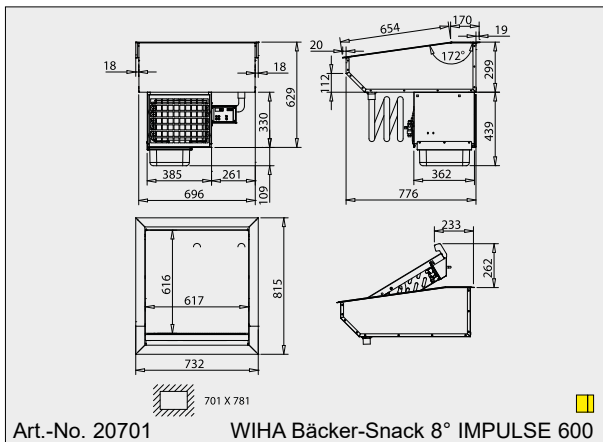
For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

3
Angled
Installation



The drawings are shown with special accessory that is not included; more drawings are available on www.wiha-web.com under "Info Centre / Customer Area".