

3. Air Chiller Units

angled installation (8°)



Bäcker-Snack® FLA 8° IMPULSE

The clever solution with the flat air blow-off nozzle for impulse sale



3
Angled
Installation

MOVE-DOWN
+ gas pressure springs

MOVE-AWAY
Patented

Impulse technology makes better use of the evaporator and results in good cooling.

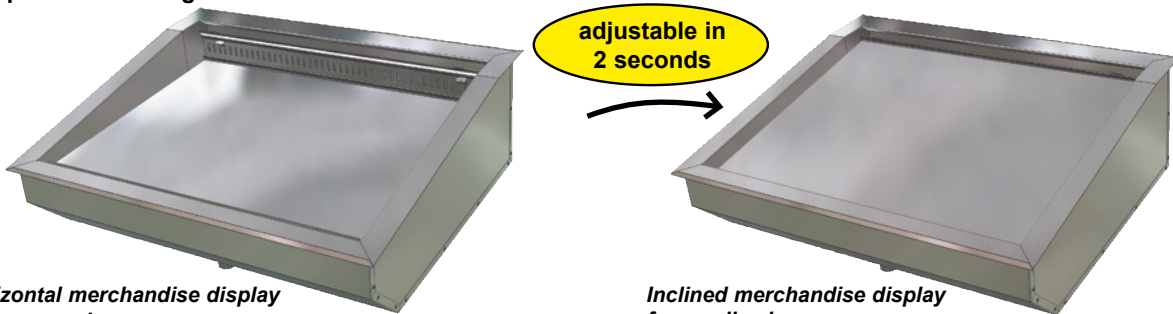


Protective machine cover and condensate pan are available as an accessory.

Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM

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

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



Horizontal merchandise display for cream cakes.

Inclined merchandise display for small cakes.

WIHA Bäcker-Snack FLA 8° IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Bäcker-Snack FLA 8° IMPULSE 600 ***	11818	11819	370 W	230V/270W
Bäcker-Snack FLA 8° IMPULSE 800	11800	20772	450 W	230V/350W
Bäcker-Snack FLA 8° IMPULSE 1200	11804	20773	605 W	230V/390W
Bäcker-Snack FLA 8° IMPULSE 1600 D (2 air coolers)	11802	20774	825 W	230V/540W
Bäcker-Snack FLA 8° IMPULSE 2000 D (2 air coolers)	11806	11807 *	1060 W	230V/1025W
Bäcker-Snack FLA 8° IMPULSE 2000 D (2 air coolers) **	11890	11891 *	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
Protective machine cover type 370-605	33194
Protective machine cover type 825 (2 air coolers)	33195
Air cooler for operation with refrigerant CO₂ (price per air cooler, design see page 384)	10197

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

TMP 620 controller for external cooling unit	Art.-No. 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

Patented WIHA FRESHNESS SYSTEM see page 31.

Description

Chiller unit with circulating air for cooling cakes, tarts 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

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free).

The exterior is made of galvanised sheet steel. Inside the pan is a circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, it can be folded down

(MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY).

Installation is made easy by the mounting lip and stainless steel mounting frame. A ground mounting frame surface is standard. Due to the IMPULSE TECHNOLOGY the merchandise display can be easily inclined at 8° towards the customer for impulse sale.

For external cooling unit

Delivery includes:

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

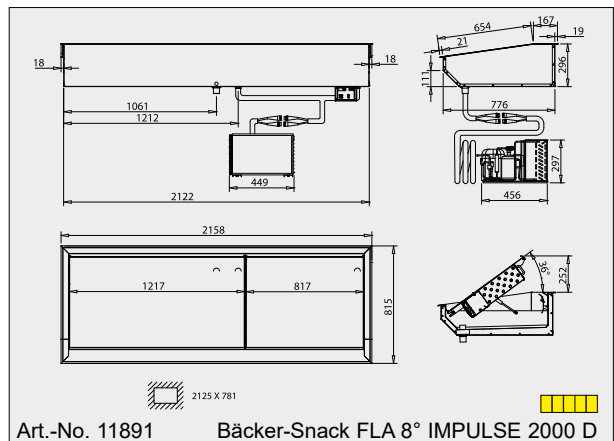
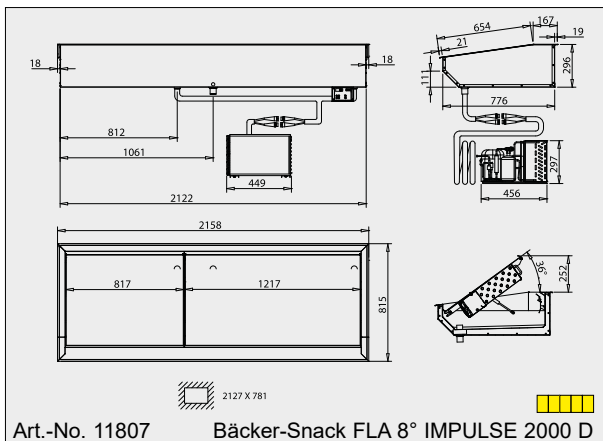
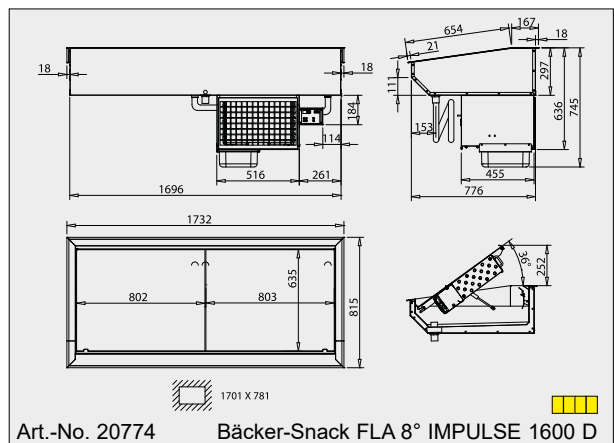
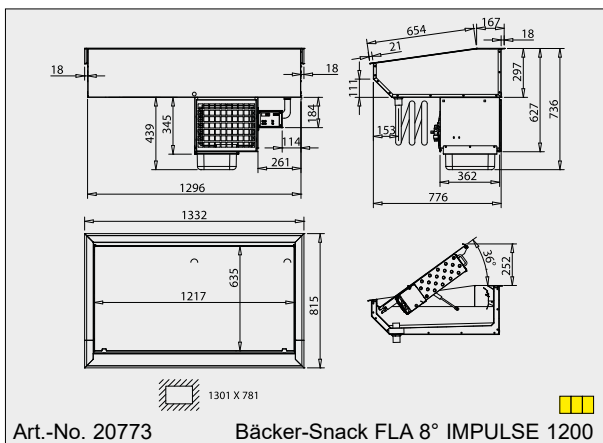
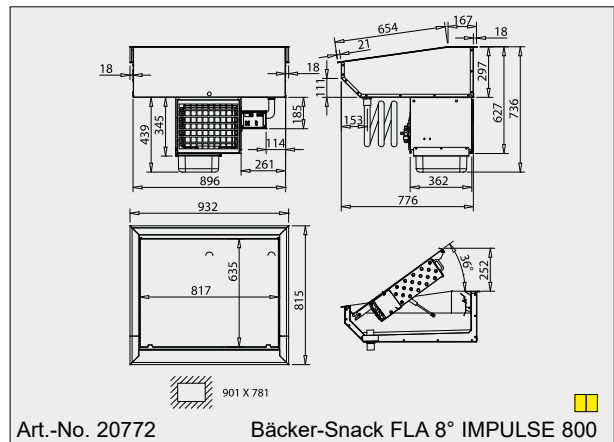
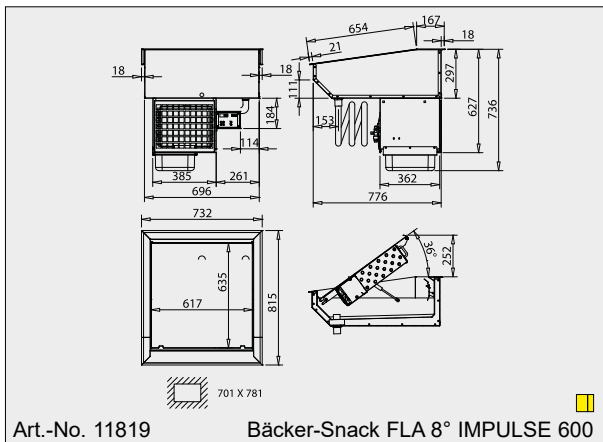
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Cooling Unit Model

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.



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".