

3. Air Chiller Units

angled installation (8°)

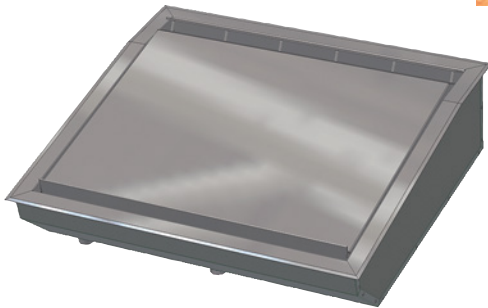
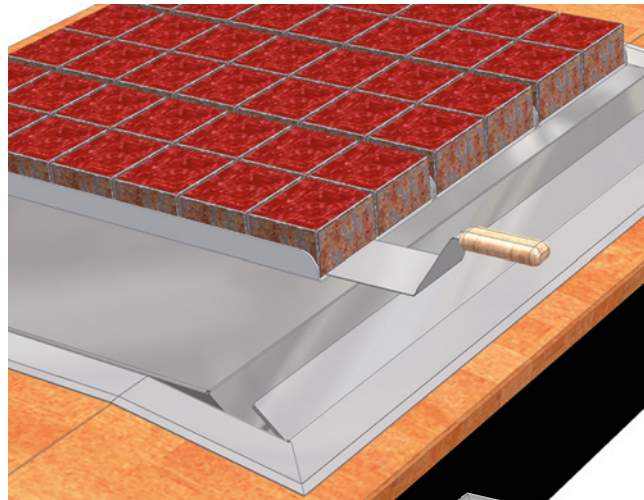


Bäcker-Snack® SKU 8° IMPULSE **NEW!**

The no-frost refrigerator for cakes on baking trays and cream cakes

3
Angled
Installation

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



For cakes on baking trays: inclined merchandise display

adjustable in 2 seconds



For cream cakes: horizontal merchandise display

Simple cake sale directly from the baking tray!

- Flat air blow-off area – therefore it is very easy to remove the cake from the baking tray
- Merchandise display can be inclined (can be set up at an angle) (MOVE-UP-FUNCTION)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 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)
- 2 air speeds
- Lifiable evaporator
- Comfortable digital temperature and defrost controller
- Separate mounting frame

Preferred application:
Cakes on baking trays, snacks, or pieces of cream cake with heights up to 8 cm max.

Easy removal of the cakes from the baking tray!

With the Bäcker-Snack SKU 8° IMPULSE, the cake sale directly from the baking tray is particularly easy. Due to the flush air blow-off area, even the pieces of cake in the front row can be easily removed from the open baking trays.

2 seconds. Switching is done by briefly lifting and then lowering the air blow-off nozzle into the horizontal position. This is also possible when the goods are already placed on the merchandise display.

For the sale of cream cakes, the merchandise display can be switched from the slanting position to the horizontal position in

In the horizontal position, the cakes are cooled particularly gently in the deep cold reservoir.

WIHA Bäcker-Snack SKU 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 SKU 8° IMPULSE 800	19028	19052	450 W	230V/350W	■ ■
Bäcker-Snack SKU 8° IMPULSE 1200	19050	19053	605 W	230V/390W	■ ■ ■
Bäcker-Snack SKU 8° IMPULSE 1600	19051	19054	825 W	230V/540W	■ ■ ■ ■

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.

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
TMP 620 controller for external cooling unit	12201
TMP 630 controller in place of TMP 620 with 2 freely usable outputs	12210
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Quick-connect cleaning head (on-site drain is necessary!)	6322

Protective machine cover type 370-825	Art.-No. 33194
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Air cooler for operation with refrigerant CO₂ **10197**
(price per air cooler, design see page 384)

Patented WIHA FRESHNESS SYSTEM see page 31.

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

Description

Chiller unit with circulating air for cooling cakes on baking trays, cream cakes and snacks with a merchandise height of up to 8 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 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.

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. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

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

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.

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

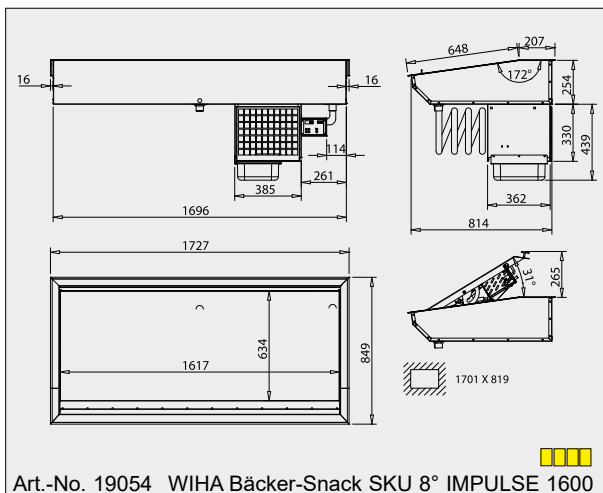
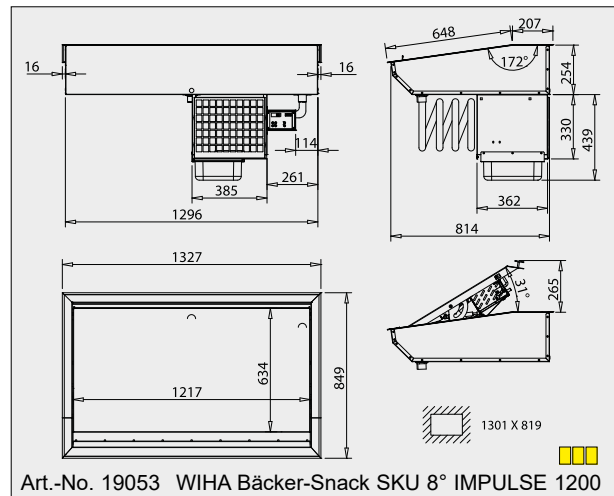
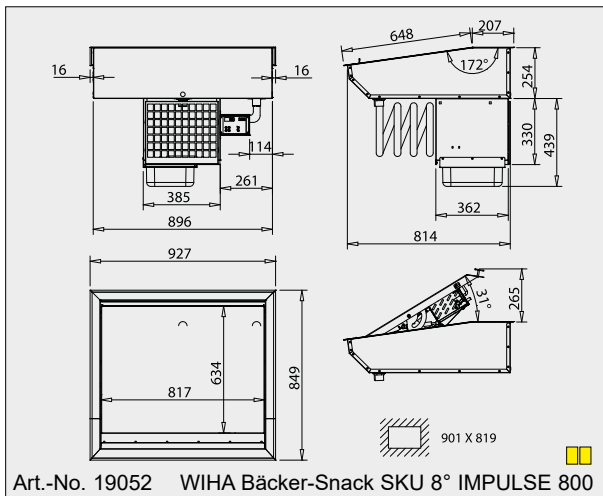
To clean the pan bottom, the merchandise display with circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas

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".