tiered installation



RONDO® HL

Suitable for higher cream cakes, cakes and snacks





The air chiller unit is available in round shape and of course in straight shape. On request also equipped with WIHA FRESHNESS SYSTEM, which contains a highly effective combination of a circulating air filter and UV disinfecting device.

Art.-No. 2658

Description

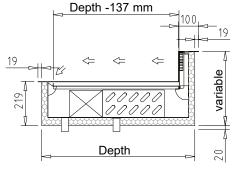
Air chiller unit with enhanced air blow-off nozzle for cooling cakes, cream cakes and snacks. The merchandise must be placed below the air blow-off nozzle.

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

Temperatures: 6°C to 12°C at 25°C/60% relative humidity.

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

Design as per model "RONDO FL" (chapter 1, page 28).



shape is possible.

Cross section "RONDO - Type HL"

Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.



The liftable evaporator makes cleaning the pan bottom easy.