



# SKE 120 IMPULSE COMBI

Simply combine to the desired total width



WiHA

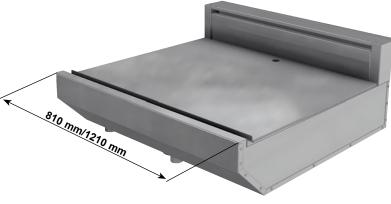
MOVE-

**AWAY** 



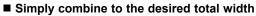






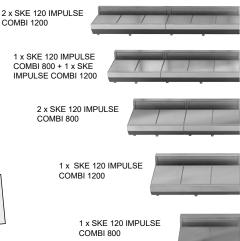






- Inclinable merchandise display (MOVE-UP)
- The air cooler can be easily folded down with gas spring support (MOVE-DOWN) to clean the evaporator
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Service friendly (MOVE-AWAY technology)
- 2 air speeds
- **■** Liftable evaporator

Preferred application: Cream cakes, cakes and snacks with merchandise heights of up top 12 cm.

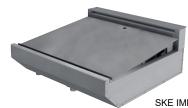


### Simply combine to the desired total width!

The air chiller unit SKE IMPULSE COMBI is precisely matched to the required width dimensions for the Euro-Norm size (bakery trays: 400 mm x 600 mm )

The air chiller unit is constructively designed so that several devices can be combined together.

From size 2 ( ), each total width can be easily built with the two standard sizes 800 and 1200.



## MOVE UP- better view of the goods for the impulse sale!

The merchandise display of the SKE IMPULSE COMBI can be adjusted in a horizontal position or it can be inclined towards the customer for a better view of the goods (MOVE-UP FUNCTION). Thus, the optimal presentation of the goods can be individually adjusted to the assortment of goods.

Thanks to the MOVE-UP function, the merchandise display can be easily inclined towards the customer. The customer has a better view of the offered merchandise and this will increase the impulse sale.

SKE IMPULSE with raised merchandise display.

Tiered Refrigeration Module SKE 120 IMPULSE COMBI Model	For external cooling unit  ArtNo.		Width [mm]	Cooling power [-10°ET]	Connection cooling unit	
SKE 120 IMPULSE COMBI - 800	21840	22850	810	450 W	230V/480W	
SKE 120 IMPULSE COMBI - 1200	21841	22851	1210	605 W	230V/600W	]

Protective machine cover and condensate pan/drain trap are available as accessories

# 2. Air Chiller Units

#### tiered installation



Special Accessories

Art.-No.

Connector cover (is plugged onto the side walls of two devices arranged in a row) Condensate pan mounted under the cooling unit

21842 33196 Drain fitting 1 1/4" for connecting to the customer's drain Protective machine cover type 450 Protective machine cover type 605

TMP 620 controller for external cooling unit

3815 33194 33195 12201

Art.-No.



#### Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 12 cm max (lower position). To operate it, the customer should provide a glass top that should only be open on the air blow-off

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.

#### 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 generously sized 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)

In cooling mode, two air speeds can be selected for different food.

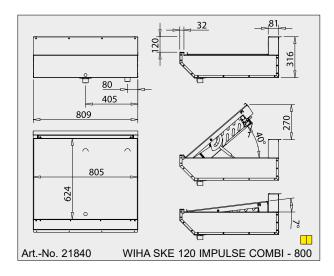
For external cooling unit

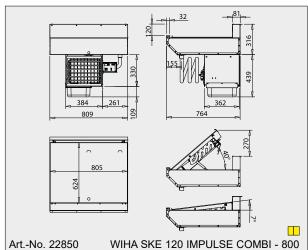
Delivery includes:

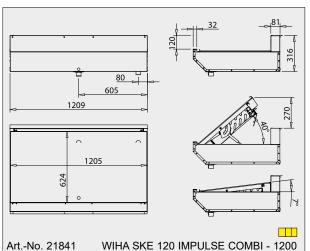
- Expansion valve for R134a/R513A

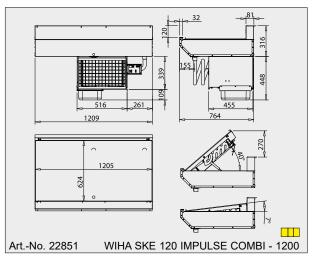
#### Cooling Unit Model

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 in the scope of delivery.