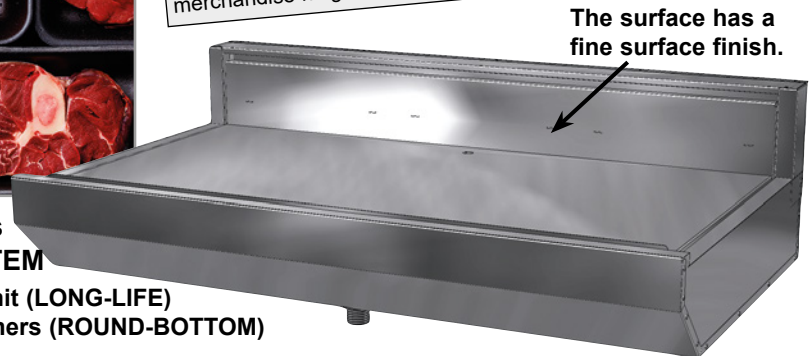


Tiered Refrigeration Module SKE 150

Ideal for meat and delicacies



Preferred application:
Meat, cold cuts, delicacies and salads with merchandise heights of up to 15 cm max.



Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Lifiable evaporator

Ideal climate for meat products

Because the circulating air evaporator is located under the stainless steel merchandise display, meat is cooled from beneath by a contact cooling system and from above with a mild no-frost system. This creates an ideal climate for meat products.

Exposed meat products remain fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM. The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of exposed food. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

SKE 150	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 - 400 *	5958	20540	370 W	230V/210W	■
SKE 150 - 600 *	5938	20541	370 W	230V/270W	■ ■
SKE 150 - 800	5939	20542	450 W	230V/350W	■ ■ ■
SKE 150 - 1200	5940	20543	605 W	230V/390W	■ ■ ■ ■
SKE 150 - 1600	5941	20544	825 W	230V/540W	■ ■ ■ ■ ■
SKE 150 - 1600 D (2 air coolers)	5883	20567	825 W	230V/540W	■ ■ ■ ■ ■
SKE 150 - 2000 D (2 air coolers)	5942	20546 **	1060 W	230V/750W	■ ■ ■ ■ ■ ■

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.
* Not available with FRESHNESS SYSTEM. ** Without base element, the cooling unit is connected via refrigerant couplings.

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

Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Reference thermometer TPE 2 for the customer side	2182
TMP 620 controller for external cooling unit	12201
TMP 630 controller instead 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
Protective machine cover type 370-825	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
Quick-connect cleaning head (on-site drain is necessary)	6322
Patented WIHA FRESHNESS SYSTEM see page 47.	
Bottom beam, single piece, foldable	5982

	Art.-No.
Display shelf IMPLUSE with 2 bottom beams	
Width 400 mm	5980
Width 600 mm	5981
With the display shelf IMPULSE, a product presentation is possible that is horizontal or inclined towards the customer.	
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
DUO-Bridge SKE 150 (To connect two adjacent mounted SKE air chiller units.)	6406

Description

Chiller unit with circulating air for cooling meat, delicacies and salads with a merchandise height up to 15 cm max. The air baffle (with ground surface) located behind the merchandise has slits for mounting bottom beams for a merchandise shelf that can be set at an angle. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Temperature: < 5°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.

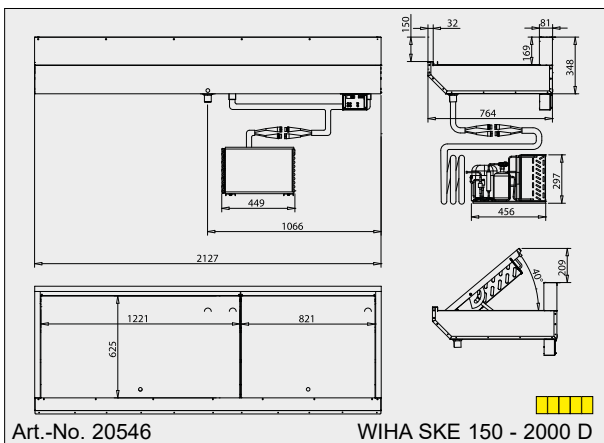
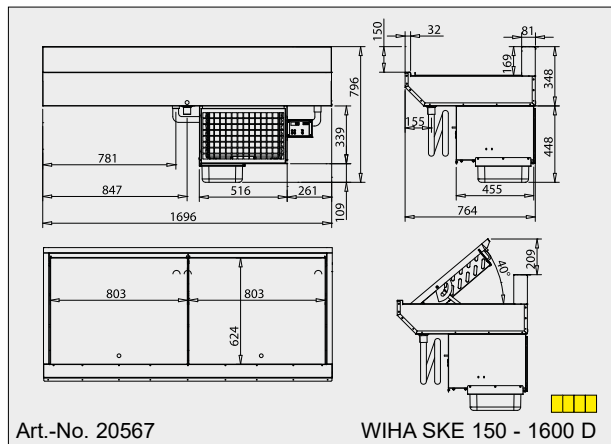
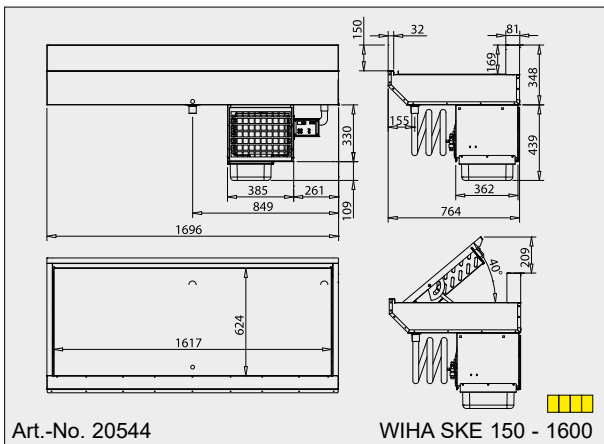
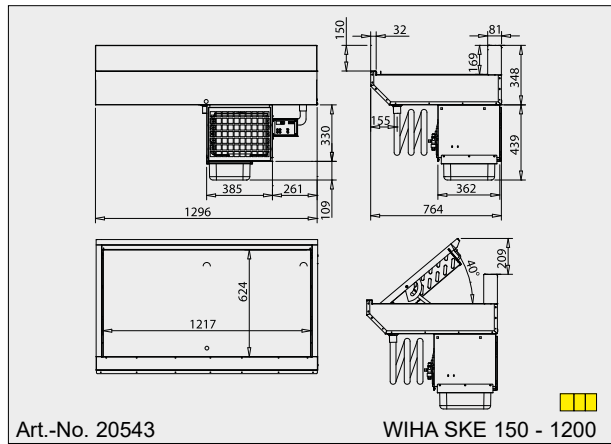
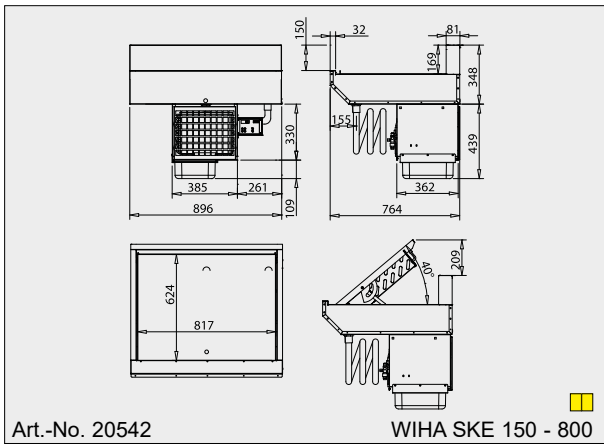
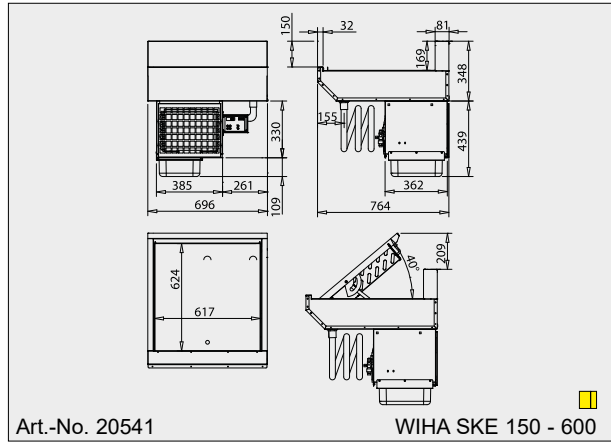
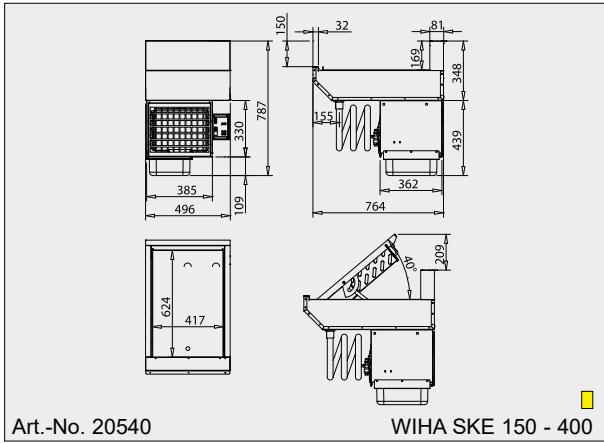
See page 48 for design details of the model.

2. Air Chiller Units

tiered installation



2
Tiered
Installation



Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.

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".