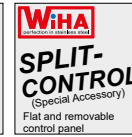


Tiered Refrigeration Module SKE 150 SP

Ideal climate for high cream cakes



2
Tiered
Installation

Preferred application:
Cream cakes, cakes and snacks with
merchandise heights of up to 15 cm.

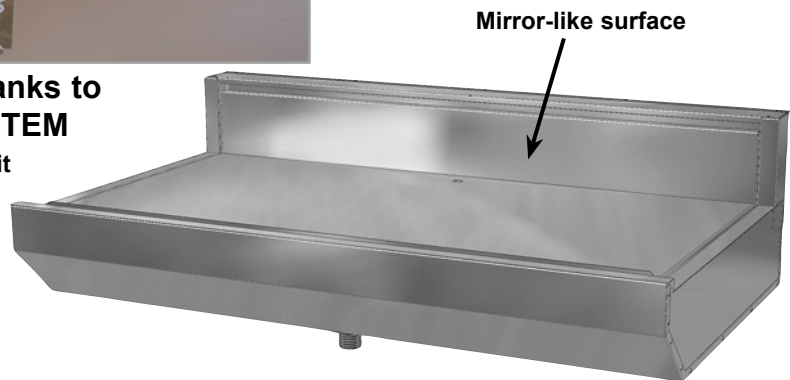
Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

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

Ideal climate for cream cakes

The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

The cakes remain fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM.



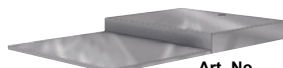
The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of cakes, tarts and flans. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

SKE 150 SP	For external cooling unit	With cooling unit and controlling	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SP - 400 *	5917	20420	370 W	230V/210W	■
SKE 150 SP - 600 *	5975	20421	370 W	230V/270W	■ ■
SKE 150 SP - 800	5976	20422	450 W	230V/350W	■ ■ ■
SKE 150 SP - 1200	5977	20423	605 W	230V/390W	■ ■ ■ ■
SKE 150 SP - 1600	5978	20424	825 W	230V/540W	■ ■ ■ ■ ■
SKE 150 SP - 1600 D (2 air coolers)	5881	20427	825 W	230V/540W	■ ■ ■ ■ ■ ■
SKE 150 SP - 2000 D (2 air coolers)	5979	20426 **	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.

Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Reference thermometer TPE 2 on 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 CO ₂ (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.	



Tiered module with mirror-like surface
Width 400 mm, heights 12/50 mm
Art.-No.
6398

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

Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	Art.-No. 6403
DUO-Bridge SKE 150 (To connect two adjacent mounted SKE air chiller units.)	6406

Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 15 cm max. The air baffle located behind the merchandise has a mirror-like surface. 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.

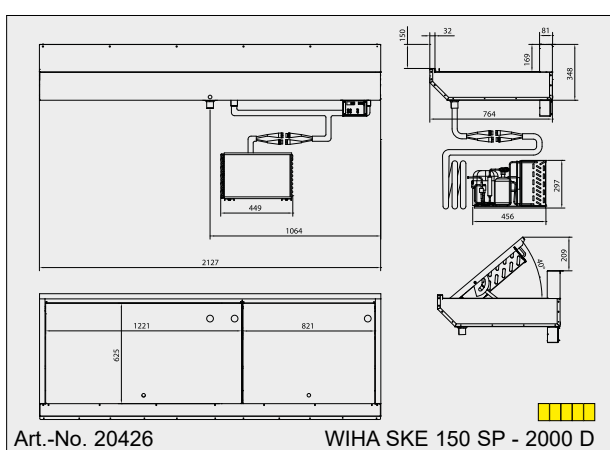
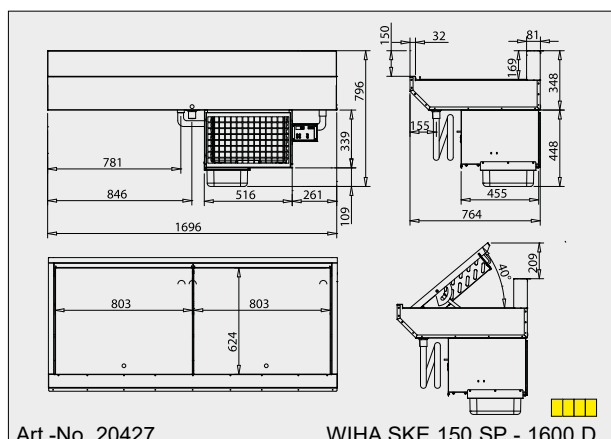
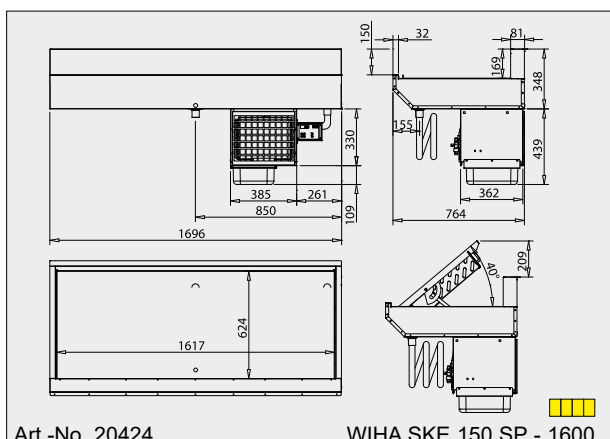
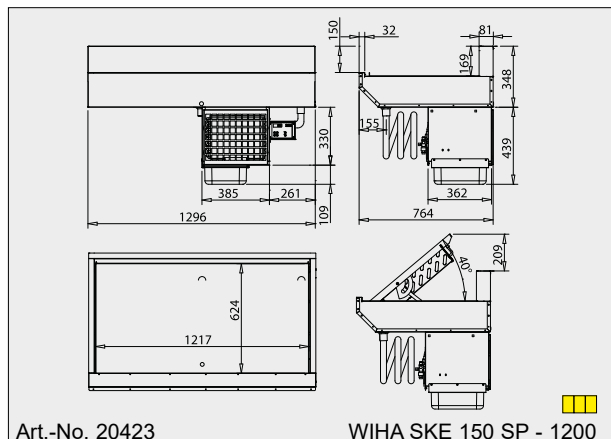
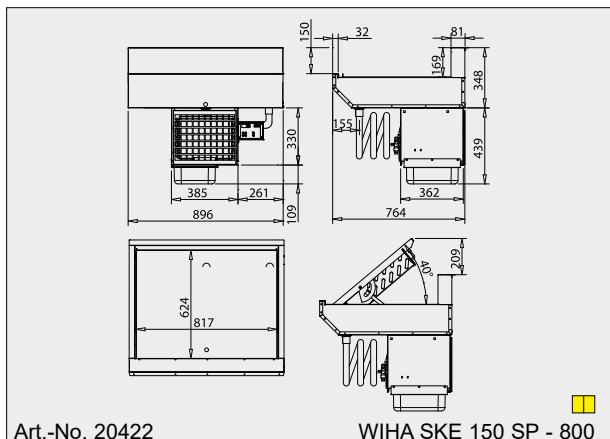
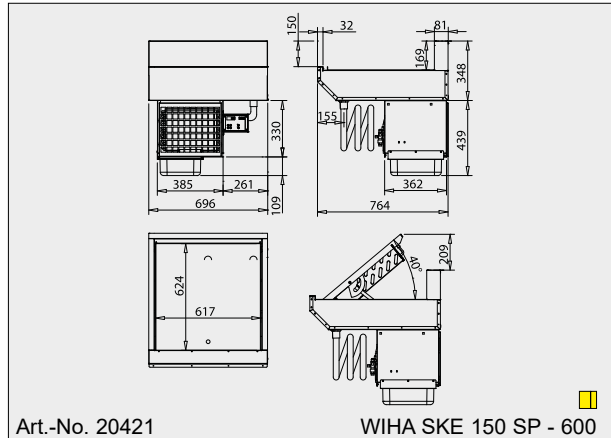
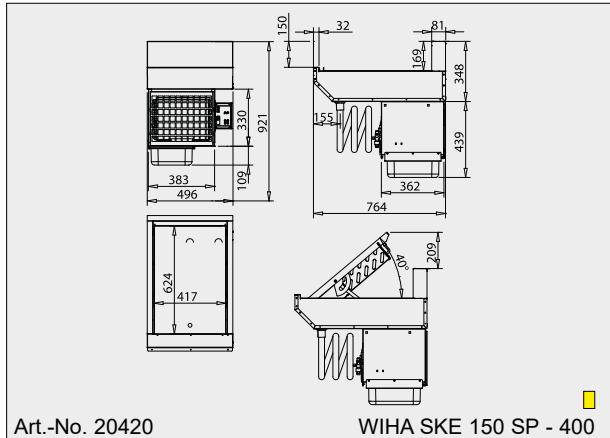
See page 48 for design details of the model.

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".