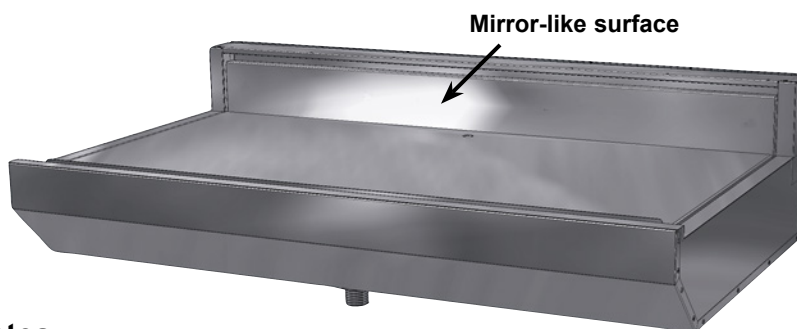


## Tiered Refrigeration Module

### SKE 90/120/150 SP Praline Ideal climate for chocolates



**2**  
Tiered  
Installation

#### Optimale climate for chocolates and chocolate products

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Lifiable evaporator
- Low humidity

#### Ideal climate for chocolates

Chocolates and chocolate articles are best stored at a temperature of approx. 15 °C to 18 °C and an average relative humidity of approx. 60%. While the highest possible humidity is usually desired for normal goods, it should not be too high for chocolates. This cooling is therefore equipped with a cooling technology specially optimised for pralines.

| SKE 90 SP Praline        | For external cooling unit | With cooling unit and controller | Cooling power [-15°ET] | Connection cooling unit                        |
|--------------------------|---------------------------|----------------------------------|------------------------|--|
| Model                    | Art.-No.                  | Art.-No.                         |                        |  |
| SKE 90 SP Praline - 400  | 6420                      | 20480                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 90 SP Praline - 600  | 6421                      | 20481                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 90 SP Praline - 800  | 6422                      | 20482                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 90 SP Praline - 1200 | 6423                      | 20483                            | 360 W                  | 230V/550W <span style="float: right;">■</span> |

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

| SKE 120 SP Praline        | For external cooling unit | With cooling unit and controller | Cooling power [-15°ET] | Connection cooling unit                        |
|---------------------------|---------------------------|----------------------------------|------------------------|--|
| Model                     | Art.-No.                  | Art.-No.                         |                        |  |
| SKE 120 SP Praline - 400  | 6357                      | 20500                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 120 SP Praline - 600  | 6358                      | 20501                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 120 SP Praline - 800  | 6359                      | 20502                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 120 SP Praline - 1200 | 6360                      | 20503                            | 360 W                  | 230V/550W <span style="float: right;">■</span> |

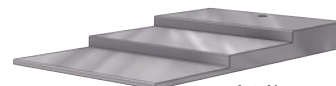
The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

| SKE 150 SP Praline        | For external cooling unit | With cooling unit and controller | Cooling power [-15°ET] | Connection cooling unit                        |
|---------------------------|---------------------------|----------------------------------|------------------------|--|
| Model                     | Art.-No.                  | Art.-No.                         |                        |  |
| SKE 150 SP Praline - 400  | 21828                     | 21832                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 150 SP Praline - 600  | 21829                     | 21833                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 150 SP Praline - 800  | 21830                     | 21834                            | 300 W                  | 230V/510W <span style="float: right;">■</span> |
| SKE 150 SP Praline - 1200 | 21831                     | 21835                            | 360 W                  | 230V/550W <span style="float: right;">■</span> |

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

#### 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     |
| TMP 620 PR controller for external cooling unit  | 12200    |
| Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing         | 12219    |
| Protective machine cover type 300-360  | 33194    |
| Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.) | 6403     |
| DUO-Bridge SKE 90 (To connect two adjacent mounted SKE air chiller units.)                                     | 6400     |
| DUO-Bridge SKE 120 (To connect two adjacent mounted SKE air chiller units.)                                    | 6405     |
| DUO-Bridge SKE 150 (To connect two adjacent mounted SKE air chiller units.)                                    | 6406     |



|  | Art.-No. |
|--|----------|
| Tiered module with mirror-like surface |          |
| Width 404 mm, heights 12/36/60 mm      | 6399     |
| Width 604 mm, heights 12/36/60 mm      | 6397     |

#### Description

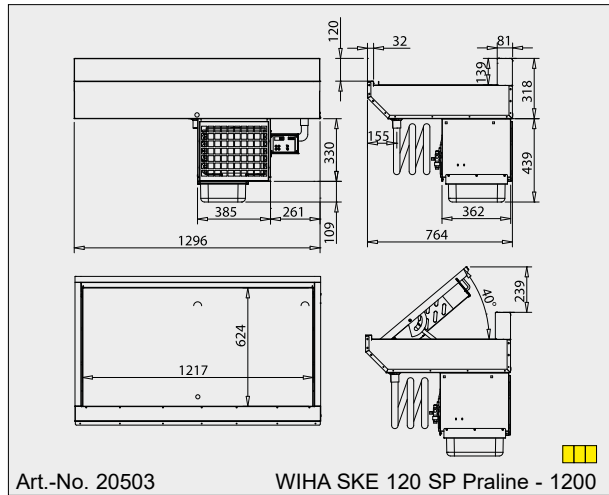
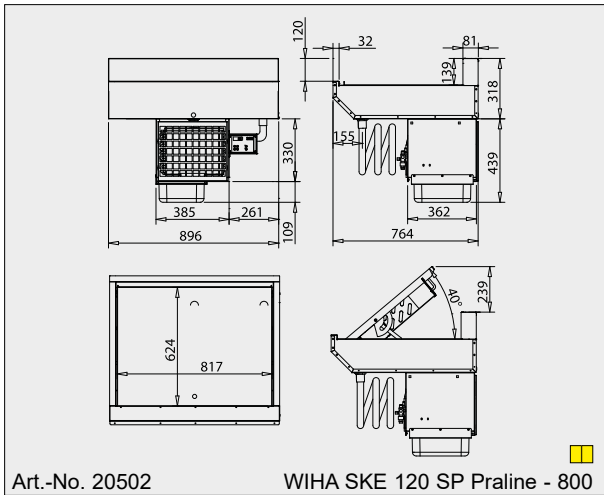
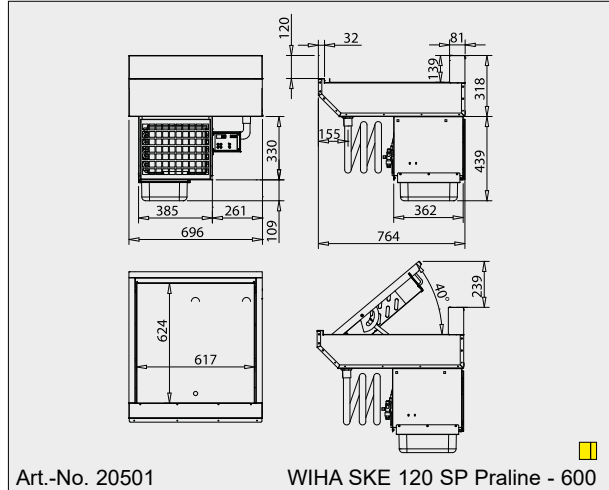
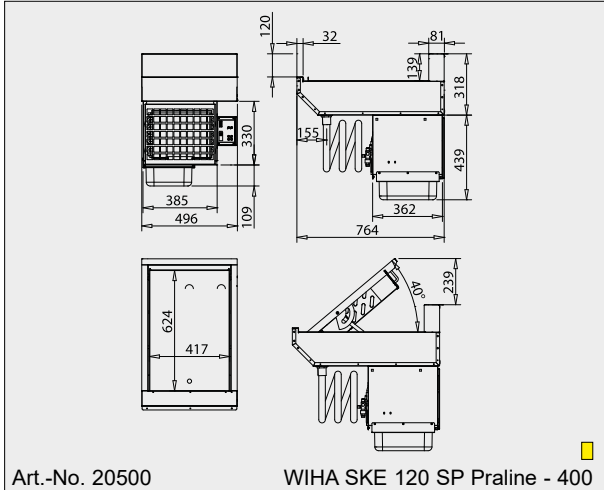
Chiller unit with circulating air for cooling chocolates and chocolate products. The air baffle located behind the merchandise has a mirror-like surface. To operate it, the customer should provide a glass top that should only be open on the air blow-off side. Merchandise temperatures: approx. 16°C to 18°C at 25°C/60% relative humidity. Air humidity: approx. 60% to 65%. Commercial product for the installation in stationary food and service counter. The TMP 620 PR controller is necessary for controlling. See page 48 for design details of the model.

# 2. Air Chiller Units

## tiered installation



**2**  
Tiered  
Installation



The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



Longer operating life of the cooling unit. The WIHA-LONG-LIFE technology protects the cooling unit permanently from overloads e.g. due to inadequate cleaning or poor ventilation. In case of overload an alarm occurs. WIHA-LONG-LIFE avoids unnecessary wear and cost-intensive maintenance and repair.