

2. Air Chiller Units

tiered installation

Tiered Refrigeration Module SKE 90 SP

Ideal climate for mid-size cream cakes, cakes and snacks



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
- Liftable 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 ${\sf FRESHNESS}$ SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

SKE 90 SP	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	ArtNo.	ArtNo.			
SKE 90 SP - 400 *	5956	20400	370 W	230V/210W]
SKE 90 SP - 600 *	5928	20401	370 W	230V/270W] 🗖
SKE 90 SP - 800	5929	20402	450 W	230V/350W	
SKE 90 SP - 1200	5930	20403	605 W	230V/390W	
SKE 90 SP - 1600	5931	20404	825 W	230V/540W	
SKE 90 SP - 1600 D (2 air coolers)	5880	20407	825 W	230V/540W	
SKE 90 SP - 2000 D (2 air coolers)	5932	20406 **	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	ArtNo.
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)	12219
extra charge for device with cooling unit in the base	housing
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
Side wall heightening for SKE	6403
(The side walls are designed in same height	
as the height of the customer side.)	
DUO-Bridge SKE 90	6400
To connect two adjacent mounted SKE air chiller un	its.

Patented WIHA FRESHNESS SYSTEM see page 47.

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

Desciption

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 9 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).

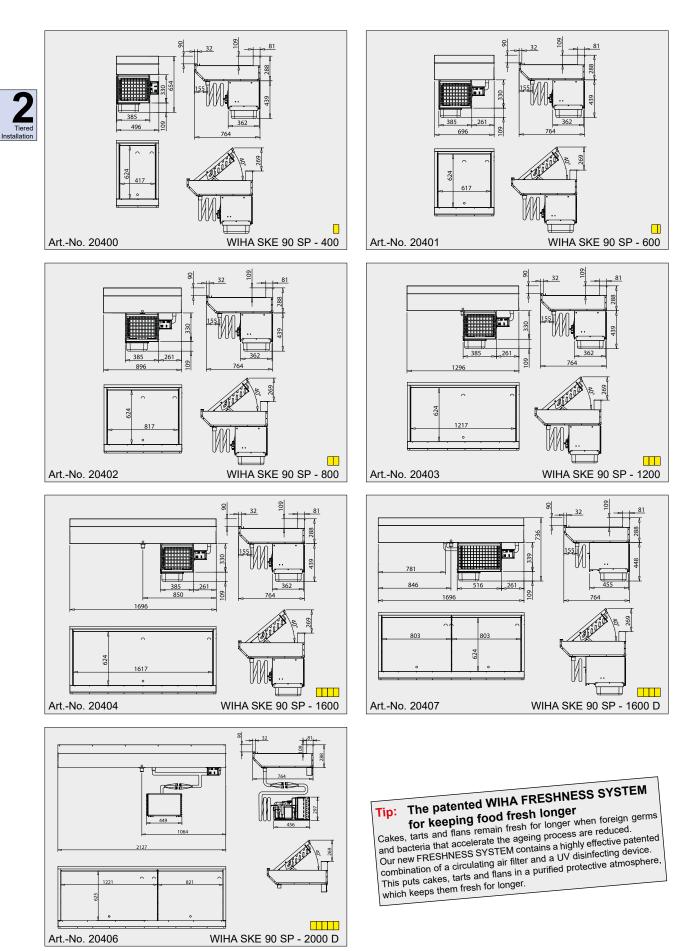
Commercial product for the installation in stationary food and service counter.

See page 48 for design details of the model.

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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".