

Tiered Refrigeration Module SKE 90/120 SP

GRANITE Ideal climate for mid-size cream cakes on granite

2
Tiered
Installation

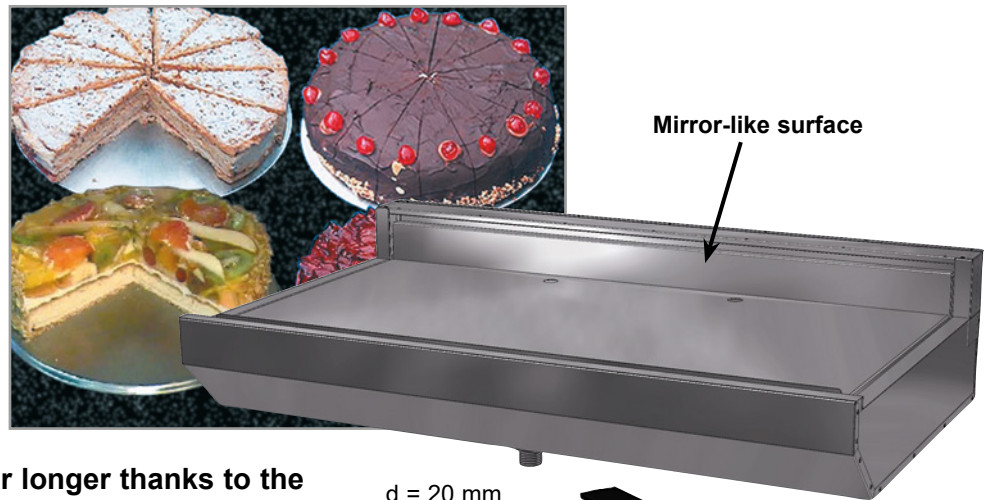
Freshness System
(Special Accessory)
Patented

LONG-LIFE
Longer operating life of the cooling unit

MOVE-DOWN
(Special Accessory)
Patented

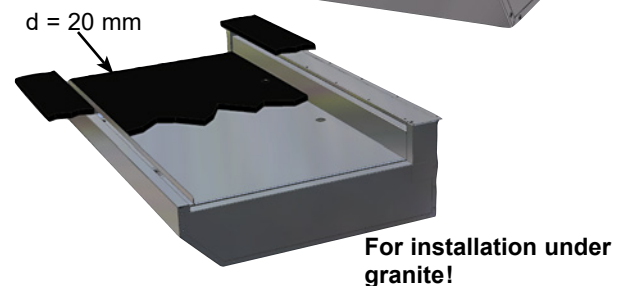
SPLIT-CONTROL
(Special Accessory)
Flat and removable control panel

ROUND-BOTTOM
Easy cleaning of the pan bottom



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



SKE 90 SP GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 90 SP GRANITE - 400 *	5989	20440	370 W	230V/210W	■
SKE 90 SP GRANITE - 600 *	5990	20441	370 W	230V/270W	■
SKE 90 SP GRANITE - 800	5991	20442	450 W	230V/350W	■
SKE 90 SP GRANITE - 1200	5992	20443	605 W	230V/390W	■
SKE 90 SP GRANITE - 1600 D (2 air coolers)	5993	20445	825 W	230V/540W	■
SKE 90 SP GRANITE - 2000 D (2 air coolers)	5994	20446 **	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.

SKE 120 SP GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 SP GRANITE - 400 *	21810	21816	370 W	230V/210W	■
SKE 120 SP GRANITE - 600 *	21811	21817	370 W	230V/270W	■
SKE 120 SP GRANITE - 800	21812	21818	450 W	230V/350W	■
SKE 120 SP GRANITE - 1200	21813	21819	605 W	230V/390W	■
SKE 120 SP GRANITE - 1600 D (2 air coolers)	21814	21820	825 W	230V/540W	■
SKE 120 SP GRANITE - 2000 D (2 air coolers)	21815	21821 **	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	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

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

	Art.-No.
Quick-connect cleaning head (on-site drain is necessary)	6322
Protective machine cover type 370-605	33194
Protective machine cover type 825 (2 air coolers)	33195

Air cooler for operation with refrigerant CO₂ **10197**
(price per air cooler, design see page 384)

Patented WIHA FRESHNESS SYSTEM see page 47.

2. Air Chiller Units

tiered installation



Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 7 cm max. (SKE 90 SP GRANITE) and up to 10 cm max. (SKE 120 SP GRANITE). 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. The necessary granite merchandise surface is not included in delivery.
 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.

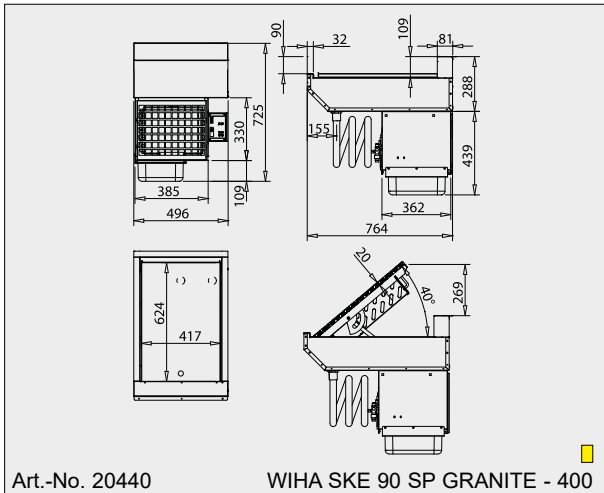
Ideal climate for cream cakes

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.

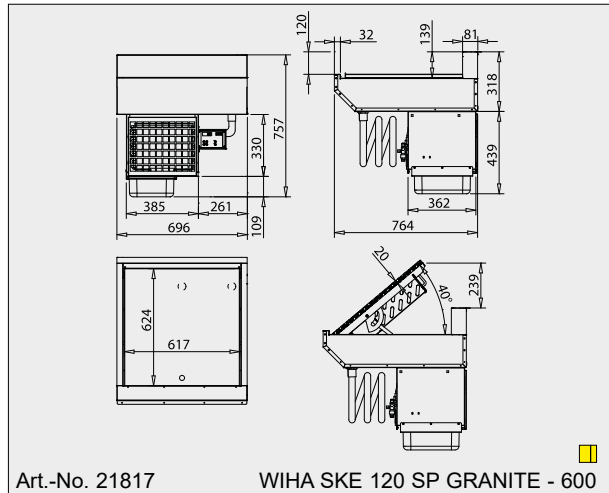
The cakes remain fresh for longer when the cooling system includes the patented **WIHA FRESHNESS SYSTEM**.

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.

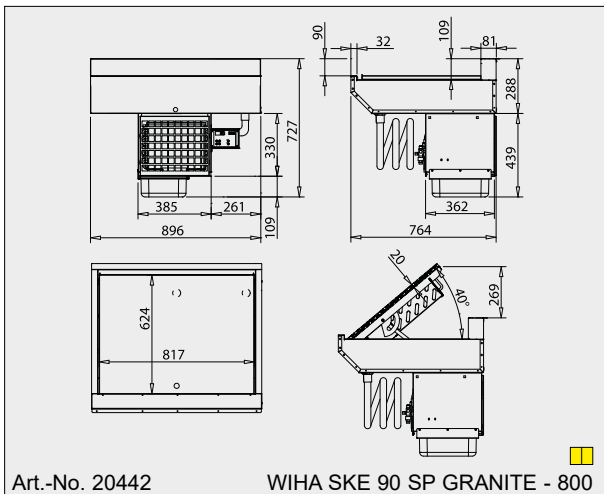
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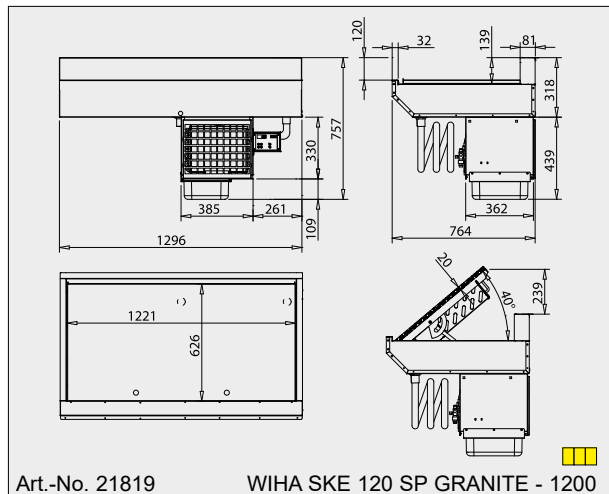
Art.-No. 20440 WIHA SKE 90 SP GRANITE - 400



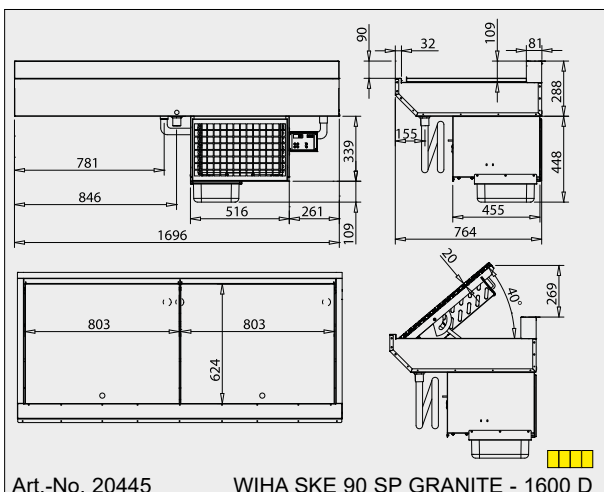
Art.-No. 21817 WIHA SKE 120 SP GRANITE - 600



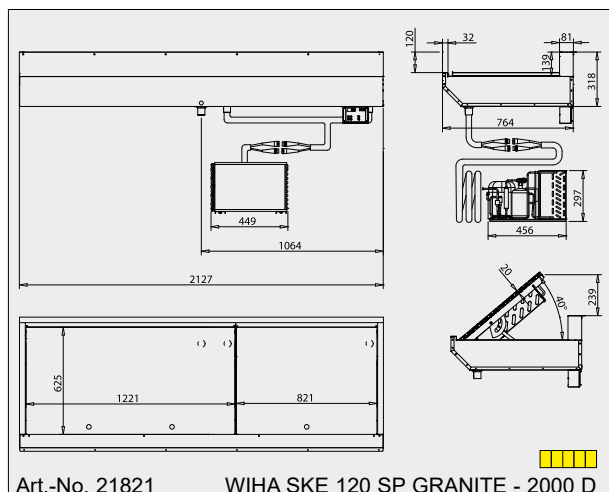
Art.-No. 20442 WIHA SKE 90 SP GRANITE - 800



Art.-No. 21819 WIHA SKE 120 SP GRANITE - 1200



Art.-No. 20445 WIHA SKE 90 SP GRANITE - 1600 D



Art.-No. 21821 WIHA SKE 120 SP GRANITE - 2000 D

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".