

Bäcker-Snack[®] MOVE (patented)

Easy removal of merchandise due to a lowerable air duct

1
Straight
Installation



Better sale!

- **Easier operation,**
because the goods are freely accessible. Even the slices of cake on the service side can be easily removed with a cake server.
- **Larger merchandise display**
The flush pan rim can be used as merchandise area. Therefore, six cream cakes fit in a cooling with the size 800.
- **Better view of the goods,**
because the cooled merchandise area is flush with the counter surface.

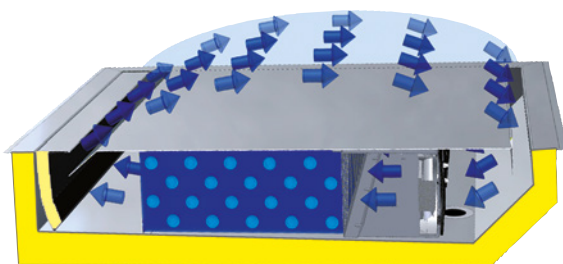
Preferred application:
Cream cakes and snacks with
a merchandise height up to 8 cm.

**Up to 35%
energy saving**
when the air duct is extended

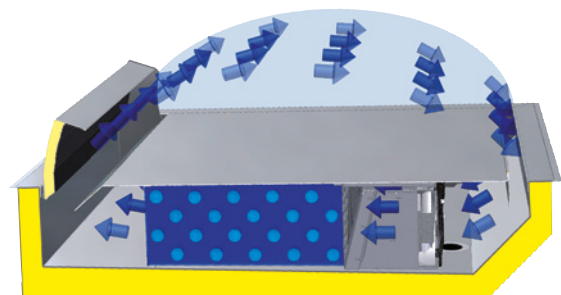


Reliable cold

- **Demand-driven cold reservoir**
If required, the air duct automatically moves upwards for a deep cold reservoir.



Flush merchandise display is designed for easy operation.



Optimal climate of the goods with a deep cold reservoir and up to 35% energy saving.

With the Bäcker-Snack MOVE, the cooled merchandise display is flush with the worktop in contrast to conventional circulating air cooling systems. This considerably simplifies the work behind the counter. For example, cream cakes can be pulled forward to cut off slices. Already cut slices can be easily lifted with a cake server from the service side, rear cream cakes are also easily accessible by moving the front cream cakes.

Despite the flush-mounted design, an optimum cooling is ensured by the demand-driven cold reservoir. If the device is unfavourably stocked with goods or with

higher ambient temperatures, a deep cold reservoir with gentle air flow is generated by the air duct that moves upwards automatically.

The Bäcker-Snack MOVE combines these two advantages with its intelligent controller:

- In the main sales period, the flush merchandise display allows simple and ergonomic work.
- In case of difficult conditions, the deep cold reservoir ensures safe cooling of the products.

1. Air Chiller Units

straight installation



1

Straight
Installation

WIHA Bäcker-Snack MOVE	For external cooling unit – <u>incl. controller</u> –	With cooling unit and controller	Cooling unit [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack MOVE 800	11200	20882	450 W	230V/350W	■ ■
Bäcker-Snack MOVE 1200	11201	20883	605 W	230V/390W	■ ■ ■

Delivery includes mounting frame. The refrigeration units for external cooling units include the controller TMP 630 MOVE and an expansion valve for R134a/R513A.
Protective machine cover and condensate pan/drain trap are available as accessories.

Special Accessories

	Art.-No.
Condensate pan mounted under the colling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 450	33194
Protective machine cover type 605	33195
DUO-Frame Bäcker-Snack MOVE 800+800	11207
DUO-Frame Bäcker-Snack MOVE 1200+1200	11206
DUO-Frame Bäcker-Snack MOVE 800+1200 (view from customer side)	11205
DUO-Frame Bäcker-Snack MOVE 1200+800 (view from customer side)	11208

The delivery will be made in place of the standard mounting frames.

Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel.

Inside the pan is a generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation. Located above the circulating air evaporator is a merchandise display made of ground stainless steel, material 1.4301.

To clean the pan bottom, the merchandise display with circulating air evaporator, ventilators and the height adjustable nozzle can be folded upwards and locked in the top position via gas pressure springs.

Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Controller TMP 630 MOVE

(Note: The cooling cannot be operated with another controller.)

Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 8 cm.

To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

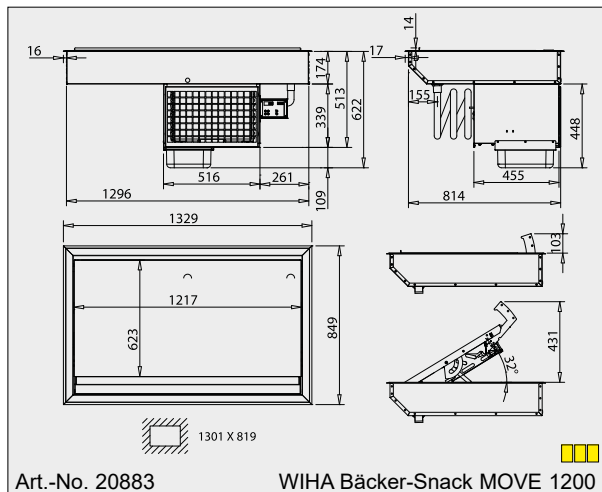
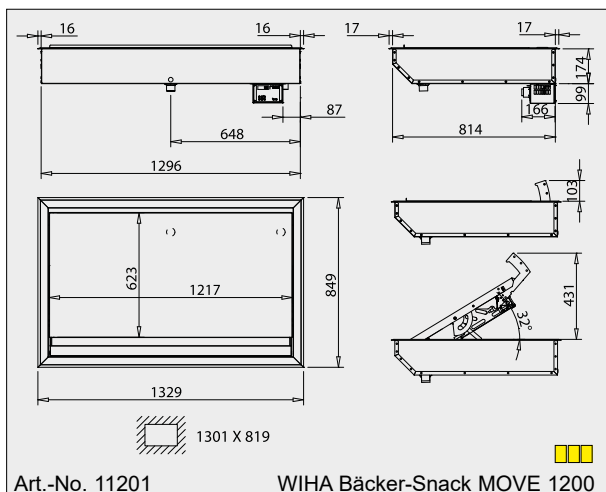
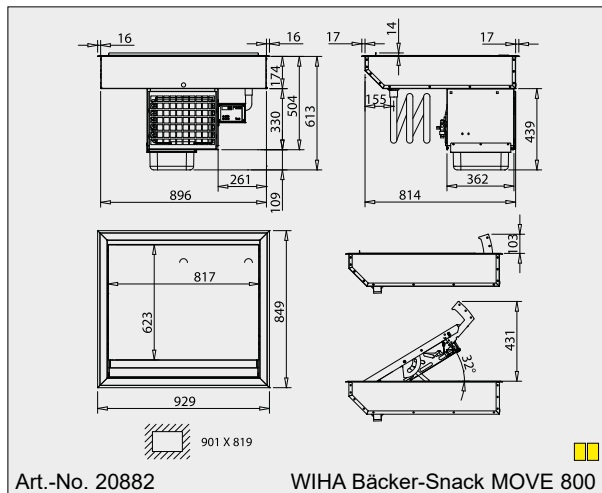
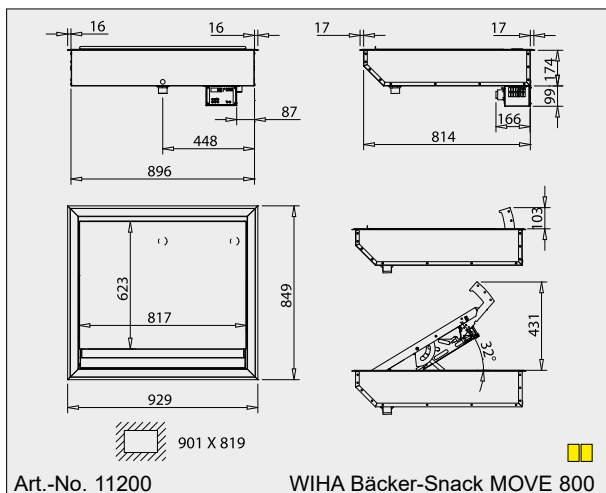
Commercial product for the installation in stationary food and service counter.

Cooling Unit Model

The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

The TMP 630 MOVE digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. One freely usable output can be used for counter lighting.

With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



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".