

Bäcker-Snack®

The better air chiller unit for cakes and snacks

1
Straight
Installation

WiHA
Freshness System
(Special Accessory)
Patented

WiHA
EASY-CLEAN
Easy cleaning of the air blow-off area

WiHA
ROUND-BOTTOM
Easy cleaning of the pan bottom

WiHA
MOVE-DOWN
Patented

WiHA
LONG-LIFE
Longer operating life of the cooling unit

WiHA
MOVE-AWAY
Patented

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



Preferred application:
Cakes, tarts and snacks with a merchandise height of up to max. 6 cm.

Protective machine cover and condensate pan are available as an accessory.

Food stays fresh for longer thanks to the patented **WIHA FRESHNESS SYSTEM**

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly
- Separate mounting frame
- Comfortable digital temperature and defrost controller

Tip: You can find a low-priced version on page 26.
Suitable beverage coolers for the front of counter are on page 112.

WIHA Bäcker-Snack	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 400 *	6000	20100	370 W	230V/270W	■
Bäcker-Snack 600 *	6001	20101	370 W	230V/270W	■ ■
Bäcker-Snack 800	6002	20102	450 W	230V/350W	■ ■ ■
Bäcker-Snack 1200	6004	20103	605 W	230V/390W	■ ■ ■ ■
Bäcker-Snack 1600	6005	20104	825 W	230V/540W	■ ■ ■ ■ ■
Bäcker-Snack 1600 D (2 air coolers)	6006	20105	825 W	230V/540W	■ ■ ■ ■ ■
Bäcker-Snack 2000 D (2 air coolers)	6007	20106 **	1060 W	230V/1050W	■ ■ ■ ■ ■ ■
Bäcker-Snack 600 L *	6008	20107	370 W	230V/270W	■ ■
Bäcker-Snack 1200 L *	6009	20108	450 W	230V/350W	■ ■ ■

Delivery includes mounting frame. 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

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
Reference thermometer on the customer side TPE 2	2182
Machine housing, tiltable	2678
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
Quick-connect cleaning head (on-site drain is necessary!)	6322

	Art.-No.
Protective machine cover type 370-825	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 31.

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

1. Air Chiller Units

straight installation



1

Straight
Installation

Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 6 cm. 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.

Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and round shaped hygienic corners (ROUND-BOTTOM) that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a 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 and ventilators can be folded upwards and locked in the top position via gas pressure springs. The air blow-off area can be easily unfolded, so that the inner surfaces can be cleaned of crumbs and remains of cream (EASY-CLEAN). To clean the surfaces of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). 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
- Built-in temperature sensor and defrost sensor

Cooling Unit Model

For model 400:

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 620 digital defrost and temperature controller is mounted underneath the cooling pan.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

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

For models 600–1600 D:

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 620 digital defrost and temperature controller is mounted right next to the cooling unit.

Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

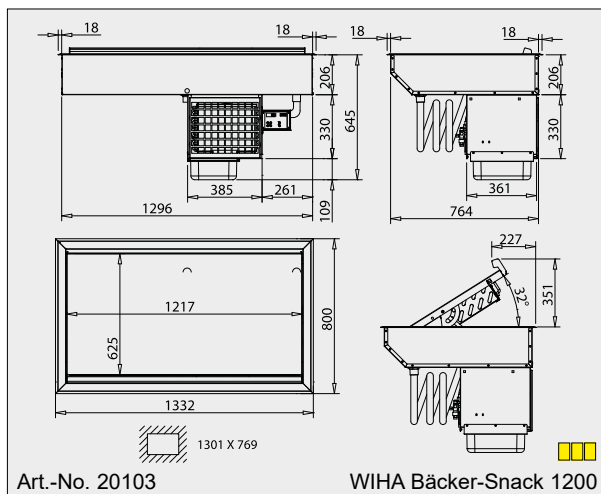
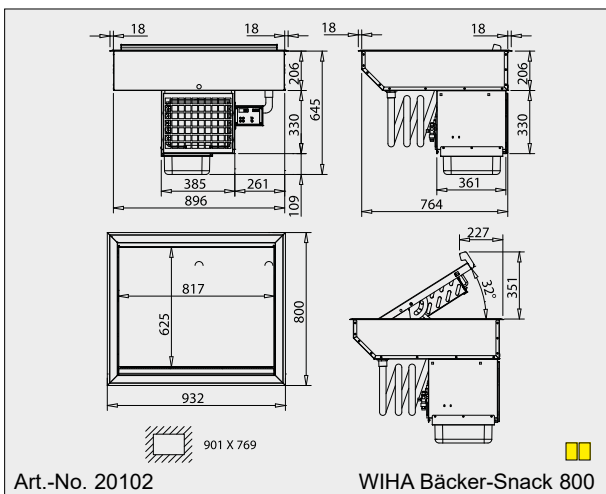
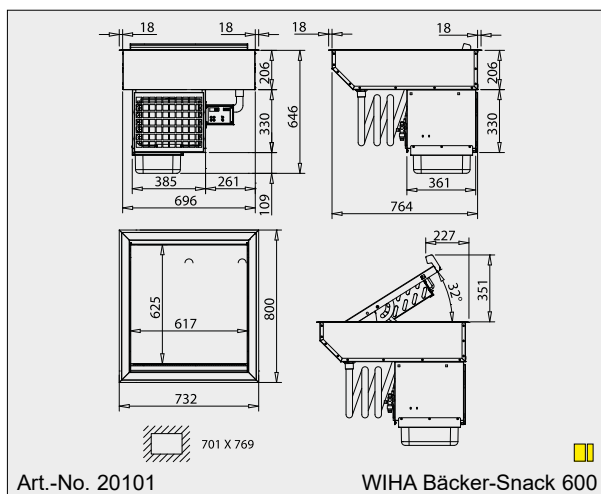
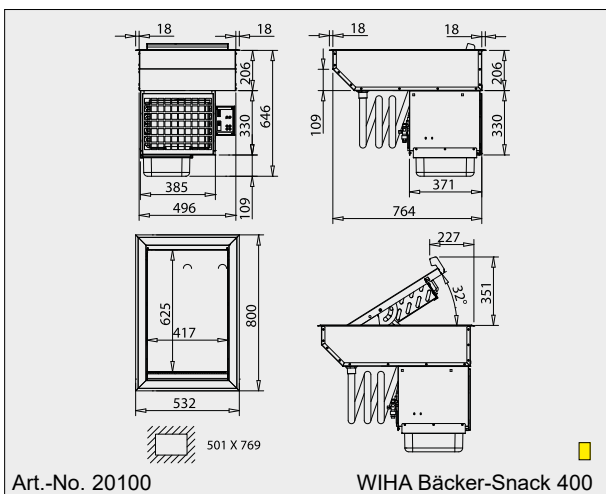
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

For model 2000 D:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting.

The counter design should include a well-ventilated base unit beneath the cooling pan.

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

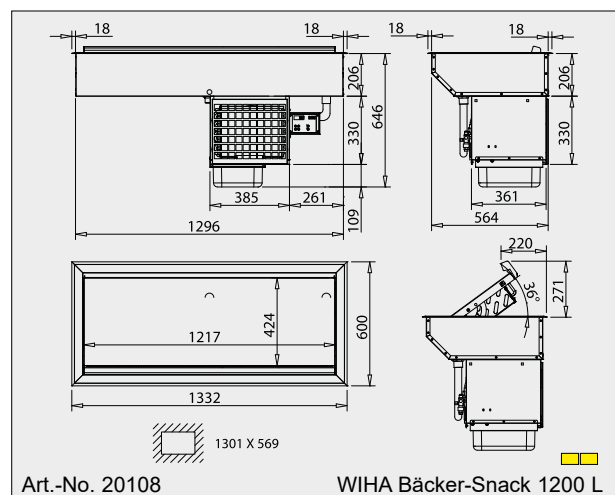
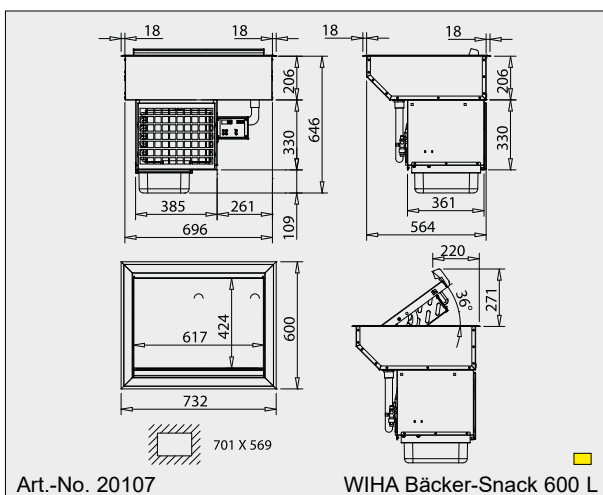
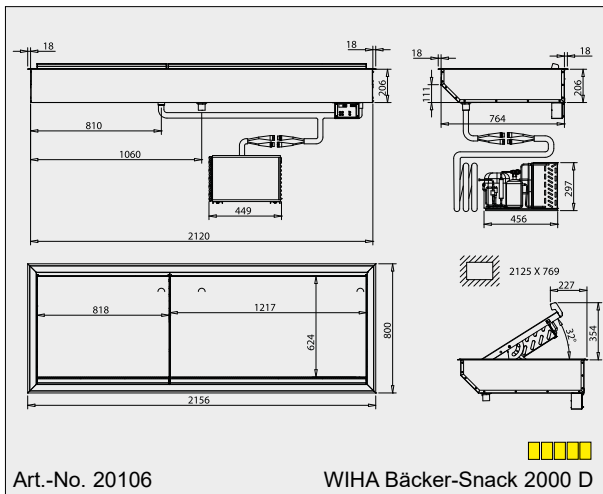
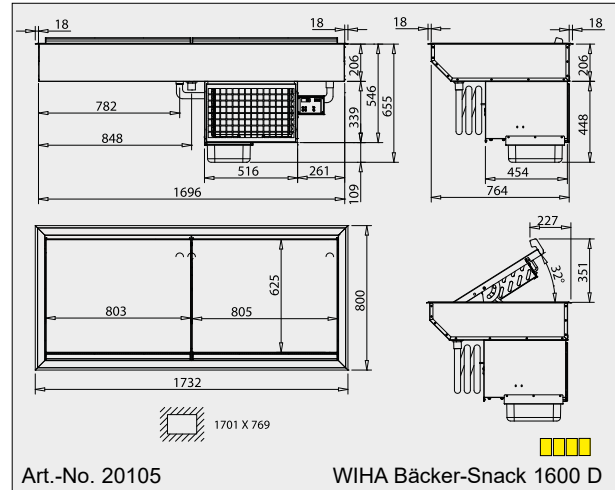
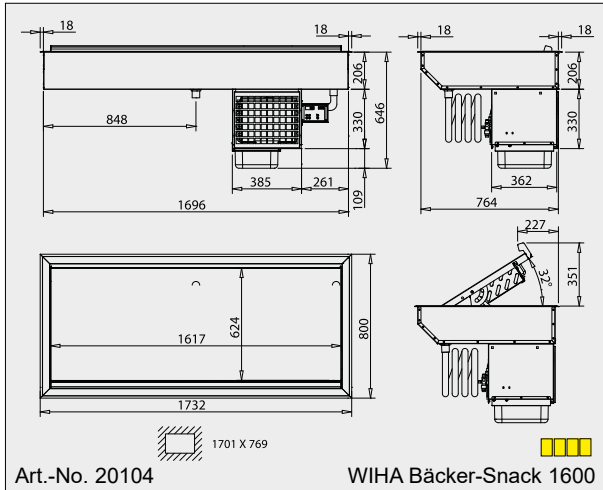


The drawings are shown with special accessory that is not included; more drawings are available on www.wiha-web.com under "Info Centre / Customer Area".

For external cooling units we recommend our
WIHA controller TMP 620 **Art.-No. 12201**

More information about the controller in chapter 16 on page 389.





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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.