

straight installation

# Bäcker-Snack<sup>®</sup> GRANITE

Mountable under granite work surfaces





WIHA Bäcker-Snack GRANITE	For external cooling unit	With cooling unit and controller	Cooling power	Connection cooling unit	
Model	ArtNo.	ArtNo.	[-10°ET]		
Bäcker-Snack GRANITE 400 *	6367	20220	370 W	230V/210W	
Bäcker-Snack GRANITE 600 *	6368	20221	370 W	230V/270W	
Bäcker-Snack GRANITE 800	6369	20222	450 W	230V/350W	
Bäcker-Snack GRANITE 1200	6370	20223	605 W	230V/390W	
Bäcker-Snack GRANITE 1600 D (2 air coolers)	6371	20225	825 W	230V/540W	
Bäcker-Snack GRANITE 2000 D (2 air coolers)	6372	20226 **	1060 W	230V/1020W	
Bäcker-Snack GRANITE 600 L *	6386	20227	370 W	230V/210W	_
Bäcker-Snack GRANITE 1200 L *	6387	20228	450 W	230V/350W	

Delivery <u>without</u> 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.

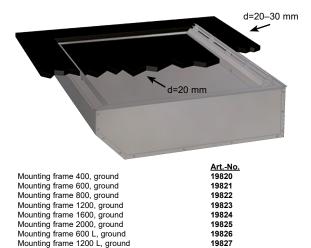
\* Not available with FRESHNESS SYSTEM. 

\*\* Without base element, the cooling unit is connected via refrigerant couplings.

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

Special Accessories Condensate pan mounted under the	ArtNo.
cooling unit	33196
Drain fitting 1 1/4" for connecting	
to the customer's drain	3815
Machine housing, tiltable	2678
TMP 620 controller for exteranl cooling unit	12201
TMP 630 instead of TMP 620 controller with	
2 freely usable outputs	12210
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base	housing
Quick-connect cleaning head	6322
(on-site drain is necessary)	
Protective machine cover type 370-605	33194
Protective machine cover type 825 (2air coolers)	33195
Air cooler for operation with refrigerant CO <sub>2</sub>	10197
(price per air cooler, design see page 384)	

Patented WIHA FRESHNESS SYSTEM see page 31.



# 1. Air Chiller Units

## straight installation





### Description

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

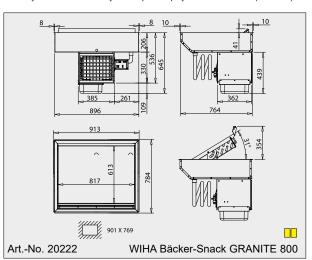
To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

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 generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

Located above the circulating air evaporators is a bearing surface to glue on a

20 mm thick granite surface.

To clean the pan bottom, the merchandise display with the granite surface and the circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surface of the evaporator, it can be folded down (MOVE-DOWN TECHNOLOGY) when the merchandise display is open. The mounting lip makes installation easy.

#### For external cooling unit

#### Delivery includes:

- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

# **Cooling Unit Model**

#### For all models except 2000 D:

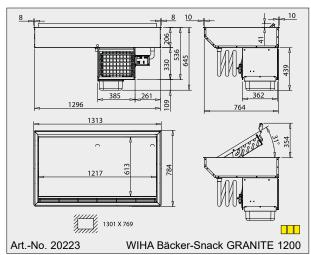
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing. The TMP 620 digital defrost and temperature controller is mounted right next to the cooling unit. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting. With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

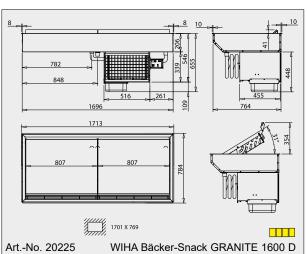
#### For model 2000 D:

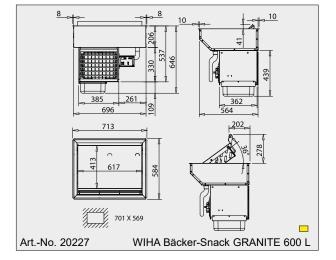
The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can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

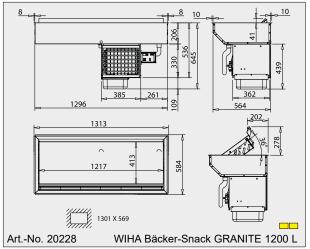
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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









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".