

Bäcker-Snack® HOT-COLD

HOT or COLD – respond to your customers' demands!

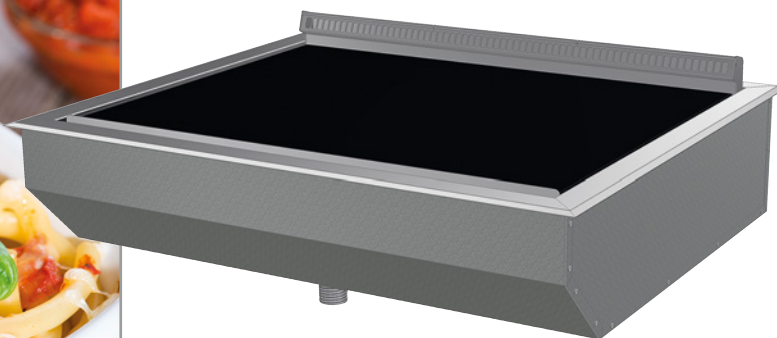
1
Straight
Installation



Preferred application:

COLD: Cakes, tarts, sandwiches and snacks with a merchandise height of approx. 6 cm.

HOT: Pizza, croissants, pies, etc.



The WIHA HOT-COLD TECHNOLOGY

As seasons and daytimes are changing constantly, your customers' tastes vary accordingly. Maybe cold snacks throughout the day and a warm snack in the afternoon. Your counter should be as flexible as your customers are.

Wouldn't it be good to have a unit that offers both solutions?

The "Bäcker-Snack HOT-COLD" is the answer to this question. It is child's play to switch the operation mode from cold to hot and back!

HOT-COLD
40–90°C < 5°C

WIHA Bäcker-Snack HOT-COLD	For external cooling unit – incl. controller –	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	Power hotplate
Model	Art.-No.	Art.-No.			
Bäcker-Snack HOT-COLD 800	6800	6804 *	450 W	230V/350W	1100 W
Bäcker-Snack HOT-COLD 1200	6801	6805 *	605 W	230V/390W	1650 W

The refrigeration units for external cooling units include a controller and dimmer for an on-site heat radiator and an expansion valve for R134a/R513A.

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

The drawings are available on www.wiha-web.com under "Info Centre / Customer Area".

Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain

Art.-No.

3815

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 evaporator is a heated merchandise display, which is made of toughened black glass.

To clean the pan bottom, the heated 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.

The controller is mounted beneath the cooling pan and is equipped with a dimmer for the connection of an on-site radiator. Installation is made easy by the mounting lip and mounting frame. The surface of the mounting frame is ground.

Delivery includes:

- Expansions valve for R134a/R513A
- Mounted controller with dimmer for the on-site heat radiator (max. connected load 230 V/1500 W)

Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

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

Description

Air chiller unit for cooling cakes, cream cakes and snacks with a merchandise height of up to 6 cm and also with hotplate for keeping food warm.

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

When used as air chiller unit:

Temperature: < 5°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953). To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

When used in keeping warm mode:

Temperature of the plate can be adjusted in 9 steps. Temperature range approx. 40 °C to approx. 90 °C.

It is necessary to provide a heat radiator above the device on site. The controller is equipped with a dimmer (max. connected load 230 V/1500 W) for this purpose.

Note: A heat radiator must have a distance of at least 30 cm to the merchandise display. The on-site glass top must remain open on the operating side for ventilation. In case of a defect, it must be ensured that no flammable refrigerant can collect in the area of the heat radiator.