1. Air Chiller Units

straight installation





1 Snack-Genie
The low-priced no-frost refrigerator for cakes and snacks











- commercial operation ■ Longer operating life of the cooling unit
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 2 air speeds

(LONG-LIFE)

- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Robust digital temperature and defrost controller
- Cooling unit with power reserve

Preferred application:

Cakes, tartes and snacks with a merchandise height of up to max. 6 cm.

| WIHA Snack-Genie | For external cooling unit | With cooling unit and controller | Cooling power | Connection cooling unit | |
|------------------|---------------------------|----------------------------------|------------------|-------------------------|--|
| Model | ArtNo. | ArtNo. | [-10°ET] | | |
| Snack-Genie 800 | 6120 | 20262 | 450 W | 230V/350W | |
| Snack-Genie 1200 | 6121 | 20263 | 605 W | 230V/390W | |
| Snack-Genie 1600 | 6122 | 20264 | 825 W | 230V/540W | |

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors Protective machine cover and condensate pan/drain trap are available as accessories.

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 12201 TMP 620 controller for external cooling unit TMP 630 instead of TMP 620 controller with 12210 2 freely usable outputs 6253 Protective machine cover type 450-825



Errors and technical modification excepted. All prices are in Euro exclusive the statutory VAT. (status 05/2025)





straight installation

Description

Chiller unit with circulating air for cooling cakes 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: < 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.

Design

Interior pan 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 circulating air evaporator 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).

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible. 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

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.

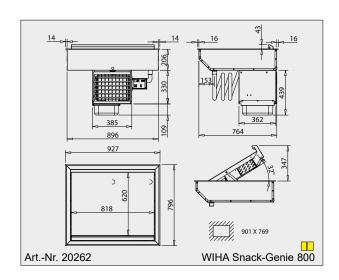
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

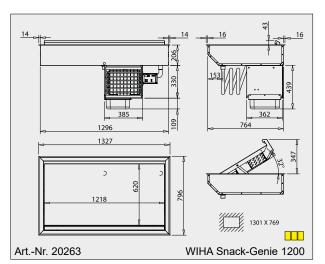


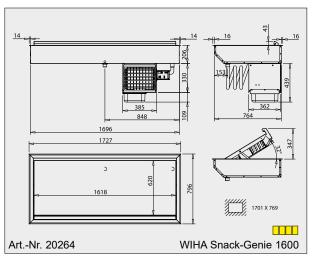




The cover on the air outlet nozzle can be easily opened for cleaning. Crumbs and remains of cream can now simply be wiped off.







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".