

Bäcker-Snack® GRANITE

Mountable under granite work surfaces

1
Straight
Installation

WiHA
**Freshness
System**
(Special Accessory)
Patented

WiHA
**MOVE-
DOWN**
Patented

WiHA
**LONG-
LIFE**
Longer operating life of
the cooling unit

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

WiHA
**ROUND-
BOTTOM**
Easy cleaning of the
pan bottom

WiHA
CLOUD

NEW! With WIHA CLOUD CONTROL, optionally
available, more infos on page 432.

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

Food stays fresh for longer thanks to the
patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Comfortable digital temperature and defrost controller
- Liftable evaporator
- Service friendly
- With WIHA CLOUD CONTROL: smart control and monitoring via WIHA app

Tip: Suitable beverage coolers for the front of counter are on page 110.

WIHA Bäcker-Snack GRANITE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
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 **without** 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, WIHA CLOUD CONTROL, 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.

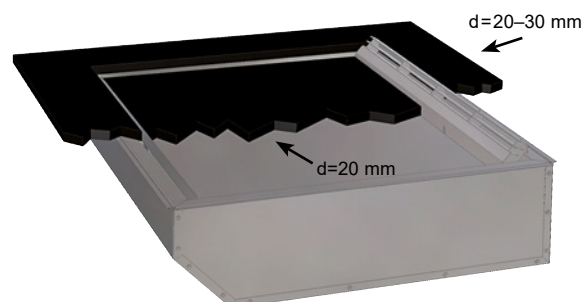
Base element UTB 51 optionally available,
see table on page 406.

Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 controller for external cooling unit	12201
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit	33572
TMP 630 instead of TMP 620 controller with 2 freely usable outputs	12210
TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs	33568
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 370-605	33194
Protective machine cover type 825 (2 air coolers)	33195

Air cooler for operation with refrigerant CO₂ 10197
(price per air cooler, see page 404)

Patented WIHA FRESHNESS SYSTEM see page 33.



Art.-No.
Mounting frame 400, ground
19820
Mounting frame 600, ground
19821
Mounting frame 800, ground
19822
Mounting frame 1200, ground
19823
Mounting frame 1600, ground
19824
Mounting frame 2000, ground
19825
Mounting frame 600 L, ground
19826
Mounting frame 1200 L, ground
19827

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 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.

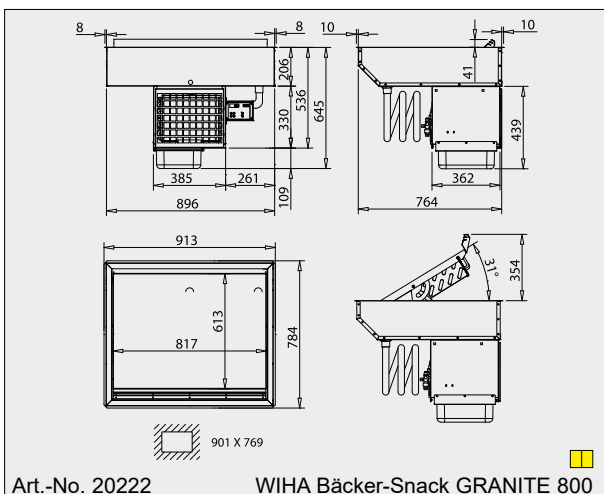
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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 lighting.

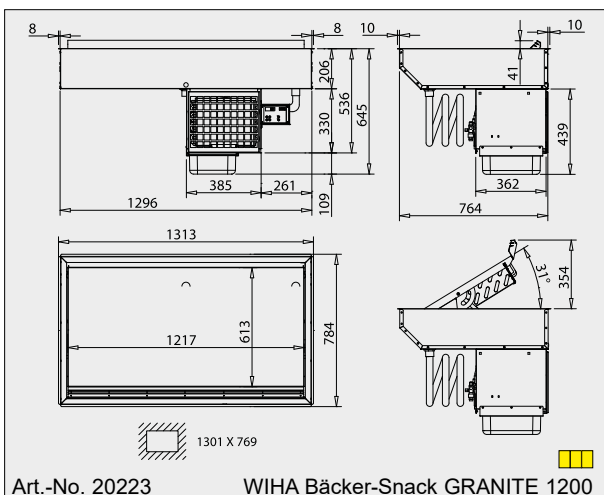
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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



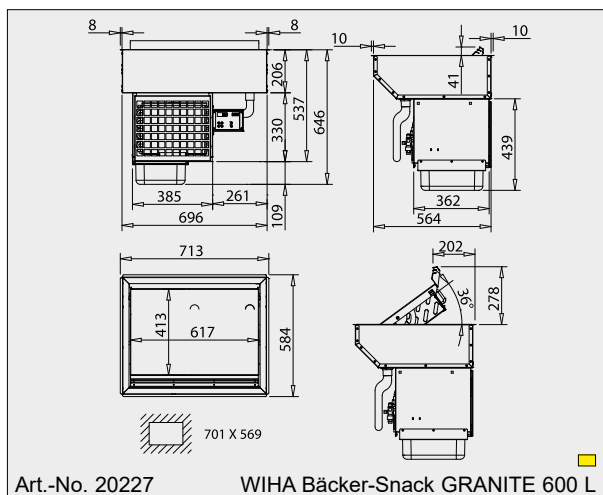
Art.-No. 20222

WIHA Bäcker-Snack GRANITE 800



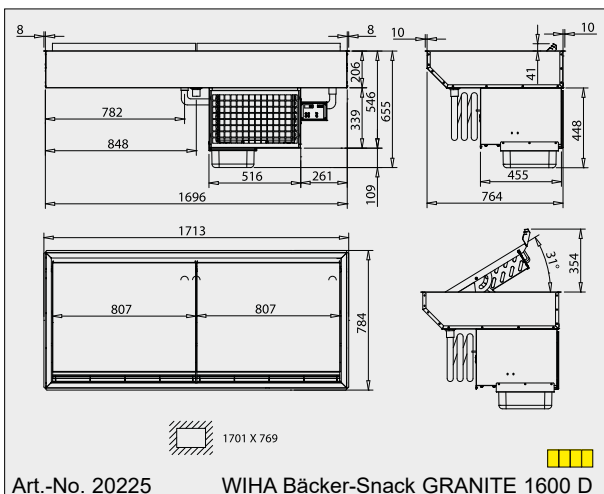
Art.-No. 20223

WIHA Bäcker-Snack GRANITE 1200



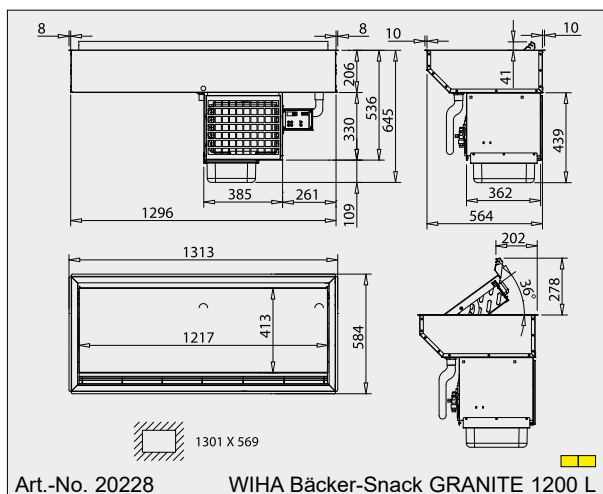
Art.-No. 20227

WIHA Bäcker-Snack GRANITE 600 L



Art.-No. 20225

WIHA Bäcker-Snack GRANITE 1600 D



Art.-No. 20228

WIHA Bäcker-Snack GRANITE 1200 L

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".