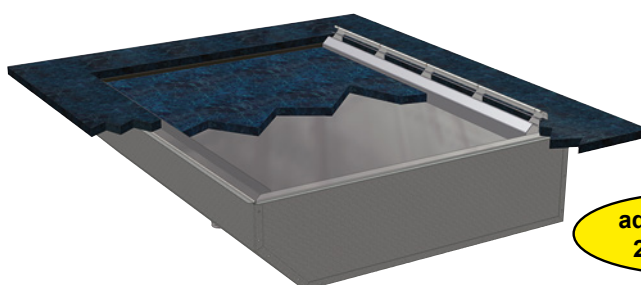


Bäcker-Snack® GRANITE IMPULSE

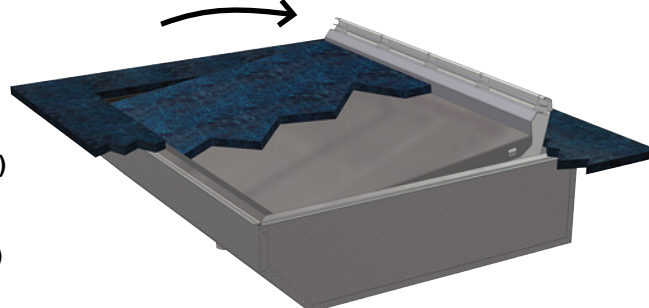
Mountable under granite work surfaces

1
Straight
Installation



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

adjustable in
2 seconds



Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Inclinal merchandise display (MOVE-UP)
- 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
- Lifiable evaporator
- Service friendly
- Comfortable digital temperature and defrost controller
- 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 IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack GRANITE IMPULSE 800	10124	10126	450 W	230V/350W	■ ■
Bäcker-Snack GRANITE IMPULSE 1200	10125	10127	605 W	230V/390W	■ ■ ■

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.

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

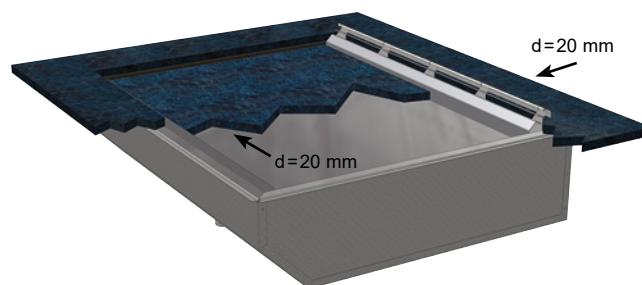
NEW! With WIHA CLOUD CONTROL, optionally available, more infos on page 432.

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
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 Typ 450/605	33194

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

Patented WIHA FRESHNESS SYSTEM see page 33.



Mounting frame 800, ground
Mounting frame 1200, ground

Art.-No.
19822
19823

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. The merchandise display can be set horizontally or at an angle for impulse sale (MOVE-UP FUNCTION).

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.

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 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.

For external cooling unit

Delivery includes:

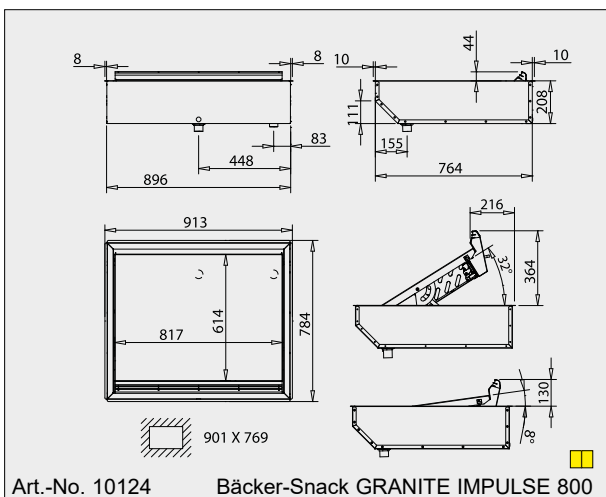
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

Cooling Unit Model

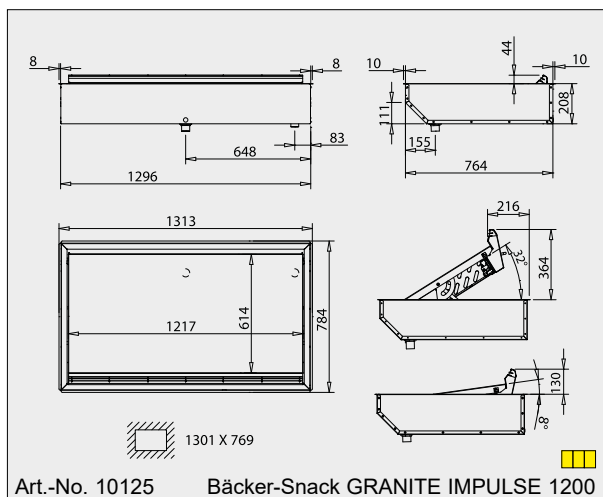
The cooling unit is encased in a stainless steel housing and is located beneath the cooling pan. It is easy to remove for servicing.

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.

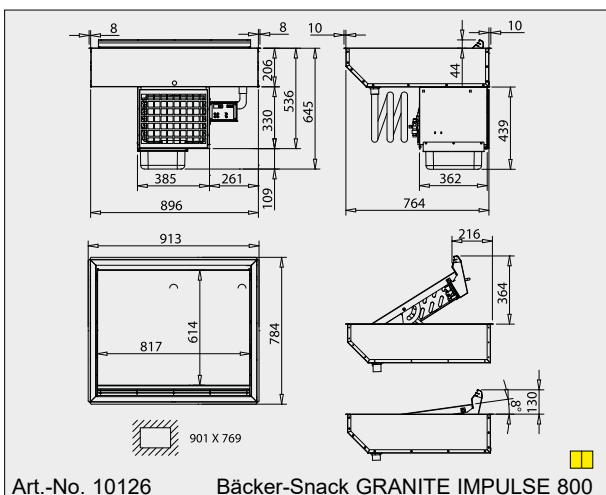
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.



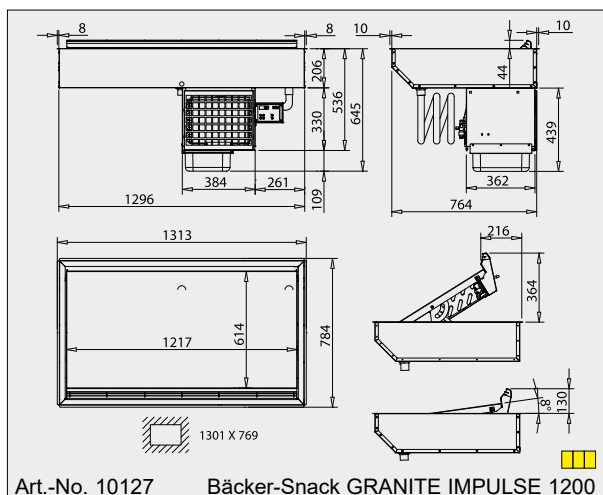
Art.-No. 10124 Bäcker-Snack GRANITE IMPULSE 800



Art.-No. 10125 Bäcker-Snack GRANITE IMPULSE 1200



Art.-No. 10126 Bäcker-Snack GRANITE IMPULSE 800



Art.-No. 10127 Bäcker-Snack GRANITE IMPULSE 1200

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
Controller TMP 630-CLOUD

Art.-No.
33572

More information about the controller on page 410.



WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.