

1. Air Chiller Units

straight installation



1

Straight
Installation

Bäcker-Snack® IMPULSE

The clever solution for impulse sale

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

WiHA
**MOVE-
UP**
Better view of the goods
for the impulse sale

WiHA
**EASY-
CLEAN**
Easy cleaning of the
air blow-off area

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

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

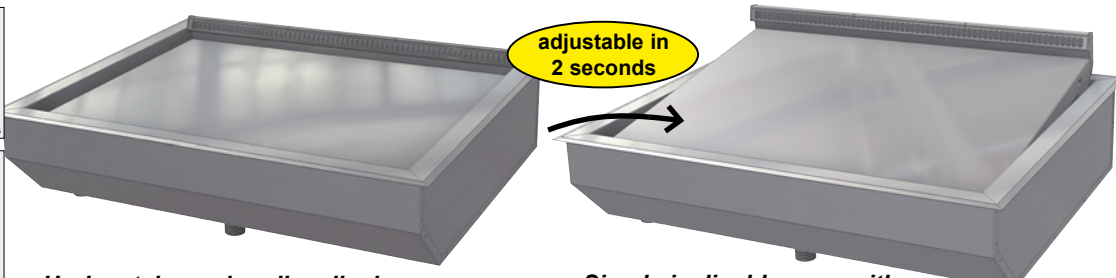
WiHA
**ROUND-
BOTTOM**
Easy cleaning of the
pan bottom

WiHA
CLOUD

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

WiHA +
**MOVE-
DOWN**
+ gas pressure springs

WiHA
**MOVE-
AWAY**
Patented



*Horizontal merchandise display
for cream cakes.*

*Simply inclinable even with
loaded merchandise display.*

**Food stays fresh for longer thanks to the
patented FRESHNESS SYSTEM**

- Inclinable merchandise display (MOVE-UP)
- The air cooler can be easily folded down (MOVE-DOWN-PLUS), in case of R134a/R513A with additional gas pressure springs
- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)

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

- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology and 2 air speeds
- Liftable evaporator
- Separate mounting frame
- Durable technology
- With **WIHA CLOUD CONTROL**: smart control and monitoring via **WIHA app**

WIHA Bäcker-Snack IMPULSE	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Modell	Art.-No.	Art.-No.			
Bäcker-Snack IMPULSE 400 *	6015	20120	370 W	230V/210W	■
Bäcker-Snack IMPULSE 600	6016	20121	370 W	230V/270W	■
Bäcker-Snack IMPULSE 800	6017	20122	450 W	230V/350W	■
Bäcker-Snack IMPULSE 1200	6018	20123	605 W	230V/390W	■
Bäcker-Snack IMPULSE 1600	6019	20124	825 W	230V/540W	■
Bäcker-Snack IMPULSE 1600 D (2 air coolers)	6020	20125	825 W	230V/540W	■
Bäcker-Snack IMPULSE 2000 D (2 air coolers)	6021	20126 **	1060 W	230V/1023W	■

Delivery includes 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.

Special Accessories

Condensate pan mounted under the colling 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 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 370-825	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.	

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 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 merchandise display made of ground stainless steel, material 1.4301.
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 circulating air evaporator and ventilators can be folded upwards and locked in the top position via gas pressure springs. To clean the surfaces of the evaporator, the impulse nozzle can be swung up and then the evaporator can be easily folded down (MOVE-DOWN-PLUS TECHNOLOGY) when the merchandise display is open. To clean the area behind the pan or to carry out servicing, the merchandise display can be moved forwards (MOVE-AWAY TECHNOLOGY). Installation is made easy by the mounting lip and stainless steel mounting frame. The surface of the mounting frame is ground.

For external cooling unit

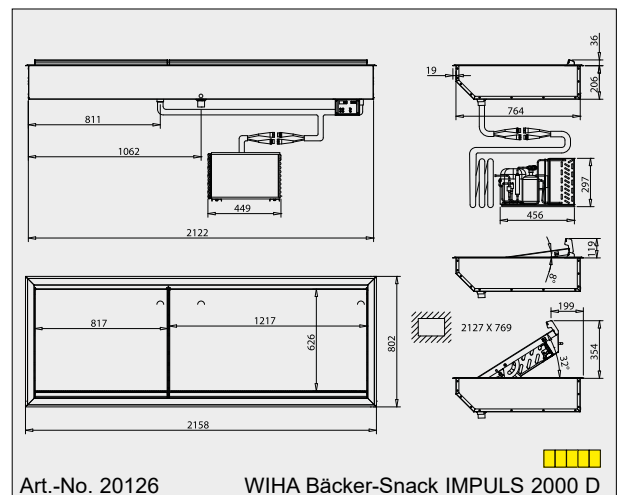
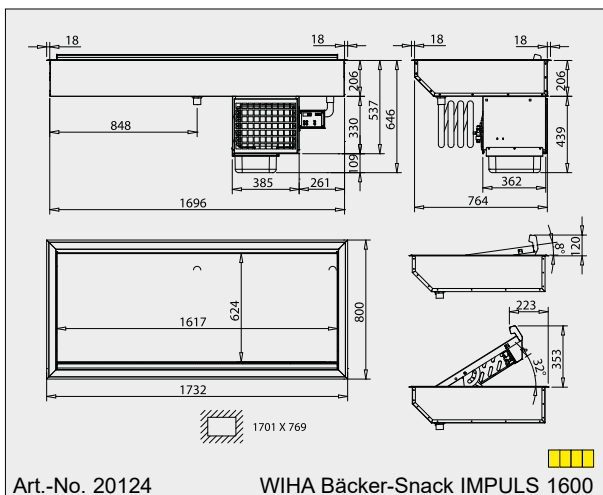
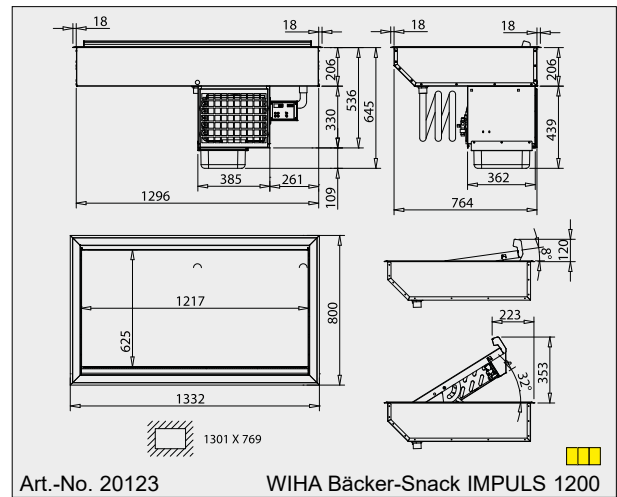
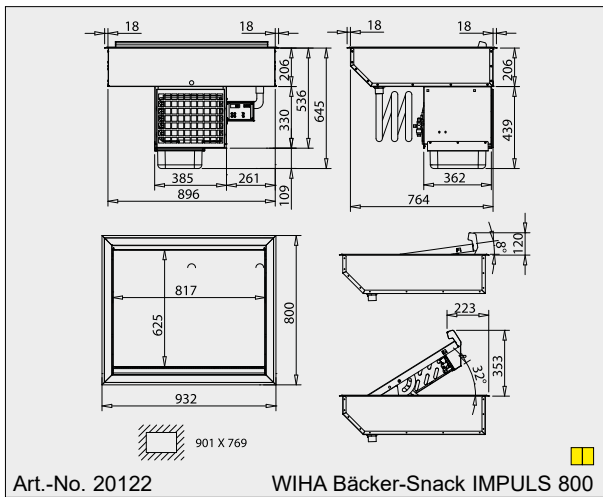
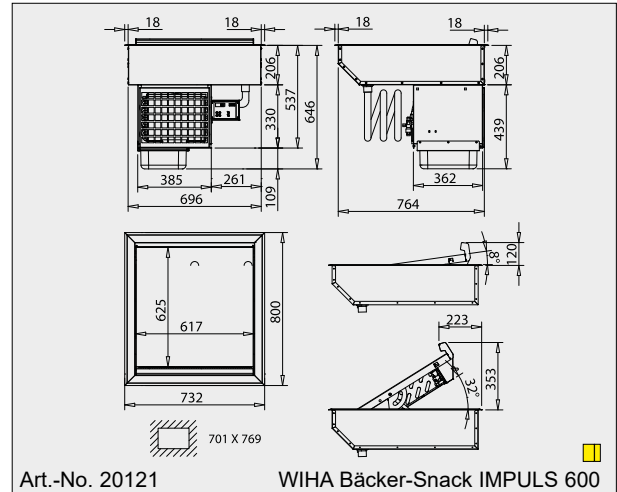
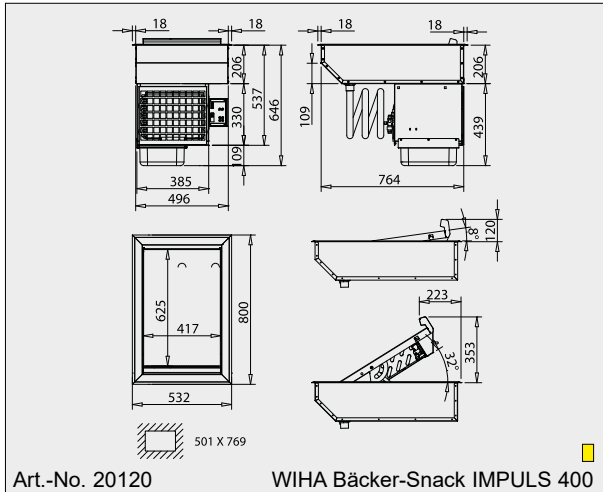
Delivery includes:

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

Cooling Unit Model

Description see "Bäcker-Snack Standard" (page 10).

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



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.