

Tiered Refrigeration Module SKE 150 SB

Ideal for self-service purposes

WiHA
Freshness System
(Special Accessory)
Patented

WiHA +
MOVE-DOWN
+ gas pressure springs

WiHA
MOVE-AWAY
Patented



WiHA
LONG-LIFE
Longer operating life of the cooling unit

WiHA
ROUND-BOTTOM
Easy cleaning of the pan bottom

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

WiHA
CLOUD

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

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Tiered
Installation

Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- 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**)
- Extra-large evaporator
- Lifiable evaporator
- With **WIHA CLOUD CONTROL**: smart control and monitoring via the **WIHA app**



The surface has a fine surface finish.

Optimised for self-service purposes

The self-service merchandise can be cooled safely in a high cold reservoir, which results from the tiered construction and the 3-sided glass apron.

If exposed food is sold, an on-site sneeze guard must be provided. For exposed food we recommend the use of our patented WIHA FRESHNESS SYSTEM.

Preferred application:
Meat, cold cuts, delicacies and salads with merchandise heights of up to 10 cm max.

SKE 150 SB	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SB - 600	6346	20561	450 W	230V/350W	■
SKE 150 SB - 800	6347	20562	450 W	230V/350W	■ ■
SKE 150 SB - 1200	6348	20563	605 W	230V/390W	■ ■ ■
SKE 150 SB - 1600	6349	20564	825 W	230V/540W	■ ■ ■ ■

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.

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 controller 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) extra charge for device with cooling unit in the base housing	12219

Protective machine cover type 450-825
Air cooler for operation with refrigerant CO₂
(price per air cooler, see page 404)

Art.-No.
33194
10197

Patented WIHA FRESHNESS SYSTEM see page 45.

Description

Chiller unit with circulating air equipped with 3-sided glass apron for cooling meat, cold cuts, delicacies, salads and cheese with a merchandise height of up to 10 cm max.
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.
For design details of the model, see page 46.

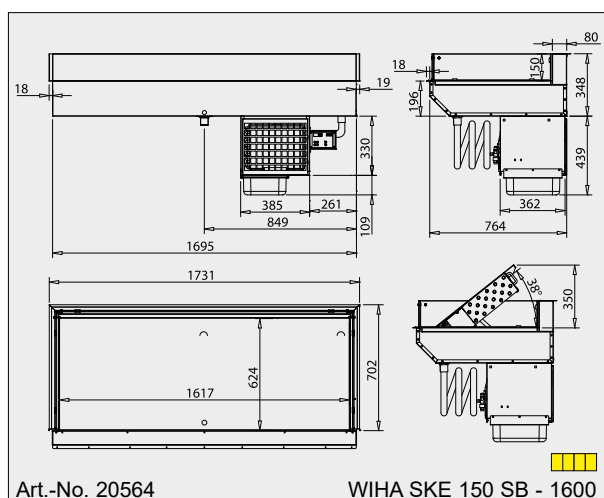
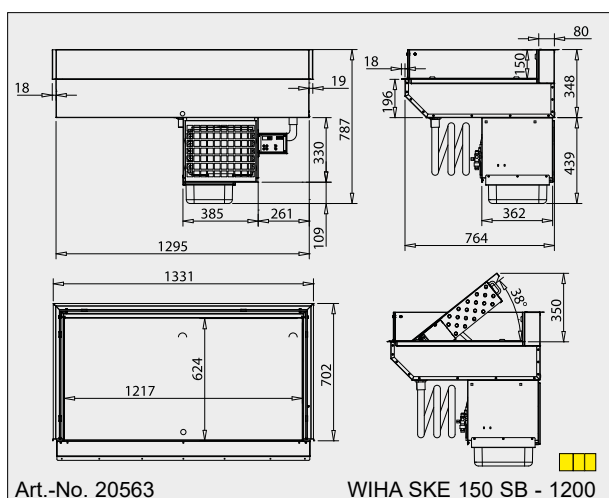
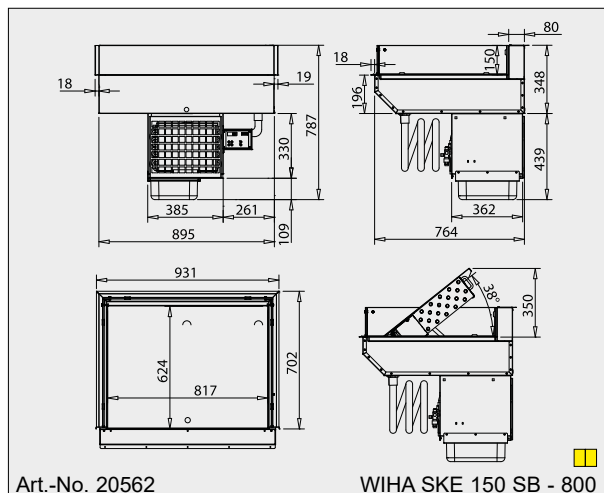
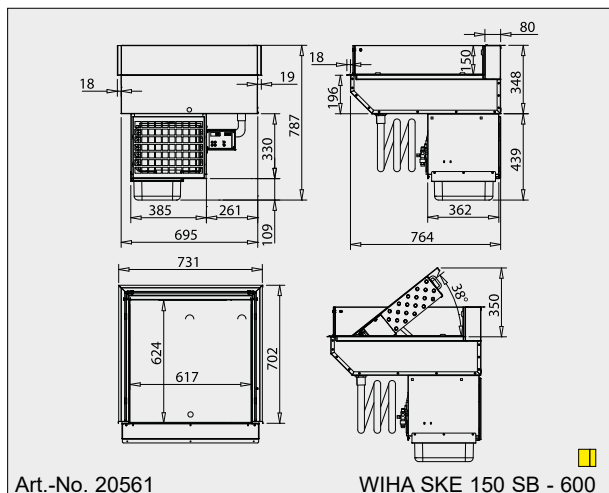
2. Air Chiller Units

tiered installation



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Tiered
Installation



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.

Tip: The patented WIHA FRESHNESS SYSTEM for keeping food fresh longer
Cakes, tarts and flans remain fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced. Our new FRESHNESS SYSTEM contains a highly effective patented combination of a circulating air filter and a UV disinfecting device. This puts cakes, tarts and flans in a purified protective atmosphere, which keeps them fresh for longer.