

1. Air Chiller Units

straight installation



1 Bäcker-Snack® VARIO

Easily adjustable to the height of the products (with patented height adjustment)!

WiHA
Freshness System
(Special Accessory)
Patented

WiHA
MOVE-DOWN
Patented

WiHA
MOVE-AWAY
Patented

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

WiHA
CLOUD

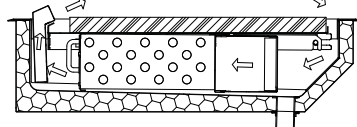
WiHA
LONG-LIFE
Longer operating life of the cooling unit

WiHA
ROUND-BOTTOM
Easy cleaning of the pan bottom

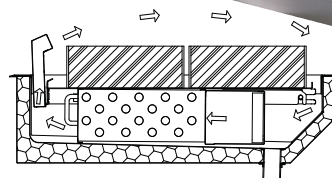
NEW!
With **WiHA CLOUD CONTROL**, optionally available, more infos on page 432.

Preferred application:
Cakes, cream cakes, snacks for a merchandise height up to 13 cm.

adjustable in 2 seconds



Lower position: for merchandise height 6 cm.



Upper position: for merchandise height up to 13 cm.

Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Air blow-off nozzle is easily height adjustable
- 2 air speeds
- Liftable evaporator
- Service friendly
- Digital temperature and defrost controller
- Separate mounting frame
- With **WiHA CLOUD CONTROL**: smart control and monitoring via **WiHA app**

Three times height adjustable for a merchandise height up to 13 cm

The air blow-off nozzle can be pulled up easily for higher products and is locked into place automatically. With the heightened air blow-off nozzle a deep cold reservoir is generated which results in excellent cooling.

For lower products like snacks the nozzle remains in the flat position.

Thus, for example snacks can be sold in the morning and higher cream cakes in the afternoon from a counter with plain work surface.

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

WIHA Bäcker-Snack Vario	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack VARIO 600	10381	10386	370 W	230V/270W	■
Bäcker-Snack VARIO 800	10382	10387	450 W	230V/350W	■ ■
Bäcker-Snack VARIO 1200	10383	10388	605 W	230V/390W	■ ■ ■
Bäcker-Snack VARIO 1600 D (2 air coolers)	10384	10389	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack VARIO 2000 D (2 air coolers)	18338	18339 *	1060 W	230V/1050W	■ ■ ■ ■ ■

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.

* Without base element, the cooling unit is connected via refrigerant couplings.

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 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)	Art.-No. 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 (price per air cooler, see page 404)	10197

Patented WIHA FRESHNESS SYSTEM see page 33.

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

Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 13 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 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, it can be folded down (MOVE-DOWN 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).

The height adjustable air blow-off nozzle can be easily opened for cleaning. 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

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.

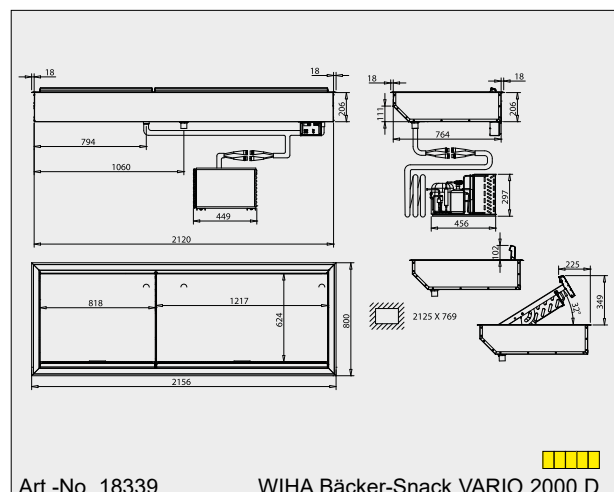
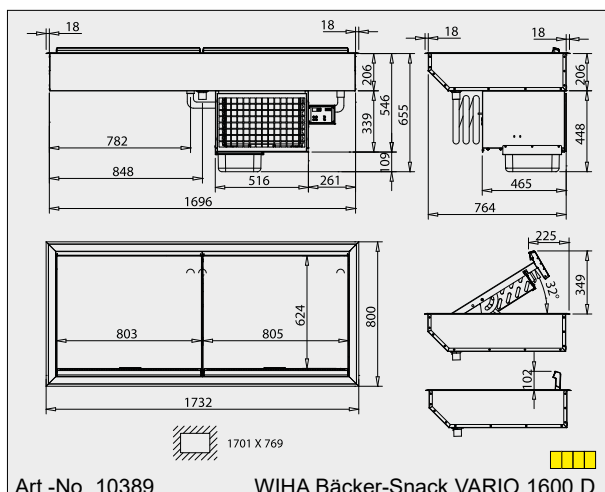
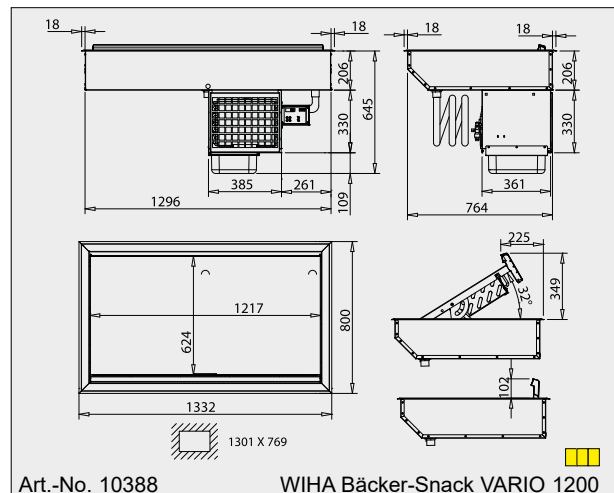
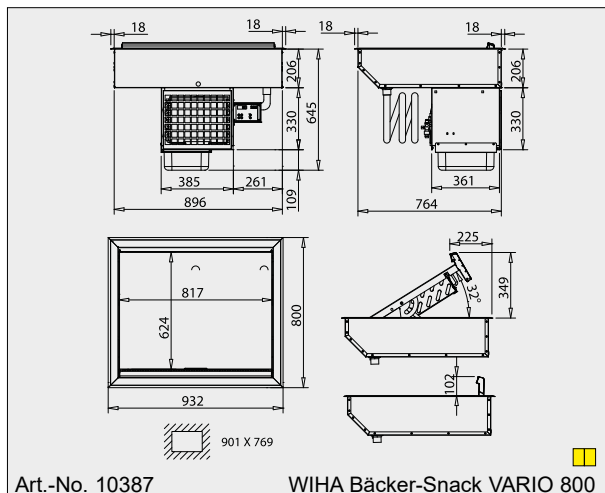
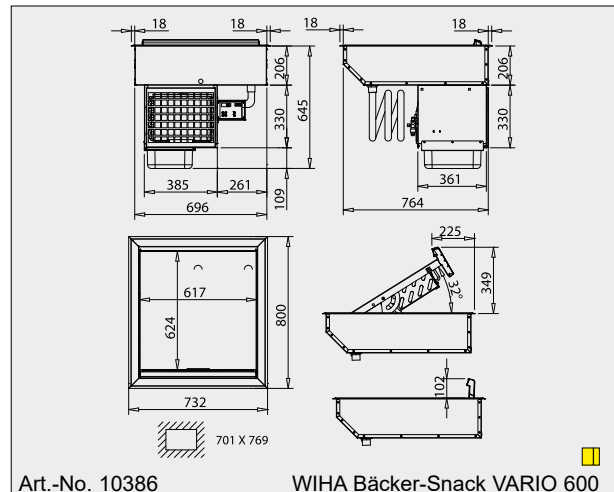
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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.

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

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



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".