

2. Air Chiller Units

tiered installation



RONDO[®] HL

Suitable for higher cream cakes, cakes and snacks

2

Tiered
Installation



The air chiller unit is available in round shape and of course in straight shape. On request also equipped with WIHA FRESHNESS SYSTEM, which contains a highly effective combination of a circulating air filter and UV disinfecting device.

Art.-No.
2658

Description

Air chiller unit with enhanced air blow-off nozzle for cooling cakes, cream cakes and snacks. The merchandise must be placed below the air blow-off nozzle.

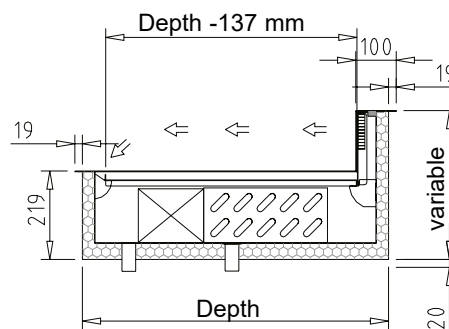
To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

Temperatures: 6°C to 12°C at 25°C/60% relative humidity.

Commercial product for the installation in stationary food and service counter.

Design as per model "RONDO FL" (page 30).

Almost any geometric shape is possible.



Cross section "RONDO – Type HL"

Note: A free space of approx. 20 mm is to be taken into account below the cooling pan.



The liftable evaporator makes cleaning the pan bottom easy.