

2. Air Chiller Units

tiered installation



Kondito STANDARD

Pull-out air chiller unit for cakes and cream cakes

2
Tiered
Installation



Perfect climate for cakes

- Longer operating life of the cooling unit (LONG-LIFE)
- Extra-large evaporator
- Lifiable evaporator
- Service-friendly
- Worktop is pulled out with the drawer
- Durable Papst ventilators
- Shock absorbers for a smooth closing
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

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

WIHA Kondito STANDARD	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-Nr.			
Kondito STANDARD 800 *	11020	20622	605 W	230V/450W	■ ■
Kondito STANDARD 1200 **	11021	20623	825 W	230V/600W	■ ■ ■

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors.

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

* Usable display area: width 814 mm, depth 640 mm

** Usable display area: width 1214 mm, depth 640 mm

Special Accessories

	Art.-No.
Condensate pan mounted under the cooling unit	33196
Drain fitting 1 1/4" with 1.5 m hose	3830
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)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 605	33194
Protective machine cover type 825	33195

Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4") and hygienic corners that are easy to clean. Pressure-injected expanded polyurethane insulation (CFC-free). After pulling out the drawer, the evaporator can be folded upwards along with the ventilators and air baffles. The smooth stainless steel pan bottom can thus be easily accessed for cleaning. Quiet low-voltage ventilators (12 V DC) for air circulation. The work surface is mounted on the refrigerated drawer on site and is pulled out together with the drawer.

For external cooling units

Delivery includes:

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

Description

Pull-out air chiller unit for cooling cakes and cream cakes with a merchandise height of up to 18 cm max.

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).

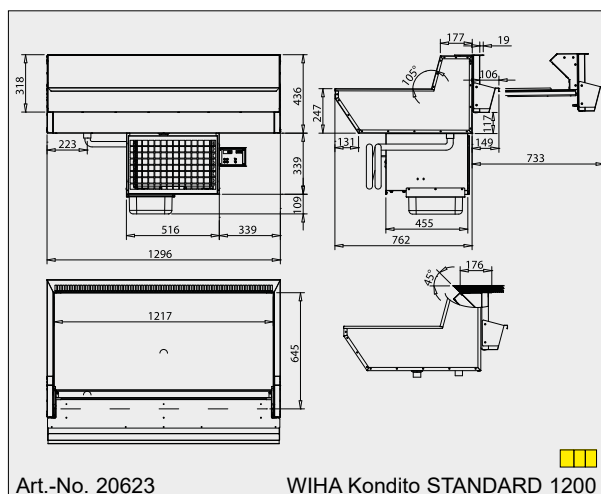
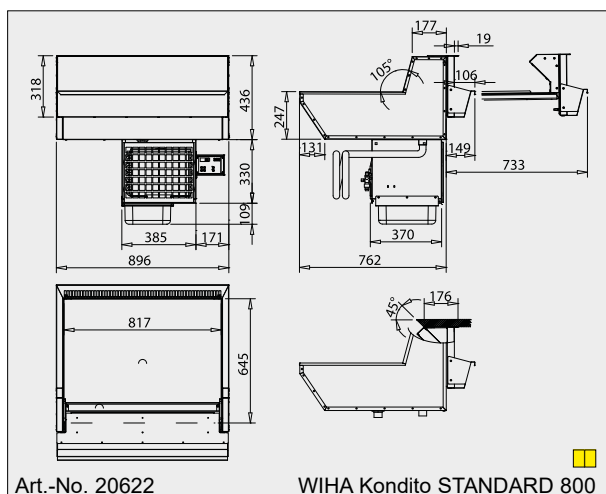
Commercial product for the installation in stationary food and service counter.

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.



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".