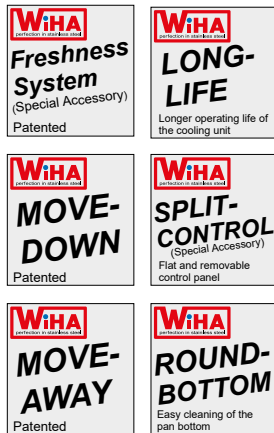


Tiered Refrigeration Module SKE 120

Ideal for delicacies, salads and snacks



Preferred application:
Delicacies, salads, etc. merchandise
heights of up to 12 cm max.

The surface has a
fine surface finish.

2
Tiered
Installation

Ideal climate for delicacies, salads and snacks

The cold reservoir created by the cascade design is an absolute must for sensitive delicacies and salads. Along with the large evaporator surface, high humidity is generated for gentle cooling.

Exposed food remains fresh for longer when the cooling system includes the patented WIHA FRESHNESS SYSTEM. The foreign bacteria and germs entering from the surrounding counter area accelerate the ageing process of the exposed food. Our patented FRESHNESS SYSTEM filters and disinfects the circulating air stream and thus lays the foundation for keeping food fresh longer.

Food stays fresh for longer thanks to the patented FRESHNESS SYSTEM

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator

SKE 120	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 - 400 *	5957	20520	370 W	230V/210W	■
SKE 120 - 600 *	5933	20521	370 W	230V/270W	■
SKE 120 - 800	5934	20522	450 W	230V/350W	■
SKE 120 - 1200	5935	20523	605 W	230V/390W	■
SKE 120 - 1600	5936	20524	825 W	230V/540W	■
SKE 120 - 1600 D (2 air coolers)	5882	20527	825 W	230V/540W	■
SKE 120 - 2000 D (2 air coolers)	5937	20526 **	1060 W	230V/750W	■

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

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
Reference thermometer TPE 2 for the customer side	2182
TMP 620 controller for external cooling unit	12201
TMP 630 controller instead of TMP 620 with 2 freely usable outputs	12210
Detachable control panel (SPLIT-CONTROL) extra charge for device with cooling unit in the base housing	12219
Protective machine cover type 370-825	6267
Protective machine cover type 825 (2 air coolers)	6253

Air cooler for operation with refrigerant CO₂ 10197
(price per air cooler, design see page 404)

Quick-connect cleaning head (on-site drain is necessary) 6322

Patented WIHA FRESHNESS SYSTEM see page 47.

Bottom beam, single piece, foldable 5982

	Art.-No.
Display shelf IMPLUSE with 2 bottom beams	
Width 400 mm	5980
Width 600 mm	5981
With the display shelf IMPLUSE, a product presentation is possible that is horizontal or inclined towards the customer.	
Side wall heightening for SKE (The side walls are designed in same height as the height of the customer side.)	6403
DUO-Bridge SKE 120 (To connect two adjacent mounted SKE air chiller units.)	6405

Description

Chiller unit with circulating air for cooling delicacies and salads with a merchandise height up to 12 mm max. The air baffle (with ground surface) located behind the merchandise has slits for mounting bottom beams for a merchandise shelf that can be set at an angle. 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.

See page 48 for design details of the model.

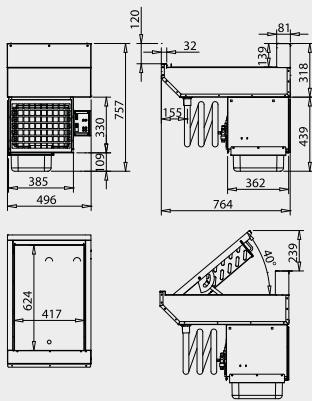
2. Air Chiller Units

tiered installation



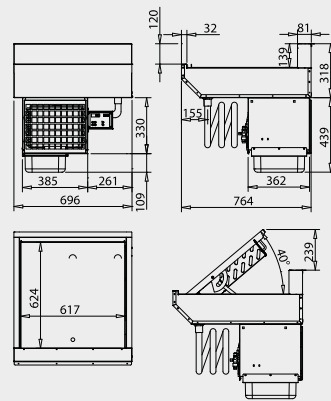
2

Tiered
Installation



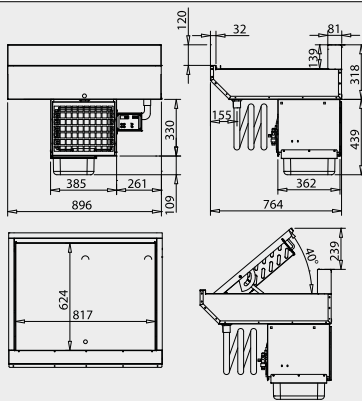
Art.-No. 20520

WIHA SKE 120 - 400



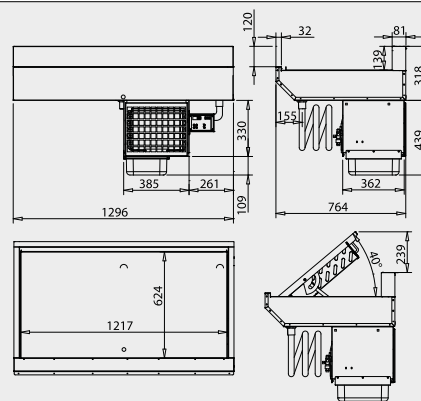
Art.-No. 20521

WIHA SKE 120 - 600



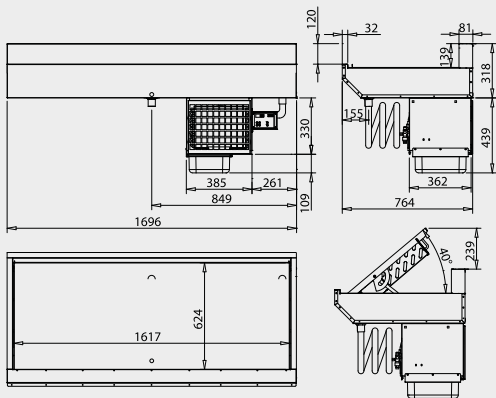
Art.-No. 20522

WIHA SKE 120 - 800



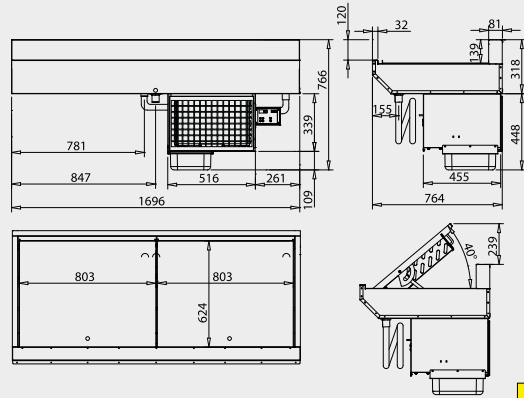
Art.-No. 20523

WIHA SKE 120 - 1200



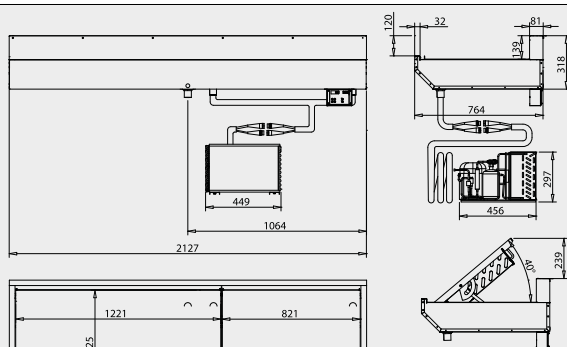
Art.-No. 20524

WIHA SKE 120 - 1600



Art.-No. 20527

WIHA SKE 120 - 1600 D



Art.-No. 20526

WIHA SKE 120 - 2000 D

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.

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".