

3. Air Chiller Units

angled installation (8°)

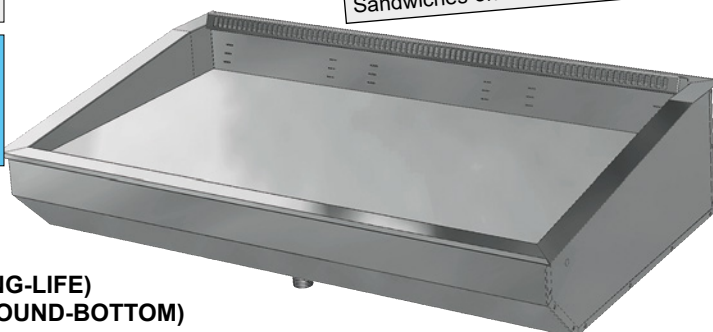


Bäcker-Snack® 8°

The better no-frost refrigerator for cream cakes, cakes, and snacks



Preferred application:
Cream cakes, cakes, snacks
with heights up to 11 cm max.
Sandwiches on Snack Racks.



The patented FRESHNESS SYSTEM for keeping food fresh longer

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- 4°C cooling technology
- 2 air speeds
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY technology)
- Comfortable digital temperature and defrost controller
- Separate mounting frame
- With WiHA CLOUD CONTROL: smart control and monitoring via the WiHA app

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

Tip: You can find a low-priced version on page 94.

WIHA Bäcker-Snack 8°	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
Bäcker-Snack 8° - 600	6506	20681	370 W	230V/270W	■
Bäcker-Snack 8° - 800	6080	20682	450 W	230V/350W	■ ■
Bäcker-Snack 8° - 1200	6082	20683	605 W	230V/390W	■ ■ ■
Bäcker-Snack 8° - 1600	6273	20684	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack 8° - 1600 D (2 air coolers)	6300	20685	825 W	230V/540W	■ ■ ■ ■
Bäcker-Snack 8° - 2000 D (2 air coolers)	6530	20686 *	1060 W	230V/1050W	■ ■ ■ ■ ■
Bäcker-Snack 8° - 2000 D ** (2 air coolers)	6536	6537 *	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. ** Displays, view from customer side: left 800 mm, right 1200 mm.

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

Special Accessories

	Art.-No.
Condensate pan mounted under the colling 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 in place 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 370-825	33194
Protective machine cover type 825-1060 (2 air coolers)	33195
Air cooler for operation with refrigerant CO ₂ (price per air cooler, see page 404)	10197
Mounting rail EN, single, width 400 mm	5628
Mounting rail EN, single, width 600 mm	5626
Display shelf (width 400 mm) with 1 mounting rail EN	5629
Display shelf (width 600 mm) with 1 mounting rail EN	5627
Tiered module, two-tiered width 400 mm, heights 12/50 mm	6398
Tiered module 600, two-tiered width 600 mm, heights 12/50 mm	6429

Patented WiHA FRESHNESS SYSTEM see page 33.

Description

Chiller unit with circulating air for cooling cakes, tarts and snacks with a merchandise height of up to 11 cm.

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.

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. 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.

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 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). 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

For all models except 2000 D:

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.

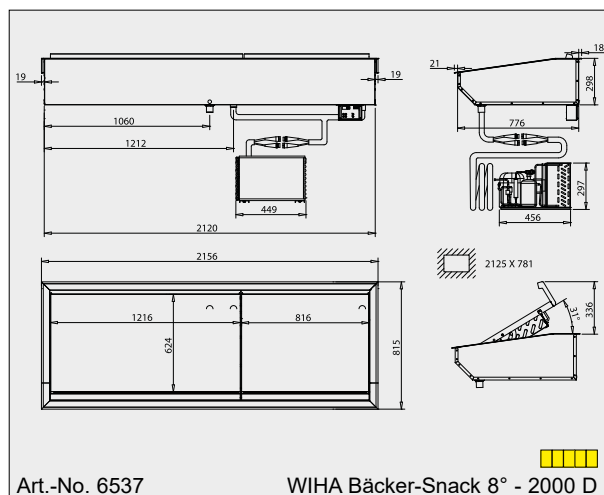
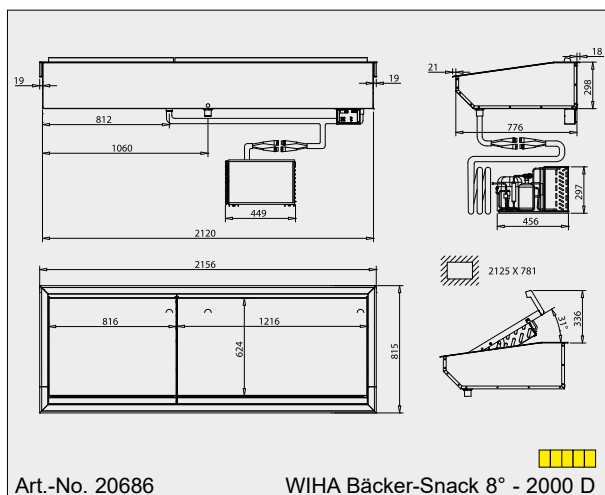
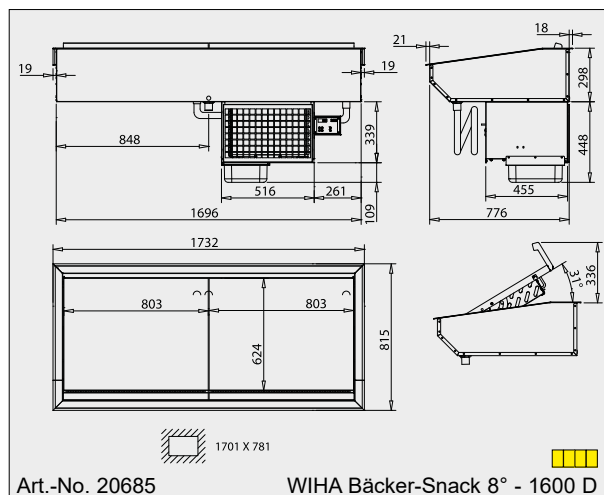
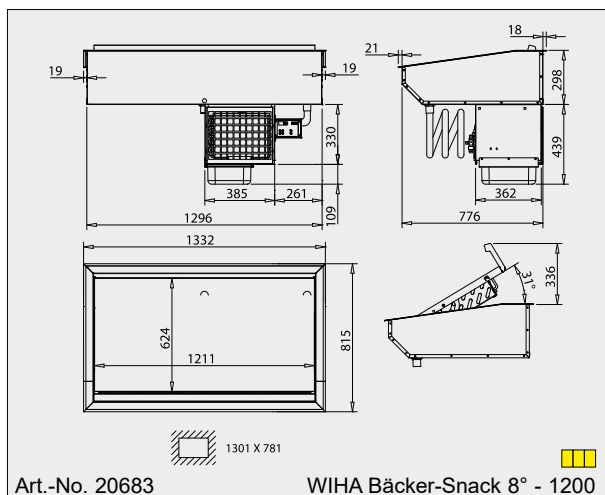
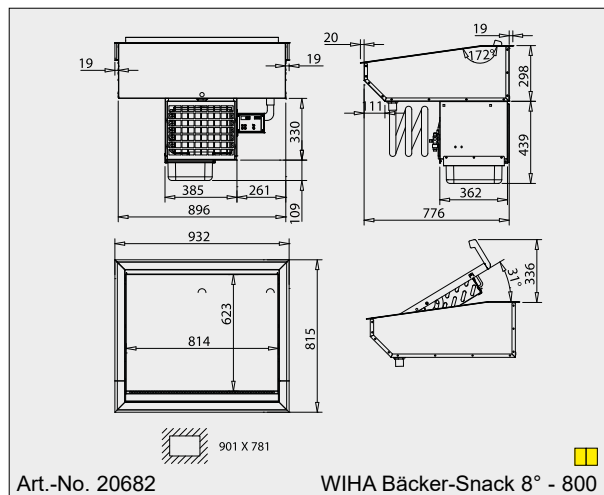
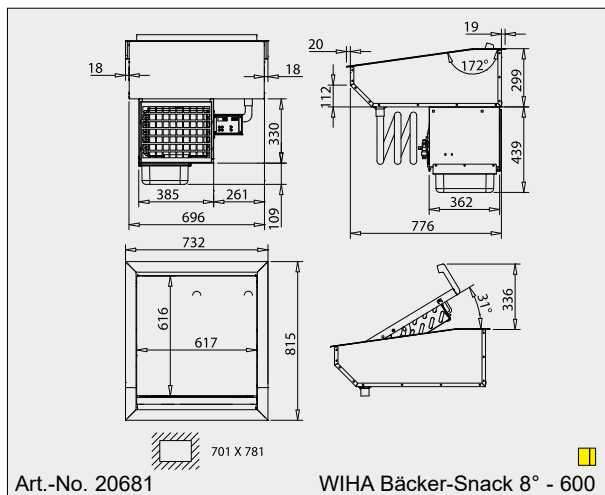
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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".