



<u>Tiered Refriger. Module SKE EASY 150 SP</u>

The low-priced air chiller unit for cakes and high cream cakes



Reliable technology for the commercial operation

- Longer operating life of the cooling unit (LONG-LIFE)
- Liftable evaporator
- Service friendly (MOVE-DOWN and MOVE-AWAY TECHNOLOGY)
- Robust digital temperature and defrost controller
- 2 air speeds
- Durable Papst ventilators
- Cooling unit with power reserve

Ideal climate for cream cakes

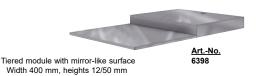
The cold reservoir created by the cascade design is an absolute must for sensitive cream cakes. Along with the large evaporator surface, high humidity is generated for gentle cooling.

Preferred application:
Cream cakes, cakes and snacks with merchandise heights of up to 15 cm.

SKE EASY 150 SP	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	ArtNo.	ArtNo.			
SKE EASY 150 SP - 800	21302	21308	450 W	230V/350W]
SKE EASY 150 SP - 1200	21303	21309	605 W	230V/390W]
SKE EASY 150 SP - 1600	21304	21310	825 W	230V/540W	

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. Protective machine cover and condensate pan/drain trap are available as accessories.

Special Accessories	ArtNo.
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 on the customer sid TMP 620 controller for external cooling unit	e 2182 12201
TMP 630 controller instead of TMP 620 with 2 freely usable outputs Protective machine cover type 450-825	12210 33194
7/2	



Description

Chiller unit with circulating air for cooling cakes, cream cakes and snacks with a merchandise height of up to 15 cm max. The air baffle located behind the merchandise has a mirror-like surface.

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 $25^{\circ}\text{C}/60\%$ relative humidity (climate class 3 according to DIN EN ISO 23953).

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

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

Design

Interior pan is made entirely of stainless steel, material 1.4301, with flush threaded drain fitting (1 1/4"). Pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Inside the pan is a generously sized 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 evaporator and fan area are easily accessible for servicing. After the front

The evaporator and fan area are easily accessible for servicing. After the front retaining bolts have been released, the entire merchandise display can be swung away from the evaporator, making the fan area and evaporator readily accessible.

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

online I MP 620 digital deriost 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

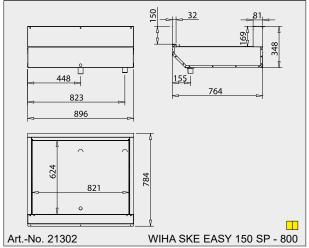
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

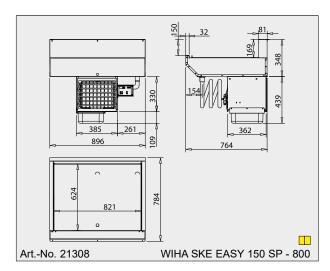
2. Air Chiller Units

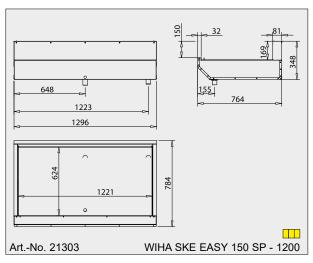
tiered installation

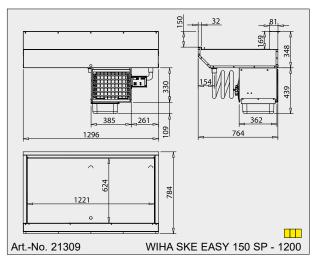


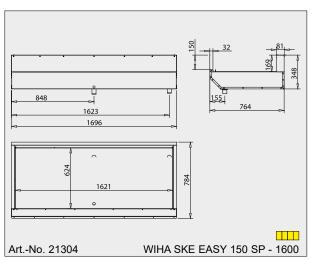


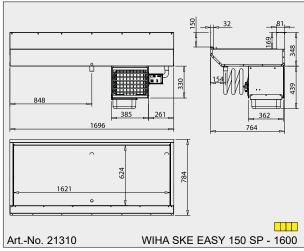












The drawings are shown with special accessory that is not included; more drawings are available on www.wiha-web.com under "Info Centre / Customer Area".

For external cooling units we recommend our Controller TMP 630-CLOUD Art.-No. 33572

More information about the controller on page 410.





WIHA CLOUD CONTROL

Smart control and monitoring via the WIHA app and the internet. Control and monitor your devices conveniently with your smartphone and via the internet. Take advantage of the new possibilities for your HACCP concept. Save costs by automatically generating temperature reports. Optimise maintenance cycles for needs-based maintenance.