

Tiered Refrigeration Module

SKE 90/120/150 SP Praline

Ideal climate for chocolates



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

Mirror-like surface



2
Tiered
Installation

Optimale climate for chocolates and chocolate products

- Longer operating life of the cooling unit (LONG-LIFE)
- Hygienic base with round shaped corners (ROUND-BOTTOM)
- Lifiable evaporator
- Low humidity
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

Ideal climate for chocolates

Chocolates and chocolate articles are best stored at a temperature of approx. 15 °C to 18 °C and an average relative humidity of approx. 60%. While the highest possible humidity is usually desired for normal goods, it should not be too high for chocolates. This cooling is therefore equipped with a cooling technology specially optimised for pralines.

SKE 90 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 90 SP Praline - 400	6420	20480	300 W	230V/510W	■
SKE 90 SP Praline - 600	6421	20481	300 W	230V/510W	■
SKE 90 SP Praline - 800	6422	20482	300 W	230V/510W	■
SKE 90 SP Praline - 1200	6423	20483	360 W	230V/550W	■

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.

SKE 120 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 120 SP Praline - 400	6357	20500	300 W	230V/510W	■
SKE 120 SP Praline - 600	6358	20501	300 W	230V/510W	■
SKE 120 SP Praline - 800	6359	20502	300 W	230V/510W	■
SKE 120 SP Praline - 1200	6360	20503	360 W	230V/550W	■

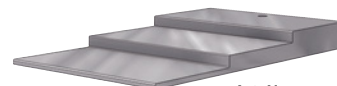
The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

SKE 150 SP Praline	For external cooling unit	With cooling unit and controller	Cooling power [-15°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
SKE 150 SP Praline - 400	21828	21832	300 W	230V/510W	■
SKE 150 SP Praline - 600	21829	21833	300 W	230V/510W	■
SKE 150 SP Praline - 800	21830	21834	300 W	230V/510W	■
SKE 150 SP Praline - 1200	21831	21835	360 W	230V/550W	■

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.

Special Accessories

Condensate pan mounted under the cooling unit	Art.-No. 33196
Drain fitting 1 1/4" for connecting to the customer's drain	3815
TMP 620 PR controller for external cooling unit	12200
TMP 620 PR-CLOUD controller for ext. cooling unit	33573
TMP 620 PR-CLOUD contr. instead of TMP 620 PR	33569
Detachable control panel (SPLIT-CONTROL)	12219
extra charge for device with cooling unit in the base housing	
Protective machine cover type 300-360	33194
Side wall heightening for SKE	6403
(The side walls are designed in same height as the height of the customer side.)	
DUO-Bridge SKE 90	6400
To connect two adjacent mounted SKE air chiller units.	
DUO-Bridge SKE 120	6405
To connect two adjacent mounted SKE air chiller units.	
DUO-Bridge SKE 150	6406
To connect two adjacent mounted SKE air chiller units.	



Art.-No.

Tiered module with mirror-like surface
Width 404 mm, heights 12/36/60 mm
Width 604 mm, heights 12/36/60 mm

6399
6397

Description

Chiller unit with circulating air for cooling chocolates and chocolate products. 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. Merchandise temperatures: approx. 16°C to 18°C at 25°C/60% relative humidity. Air humidity: approx. 60% to 65%. Commercial product for the installation in stationary food and service counter. The TMP 620 PR controller is necessary for controlling. For design details of the model, see page 46.

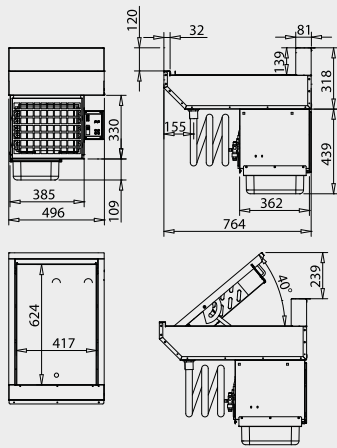
2. Air Chiller Units

tiered installation



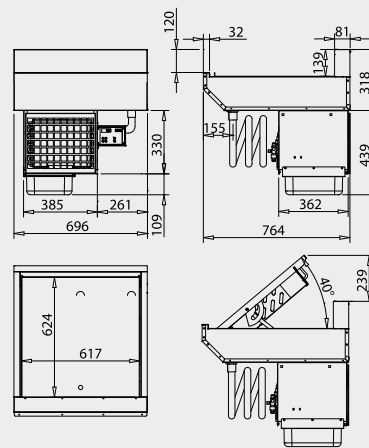
2

Tiered
Installation



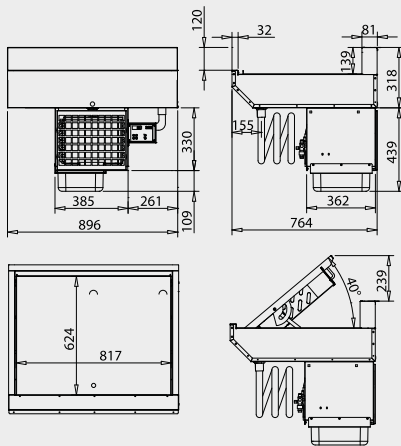
Art.-No. 20500

WIHA SKE 120 SP Praline - 400



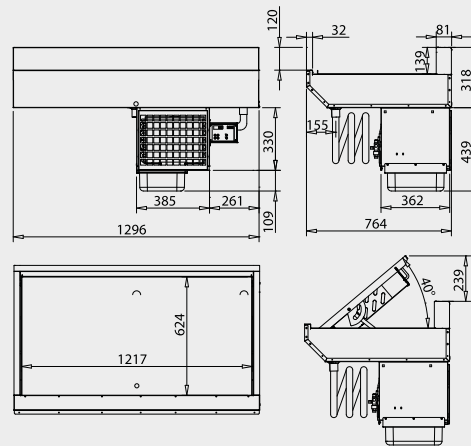
Art.-No. 20501

WIHA SKE 120 SP Praline - 600



Art.-No. 20502

WIHA SKE 120 SP Praline - 800



Art.-No. 20503

WIHA SKE 120 SP Praline - 1200

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".



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.