

1. Air Chiller Units

straight installation



1
Straight
Installation

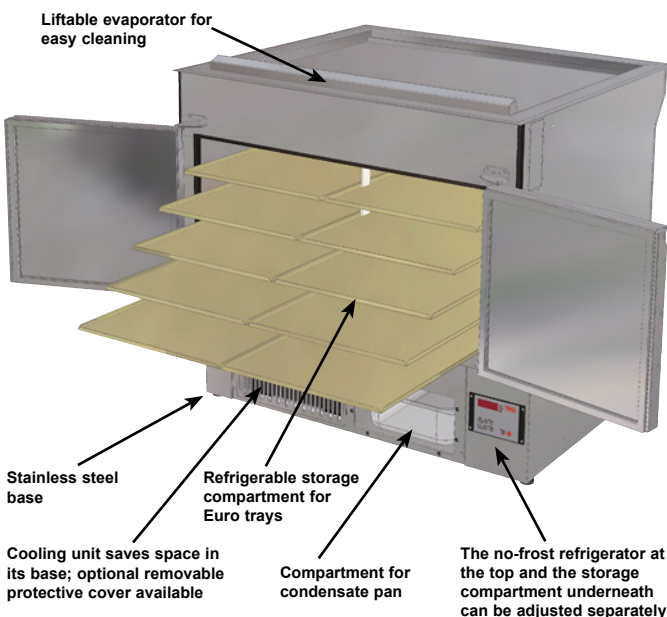
Snack-Fresh®

No-frost refrigerator up top – refrigerated storage compartment down below



Large cooling area that takes up little room

- Longer operating life of the cooling unit (LONG-LIFE)
- Easy cleaning of the air blow-off area (EASY-CLEAN)
- New – with larger evaporator
- Large cooling area that takes up little room
- Storage compartment with very high relative humidity
- Storage compartment in Euro-Norm size
- Easy to clean thanks to the liftable evaporator
- MOVE-DOWN- and MOVE-AWAY technology



The WIHA Snack-Fresh is intended for cooling food on the merchandise display at the top with a merchandise height up to approx. 6 cm.

Whenever a large amount of stock is required in high-sales locations, the SNACK-FRESH plays its trump cards! The SNACK-FRESH lets you get the most from your precious counter space. The otherwise unused space beneath the no-frost refrigerator can now be used for other stock needing refrigeration.

Both the no-frost refrigerator at the top and storage compartment underneath can be switched on and off separately to save energy.

In addition to more room, another benefit you enjoy is how convenient and hygienic cleaning is, because the evaporator space can be accessed quickly and easily.

WIHA Snack-Fresh	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.		
Snack-Fresh 800	10751	570 W	230V/650W
Snack-Fresh 1200	10753	630 W	230V/710W

Delivery includes mounting frame.

Special Accessories

Protective machine cover, perforated, removable

Art.-No.
10780

Bearing console for worktop 800
Bearing console for worktop 1200

3803
3804

Description

No-frost refrigerator with storage compartment for cooling cakes, tarts and snacks. The no-frost refrigerator is suitable for merchandise with heights of up to 6 cm. To operate it, the customer should provide a glass top that should only be open on the air blow-off side.

No-frost refrigerator at the top:

Temperature: < 7°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).

Bottom storage compartment:

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

The interior pan, interior body, base and front are made entirely of stainless steel. Pressure-injected expanded polyurethane insulation (CFC-free). Inside the top pan is a circulating air evaporator and quiet low-voltage ventilators for air circulation to cool the upper merchandise display and the cooling compartment. Located above the circulating air evaporator is a merchandise display made of ground stainless steel.

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 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.

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).

The bottom storage compartment contains tracks for 400 x 600 mm baking trays (European standard). The front of the bottom storage compartment has two wing doors with sturdy stainless steel hinges and magnetic seals.

The digital temperature and defrost controller is mounted in the base.

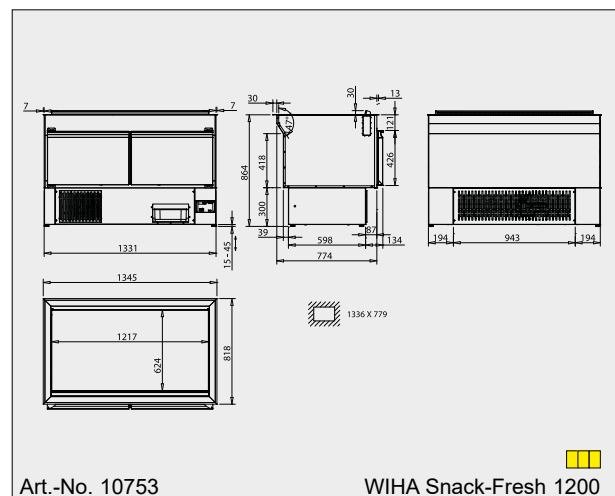
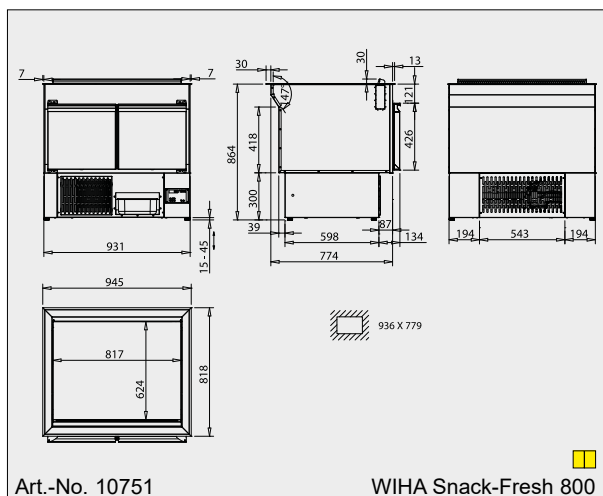
With WIHA-LONG-LIFE for a longer operating life of the cooling unit.

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Cooling Unit Model

The cooling unit is encased in a stainless steel base and is located beneath the bottom cooling compartment. The right-hand area contains a removable condensate pan.

A removable protective machine cover is available as an accessory.



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".

Patented FRESHNESS SYSTEM

Longer freshness for exposed food!

Exposed food remains fresh for longer when foreign germs and bacteria that accelerate the ageing process are reduced.

The patented WIHA FRESHNESS SYSTEM contains a highly effective combination of circulating air filter and UV disinfecting device.

Before entering the evaporator, air is disinfected with intense UV radiation. Only after dust particles have been filtered out is the air in the evaporator cooled and blasted into the display area as clean air to protect sensitive merchandise.

This puts exposed food in a purified protective atmosphere, which keeps it fresh for longer.

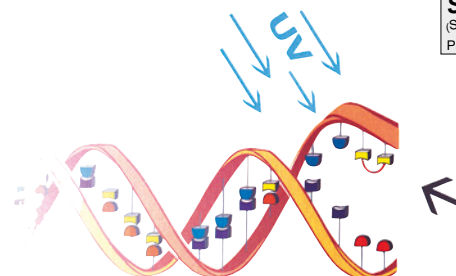
The patented FRESHNESS SYSTEM is only released when using the following refrigerants:

R134a, R513A, R450A, R452A, R407F, R448A, R449A, R454C and R290.

The FRESHNESS SYSTEM is currently not released for the use together with A2L refrigerants.

We recommend using the controller TMP 630.

This option is available for devices for which the WIHA FRESHNESS SYSTEM is mentioned in the catalogue under "Special Accessories".



Special Accessories

	Art.-No.
Patented WIHA FRESHNESS SYSTEM 2	33564
Patented WIHA FRESHNESS SYSTEM 3	6061
Patented WIHA FRESHNESS SYSTEM 4	6063
Patented WIHA FRESHNESS SYSTEM 5	6064
Patented WIHA FRESHNESS SYSTEM 600 (Not usable for 600 L)	33563
Patented WIHA FRESHNESS SYSTEM 800	6061
Patented WIHA FRESHNESS SYSTEM 1200 (Not usable for 1200 L)	6063
Patented WIHA FRESHNESS SYSTEM 1600	6064
Patented WIHA FRESHNESS SYSTEM 1600 D	6065
Patented WIHA FRESHNESS SYSTEM 2000 D	6066