

### WIHA-COMBI-LINE – simply exceptional!



An expressive presentation thanks to the crystal-clear transparency and colourfast CRI90 lighting are the stage for your sales success!

The special feature here is that the various refrigerated, heated and neutral display cases can be combined directly with each other. This means you do not waste any valuable counter space!

**10**  
Combi-Line  
Display Cases

The appliances in this series are designed for the special requirements of open food.

The refrigerated display cases are equipped with several patents (MOVE-DOWN technology, MOVE-AWAY technology), which make cleaning much easier. The intelligent fan control IFC and the patented WIHA FRESHNESS SYSTEM (optionally available) ensure longer freshness of the products.

The heated display cases are equipped with a fully automatic steam generator (patented). This generator continuously produces hot water vapour. The water vapour is distributed evenly throughout the display case and creates a special heat climate. As a result, the goods remain appetising for longer and sell better.

The amount of water vapour can be optimally adjusted to the food thanks to the unique fine adjustment.

**Use this stage to present your fresh goods – you are sure to be applauded!**

## Exceptionally compact

Thanks to the crystal-clear lateral insulation glass, refrigerated and heated display cases can be installed directly next to each other in a counter surface without any loss of space. The lateral insulating glass panes can simply be pulled out to the front to clean the spaces in between.

## Exceptionally transparent

The crystal-clear side insulating glass allows a clear view of the products. The high-quality light (CRI > 90) makes food look appealing and emphasises its appetising freshness.

**10**  
Combi-Line  
Display Cases

## Exceptionally hygienic

Easy, hygienic cleaning of the refrigeration units thanks to the liftable evaporator with patented MOVE-DOWN technology.

Easy, hygienic cleaning of the heated display cases thanks to the raising lift and removable steam tray.

## Exceptional product freshness

Longer product freshness in the refrigerated display cases thanks to the large evaporator surface, intelligent fan control IFC (utility model pending) and patented FRESHNESS SYSTEM (optionally available).

Longer product freshness in the heated display cases thanks to the patented, adjustable steam generator.

## Exceptionally sustainable

Recycling rate over 98%! The environmentally friendly insulation can be separated from the metal for sustainable recycling. The refrigerant used in ready-to-plug-in cooling units is environmentally friendly propane (GWP = 1).

## Longer product freshness thanks to intelligent fan control IFC



Direct blowing causes sensitive food to dry out unnecessarily. The new intelligent WIHA fan control IFC ensures that only as much air is guided over the goods as is required for reliable cooling. This keeps the goods fresh for longer.

For this purpose, operating states such as open doors, defrosting and the degree of icing of the evaporator are recorded by a separate sensor and analysed by a microcontroller to optimise the air flow.

## Less drying out in the heated display cases thanks to STEAM technology

**10**  
Combi-Line  
Display Cases

The patented, fully automatic steam generator continuously produces hot water vapour. The water vapour is distributed evenly throughout the display case and creates a special heat climate. The goods are protected from drying out, remain appetising for longer and sell better.

The amount of water vapour can be optimally adjusted to the food thanks to the unique fine adjustment in 6 stages.



## Advantages of the WIHA COMBI-LINE

### **WIHA Advantage 1:**

Refrigerated display cases, heated display cases and neutral display cases can be arranged directly next to each other without any loss of space.

### **WIHA Advantage 2:**

Crystal-clear appearance – even with complete glazing made of toughened safety glass.

### **WIHA Advantage 3:**

Perfect illumination thanks to particularly bright and colourfast LED light (CRI > 90).

### **WIHA Advantage 4:**

The front glass pane can be easily swung outwards, the side glass panes can be pulled out to the front – all areas of the glass top are easily accessible for cleaning.

### **WIHA Advantage 5:**

The front sliding door can simply be folded out for easy cleaning of the space between the two sliding doors.

### **WIHA Advantage 6:**

Our liftable evaporator technology ensures easy access to the pan bottom. The merchandise display can be folded upwards along with the evaporator and air baffles and is self-locking via gas pressure springs (versions: COLD EN and COLD GN).

### **WIHA Advantage 7:**

The MOVE-DOWN technology makes it easy to clean the evaporator. This means that all pan areas are easily accessible for cleaning or maintenance (versions: COLD EN and COLD GN).

### **WIHA Advantage 8:**

Particularly long product freshness thanks to the intelligent fan control IFC. Only as much air is guided upwards as is required for reliable cooling.

### **WIHA Advantage 9:**

Food stays fresh for longer thanks to the patented WIHA FRESHNESS SYSTEM. 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 a circulating air filter and UV disinfecting device.

### **WIHA Advantage 10:**

The heated display cases “Combi-Line STEAM” have an active steam humidification, which can be set in 6 steps. The water vapour is distributed evenly throughout the display case and creates a special warm climate.

## COMBI-LINE COLD – Refrigerated Display Cases

### Description

Refrigerated display unit with circulating air for cooling cakes, tarts and snacks. On the customer side with a glass construction made of safety glass. The glass shelves are height adjustable and can be set at an angle, which means better presentation. Easy cleaning thanks to the liftable evaporator and patented MOVE-AWAY and MOVE-DOWN technology. Longer freshness due to the intelligent fan control IFC and the patented FRESHNESS SYSTEM (optionally available).

#### Combi-Line COLD:

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

#### Combi-Line ECO COLD:

Temperature: < 5 °C at 25 °C/60 % relative humidity (climate class 3 according to DIN EN ISO 23953).

Humidity: approx. 70 % – 85 %.

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

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting. Insulation made of extruded polystyrene rigid foam. 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.

For easy cleaning of the evaporator, it can be folded down (MOVE-DOWN function) 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 function).

The front glass pane, the upper glass and the glass shelves are made of safety glass. The front glass pane can be swung outwards for easy cleaning. The insulation glass side panes are made of double safety glass. They can be pulled out to the front for cleaning. For good illumination, a protected LED light (standard light colour: warm white, 3000 K) is mounted above each shelf. The mounting lip makes installation easy (DROP-IN).

A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods. The flat control panel (installation depth: approx. 20 mm) can be removed for mounting in the counter front (cable length: approx. 1.5 m).

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

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping.

#### For external cooling unit

Delivery includes:

- Expansion valve for R134a/R513A
- Digital defrost and temperature controller

### 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.

## COMBI-LINE NEUTRAL – Neutral Display Cases

### Description

Illuminated built-in display case with height adjustable merchandise shelves for serve-over counter. On the customer side, lateral and on top with a glass construction made of safety glass.

The glass shelves are height adjustable and can be set at an angle, which means better presentation.

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

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. The exterior is made of galvanised sheet steel.

The front glass pane, the upper glass and the glass shelves are made of safety glass. The front glass pane can be swung outwards for easy cleaning. The

insulation glass side panes are made of double safety glass. They can be pulled out to the front for cleaning. For good illumination, a protected LED light (standard light colour: warm white, 3000 K) is mounted above each shelf.

The mounting lip makes installation easy (DROP-IN).

A light switch is mounted underneath the display case.

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping.

10  
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## COMBI-LINE STEAM – Heated Display Cases

### Description

Heated display case with circulating air heating for keeping all types of food warm.

For optimal product quality, the inside temperature is adjustable from 40° to 75 °C and the humidity in 6 steps. The patented steam generator operates fully automatically.

The angular glass top, including the lateral insulating glass panes, is made entirely of safety glass.

The glass shelves are height-adjustable and can be set at an angle for better presentation.

Keep warm temperature > 65 °C (at room temperature > 20 °C).

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

### Design

Construction, merchandise display and interior pan are made entirely of stainless steel, material 1.4301. Insulation made of high-temperature resistant material. The exterior is made of galvanised sheet steel.

The heating is made by a powerful circulating air heater blower. The steam generator operates fully automatically and is equipped with an automatic water filling system.

Located above the air heater blower and the steam generator is a merchandise display made of ground stainless steel, material 1.4301. For cleaning the interior of the tub, the merchandise display can be folded upwards and locked in the top position via gas pressure springs.

The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

The mounting lip makes installation easy (DROP-IN).

#### Version DT:

The operator side has wing doors made of insulating glass.

#### Otherwise:

The operator side has sliding doors made of insulating glass, easily removable for cleaning (without bottom rail).

The sliding doors are equipped with end position damping.

#### Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling. An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

#### Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.