

Salad Bar 260 SB

For presenting salads in an appealing way



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

6
Self-Service
Display Cases

Salad Bar 260 SB

- The four-sided glass construction made of safety glass makes it easy to see the food on the display
- Best product presentation due to the rear mirror
- The self-service flap is easy to open (gas pressure spring)
- The self-service flap serves as hygiene protection in the open position
- Luminous and energy-saving LED lighting
- Available up to a length of 2.7 m (GN 8)
- Food stays fresh for longer thanks to the circulating air cooling
- Liftable evaporator, MOVE-DOWN and MOVE-AWAY TECHNOLOGY ensure an easy cleaning
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

The shown counter furniture and the shown accessories are not included in the delivery.

Salads presented in an appealing way!

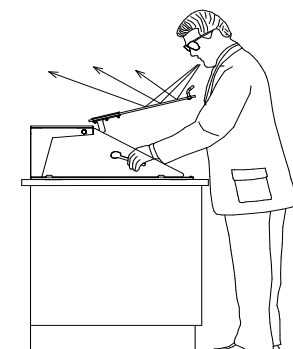
Whether in the salad department of the supermarket, the breakfast buffet in the hotel or in the restaurant: crisp salads are presented hygienically fresh in the Salad Bar 260 SB.

An effective product perception is achieved by a transparent construction with safety glass panes on all four sides, rear-mounted mirror and the upper luminous LED light strip.

The goods can be easily taken out, because the gas spring supported self-service flaps (made of toughened safety glass) with the solid metal handle enable easy accessibility.

With hygiene protection according to DIN 18865-4 when the self-service flap is in the opened position!

This ensures that the goods are hygienically protected with open glass flap while the goods are being removed.



With hygiene protection!

The thorough cleaning of the circulating air cooling is easy with the liftable evaporator technology and the MOVE-DOWN, MOVE-AWAY functions.

Optionally, the WIHA FRESH-SYSTEM is also available. This system contains a highly effective combination of a circulating air filter and UV disinfecting device.

As an additional accessory, a dressing container holder GN 2/4 is available with three stainless steel containers, the label holders and suitable sauce ladles. The holder for dressing containers can be positioned as required in the cooling.



Practical holder for dressing containers with three stainless steel containers.

6. Display Cases – refrigerated for self-service



Salad Bar 260 SB	For external cooling unit incl. controller	With cooling unit and controller (mounted in the base element)	With cooling unit and controller (connected via refrigerant couplings)				
Self-service version Height glass top 260 mm	External	Base element UTB	Refrigerant couplings	Width [mm]	Cooling power [-10°ET]	Connection	
Salad Bar 260 SB 2	12881	12887	12893	745	370 W	230V/285W	■
Salad Bar 260 SB 3	12880	12888	12894	1070	450 W	230V/340W	■■
Salad Bar 260 SB 4	12882	12889	12895	1395	605 W	230V/425W	■■■
Salad Bar 260 SB 5	12883	12890	12896	1720	825 W	230V/675W	■■■■
Salad Bar 260 SB 6	12884	12891	12897	2045	1060 W	230V/1090W	■■■■■
Salad Bar 260 SB 7	12885	12892	12898	2375	1060 W	230V/1090W	■■■■■■
Salad Bar 260 SB 8	12886	---	12899	2700	1260 W	230V/1350W	■■■■■■■

WIHA CLOUD CONTROL, protective machine cover and condensate pan/drain trap are available as accessories.

Special Accessories

	Art.-No.
Holder for dressing containers, triple, GN 2/4 (incl. three price tag holders, three salad dressing containers and three suitable sauce ladles)	10364
Salad dressing container 1,3 l stainless steel, single	8033
Sauce ladle, single	12910
Condensate pan mounted below	2680
Drain fitting 1 1/4" for on-site drain	3815

Available as accessory up to size 7 GN:
Detachable control panel (SPLIT CONTROL) 12219
(size 8 GN includes SPLIT-CONTROL)

Patented WIHA FRESHNESS SYSTEM see page 124.

	Art.-No.
Protective machine cover type 370-825 for model 2-5	6253
Protective machine cover type 1060 for model 6, 7	6445
Air cooler for operation with refrigerant CO ₂ (price per air cooler, from model 6 upwards with 2 air coolers, see page 404)	10197
Surcharge for WIHA CLOUD CONTROL (not possible together with option "adjustable light colour")	33577
Display shelf GN 1/1, unperforated (for snacks etc.)	6218
Display shelf GN 1/1, perforated	6217
Separator bar GN 1/1, lengthwise 530 mm	1025
Separator bar GN 1/1, crosswise 325 mm	3010
Separator bar GN 1/1, lengthwise with fixed position in GN 1/1 grid	6219

Description

Salad bar for the self-service with swing flap made of toughened safety glass for cooling salads and other food in Gastro-Norm containers (50–150 mm deep) and on shelves, which are available optionally.
Temperature < 7°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

Construction, merchandise display and interior pan made entirely of stainless steel, material 1.4301. Pan interior is finished with 1 1/4" flush threaded drain fitting and hygienic corners 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 generously sized circulating air evaporator with coated surface and quiet low-voltage ventilators (12 V DC) for air circulation.

The vertical walls above the evaporator are equipped with a perforation for vertically adjustable bottom beams. Gastro-Norm containers can be mounted or display shelves (available as accessories) can be inserted. 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 upper glass construction is made of toughened safety glass and includes a mirrored rear wall, which is mounted inclined between side brackets, a glass shelf mounted on top, side glass panes and a self-service flap. The glass construction with the large opening area is inclined towards the customer and is designed in form of a lectern (speaker's desk). Easy opening and closing is made possible by side-mounted gas pressure springs. In the upper opening position, the self-service

flap has a sneeze guard function according to DIN 18865-4. For good illumination, a protected LED lighting (standard colour: white) is mounted.

The mounting lip makes installation easy. A digital defrosting and temperature controller is mounted beneath the cooling pan. Two air speeds can be selected for different foods.

For external cooling unit

Delivery includes:
- Expansion valve for R134a/R513A
- Built-in defrost sensor and temperature sensor

Cooling Unit Model

Model salad bar with cooling unit mounted in the base element:

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 digital defrost and temperature controller is mounted to the right of the cooling unit (up to size GN 7 with controller TMP 620, size GN 8 with controller TMP 630 SPLIT). Two air speeds can be selected for different foods.

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

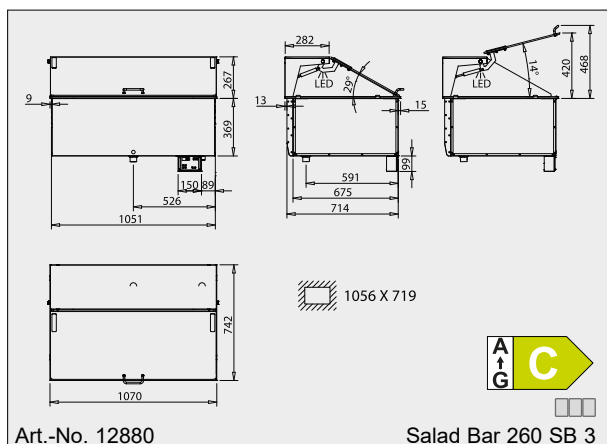
Model salad bar connected via refrigerant couplings with the cooling unit:

The cooling unit is fully pre-assembled and is connected to the salad bar via refrigerant couplings.

It comes with a digital defrost and temperature controller that is connected to the cooling unit and cooling pan via cable connectors (up to size GN 7 with controller TMP 620, size GN 8 with controller TMP 630 SPLIT).

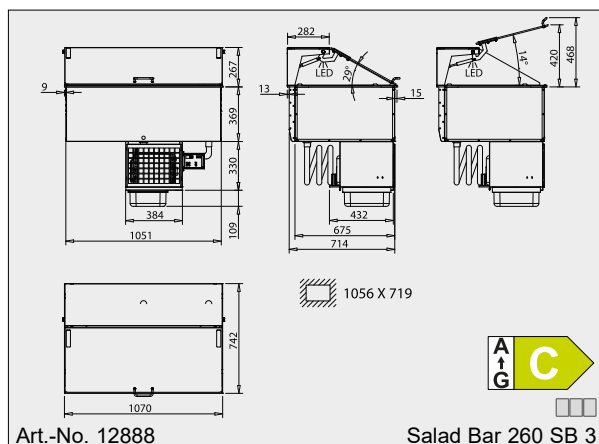
Please note: The counter design should include a well-ventilated base unit beneath the cooling pan.

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



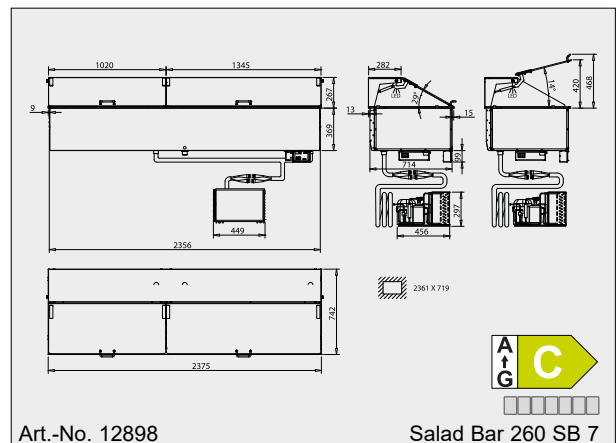
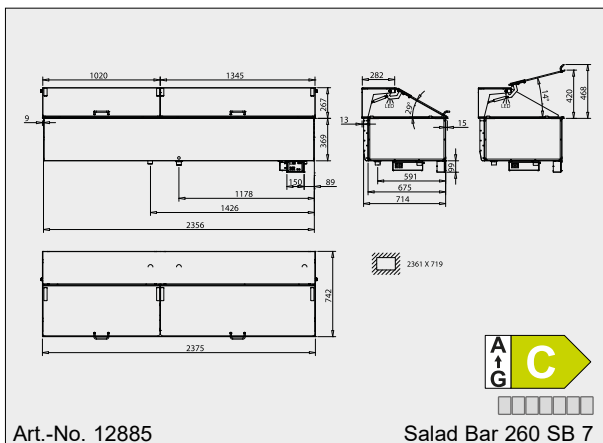
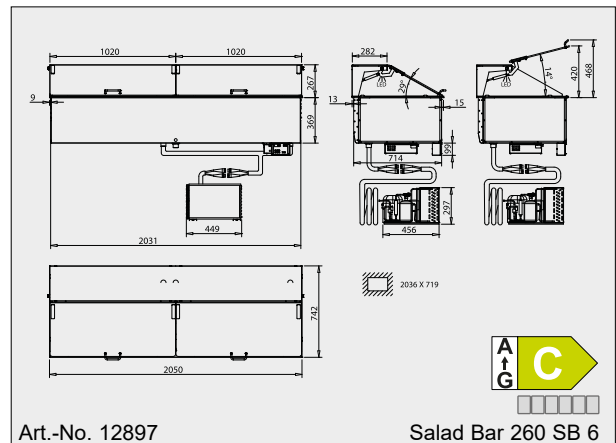
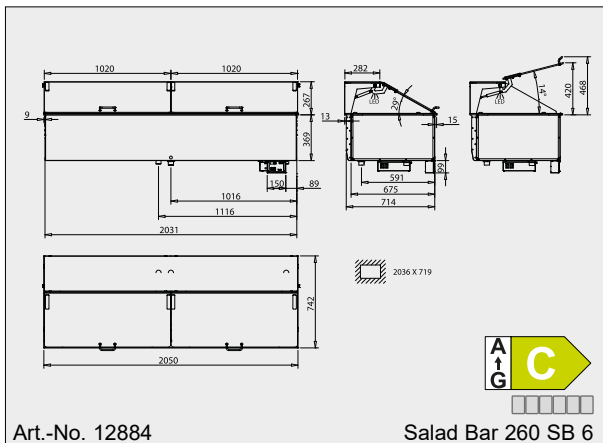
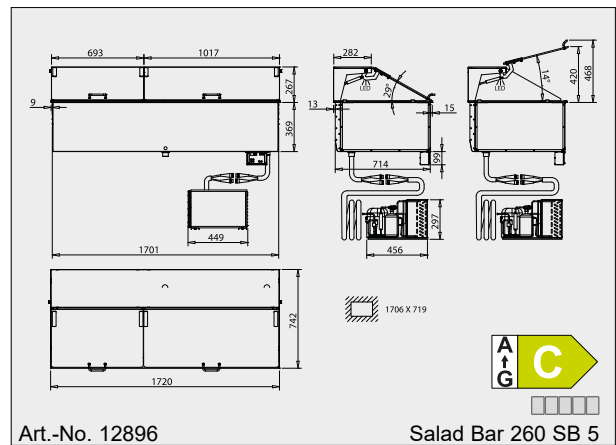
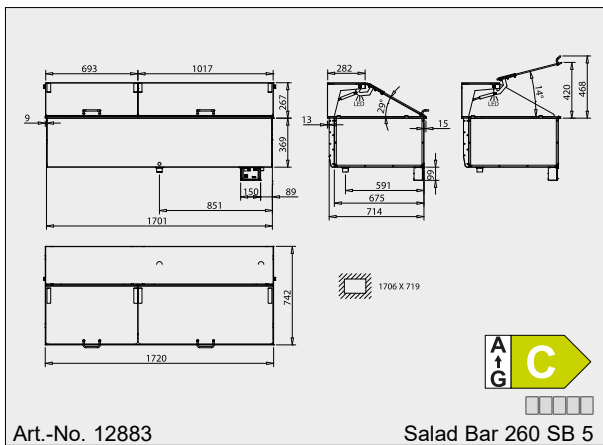
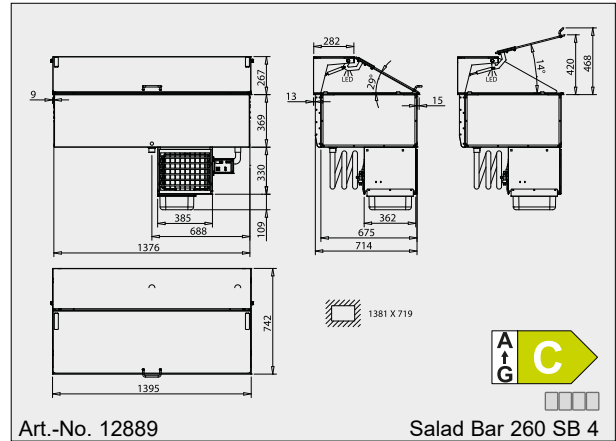
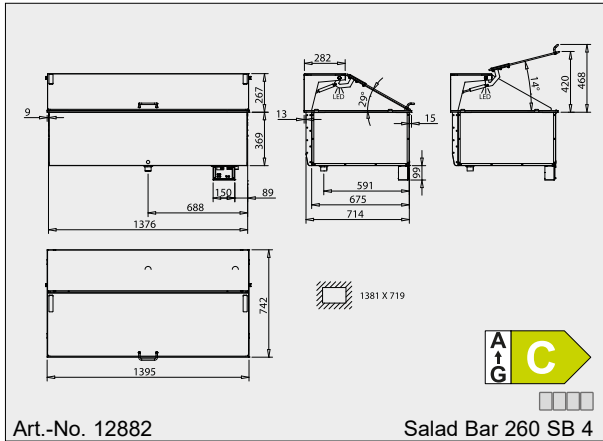
Art.-No. 12880

Salad Bar 260 SB 3



Art.-No. 12888

Salad Bar 260 SB 3



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