

2. Air Chiller Units

tiered installation



POSEIDON – Cooling Insert for Fish

The clever air chiller solution for high value fish products

2
Tiered
Installation



Preferred application:
Fresh fish on ice, smoked fish, marinades, salads and snacks with fish.

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



Perfect presentation of fish products!

- To be used either with or without crushed ice
- Horizontal or inclined merchandise displays
- Merchandise display and cooling pan made of seawater resistant stainless steel (V4A, 1.4404)
- Lifiable evaporator technology ensures easy cleaning
- Optionally available with connection for a sprayer head
- With WIHA CLOUD CONTROL: smart control and monitoring via the WIHA app

Tip:
Made-to-measure fish cooling inserts are available on request!

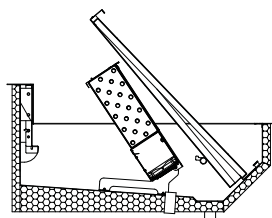
Specialized cooling unit to comply with the requirements for the sale of fish products. Therefore a proper and safe cooling function and high hygienic standards are most important.

Due to governmental regulations in several countries, fresh fish has to be presented for example on ice. Therefore, the merchandise display shelves of the POSEIDON are perforated to enable melting water to drain immediately. The integrated and fan-assisted air chiller provides an air-curtain above the presented goods. The crushed ice sustains an extended period of time and the refrigeration of the fresh fish from both sides is assured.

For the hygienic cleaning of the unit, all merchandise display shelves can be locked in an upright position. The access to the

bottom of the cooling pan for cleaning reasons is easy after folding up the lift-evaporator.

For the perfect presentation, each merchandise display shelf can be set into a horizontal or inclined position independently. This enables the presentation of salads and marinades in a horizontal and fresh or smoked fish in an inclined position.



Pan in cleaning position with lifted evaporator.



Merchandise display in horizontal position with marinades and sauces.

WIHA POSEIDON	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit
Model	Art.-No.	Art.-No.		
Cooling insert for fish POSEIDON 1250	23975	23978	605 W	230V/350W
Cooling insert for fish POSEIDON 1875	23976	23979	980 W	230V/479W
Cooling insert for fish POSEIDON 2500	23977	23980	1260 W	230V/650W

The refrigeration units for external cooling units include an expansion valve for R134a/R513A and built-in temperature sensors. WIHA CLOUD CONTROL is available as an accessory.

Special Accessories

Drain fitting 1 1/4" for connecting to the customer's drain
 TMP 620 controller for external cooling unit
TMP 630-CLOUD controller with 2 freely usable outputs, for external cooling unit
 TMP 630 controller instead of TMP 620 with 2 freely usable outputs

Art.-No.

3815
 12201
 33572
 12210

Art.-No.

TMP 630-CLOUD controller instead of TMP 620 with 2 freely usable outputs 33568
 Detachable control panel (SPLIT-CONTROL) 12219
 extra charge for device with cooling unit in the base housing
 Quick-connect cleaning head (on-site drain is necessary!) 6322

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Description

Air chiller unit with enhanced air blow-off area for cooling fish products. High humidity by large evaporator and laminar airflow. The merchandise must be placed below the air blow-off area.
 To operate it, the customer should provide a glass top that should only be open on the air blow-off side.
 Temperatures when using crushed ice: < 2°C at 25°C/60% relative humidity (climate class 3 according to DIN EN ISO 23953).
 Temperatures when used as circulating air cooling and without crushed ice: < 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 is made of high-alloyed stainless steel (V4A, material 1.4404). The insulation is made of polystyrene with external vapour barrier made from aluminium foil.
 The air chiller unit is equipped with several display shelves for crushed ice in order to present fish optimally. The display areas are provided with a lower collection tray with a separate defrost water drain and upper perforated display shelves for the crushed ice. Melting defrost water is drained off underneath the display area via a collection tray directly to the drain channel for the condensate water.

For optimal presentation, the display shelves are designed inclined by approx. 5° towards the customer. If desired, the shelves can be inserted in a horizontal position.

Below the insert pans is the insulated inner pan with smooth stainless steel pan bottom and 1 1/4" flush threaded drain fitting. To clean the inner pan, the crushed ice display shelves can be placed in a holder at an angle to save space. After that, the air cooler mounted on the pan bottom can be folded upwards. It is self-locking in the top position by laterally mounted gas pressure springs. The smooth stainless steel pan bottom can thus be easily accessed for cleaning.
 The vertical air outlet baffle located on the operator side can be removed after the lateral locking mechanism has been released. The air blow-off area can then be cleaned easily.
 Easy installation by laterally protruding frame cover.

For external cooling unit

Delivery includes:

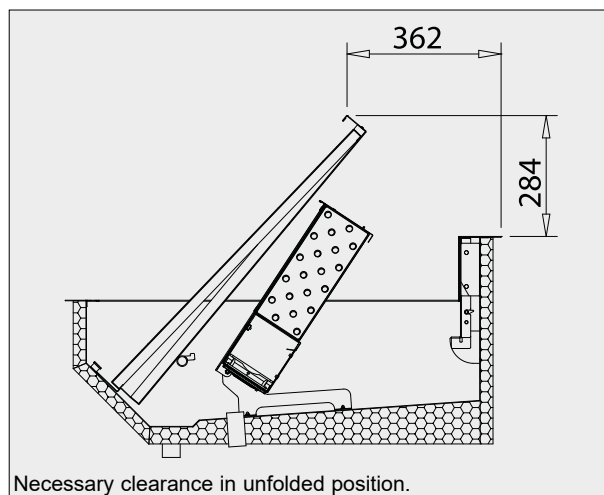
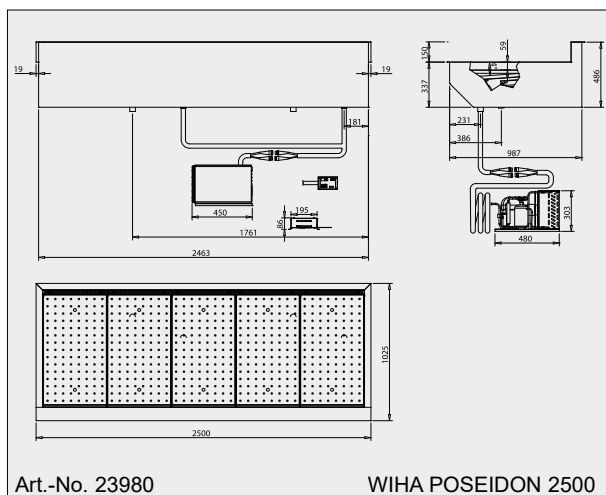
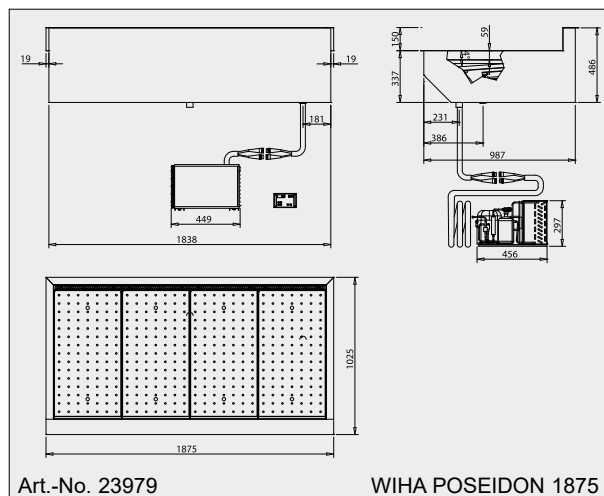
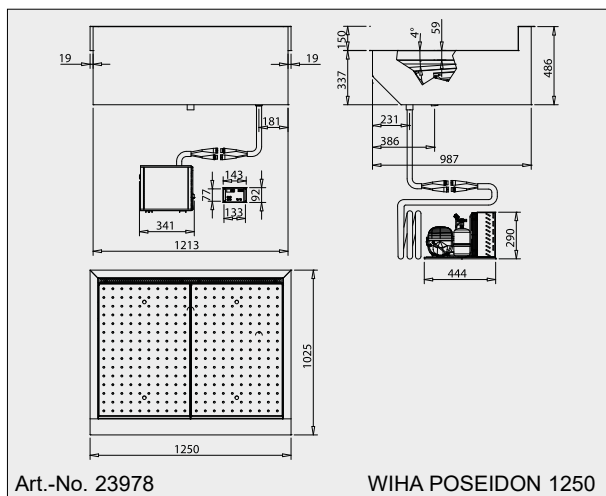
- Expansion valve for R134a/R513A
- Built-in temperature sensor and defrost sensor

Cooling Unit Model

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings.

It comes with the TMP 620 built-in controller that is connected to the cooling unit and cooling pan via cable connectors. Two air speeds can be selected for different food. A freely usable output can be used for counter lighting. 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.



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".