

Gastro-Snack HOT-COLD

Multifunctional appliance for cooling and keeping warm

1
Straight
Installation



HOT-COLD

80°C 6°C



Universally usable!

- Can be used as no-frost refrigerator or Bain-Marie
- GN containers can be inserted directly
- 2 air speeds available in cooling mode
- Lifiable evaporator
- MOVE-DOWN TECHNOLOGY
- Service friendly
- Comfortable digital temperature controller
- Integrated dimmer for on-site heat radiator

Preferred Application:

COLD:

On shelves: cakes, pieces of cake, snacks, desserts, bottles
In GN containers: salads

HOT:

In GN containers: finger food ... (damp heat)
On shelves: croissants

WIHA Gastro-Snack HOT-COLD Model	For external cooling unit – incl. controller – Art.-No.	With cooling unit and controller Art.-No.	Width [mm]	Depth [mm]	Height Body [mm]	Cooling power [-10°ET]	Connection cooling unit	
Gastro-Snack HOT-COLD - 2	10501	10503	759	714	373	370 W	230V/1100W *	■ ■
Gastro-Snack HOT-COLD - 3	10502	10504	1084	714	373	450 W	230V/1650W *	■ ■ ■

Drain trap is available as accessory. The necessary dimmer for the on-site heat bridge is already mounted in the control panel.
* The connected load does not include the heat bridge connected externally by the customer.

Special Accessories

Drain fitting 1 1/4" for connecting
to the customer's drain

Art.-No.
3815

Display shelf GN 1/1, unperforated
(for cooling mode)

6218

Note: GN 1/1 and GN 2/4 containers can be mounted directly,
for smaller GN containers additional separator bars are required:
Separator bar GN 1/1, lengthwise **6219**
with fixed position in the GN 1/1 grid
Separator bar GN 1/1, lengthwise 530 mm **1025**
Separator bar GN 1/1, crosswise 325 mm **3010**
Separator bar GN 1/3, lengthwise **6212**
with fixed position

1. Air Chiller Units

straight installation



1

Straight
Installation

Description

When used as air chiller unit:

Air chiller unit for cooling food in 100 mm deep Gastro-Norm containers and on display shelves, which are available optionally.
For proper cooling, the merchandise must not protrude from the cooling pan.

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

Humidity: approx. 70% to 85%.

When used as Bain-Marie:

Water heated Bain-Marie for keeping food warm in Gastro-Norm containers (100 mm deep).

Water temperature is adjustable from 30°C to approx. 80°C.

It is necessary to provide a heat radiator above the device on site.

Note: A heat radiator must have a distance of at least 30 cm to the merchandise display. The on-site glass top must remain open on the operating side for ventilation. In case of a defect, it must be ensured that no flammable refrigerant can collect in the area of the heat radiator.

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

Design

Construction and interior pan are made entirely of stainless steel. 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.

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 trough-shaped bottom made of ground stainless steel material 1.4301. Below the trough-shaped base are the heating elements, which are mounted in a protected housing.

To clean the lower pan bottom, the trough-shaped base with heating elements, 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). The mounting lip makes installation easy.

A digital defrosting and temperature controller is mounted beneath the cooling pan. The controller (cable length: approx. 1 m) can be removed for mounting on the panel front.

A continuously adjustable dimmer is already installed in the switch housing for a heat radiator provided on site.

For external cooling unit

Delivery includes:

- Shelf supports, vertically adjustable
- Drain plug with chain
- Expansion valve for R134a/R513A
- Digital defrost and temperature controller
- Dimmer for on-site heat radiator (230 V, max. 1800 W)

Note: This device is only released for the refrigerant R134a/R513A.

Cooling Unit Model

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

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

