

9. Display Cases – heated

for keeping food warm



Snack-Counter STEAM 430/520 MULTI

Multifunctional heated display case with hotplate, heat radiator and STEAM technology – usable as serve-over version or as self-service version



**Multifunctional heated display case
for keeping food fresh longer**

- The steam addition can be adjusted in 6 steps for an optimal product quality
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods by the mirrored door (removable)
- Perfect illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction)
- Fully automatic steam generator with tank/pump system for automatic water filling
- Climate control slider for setting the humidity distribution
- Easy cleaning: fold-up hotplate, removable humidifier tray, removable wing doors, fold-up top glass
- For the version with tank/pump system:
No water connection or drain required!
- Also usable without heat as a neutral illuminated display case

**With iLogic assistant for a
comfortable user guidance**

- 7 basic programmes for standard applications
- Another 5 special programmes can be activated for meat loaf, pizza, meat, breakfast buffet and finger food such as rolls, filled strudels, filled croissants
- All programmes easily adaptable
- Manual programme for an easy individual adjustment



Fig.: Controller Snack-Counter STEAM

Snack-Counter STEAM 430 MULTI	Tank/Pump System	Fixed Water Connection				
Height glass top 430 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 430 MULTI - 1	33134	---	491	705	430	230V/1.65 kW
Snack-Counter STEAM 430 MULTI - 1.5	26417	---	605	705	430	230V/2.05 kW
Snack-Counter STEAM 430 MULTI - 2	26459	22809	780	705	430	230V/2.65 kW
Snack-Counter STEAM 430 MULTI - 3	26460	22810	1120	705	430	400V/3.55 kW
Snack-Counter STEAM 430 MULTI - 4	26422	22811	1460	705	430	400V/4.2 kW

Delivery includes water tank, removable GN holding frame, GN divider bars and ladle holder.

Snack-Counter STEAM 520 MULTI	Tank/Pump System	Fixed Water Connection				
Height glass top 520 mm	angular	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter STEAM 520 MULTI - 1	33136	---	491	705	520	230V/1.65 kW
Snack-Counter STEAM 520 MULTI - 1.5	26303	---	605	705	520	230V/2.05 kW
Snack-Counter STEAM 520 MULTI - 2	26300	22812	780	705	520	230V/2.65 kW
Snack-Counter STEAM 520 MULTI - 3	26305	22813	1120	705	520	400V/3.55 kW
Snack-Counter STEAM 520 MULTI - 4	26423	22814	1460	705	520	400V/4.2 kW

Delivery includes water tank, removable GN holding frame, GN divider bars and ladle holder.

Description

Multifunctional heated display case for keeping warm and presenting all types of foods. For optimal product quality, the basic heat, the infrared heat and the humidity are adjustable in 6 steps.

Easy to use with the iLogic assistant. By simply rotating the big iLogic button, you only have to select the type of food and type of use.

The iLogic assistant contains 7 basic programmes for standard applications, 5 special programmes for meat loaf, pizza, meat, breakfast buffet and finger food. All programmes are easy to adapt. The iLogic assistant continually checks the device and displays problems such as an empty water tank with a meaningful image, and reminds you every 20 seconds by a short "signal tone" that there is an error message.

The mirrored wing doors (spyglass) give the customer the optical impression of a duplication of the food.

The wing doors can be removed for a fast operation at peak times. A mirror with a height of 10 cm can be used in place of the wing doors for the optical duplication of the food (special accessory).

For self-service, the front glass pane can simply be slid in upwards and then serves as sneeze guard.

The steam generator operates fully automatically.

Perfect illumination of the merchandise room by a temperature-resistant LED lighting (warm colour reproduction). GN containers and GN trays with a depth of up to 100 mm can be inserted in the holding frame.

More separation for smaller GN containers can be achieved with additional separator bars (fixed) that hold the GN container safety in place.

Alternatively, holding frames are available for GN containers with a depth of up to 150 mm.

All components are easily accessible for maintenance and cleaning.

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

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

For easier cleaning, the cover glass pane can be lifted and the front glass pane can be swung up.

For the changeover to a self-service display case, the front glass pane can be slid in upwards to form a sneeze guard. For storage of spoons and ladles, a ladle holder is supplied, which can be mounted on the customer side.

The device is heated by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position.

The steam generator operates fully automatically and is equipped with an automatic water filling system. The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

The service-friendly controller can be folded down so that all test points are easily accessible. The heating systems are manufactured in modular construction and can be easily replaced.

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.

Delivery includes water tank with pump system.

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.

Delivery includes:

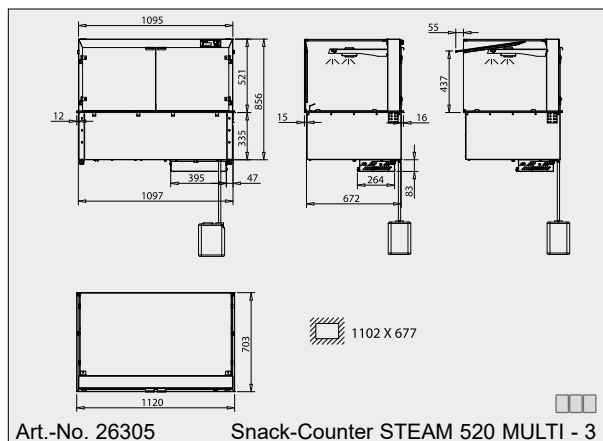
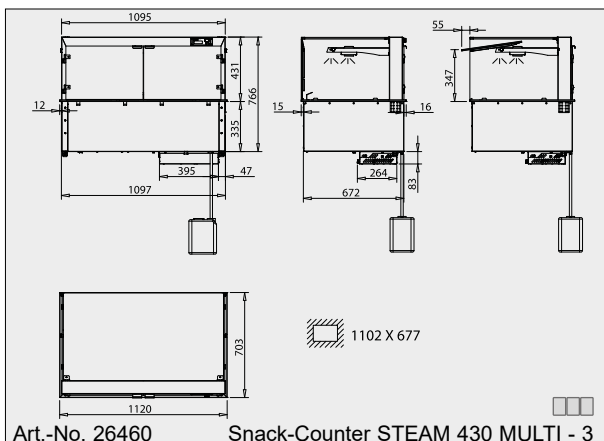
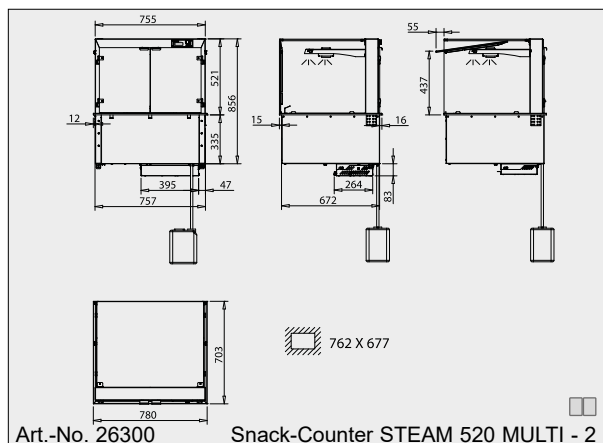
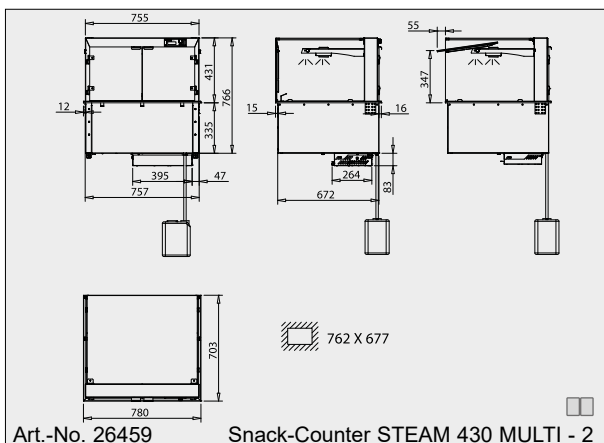
- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for setting the humidity distribution
- Ladle holder for the customer side

Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

All glasses are made of safety glass. The door glasses are mirror-finished on the inside, but transparent from the outside (spyglass). The door glasses can be easily removed, so that a faster and easier operation is possible, particularly during times with a large number of customers and orders.

You will find the special accessories on page 272.



More drawings are available on www.wiha-web.com under "Info Centre / Customer Area".