for keeping food warm



Snack-Counter STEAM 520/710 SB

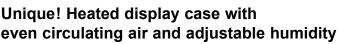
Heated display case with circulating air heating and STEAM technology. Self-service version, the customer side has self-service flaps made of

toughened safety glass.



WiHA Toughened Safety Glass

You will find the special accessories on page 272.



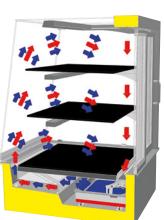
- Adjustable humidity (6 steps) for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- Powerful circulating air heater for even temperature distribution
- Quick reheating after opening the doors
- No or very slight fogging of the glass panes even at higher humidity
- Easy cleaning of the removable humidifier tray
- Good illumination of the merchandise room thanks to temperature-resistant lighting
- For the version with tank/pump system: No water connection or drain required!
- Temperature can be adjusted digitally up to approx. 75°C



^{*} The maximum opening width is approx. 277 mm due to the sliding doo
** The operator side has wing doors instead of sliding doors.

Snack-Counter STEAM 710 SB	Tank/Pump System 2 intermediate levels			Fixed Water Connection 2 intermediate levels				
Self-service version Height glass top 710 mm							Width	
	round	angular	slanted	round	angular	slanted	[mm]	Connection
Snack-Counter STEAM 710 SB - DT 1.5 **	26402	26410	26418	33365	33366	33367	587	230V/2.9kW
Snack-Counter STEAM 710 SB - 2 *	26403	26411	26419	26661	26664	26667	750	230V/2.9kW
Snack-Counter STEAM 710 SB - DT 2 **	26404	26412	26420	26662	26665	26668	750	230V/2.9kW
Snack-Counter STEAM 710 SB - 3	26405	26413	26421	26663	26666	26669	1075	230V/3.0kW

^{*} The maximum opening width is approx. 277 mm due to the sliding door ** The operator side has wing doors instead of sliding doors.





9. Display Cases – heated

for keeping food warm

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 $^{\circ}\text{C}$ and the humidity in 6 steps.

The steam generator operates fully automatically.

The merchandise areas are made of toughened black glass.

The customer side has self-service flaps and a rounded, angular or slanted glass construction made of safety glass.

All display levels are equipped with a temperature-resistant lighting (warm colour reproduction).

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.

Design

Interior and exterior are made entirely of stainless steel with high-temperature

resistant insulation. All visible sides have a ground surface.

On the customer side with self-service flaps (self-closing) made of safety glass. The side glass panes are also made of safety glass.

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. The humidifier tray of the steam generator can be

easily removed for cleaning. It can be cleaned in a dishwasher.

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

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).

Version "Tank/Pump System"

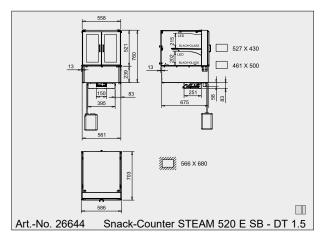
The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

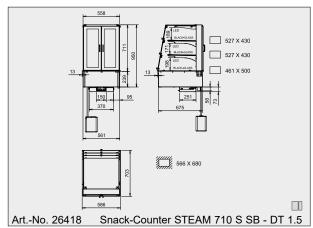
Version "Fixed Water Connection"

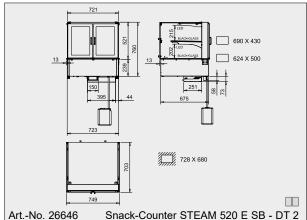
The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

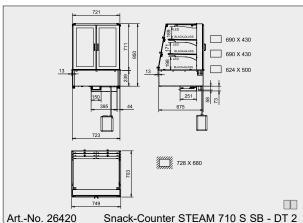
Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an

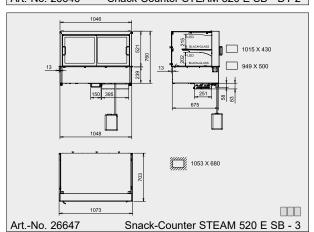
The drain must be connected by the customer via drain trap and funnel outlet.

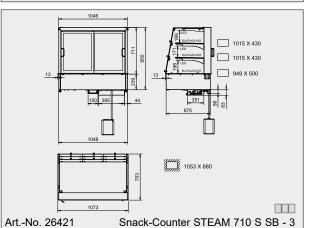












More drawings are available on www.wiha-web.com under "Info Centre / Customer Area".

